



Christmas Menus 2019

Dancer £7.50pp plus vat

A Selection of Sandwiches & Rolls to include:

Turkey with Cranberry Stuffing, Coronation Chicken, Classic Egg Mayonnaise, Roast Beef
Cheese Ploughmans, Ham & Sweet Chutney

Brie & Cranberry Parcels (V)

Deluxe Luxury Samosas a Tikka Dip (V)

Sticky Chipolatas coated in Honey & Sesame Seeds

Clementine, Cranberry & Pistachio Squares

Vixen £8.50pp plus vat

A Selection White and Brown Bloomers:

Cheddar, Bacon & Sweet Tomato Relish, Turkey, & Cranberry Stuffing, , Coronation
Chicken, Classic Egg Mayonnaise & Cress (V), Roast Beef, Mustard & Rocket, Cheese
Ploughman (V), Brie and Fresh Fig (V)

Turkey skewers, marinated in Lemon, Paprika & Parsley

Selections of Individual Quiche (V)

Crispy Brie Filled Wedges with Cranberry Dip(V)

Tempura Prawns with Sweet Chilli Dip

Sweet Tomato & Basil Bruschetta (V)

Deluxe Chocolate Yule Log



Mad Hatters
Catering Ltd

Rudolph £10.50pp plus vat

A Selection of Roasted Vegetable & Feta Burritos & Sough Dough Baguettes Filled with Freshly Baked Turkey Pieces with Caesar Salad

Sweet Potato Wedges Served with a Sour Cream Dip

Jewelled Cous Cous Served with Plain Yogurt, golden Sultanas, Mediterranean Spices, Mint, Coriander and Pomegranate (V)

Asian Steak Skewers marinated in a Garlic, Sesame & Spring Onion

Mini Crab cakes seasoned with coriander, lime & cayenne pepper

Red Velvet Cheesecake Crunchy chocolate biscuit base topped with red velvet sponge sandwiched between two thick layers of luxury vanilla cheesecake. Filled and topped with white chocolate pieces.



Sharing Boards & Salad Bowls

Moroccan Cous cous lemon, Mint & Pomegranate

Mozzarella and Tomato Sweet Plum Tomatoes, Mozzarella Pearls and Spinach in a Basil Oil Dressing

Sweet Potato Salad Roasted Sweet Potatoes, Peppers and Kale, drizzled over with a Sour Cream, Fresh Lime & Pumpkin Seeds

Herbed Bean Salad A variety of beans, parsley, peppers & Spinach

Waldorf Salad Celery, Walnuts, grapes & Red Apple, Dressed in Mayonnaise

Classic Potato Salad New Potatoes, Shallots, Capers & Parsley, dressed in Mayonnaise

Greek Salad Cucumber Ripe Tomatoes, Red Onions, Black Olives & Greek Feta

Traditional Coleslaw Shredded Cabbage, Carrots and Onion in a Creamy Mayonnaise

Charcuterie Board £26.00 (Serves 10 people) plus vat Pate, Prosciutto, Dry Cured Salami, Sundried Tomatoes, Grapes, Cornichons, Chutney, Gouda Cheese, Brie & Dried Figs. Accompanied with a Variety of Crackers and Sliced Breads.

Traditional Cheeseboard £28.50 (Serves 10 people) plus vat An array of Soft and Hard Cheeses, Pickles, Nuts, Crackers