



CHRISMTAS DINING MENUS

SHARING PLATTER FEAST MENUS

Traditional Feast

**£30.00+VAT pp plus chef fees
(Discounts available for bookings over 50 PAX)**

Starter Sharing Platters - Choose 2 Platters

Fish Platter

Smoked salmon with horseradish crème fraiche and dill blinis
Griggs of Hythe potted hot smoked salmon
Smoked paprika prawns with lemon aioli

Hot Cheese Platter

Baked camembert with tear and share brioche

Meat Platter

Chorizo and morcilla scotch quails eggs with roasted garlic mayo and romseco sauce
Selection of Italian charcuterie

Main Course Sharing Platters

Ballotine of turkey with a pancetta, pinenut and herb stuffing and pigs in blankets
(NB – We are also happy to do a whole bronzed Turkey served to the table for guests to carve at additional
£1.50+VATpp)

Christmas ham cooked in ginger beer with a spiced glaze

Sides

Brussel sprouts, chestnuts and bacon

Goose fat roasted rosemary potatoes

Herb glazed rainbow carrots and parsnips

Dessert

Individually plated - choice of two desserts

Chocolate Christmas pudding with mince pie ice-cream

Traditional Christmas pudding with brandy butter (Order 1 month in advance)

Boozy Christmas trifle

Coffee and Mince Pies

Please see last page for Chef Fees, Waiting Staff & Hireware Pricing



Nordic/Alpine Feast

**£33.50+VAT pp plus chef fees
(Discounts available for bookings over 50 PAX)**

Starter Sharing Platters - Choose 2 Platters

Fish Platter

Sloe gin and beetroot cured salmon with horseradish crème fraiche and dill blinis
Crayfish with dill hollandaise
Hot smoked salmon with scotch quails eggs

Hot Cheese Platter

Alpine cheese fondue with crudites and breads

Meat Platter

Swedish meatballs with lingonberry cream sauce

Main Course Platters

Norwegian Style meaty pork ribs with crispy crackling

Venison wellington with spiced red cabbage

Sides

Jansson's Temptation

Glazed rainbow carrots

Spiced red cabbage

Dessert

Swedish Apple Cake with Cinnamon Ice cream

White chocolate pots with daim bar cookies

Coffee and mince pies

Please see last page for Chef Fees, Waiting Staff & Hireware Pricing



FORMAL DINING MENUS

Traditional Menu

£30.00+VAT pp plus chef fees
(Discounts available for bookings over 50 PAX)

Starters (Choice of 2 Dishes – Pre-Order)

Potted hot smoked salmon with watercress mousse

Posh Prawn Cocktail with crayfish and lobster

Ham hock terrine with home-made piccalilli and sour dough melba toasts

Stilton and walnut beignet with caramelized apple and winter leaf salad

Mains (Choice of 2 Dishes – Pre-Order)

Bronzed crown of Turkey with pine-nut, pancetta and chestnut stuffing, handmade pork & sage chipolatas in blankets, sloe gin and cranberry sauce, sautéed sprouts, chestnuts and pancetta, goose fat roast potatoes and Italian herb roasted winter root vegetables.

(Add sliced ginger glazed ham for extra £1.50+VATpp)

Sirloin of beef with mushroom and madeira sauce, sautéed savoy cabbage, glazed rainbow carrots and baby courgettes and potato gratin.

Spiced roast duck with cranberry and apple sauce, butternut squash and potato dauphinoise; wilted spinach and orange and honey glazed chicory.

Pan roasted salmon with citrus hollandaise, glazed fennel and golden beet salad, fondant potatoes

Mushroom and taleggio pithivier with a tarragon creme sauce, fondant potatoes and glazed baby vegetables (V)

Dessert (Choice of 2 Dishes – Pre-Order)

Home-made Christmas pudding with brandy butter (one month notice required)

Chocolate Christmas pudding with mince pie ice cream

Winter Eton Mess with spiced pears and berries, lemon cream and brown sugar meringues

Chestnut and chocolate roulade

Coffee and mince pies

Please see last page for Chef Fees, Waiting Staff & Hireware Pricing



FORMAL DINING MENUS

Nordic Menu

**£33.50+VAT pp plus chef fees
(Discounts available for bookings over 50 PAX)**

Starters (Choice of 2 Dishes – Pre-Order)

Venison carpaccio with Jerusalem Artichoke and Parsnip crisps, figs and sliced truffle
Smoked haddock soufflé with fennel and blood orange salad and citrus hollandaise
Sloe gin and beetroot cured salmon with horseradish crème fraiche and fennel biscuit
Golden beet, goats cheese and hazelnut salad

Mains (Choice of 2 Dishes – Pre-Order)

Norwegian style pork ribs with crispy crackling, Jansson's Temptation (Nordic dauphinoise with potatoes, cream and anchovies), spiced red cabbage and roast root vegetables
Venison Wellington (£1.50pp surcharge) with boulangere potatoes, savoy cabbage and glazed baby vegetables.
Served with a rich Cumberland sauce.
Pan roasted cod with crayfish sauce, hasselback potatoes, glazed baby vegetables
Västerbottensost (Swedish cheese) tart with chicory, apple and walnut salad, hasselback potatoes and glazed baby vegetables (V)

Dessert (Choice of 2 Dishes – Pre-Order)

White chocolate pannacotta with cardamom shortbread and lingonberry sauce
Swedish Apple Cake with Cinnamon ice-cream

Coffee and mince pies

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FURTHER DETAILS

Chef Fees

Onsite chefs are required for final prep and plating of food. For Feast Menus, 1 chef is required per 15 guests and for Formal plated menus, 1 chef is required per 12 guests. Chef fees are £25.00+VAT per hour for head chef and £20.00+VAT per hour for assistant chefs.

Waiting Staff

We recommend booking waiting staff to serve the food and drinks at your event. For larger events, a front of house manager is also recommended.

Waiting staff rates are £16.50+VAT per hour
Front of House managers are £22.00+VAT per hour
Mixologists are £28.50+VAT per hour

There is a minimum 4 hour booking per staffer.

Waiting Staff

If you require tableware, glassware or furniture for your event we would be more than happy to help arrange this for you. Please ask for further details.

Drinks

We can also supply a full drinks service for your event including wines, sparkling wines and champagnes, beers, spirits and cocktails.

We can supply drinks of a package or individual glass/bottle list price basis. Please ask for further details.

Contact us for further information at:

hello@the-flavour-kitchen.com

07766 820 696

