



A Truely Foodie Christmas 2025

Foodie.

Catering & Events

www.foodiecateringevents.com

eat@foodiecateringevents.com

01264 317000

Festive and Fancy

FESTIVE NIBBLES

Golden pigs in blankets, glazed with cranberry & honey

~

Smoked salmon blinis topped with silky dill cream cheese

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Winter soup shots served piping hot with warm crusty rolls

HOME ROASTED

Sage butter basted Turkey crown. with cranberry sauce.

~

Honey & Mustard Glazed Gammon. Beautiful festive chutney.

~

Slowly roasted garlic and thyme beef. Horseradish Sauce

COSY TRIMMINGS & SIDES

Crisp, fluffy home roasted potatoes

~

Honey-roasted carrots & parsnips, caramelised to perfection

~

Sprouts tossed with pancetta and english butter

~

Cauliflower cheese – bubbling, golden and irresistibly creamy

~

Spiced red cabbage with apple & cloves – festive and fragrant

BUFFET STYLE: £38PP FAMILY STYLE: £42PP A-LA-CARTE: £48PP

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Merry & Bright Buffet

HOME ROASTED

Sage butter basted turkey crown. with cranberry sauce.

~

Honey & Mustard Glazed Gammon. Beautiful festive chutney.

~

Slowly roasted garlic and thyme beef. Horseradish Sauce

~

Winter Vegetable Wellington

COSY TRIMMINGS & SIDES

Crisp, fluffy home roasted potatoes

~

Honey-roasted carrots & parsnips, caramelised to perfection

~

Sprouts tossed with pancetta and English butter

~

Cauliflower cheese – bubbling, golden and irresistibly creamy

~

Spiced red cabbage with apple & cloves – festive and fragrant

Add Some Extra Sparkle...

Add Desserts or a festive drink selection to your menu for some extra festive fun.

DROP AND GO: £28
STAGED AND STAFFED: £32

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Grazing through the snow

A hand-picked variety of Home roasted cold cuts – Thyme roasted beef, honey and mustard glazed gammon and butter basted turkey

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British & continental cheeses – creamy brie, vintage cheddar, stilton, cranberry wensleydale and/or similar.

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Mini pork pies, homemade santa's Sausage rolls & festive scotch eggs

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Pigs in blankets, glazed with cranberry & rosemary

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Homemade festive pies– deep filled with minced steak, red wine and shallot.

~

Roasted vegetables with honey and balsamic glaze (v)

~

A rustic pâté with caramelised onion chutney

~

A selection of festive and homemade dips & Accompaniments, including:

Roasted red pepper houmous

Fresh artisan breads, breadsticks & crackers

~

A selection of Soft Fruits and Pickles

DROP AND GO: £24
STAGED AND STAFFED: £28

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Deck the Rolls

A Festive sando selection. Choose any three from:

Tender roast Turkey with sage & onion stuffing, cranberry sauce & crisp leaves

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Honey Roast Ham – layered with English cheddar and mayo

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Pepper roasted Beef and Rocket with mayo

~

Smoked Salmon & Cream Cheese – with dill & cucumber ribbons

~

Festive Veggie Wrap (v) – roasted winter vegetables, hummus & spiced chutney

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Pigs in Blanket Baguette – mini sausages wrapped in bacon with cranberry sauce and mayo.

Served with a selection of sides:

Mini sausage rolls & festive scotch eggs

Bags of Crisps

Golden pigs in blankets with honey glaze

Fresh winter slaw with pomegranate & orange

Dreaming of a light Christmas: Light Xmas dressed leaves

DROP AND GO

1 ROLL PER PERSON + SIDES: £18

2 ROLL PER PERSON + SIDES: £22

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Happy Ever Afters....

Sticky Toffee Pudding Cheesecake

A digestive biscuit base covered with a layer of white chocolate baked cheesecake, with sticky toffee sponge & sticky toffee sauce. Finished with a creamy mousse, sticky toffee sponge pieces, sticky toffee sauce & decorated with sugar snow

£6.95 per Slice

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Truffle Brownie Torte

Gluten free & vegan dessert with a chocolate biscuit base topped with Belgian chocolate truffle mousse, finished with cubes of chocolate brownie and chocolate crumb.

£6.95 per Slice

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Frutti di Bosco

Italian inspired pastry case filled with patisserie cream, topped with a layer of sponge, forest fruits & powdered sugar

£6.95 per Slice

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Sour Cherry Chocolate Meringue

Elegant sour cherry chocolate roulade with a crisp chocolate meringue crust and a luscious sour cherry filling. Perfectly balanced with rich chocolate and tangy cherries.

£6.95 per Slice

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Lemon Meringue Pie

Tangy lemon filling in a crisp shortcrust pastry case, this pie is topped with soft, browned mallow meringue.

£6.95 per Slice

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