COLETTE & CO CATERING

CHRISTMAS BUFFET SILVER MENU

£50 per head min 50 persons

Hand Raised Turkey, Chestnut and Cranberry Pie with Homemade Christmas Chutney

Honey Roast Gammon with Homemade Piccalilli (GF) (DF)

Christmas Vegetable pie (VG) (DF)

Salmon en Croute decorated with Bellini's

Roast Topside of Beef served rare, medium and well done served with Horseradish Cream tartlets (GF) (DF)

Stuffed Aubergines (VG) (GF) (DF)

Chesters and Daughter's Famous Potato Salad (GF)

Red Slaw with Walnuts, Apple and Cranberry (VG) (DF) (GF)

Quinoa, Black Cherry and Spring Onion in Black Truffle Vinaigrette (VG) (GT) (DF)

Sexy Salad Leaves (VG) (GT) (DF)

Traditional Christmas Pudding with Brandy Sauce and Clotted Cream

Selection of Fresh Fruit Pavlovas (GF)
Chocolate Mousse with Poached Boozy Berries (GF) (can be made VG, DF)

GF - Gluten Free • DF - Dairy Free • V - Vegetarian • VG - Vegan

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BUFFET BEVERAGE PACKAGES

Our Christmas Cocktail, Bellini, gin and tonic or a Craft beer on arrival.
Half a bottle of Red, White or Rose wine per person

£20 per person

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Our Christmas Cocktail, Bellini, gin and tonic or a Craft beer on arrival.
One bottle of Red, White or Rose wine per person

£25 per person

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Unlimited Christmas Cocktail, Bellini, gin and tonic or draft beer, Red, White or Rose wine for 4 hours duration during your party

£35 per person