THE FLAVOUR KITCHEN

A LA CARTE CHRISTMAS DROP OFF CANAPES

Our Drop Off Service is perfect for Officce 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 £60/00+VAT

MEAT

Chicken liver parfait, brioche, sauternes jelly, crispy chicken skin
Pomegranate Hoisin Duck in Cucumber Cup
Little Yorkshire Puddings , Rare roast beef & Horseradish Creme
Moroccan Turkey Filo Cigars, Honey Drizzle
Coronation Turkey Vol–au–vents, Mango chutney
Venison carpaccio, Fig, Rocket & Parmesan Skewers
Five Spiced Duck Breast Crostini, Clementine Compote

FISH

Sloe Gin Beetroot Cured Salmon, Horseradish, Dill Blinis
Smoked Trout on Beetroot Rosti, Lemon Hollandaise
Hot Smoked Salmon Scotch Quails Egg, Dill &Mustard Mayo
Lobster & Crayfish Salad in Choux buns w, CItrus Hollandaise
Lime & Chilli Dressed Crab on Toasted Brioche
Smoked Mackerel Pate, Pickles, Soda Bread

VEGETARIAN/VEGAN

Sticky fig, walnut and stilton tarts
Brie & cranberry puffs*
Curried veggie haggis scotch quails egg
Parmesan sable, whipped goats chees, slow roast tomatoes
Kale and Carrot Fritter, pomegranate mint salsa (Vegan)*
Spiced squash & pecan filo cigars w, maple drizzle (Vegan)
Sweet Potato Fritters w, Mango Lime Salsa (Vegan)
Jewelled Babagahnoush on Lavash Bread (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, f our drop off big bites 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 big bite or £4.25+VAT per bowl. A minimum charge of £500.00+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 or Chicken Bahn Mi w, Asian Slaw
Curried Scotch Eggs w, Coronation Mayo

FISH

Thai Fish Cakes w, Sweet Chilli Sauce & Mango Salsa
Lobster & Cray Fish Salad Rolls
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)
Feta, Spinach and Mint Borek with Honey (Gluten, Milk)

BOWLS

MEAT

Coronation Turkey, Pilaf Rice Salad, Mango Chutney & Naan
Pomegranate Harissa Chicken, 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
Roast Chicken with Clementine Caramel Dressing, Asian Style Slaw

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.