




# THE FLAVOUR KITCHEN

## CHRISTMAS PARTY FOOD



Our extensive Christmas Party Menus cover a wide range of events over the festive period – from in-house Office Parties to sit down sumptuous feasts.

Our food can be delivered in or we can also provide a fully staffed experience with serving staff, bar staff and mixologists.

For further information or to place an order do get in touch.



hello@the-flavour-kitchen.com  
07766 820 696











# THE FLAVOUR KITCHEN

## FESTIVE STAFFED EVENTS - CANAPES

You may wish to opt for a fully staffed event with food prepared and warmed onsite by a chef and served by our professional and friendly waiting team.

If you have no kitchen facilities onsite but would like this option, we can hire in a mobile oven. Some of the canapés and bowl dishes may also be served warm from thermoboxes (where we bring in the food in insulated containers already warmed).

Staffing Costs start at £16.50+VAT per waiter per hour (min 4 hours) and £125.00+VAT for chefs. Mixologists can also be arranged as can the hire of bar and service equipment.

### MEAT

Bourbon Glazed Pork Belly Skewers w, Chive Sour Cream Dip  
Mini Yorkshire Puddings w, Sirloin of Beef & Horseradish Creme  
Orange Marmalade & Whisky Glazed Pigs in Blankets  
Rare Sirloin Steak Skewers w, Bearnaise Dip  
Seared Venison on Game Chips w, Red Currant Jelly  
Turkey, Stuffing & Cranberry Sausage Rolls  
Korean Fried Turkey  
Hoisin Duck Wontons

### FISH

Monkfish Scampi w, Pea Puree  
Salt Cod Croquettes w, Saffron Aioli  
Prawn & Ginger Wontons w, Sesame Dip  
Indian Crab Cakes w, Coconut Chutney  
Scallop, Black Pudding & Bacon Crostini  
Smoked Salmon & Dill Tarts w, Lemon Hollandaise  
Harissa King Prawn Skewers w, Lemon Mayo

### VEGETARIAN

Gorgonzola & Squash arancini w, arrabiata sauce  
Reblochon, roasted pear and honey on walnut toasts  
Stuffing Croquettes  
Truffled mac'n'cheese croquettes  
Camembert beignets with cranberry compote

### VEGAN

Mushroom gyoza with ginger-sesame dip (Vegan)  
Spiced squash and pecan filo cigars w, maple drizzle (Vegan)

### DESSERT

Mini Mince pies w, Clementine Cream  
Mini Chocolate Christmas Puddings  
Vegan Salted Caramel Brownies  
Spoons of Sticky Toffee Pudding w, Whisky Toffee Sauce (Hot)  
NY Cheesecake Bites  
Cherry Amaretto Trifle Pots

**Most of our food can be adapted for dietary requirements including gluten, dairy and nut free diets.**

**Please get in touch for a full list of allergens.**



# THE FLAVOUR KITCHEN FESTIVE STAFFED EVENTS

## – MANAPES AND BOWLS



### MANAPES

#### MEAT

Christmas Slider – Turkey Burger, Sprout Slaw, Brie,  
Cranberry & Crispy Bacon on Brioche Bun

Venison Slider – venison burger, red onion marmalade, stilton  
on brioche bun

Classic American Mini Cheeseburger

Mini dogs with New York Deli Relish

Katsu chicken goujons with kare kare dipping sauce

#### FISH

Scandi Fillet 'o' Fish Burger – dill & salmon fishcake w, fennel  
remoulade in a brioche bun

Fish and chip cones with mushy peas

#### VEGETARIAN

Mushroom and taleggio arancini with arrabiata sauce

Beetroot and Feta sSlider w, Sesame slaw in Brioche Bun  
(vegan version available)

Halloumi fries cones

Korean Style Popcorn Cauliflower Cones w, Guachong Sauce  
(vegan)

Katsu Sweet Potato Wedges w, Kare Kare sauce (vegan)

### BOWLS

#### MEAT

Turkey Pot Pie

Turkey and mushroom risotto

Steak & Ale Pie with creamy mash potato

Boeuf Bourguignon with creamy pomme puree

Nordic Meatballs, ligonberry Cream Sauce & mustard mash

Alpine Tartiflette – potatoes, cream, reblochon and bacon

#### FISH

Posh fish pie w, lobster, scallops and king prawns

#### VEGAN/VEGETARIAN

Mushroom Wellington, Maple carrots & Parsnip Mash (Vegan)

Mushroom Risotto w, Parmesan crisp, Rocket & Parmesan Salad

Indonesian Butternut Squash Curry w, lime & coriander rice  
(Vegan)\*

#### DESSERT

Mini Mince pies w, Clementine Cream

Mini Chocolate Christmas Puddings

Vegan Salted Caramel Brownies

Spoons of Sticky Toffee Pudding w, Whisky Toffee Sauce (Hot)

NY Cheesecake Bites

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