



Piptree Catering

Welcome to our 2019 Christmas Menu

We have been hard at work creating unique and exciting Christmas menus that are suitable for all tastes and guaranteed to help your Christmas celebrations go with Christmas "cracker" bang!

You can choose from Christmas canapes, a traditional Christmas dinner and fine dining, hot, cold and finger buffets.

If you cant see exactly what you're looking for, don't worry. There's Ho Ho Hope for you yet! Please speak to one of our elves about creating a bespoke Christmas package to suit your taste and budget.

[Scroll Down To View Our Exciting Festive Menus](#)

Christmas Canapes & Bowl Food





Piptree Catering

Christmas Canapes

From the Farm

Mini lamb fillet wellingtons with whipped mint cream and watercress

Mulled spice beef bon bons in panko with hollandaise sauce and pickled cranberry

Pulled anise and ginger spiced pork belly with chilly jam on gyoza tostada

Fillet of beef with rosemary, and sage butter on ciabatta with walnut pesto

"Bang Bang" chicken – chicken croquettes with fresh ginger, sesame and soy in panko bread crumb with siracha mayonnaise on bamboo

Turkey with apricot compote on ciabatta with smoked bacon powder

Mini Vienna's - Mini sausages in honey and mustard caramel

From the Field

Deep fried brie in panko bread crumb on skewers with grape and pine nut chutney (V)

Cranberry and beetroot arancini with pickled walnut pesto on bamboo (V)

Cauliflower and truffle puree with gruyere on crostini (can be made vegan)

Wookey Hole and fig puffs with honey and chive

Brussel sprout bhajis with green chilli and mango salsa (Vv)

Flatbreads with beetroot hummus and crunchy spiced curry chickpeas (Vv)



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Christmas Canapes

From The Sea

Cranberry, gin and tonic infused smoked salmon served on blini with a light mascarpone and dill cream and edible flowers

Smoked haddock and chive croquettes with our bechandaïse sauce

Trout and dill pate on rye with pickled cucumber with black sesame

Crab cheesecake with samphire and fresh lime

King prawn in a shortcrust pastry case with pesto, roasted tomato and basil leaf

Sweet

Walnut and cranberry brownies with mascarpone cream and winter berry compote (V)

Chocolate ganache profiteroles with salted caramel (V)

Christmas pudding tartlets with fondant icing topped with holly candy

Mini open mince pies with burnt meringue

Staff and Charges

Chef £22ph

Waiting and event staff £13ph

All of our Christmas canapes are priced at £1.90

We will quite often require the use of oven/kitchen appliances to prepare your canapes. If you do not have these appliances – don't worry! Please speak to us about how we can help.

V= vegetarian

Vv = vegan

F = fish



Piptree Catering

Christmas Bowl Food

From The Farm

Christmas Dinner – rolled turkey breast with all the trimmings

Beef cheek Bourguignon with pomme puree, horseradish cream and smoked bacon powder

Chicken and parsnip curry on saffron rice with mini naan breads and apricot chutney

Five spice and honey glazed pork belly on celeriac mash with pickled seasonal vegetables and black sesame

From The Field

Wookey Hole Mac n Cheese with truffle crumb (V)

Three bean chilli with lime smashed avocado and tortilla fan (Vv)

Christmas Dinner – roast potato, sage and onion stuffing, honey glazed carrots and bread sauce (Vv)

Pumpkin dauphinoise – layered potato, cream, mature cheddar cheese and butternut squash (V)

From The Sea

Cajun King prawn, smashed avocado, feta cheese with garlic butter and raspberry vinaigrette in bamboo boats

Beetroot and cranberry salmon with smashed mint new potato and watercress salad

King prawn scampi on cauliflower puree with curry oil

Bowls are charged at £3.50per bowl. A minimum of 20 bowls required.

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Piptree Catering

Christmas Finger Food





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Christmas Finger Food

Christmas Finger Buffet

A selection of Christmassy vegan, vegetarian and meat burritos

Satay chicken skewers with chilli and cranberry jam (nut free)

Yorkshire puddings filled with rump of peppered beef, rocket and horseradish cream

Mini Vienna's – mini sausages in honey and mustard caramel

Smoked salmon on rye with dill mascarpone

Brie and asparagus tarts (V)

Open mince pies with cranberry mess (V)

Christmas pudding nouri balls

Staffing and Charges

A minimum order of 25 persons is required

Our buffets can be served in disposable (biodegradable) platters or china ware. If using chinaware, staff and hire charges will apply.

