



FESTIVE PARTY FOOD MENUS 2018

We are all set for the Festive Season at The Flavour Kitchen. Our party menus are designed to get your party going and can be tailored to meet any specific requirements you have. We can offer cold, **drop off** canapes, manapes and bowls where cooking onsite is not an option. Alternatively, we can run a full **onsite chef** service offering hot dishes and a wider selection of cold canapes.

If you are looking for something a bit different we also have an alpine party menu complete with **Raclette bar** or a **Scandi inspired feast**.

Dietary Requirements

Many of our canapé, manapes and bowls can be adapted to meet specific dietary requirements such as dairy free, vegan, halal.

Allergen symbols are listed against each dish. A list of allergens is at the end of this document.

Pricing

Canapes- £1.85+VAT per item (recommend 4 pp for short event under 1.5 hours; 6 for 2 hours and 8-10 for 2-3 hours)

Manapes - £2.75+VAT per item

Bowls - £3.75+VAT per item

Onsite chefs from £150.00+VAT (1 chef per 25-30 guests)

Waiting staff - £16.50+VAT per hour (min 4 hours)

Front of House manager (recommended for large events) - £25.00+VAT per hour

Mixologist - £27.50+VAT per hour (min 4 hours)

Delivery/parking charges apply



COLD FESTIVE CANAPES (AVAILABLE FOR DROP OFF)

FISH

- Sloe gin & beetroot cured salmon on dill and buckwheat blinis with horseradish creme fraiche (F, G, M, E)
- Hot smoked trout and hollandaise on beetroot and horseradish rostis (F, E, M, G)
- Butter poached lobster with citrus hollandaise in choux buns (C, G, E)*
- Hot smoked salmon scotch quails egg with mustard and dill mayo (G, E, M, E)*
- Harissa king prawns with preserved lemon aioli (C, E)*
- Thai crab salad in cucumber cups with crispy shallots (C, F)

MEAT

- Roast beef and horseradish creme fraiche in Yorkshire puddings (G, M, E)*
- Curried scotch eggs with coronation mayo (C)*
- Saffron chicken in filo cups with pomegranate, preserved lemon humous and almond tarator (N, M, G)
- Five spiced duck breast on sourdough crostini with clementine compote (G)
- Chicken liver parfait, crispy chicken skin, melba toasts and red onion marmalade (G)
- Smoked venison and cream cheese on walnut toasts with redcurrant compote (N, G)
- Rare sirloin of beef, rosemary crostini, celeriac remoulade & crispy onions (Ce, G, E)

VEGETARIAN/VEGAN

- Truffle cream, asparagus and quails egg bruschetta (E, M, G)
- Maple glazed butternut squash, blue cheese and pecans in filo cups (G, M, N) (vegan without blue cheese)
- Tomato tart tatin with balsamic pearls (G) (vegan)
- Salt baked potatoes with stilton cream (M)*
- Smoked aubergine fritter w, saffron yoghurt & walnut & pomegranate relish (N, M, E)
- Forest mushroom and thyme tarts (G) (vegan)*

DESSERT

- Daim bar brownie bites (G, M, E)*
- Vegan chocolate brownies (G)*
- New York cheesecake squares (M, E, G)
- Mini choux buns (lemon, chocolate & pistachio or coffee) (G, M, E, N)
- Tiramisu pots (G, M, E)
- Hazelnut and chocolate meringue kisses (E, N)
- Little mince pies with clementine cream (G)*

**Denotes canapes which can also be served warm via our onsite chef service*



ONSITE CHEF CANAPES

FISH

- Salt cod croquettes with lemon aioli (G, M)
- Crab croquettes with tartare sauce (C, E)
- Prawn and ginger dumplings with soy-ginger dipping sauce (H) (G, Se, S)
- Hot smoked salmon fish cake with tartare sauce (F, E, G, M)

MEAT

- Turkey, brie & cranberry puffs (G, M)
- Turkey koftes with tahini yoghurt (Se, M)
- Mini beef wellingtons with horseradish (M, G)
- Sausage stuffed mushrooms (G)
- Pulled pork sausage roll with BBQ sauce (G, E)
- Lamb shoulder croquette with mint sauce (M, E, G)
- Prosciutto and roquefort arancini with rocket pesto (G, M, E)
- Pigs in blankets with crispy sage

VEGETARIAN/VEGAN

- Manchego croquette with red pepper salsa (G, M, E)
- Stilton and walnut souffle tartlets (G, M, E, N)
- Goats cheese brulee on walnut toasts with walnut praline & red onion marmalade (M, N, G)
- Gruyere gougeres with sunblush tomato salsa (G, M, E)
- Mushroom gyoza with soy-ginger dipping sauce (vegan) (S, Se)
- Beetroot rosti with carrot and sesame salad (G, Se) (vegan)
- Brie & cranberry filo tarts (G, M)



