

FESTIVE DINNER PARTY MENU

FESTIVE STARTERS

Prawn Cocktail

Traditional Prawn Cocktail with Homemade Marie Rose Dressing, Baby Gem & Iceberg Lettuce, & Fresh Tomato served with a Wedge of Lemon & Rustic Bread

Red Pepper and Tomato Soup (v)

Roasted Red Pepper & Sweet Plum Tomato Soup with a Fresh Basil Dressing

Stuffed Portobello Mushroom (v)

Stuffed Portobello Mushroom filled with a mixture of Shallots, Blue Cheese, Breadcrumbs & Freshly Chopped Chives

MAIN COURSES

(All Main Courses include sharing bowls of Duck Fat Roasted Potatoes & Seasonal Vegetables)

Hand Carved Turkey Breast

Roast Turkey served with a Sage and Onion Stuffing, Pigs in Blankets, Yorkshire Pudding drizzled with a Cranberry & Red Wine Jus

Cranberry and Clementine Glazed Pork Belly

Succulent Pork Belly served with Sage & Onion Stuffing, Pigs in Blankets, Yorkshire Pudding & Red Wine Jus

Wild Mushroom Tart (v)

Filo Pastry Parcel with Wild Mushroom & Baby Spinach served with a Creamy Stilton Sauce garnished with a Watercress & Tomato Salad.

DESSERTS

Traditional Christmas Pudding

Traditional Christmas Pudding with a Brandy Anglaise Custard

Lemon Tart

Fresh Lemon Tart with a Passion Fruit Cream & a Strawberry Coulis

Christmas Tiramisu

Classic Italian Tiramisu made with Mascarpone Cheese & a Mulled Wine Soaked Sponge

All prices are bespoke and tailored around your specific requirements. Please email us at info@jamiescatering.co.uk for a quotation or call one of our team at 01753 424 944



FESTIVE 'GOURMET' DINNER PARTY MENU

FESTIVE STARTERS

Duck Liver and Stilton Parfait

Duck Liver & Stilton Parfait with a Homemade Apple Chutney & Sourdough Croutes

Atlantic Salmon Mousse

Fresh Salmon Mousse Mixed with Chives, Fromage Blanca & Smoked Salmon served with a Dill and Yogurt Dressing

Mushroom, Caramelized Onions and Truffle Bruschetta (v)

Mushrooms and Caramelized Onions on Crusty Bread & finished with Shaved Parmigiano-Reggiano & a Drizzle of Truffle Oil

MAIN COURSES

(All Main Courses include sharing bowls of Duck Fat Roasted Potatoes & Seasonal Vegetables)

Beef Wellington

Succulent Fillet Steak Coated in layer of Mushroom Duxelle, English Mustard & Parma Ham wrapped in a Delicate Puff Pastry served with a Port Wine Jus

British Turkey Paupiette

Turkey Paupiette filled with an Apricot, Lemon & Thyme Stuffing, wrapped in Smoked Streaky Bacon

Savoury Filo Strudel (v)

A Flaky, Rich Savoury Filo Pastry Strudel filled with Butternut Squash, Shiitake Mushrooms & Ricotta served with a Port Wine Jus

DESSERTS

Traditional Christmas Plum Pudding

Traditional Christmas Pudding with Vine Fruits, Apple & Plums served with a Brandy Anglaise Custard

Mixed Berry & Vanilla Cheesecake

Seasonal Mixed Berry & Vanilla Cheesecake served with a Fruit Coulis & Vanilla Anglaise Sauce

Apple, Redcurrant & Date Tart

Traditional Crumple Topped Tart with a Stewed Apple, Redcurrant & Date Mix Filling

TO FINISH

Tea and Coffee with Mini Mince Pies

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FESTIVE BUFFET MENU OPTIONS

CHRISTMAS BUFFET MENU A

Selection of Freshly Made Festive Sandwiches

Choice of 3 Savoury Items

Choice of 2 Dessert Item

£8.95 per person

CHRISTMAS BUFFET MENU B

Selection of Freshly Made Festive Sandwiches and Mini Baguettes

Choice of 4 Savoury Items

Choice of 3 Dessert Items

£9.95 per person

CHRISTMAS BUFFET MENU C

Selection of Freshly Made Festive Sandwiches and Mini Bagels

Choice of 5 Savoury Items

Choice of 3 Dessert Items

£11.95 per person

ALL PRICES EXCLUDE VAT

Above prices per head, minimum 30 people required

Prices include presentation dishes, disposable napkins, disposable plates and disposable cutlery.

Please make us aware if you require separate vegetarian platters



AVAILABLE SAVOURY ITEMS

Pork & Cranberry Sausage Rolls
Smoked Salmon & Cream Cheese Whirls
Figs in Blankets
Mini Pork Pies with a Cranberry Sauce
Mixed Vegetable Quiches (v)
Cucumber & King Prawn Skewer with Marie Rose Dipping Sauce
Sticky Chicken Skewers
Marinated Slow Roasted Vine Tomatoes & Mozzarella Skewers
Assorted Freshly Cut Crudities with a Blue Cheese Dip (v)
Antipasti Selection- £1.00 per person supplement
Selection of Cold Cured Meats- £1.00 per person supplement

AVAILABLE DESSERT ITEMS

Mini Mince Pies
Mini Chocolate Eclairs
Panettone
Assorted Mini Macaroons
Stollen
Belgian Chocolate Brownie Bites
Mini Coca Dusted Chocolate Truffles
Cheese & Biscuits- £1.00 per person supplement

AVAILABLE DRINKS

Carton of Fruit Juice (Orange, Cranberry or Apple) - £2.00 per carton
Can of Coke, Diet Coke, 7up or Fanta - £1.00 per can
Bottle of Still or Sparkling Water (1ltr) - £2.50 per bottle
Please Ask a Member of Staff about Alcoholic Drinks

ALL PRICES EXCLUDE VAT

Above prices per head, minimum 30 people required
Prices include presentation dishes, disposable napkins, disposable plates and disposable cutlery.

Please make us aware if you require separate vegetarian platters



FESTIVE AFTERNOON TEA

Selection of Savoury Finger Sandwiches

Selection of Wholemeal and White bread

Smoked Salmon & Dill Cream Cheese

Turkey, Cranberry & Stuffing

Honey Glazed Ham & Mustard

Brie, Cranberry & Smoked Bacon

Free-range Egg Mayonnaise & Cress (v)

Selection of Sweet Desserts & Patisseries

Homemade Scones with Clotted Cream & Preserves

Lemon Drizzle Cake

Mini Chocolate Eclairs

Assorted Mini Macaroons

Festive Mini Mince Pies

Includes Assorted Teas & Coffees

£12.50 per person

£14.95 per person with Prosecco

Seasonal British Dipped Strawberries in Chocolate - **£1.00 per person**

Handmade Assorted Truffles - **£0.50 per person**

White China Crockery - **£1.00 per person**

Vintage China Crockery - **£1.50 per person**

Professional Waiter/Waitress Hire - £12.00 per staff member per hour
All prices are per person and exclude VAT. Minimum of 30 people required

