THE FLAVOUR KITCHEN

FESTIVE FORK BUFFETS AND PLATTERS - DELIVERED OR STAFFED

STARTERS

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

Cheese & Charcuterie Platter
Selection of British & Continental Cheese & Charcuterie, Crackers and Chutneys

Dips & Crudites Platter (vegetarian and vegan)
Selection of dips e.g. baba gahnouh, spiced hummous, green goddess with curdites, pitta chips and flta breads

MAIN COURSE

Ballotine of turkey w, Stuffing & Pigs in Blankets, Gravy and Orange Cranberry Sauce
Shawarma style slow roast Turkey with flatbreads
Sirloin of Beef with forest mushroom & Madeira sauce (£2.50pp surcharge)
Ginger Glazed Christmas ham
Norwegian Style Roast Pork with Crispy Crackling
Steak & Ale Pie
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)
Stuffed Prince Squash (Vegan)
Mushroom & Stilton Pithiver, Tarragon Cream Sauce (V/Vegan version available)

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 AND PLATTERS - DELIVERED OR STAFFED

SIDES

Brussel sprouts, chestnuts and bacon (Vegan version available)
Goose fat roasted rosemary potatoes (Vegan version available)
Mustard Mash Potatoes (Vegan versionn 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)
Four Cheese Cauliflower Crumble
Festive Slaw with pecans and orange maple dressing (cold)

DESSERT

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

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