



# Christmas 2010

## Traditional English Turkey Dinner

Our sustainable dinner uses seasonal produce made or grown within a 100 mile radius of London

### Canape

Potato Rosti with lemon Chive Cream (v)  
Bacon, Prune & Rosemary  
Salmon Blinis

£4.35 per head

### Starter

Smoked Wiltshire Trout with lemon and dill dressing  
or  
Stilton & Caramelized Onion Tart (v)

### Main

Traditional Roast "English Rose" Turkey with onion gravy cranberry & apple stuffing,  
cocktail Sausages with rolled bacon  
or  
Christmas Nut Loaf (v)

served with:

Roast potatoes, parsnips, Brussel sprouts and baton carrots  
All locally sourced and fresh

### Dessert

Kent Apple & Hampton Blackberry Crumble  
Mince pies  
Cream

**Meal £25.60 per head + VAT**  
**Canapés £4.35 per head + VAT**

Crockery, Cutlery & Glass hire £5.60 ph

minimum order is for 30

### Equipment

The price includes for hire of the chafin dishes and serving utensils necessary for service.  
Crockery, cutlery, glassware, table cloths and linen serviettes can be hired if required.

This offer is for meals delivered Monday to Friday at lunch time from 22nd November to 24th December 2010.  
An evening delivery will have a £25 surcharge  
The meal will be delivered in hot boxes ready for buffet style service.  
Serving staff can be arranged if required.



# Mulled Wine Party



Treat clients and colleagues to a few glasses of warming mulled wine served with a selection of Christmas finger buffet and home baked mince pies. Perfect for a festive after work gathering.

These packs include all the equipment required for service of the food and warming and service of the wine.



## Mulled 1



- Mulled Wine - warm, rich clove and cinnamon wine. 3 glasses per person
- Turkey Brochette - Turkey with cranberry, sausage & bacon
- Brie & Cranberry Tart - Plump cranberry with rich brie
- Cocktail Sausages - Honey & mustard sausages
- Mince Pies - matured mince meat with brandy and cranberry

Price includes 3 items of buffet and 1 mince pie per person plus the tables, cloths and equipment required for the warming and service of the wine.

**£13.50 per head + vat. Minimum 15 people**



## Mulled 2



- Mulled Wine - warm, rich clove and cinnamon flavoured wine. 2 glasses per person
- Mince Pies - One year old matured mince meat with brandy and cranberry

Price includes 1.5 mince pies per person plus the tables, cloths and equipment required for the warming and service of the wine.

**£8.95 per head + vat. Minimum 15 people**