



# 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](mailto:hello@the-flavour-kitchen.com)  
07766 820 696







# THE FLAVOUR KITCHEN

## A LA CARTE CHRISTMAS DROP OFF CANAPES



Our Drop Off Service is perfect for Office Parties & Receptions and Small Private Parties. Pricing as follows:

4 Canapes pp – £8.50+VAT pp

6 Canapes pp £13/00+VAT pp

Drop Off Charge £35/00+VAT

### MEAT

Chicken liver parfait on toasted brioche w, sauternes jelly & crispy chicken skin

Pomegranate Hoisin Duck in Cucumber Cup

Little Yorkshire Puddings w, rare roast beef & horseradish creme

Spiced Turkey Filo Cigars w, Honey Drizzle

Coronation Turkey Vol-au-vents w, mango chutney

Venison carpaccio, Fig, Rocket & Parmesan Skewers

Five Spiced Duck Breast Crostini w, Clementine Compote

### FISH

Sloe Gin & Beetroot Cured Salmon w, Horseradish Creme in Cucumber Cups or on Dill Blinis

Smoked Trout on Beetroot Rosti w, Dill Hollandaise

Hot Smoked Salmon Scotch Quails egg w, Dill & Mustard Mayo

Lobsta' rolls – Lobster & Crayfish Salad in choux buns w, Citrus Hollandaise

Lime & Chilli Dressed Crab on Toasted Brioche

Mexican Style Prawn Cocktail Tostadas

### VEGETARIAN/VEGAN

Sticky fig, walnut and stilton tarts

Brie & cranberry puffs\*

Curried veggie haggis scotch quails egg

Parmesan shortbread w, whipped goats cheese & heirloom tomatoes, basil pesto

Curried cauliflower fritters w, pomegranate & mint salsa (Vegan)\*

Spiced squash & pecan filo cigars w, maple drizzle (Vegan)

Sweet Potato Fritters w, Lime Salsa (Vegan)

### DESSERT

Chocolate & Hazelnut Cookie Kisses

Mini Mince pies w, Clementine Cream

Mini Chocolate Christmas Puddings

Vegan Salted Caramel Brownies

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

## A LA CARTE CHRISTMAS DROP OFF CANAPES



Our Drop Off Service is perfect for Office Parties & Receptions and Small Private Parties. Pricing as follows:

4 Canapes pp – £8.50+VAT pp

6 Canapes pp £13/00+VAT pp

Drop Off Charge £35/00+VAT

### MEAT

Chicken liver parfait on toasted brioche w, sauternes jelly & crispy chicken skin

Pomegranate Hoisin Duck in Cucumber Cup

Little Yorkshire Puddings w, rare roast beef & horseradish creme

Spiced Turkey Filo Cigars w, Honey Drizzle

Coronation Turkey Vol-au-vents w, mango chutney

Venison carpaccio, Fig, Rocket & Parmesan Skewers

Five Spiced Duck Breast Crostini w, Clementine Compote

### FISH

Sloe Gin & Beetroot Cured Salmon w, Horseradish Creme in Cucumber Cups or on Dill Blinis

Smoked Trout on Beetroot Rosti w, Dill Hollandaise

Hot Smoked Salmon Scotch Quails egg w, Dill & Mustard Mayo

Lobsta' rolls – Lobster & Crayfish Salad in choux buns w, Citrus Hollandaise

Lime & Chilli Dressed Crab on Toasted Brioche

Mexican Style Prawn Cocktail Tostadas

### VEGETARIAN/VEGAN

Sticky fig, walnut and stilton tarts

Brie & cranberry puffs\*

Curried veggie haggis scotch quails egg

Parmesan shortbread w, whipped goats cheese & heirloom tomatoes, basil pesto

Curried cauliflower fritters w, pomegranate & mint salsa (Vegan)\*

Spiced squash & pecan filo cigars w, maple drizzle (Vegan)

Sweet Potato Fritters w, Lime Salsa (Vegan)

### DESSERT

Chocolate & Hazelnut Cookie Kisses

Mini Mince pies w, Clementine Cream

Mini Chocolate Christmas Puddings

Vegan Salted Caramel Brownies

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

## CHRISTMAS DROP OFF BIG BITES AND BOWLS

For a more substantial meal, four drop off manapes and bowls are perfect. You may wish to combine canapes, manapes and bowls – we would recommend 3 canapes, 1–2 manapes and 1 bowl pp. Prices start at £3.25+VAT per manape or £4.25+VAT per bowl. A minimum charge of £400.00+VAT applies.

### BIG BITES

#### MEAT

Turkey Samosas w, Mango Chutney  
Chicken Shawarma Pittas w, Pickled Red Onions & Tahini Yoghurt  
Harissa Lamb Sausage Rolls w, Mint Yoghurt  
Mini Lemongrass Pork Bahn Mi w, Asian Slaw  
Curried Scotch Eggs w, Coronation Mayo  
Tandoor Chicken Skewers, Mini Naan, Pomegranate Raita

#### FISH

Thai Fish Cakes w, Sweet Chilli Sauce & Mango Salsa  
Lobster & Cray Fish Salad Rolls  
Indian Fish Kofta. Coconut and Mango Salsa and Naan  
Teriyaki Salmon Skewers w, Ginger Sesame Dip  
Smoked Salmon & Dill Tarts w, Lemon Hollandaise  
Harissa King Prawn Skewers w, Lemon Mayo

#### VEGETARIAN/VEGAN

Spiced Squash, Pecan & Stilton Empanadas (V)  
Sweetcorn Fritters w, Avocado Salsa (V)  
Mini Lemongrass Tofu Bahn Mi w, Asian Slaw (Vegan)  
Vegetarian Haggis Samosas w, Spiced Tomato Chutney (Vegan)

