COLETTE & CO CATERING

CHRISTMAS BUFFET GOLDMENU

£70 per head min 50 persons

Served Hot

Slow Roasted Pork and Crackling, served with Sage and Onion Stuffing and Brandy Cinnamon Apple Sauce (DF)

Hand Raised Individual Game Pies
Baked Stuffed Aubergines (VG) (DF) (GF)

Fillet of Salmon in Fresh Dill and Lemon Sauce (DF) (GF)

Choice of Potatoes and fresh Vegetable Selection

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Served Cold

Platter of Roast Beef served rare, medium or well done with Horseradish Cream Tartlets (GF) (DF)

Honey Roast Gammon served with Home Made Piccalilli (GF) (DF)

Hand Raised Turkey Chestnut and Cranberry Pie (DF)

Individual Winter Vegetable Tarts Tartan (VG) (DF)
Quinoa, Black Cherry and Spring Onion in Black Truffle Vinaigrette (VG) (GT) (DF)
Sexy Salad Leaves (VG) (GT) (DF)

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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)
Pears Poached in Mulled Wine (VG) (DF) (GF) served with Clotted Cream or
(Salted Caramel Ice Cream (VG) (DF) (GF)

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

COLETTE & CO CATERING

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