FESTIVE MANAPES

COLD DROP OFF MANAPES

- Little feta and mint filo parcels with chilli-honey drizzle (G, M) (V)*
- Spiced potato samosas with mint yoghurt (G, M)*
- Sweetcorn fritters with Thai Basil Pesto (P, E, M) (V)
- Mini iman biyaldi - stuffed baby aubergines with saffron yoghurt, pistachios and pomegranate (M, N)
- Thai style fish cakes with sweet chilli dipping sauce (S, Se, F, Mol)*
- Fish koftes with spiced yoghurt (M, G, F)*
- Chicken shawarma in pittas with preserved lemon humous (M, G, N)
- Pulled pork sausage rolls with home-made BBQ sauce* (E, G, M)

HOT ONSITE CHEF MANAPES

- Taleggio & mushroom arancini with arrabiata sauce (G, M, E) (V)
- Katsu sweet potato with kare kare sauce (G, E, M) (V or can be made vegan)
- Bajan fish taco (G, M, E, F)
- Fish & Chips with tartare sauce or mushy peas (F, G, M, E)
- Venison slider with stilton and red onion marmalade (M, G, E)
- Christmas Dinner Slider - turkey patty with sprout & red cabbage slaw, stilton and bacon (G, M, E)
- American Mini Cheeseburger (G, M, E)
- Spiced lamb or beef koftes with pistachios and tahini yoghurt (N, M)
- Middle-eastern Spiced lamb skewers with pomegranate tzatziki (M)
- Harissa lamb sausage rolls with mint yoghurt (G, E, M)
- Katsu chicken goujons with kare kare sauce (G, E, M) (V or can be made vegan)
- Minted lamb shoulder croquettes with salsa verde (G, M, E)
- Manchego & ham croquettes with red pepper salsa (G, M, E)



FESTIVE BOWLS

COLD DROP OFF BOWLS

Hot smoked trout, crushed new potatoes, dill and mustard mayo & soft boiled quails eggs (F, E)

Posh prawn cocktail with lobster & crayfish (C, E)

Coronation Turkey with mango chutney and pilaf rice salad (E, M, N)

Honey & saffron chicken with jewelled rice & home-made maneesh bread (G, N, M)*

Crispy duck, feta & watermelon salad with cashews (N, M)

Korean Beef Salad served with baby gem lettuce and kimchi mayo (G)

Maple glazed pumpkin salad with stilton and maple glazed pecans (N, M)*

Feta & potato spiced koftes with aubergine & chickpea salad & romesco sauce (N, Se, M, G)*

HOT ONSITE CHEF BOWLS

Posh Fish Pie with lobster (G, M, F)

Beef in barolo with risotto Milanese (M)

Turkey Pot Pie (G, M, Ce, E)

Swedish Meatballs with Lingonberry cream sauce and hasselback potatoes (M, Ce)

Norwegian style pork ribs with mustard mash (M)

Jansson's Temptation - Swedish style potato gratin with anchovies (M, G)

Steak & Ale Pie with mash (G, M, E)

Forest Mushroom Risotto with parmesan crisp (V) (M)

Indonesian Butternut Squash Curry with coconut naan (Vegan) (G)

DESSERT BOWLS

Amaretti Trifle

Chocolate Christmas Pudding and brandy butter

Bailey's Irish Cream Pannacotta Pots

Swedish Apple Cake with Cinnamon Cream/Ice-Cream

**Denotes dishes which can also be served warm via our onsite chef service*



AND SOMETHING A BIT SPECIAL....

Raclette Bar (From £13.50pp+VAT)

Alpine style raclette bar - guests help themselves to hot cheese from Raclette wheel and serve with a groaning table's worth of accompaniments (breads, salt baked baby potatoes, charcuterie, crudites, fruit)

Feasting Menus (From £22.50pp+VAT for 2 Courses)

Our signature Sharing Platter Menus have gone all festive. If you are keen on a sit down meal, these are just the thing for fun, fabulous and downright delicious Christmas Feast. We have traditional menus and a little more off-piste ones. Please do get in touch for more information.

TERMS OF BUSINESS & ADDITIONAL SERVICES

BOOKING TERMS

We require a 25% non-refundable deposit to secure the booking. The balance is then invoiced 14 days before the event.

Final numbers need to be confirmed at the time of final invoicing (i.e. 14 days before the event).

If a hireware order has been placed, a deposit to cover any losses will be included in the balance invoice. This will be refunded back 7 days after the event less any losses costs.

WAITING & BAR STAFF

We would be very happy to arrange front of house staff for your event. We have a team of professional bar and waiting staff including event managers, bar managers, mixologists and core waiting and bar personnel who work directly for us. Our rates start at £16.50+VAT per hour for core staff.

HIREWARE

We deliver the canapes on smart disposable platters ready for service (reheatable canapes are delivered in foil trays but we supply extra platters to serve these from when ready).

We can arrange the hire of any equipment such as china, slate, glass and wooden canape boards, glassware, bar equipment and furniture that you may require for your event. We work with a number of suppliers who can provide access to range of affordable and high quality equipment.

CONTACT

Please contact us on 07766820 696 or hello@theflavourkitchen.co.uk for further information and to discuss your requirements in more detail.