### BOWLS

#### MEAT

Coronation Turkey, Pilaf Rice Salad, Mango Chutney & Naan  
Pomegranate & Hoisin Duck, Preserved Lemon Yoghurt,  
Jewelled Couscous  
Rare Sirloin of Beef, Caramelised Onions, Stilton & Pickled  
Walnuts  
Orange Glazed Crispy Duck Salad w, Watermelon, Feta and  
Cashew Nuts

#### FISH

Za'tar Salmon w, Persian Potato Salad  
Mexican Prawn Cocktails w, Tacos  
Hot Smoked Trout w, New Potato Salad, Watercress & Dill  
Mustard Dressing

#### VEGAN/VEGATARIAN

Beetroot & Feta Falafel, Jewelled Couscous & Babaganoush  
(Vegan version available)  
Japanese Edamame & Aubergine Salad w, Miso Dressing  
(Vegan)  
Stilton, Pear & Walnut Salad w, Winter Leaves (V)

**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 - 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.

### 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

## BIG BITES AND BOWLS



### BIG BITES

#### 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

Portobello and Stilton Slicer in Brioche Bun (vegan version  
available)

Comte Frites 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

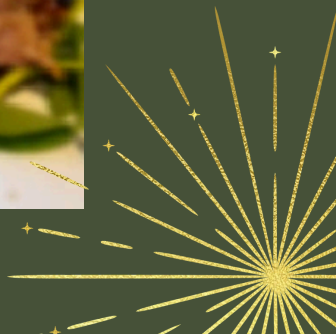
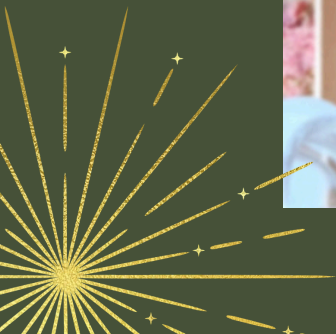
Hot Chocolate Pudding w, Spiced Hot Chocolate Sauce

Black Forest Roulade

Swedish Apple Cake w, Cinnamon Cream

**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 FORK BUFFETS - DELIVERED OR STAFFED

### STARTERS

#### Fish Platter

Gin Infused Smoked salmon w, horseradish crème fraiche  
Potted hot smoked salmon  
Smoked paprika prawns with lemon aioli

#### Hot Cheese Platter

Baked camembert with tear and share brioche

#### Meat Platter

Ham Hock Terrine, Curried, Scotch Eggs, Selection of Italian charcuterie

### MAIN COURSE

Ballotine of turkey w, Stuffing & Pigs in Blankets

Roast Sirloin of Beef with forest mushroom and Madeira sauce  
(£2.50pp surcharge)

Middle-eastern Leg of Lamb with Pomegranate Molasses

Ginger Glazed Christmas ham

Posh Fish Pie w, Lobster, Scallops and King Prawns

Butter Poached Salmon with citrus hollandaise (Gluten Free)

Swedish Meatballs w, Lingonberry Sauce (V Version available)

Butternut Squash w, Christmas Stuffing (Vegan)

Mushroom and Stilton Pithiver with Tarragon Cream Sauce  
(Vegetarian/Vegan version available)

### SIDES

Brussel sprouts, chestnuts and bacon (Vegan version available)

Goose fat roasted rosemary potatoes (Vegan version available)

Mustard Mash Potatoes (Vegan version available)

Yorkshire Puddings

Spiced Red Cabbage (Vegan version available)

Jansson's Temptation (Nordic Style Potato Gratin)

Herb Glazed Carrots & Parsnips (Vegan version available)

Green beans with hazelnuts (Vegan)

### DESSERT

Chocolate Christmas pudding with mince pie ice-cream

Traditional Christmas pudding w, brandy butter (Vegan version available)

Dairy Free Sticky Toffee Pudding (vegan and gluten free versions available)

Boozy Christmas trifle

Christmas pavlova with pomegranate and spiced berries

Swedish Apple Cake with vanilla custard

Chocolate and Black Cherry Roulade

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



## GRAZING PLATTERS AND RACLETTE

Our grazing platters are perfect for informal parties and office gatherings. We have a range of platters including finger food bites to sumptuous charcuterie and cheese boards and raclette bars.

### **BUILD YOUR OWN DROP OFF FINGER FOOD GRAZING BOARDS**

Tandoori Chicken Skewers w, Raita  
Teriyaki Salmon w, Sesame Dip  
Cauliflower Fritters w, Coconut Salsa (Vegan)  
Pulled Pork Sausage Rolls w, Bourbon Dip  
Squah and Pecan Sausage Rolls (Vegan)  
Chicken Yakitori Skewers  
Rare Sirloin of Beef w, Chimichurri Sauce  
Sweet Potato Fritters w, Avocado Salsa (Vegan)  
Jalapeno and Cheese Cornbread Bites w, Avo Salsa (V)  
Cranberry and Brie Tarts (V)  
Stilton, Walnut and Fig Tarts (V)  
Turkey Club Sandwich Bites  
Chilli & Lime Dressed Crab on Brioche  
Lobster Salsd Sliders  
Lemongrass Pork or Tofu Bahn Mi

### **MEZZE, CHARCUTERIE & CHEESE PLATTERS**

Selection of continental and British Cheese, Charcuterie, Pickles, Fruit, Biscuits & Bread

Wreath Sausage Roll

Wreath Charcuterie & Cheese Platter

Mezze Platter w, dips, flat breads and crudites (vegan options included)

### **RACLETTE & TARTIFLETTE BAR**

In-house raclette bar set-up w, charcuterie, crudites and potatoes – a perfect alpine treat for guests.

Our tartiflette station serves up creamy reblochon, potatoes w, crispy bacon for a warming festive experience.