

THE CORPORATE CHEF

    PREMIUM CATERING - FRESHLY PREPARED

All prices + vat

Fallow

Private Dining

an intimate 6- Course tasting menu, vegan alternatives available

£90

Includes staff, crockery and cutlery

Kir Royale

Long Clawson Stilton Mousse

caramelised red onion, filo tart

Scottish Salmon

confit verbena, samphire, dill crushed potato

Roast Turkey

brined for 1 day, beef brisket bon bon, rosemary salted roast potatoes star anise fondant carrot

Stuffing and Sprouts

sage pork pancetta, cinnamon red wine cabbage, honey glazed sprouts

Goats Cheese

burnt truffled brulee

Mince pie

brandy butter

Wine pairing

A selection of 4 wines

£50



Feast

Christmas 3 course banqueting, from 25 guests

£45

2 choices per course, Includes staff to deliver food, crockery and cutlery

Let's Begin

Homemade Bread Selection

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Soup (VG)

celeriac, pistachio crumb, chestnut spelt bread

Salmon

confit, samphire, dill crushed potato

Cherry Smoked Duck

crispy leek, roast beetroot ketchup

To Fill

Roast Turkey

brined for 1 day

Venison Cassuolet

haricot beans stew, smoked bacon and chorizo

Pumpkin Wellington (VG)

chestnut mushroom, chard

all served with sage pork and pancetta stuffing, rosemary salted roast potatoes
star anise fondant carrots and maple glazed parsnips, olive oil sprout, red wine and cinnamon braised red cabbage

Sweet

Coconut Marquis (VG)

Plum Cranachan

All spice, whisky Chantilly, cinnamon oat granola

Christmas Pudding,

brandy crème anglais

Petti Fours and Coffee to finish



Cygnnet

Hot Buffet

fully catered £30 / drop off £25

Can be supplied hot or chilled, in individual boxes or sharer trays

Homemade Bread Selection

Roast Turkey / Venison Cassoulet
haricot beans stew, smoked bacon and chorizo
/ Pumpkin Wellington (VG)
chestnut mushroom, chard

Sage pork and pancetta stuffing, Rosemary salted roast potatoes
star anise fondant carrots maple glazed carrots and parsnips, olive oil sprout
Red wine and cinnamon braised red cabbage

Dessert Selection

Baileys Brownie

Cheeseboard

long clawson stilton, cave aged cheddar, ash goats cheese, artisan crackers, truffle honey, apple raisin ginger
chutney, millers crackers

Plum Cranachan

All spice, whisky Chantilly, cinnamon oat granola

Bowl food

5 x bowl foods fully catered at your venue

£45

Venison Cassoulet
Turkey, fondant carrot
Cherry smoked duck, beetroot ketchup
Pumpkin wellington
Plum Cranachan

Canapé

5 x canapé selection, fully catered £28 at your venue or drop off £14

Mini game and port pie
Smoked salmon dill mayo blini
Stilton mousse caramelised red onion tart
Filo wrapped mince pie
Baileys brownie



Sharer Boards

festive finger foods to share and indulge

Meat £64

Serves 6-8

4x Pork, honey, apple and ginger sausage rolls
4x Turkey, pancetta and cranberry club sandwich
4x Mini venison, game and port pies
4x 'Posh piggies in blankets' Italian pork wrapped in pancetta
Supplied with mustard mayo and fig dips

Fish £79

4x 200g Smoked salmon, dill, lemon mousse
4x 16oz Prawn, crayfish, lime mayo, raddish, gem, bloody mary pots
3x 80g Taramasalata
Homemade breads

Vegan £52

4x Maple walnut truffled vegan blue cheese galette (VG)
4x Roast beetroot, halloumi and sweet potato mini tower (V) (vegan alternative available)
4x Jackfruit, pumpkin, sage chilli filo tart (VG)
huumus dip , caremised figs

Dessert £48

4x Baileys brownie
500gr Cheeseboard, long clawson stilton, Cornish brie, sussex charmer, apple raising ginger chutney
4x Posh mince pie

Christmas Street Food

£35.00

set up of Gazebo outside your venue hot serving equipment, staff to serve, perfect for gatherings and social distancing social distancing measures

Shredded Turkey Burrito

sage pork pancetta stuffing, red wine cinnamon cabbage, sprouts

Vegan Burrito

roast pumpkin, sage, chilli,, beetroot, walnuts

Rosemary Sea Salt Potatoes, homemade gravy

Plum Cranachan

All spice, whisky Chantilly, cinnamon oat granola

Coconut Marquis (VG)

To Drink

2 glasses per person

Prosecco

Blueberry mulled wine

