



Eden Caterers  
*Christmas Menu 2017*

# *mulled wine mingles*

*With two different options to choose from, you can gather up a group of friends and colleagues to celebrate Christmas over some festive finger food and traditional mulled wine.*

## *Mulled Mingle 1*

### Mulled Wine

warm, rich clove and cinnamon wine, 3 glasses per person

### Canapés

Turkey & Sage Arancini

with parsnip & mozzarella

Stilton & Caramelised Red Onion Tart (v)

short crust pastry with caramelised red onions, creme fraiche and stilton

Cocktail Sausages (d)

honey & mustard sausages

### Mince Tarts

matured mince meat with brandy & cranberry

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

£13.95 per head + VAT Minimum 15 people

## *Mulled Mingle 2*

### Mulled Wine

warm, rich clove and cinnamon wine

2 glasses per person

### Mince Tarts

matured mince meat with brandy & cranberry

Price includes 2 mince tarts per person plus the tables, cloths and equipment required for the warming and service of the wine.

£9.25 per head + VAT Minimum 15 people



# a merry berry menu

*Relax, it's Christmas - this fun and festive menu includes canapés, mince pies and mulled wine all ready to serve to take the stress out of organising the party.*

## Mulled Wine 2 glasses per person

Warm, rich clove and cinnamon wine

## Canapés

Chicken Mousse & Parma Ham Roulade (g)

with pesto & bella lodi

Chalk Stream Farm Trout Gravdaxlax Crostini

with cream cheese & dill

Bacon & Prune (g, d)

soft prune baked in English bacon with rosemary

Fig & Stilton on Oatcake (v)

fig puree & Colston Basset on homemade oatcake

Beetroot & Broccoli Tartlet (v)

beetroot houmous & fresh broccoli in a tomato pastry tartlet

Prosciutto & Pear (g, d)

fresh pear & rocket rolled in prosciutto

Green Olive Tapenade & Balsamic Baby Onions (vegan, g, d)

on a polenta base

## Mini Mince Tarts 2 per person

One year old matured mince meat with brandy & cranberry

## £1900 per head

Price based on 5 canapés per person from the selection above. All items come to you ready to serve. Price includes a warming kettle for the mulled wine and glasses for service.

Minimum 25 people.

*Order deadline: three working days*



# a christmas dinner

Let us prepare your Christmas Dinner - fresh ingredients form to make a delicious meal to feast on.

## Canapés

Chalk Stream Farm Trout Gravadlax Crostini

with cream cheese & dill

Colston Basset & Poached Pear Oatcake (v, n)

with caramelised walnut

Bacon & Prune (g, d)

Soft prune baked in English bacon with rosemary

£4.95 per head

Price based on 3 canapés per person from the selection above

Minimum 30 people

## Starter

Smoked Wiltshire Trout with Lemon & Dill Dressing

or

Stilton & Caramelised 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)

or

Sweet Potato Tart (vegan, g, n)

with sage and onion

*All mains served with roast potatoes, parsnips, brussel sprouts and baton carrots*

## Dessert

Kent Apple & Blackberry Crumble

Mince Tart

Cream

£27.25 per head

Price based on dinner from the menu above

Minimum 30 people

## Equipment

Price includes hire of chafing dishes and necessary serving utensils

Crockery, cutlery, glassware, table cloths and linen serviettes can be hired if required

*Order deadline: three working days*