Our finger buffets are charged at £16+VATpp

Staff £13ph+VAT (if required)/Free delivery in 6 mile radius

Speak to us about linen and china hire

V= vegetarian

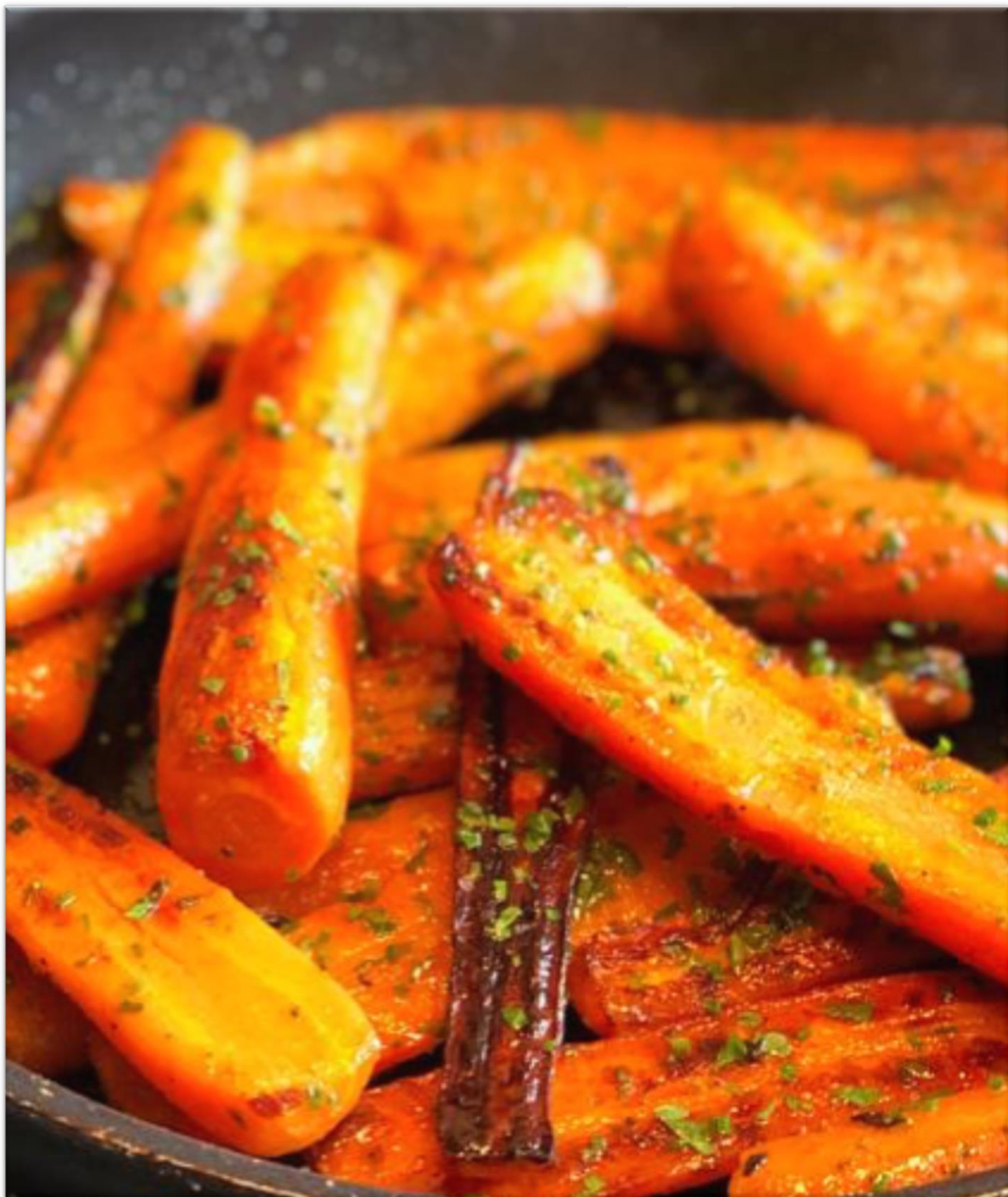
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Piptree Catering

Christmas Buffets



Christmas Fork Buffet

Cold Buffet 1

Christmas Meat Selection

Sliced turkey and roast topside of beef with a mustard crust

Goats Cheese and Onion Tart

Shortcrust pastry cases filled with rich red onion jam and goats cheese with fresh thyme and pine nuts (V)

Pink Pepper Salmon

Whole side of salmon with dill, pink pepper corn and juniper (F)

Mint and Cranberry Potatoes

New potatoes tossed in rapeseed oil, mint and squashed cranberries (V)

Sprout and Celeriac Salad

Shaved sprouts, celeriac, whole grain and Dijon mustard dressing (Vv)

Bread and Butter Selection (V)

Open shortcrust pastry mince pies with cranberry mess (V)

Christmas pudding nouri balls (V)

Staffing and Charges

Our buffets can be served in disposable (biodegradable) platters or china ware. If using chinaware, staff and hire charges will apply.

Our buffets are charged at £20+VATpp
Staff £13ph+VAT/Free delivery in 6 mile radius

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Piptree Catering

Christmas Fork Buffet

For Buffet 2

Honey Caramel Ham

Wiltshire ham in a honey and mustard caramel coating

Mini Vienna's

Mini sausages tossed in mustard, honey and sesame

Brie and honey Filo Tart

Brie, chestnuts, cranberry and chive encased in layers of buttery filo pastry (V)

Chilli Jam Prawn Skewers

King prawn skewers with fresh coriander and chilli jam (2 per person)

Feta and Sweet Potato Salad

Sweet and new potatoes tossed in feta cheese and fresh herbs

Apple, Fennel and Walnut Salad

Apple, fennel, walnuts, pomegranate and seasonal leaves with a honey and rapeseed dressing

Bread and Butter Selection (V)

Open shortcrust pastry mince pies with cranberry mess (V)

Christmas pudding nouri balls (V)

Staffing and Charges

Our buffets can be served in disposable (biodegradable) platters or china ware. If using chinaware, staff and hire charges may apply.

Our buffets are charged at £20+VATpp

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Piptree Catering

Christmas Hot Buffet

Chicken Ballotine

Free range chicken breast stuffed with sage, breadcrumb, onion and cranberry

OR

Ox Cheek Bourguignon

A rich take on beef Bourguignon. Carrots, red wine, thyme and pearl onions

(add both dishes for £4.50pp)

Vegetable Moussaka

Layers of roasted aubergine, courgette, tomato, peppers and oregano topped with béchamel (V)

Potato Gratin

Sliced potato with cream, garlic, thyme and Parmigiano-Reggiano (V)

Seasonal Vegetables

Buttered anise carrots and honey parsnips (V)

Bread and Butter Selection (V)

Open shortcrust pastry mince pies with cranberry mess (V)

Christmas pudding nouri balls (V)

Staffing and Charges

Our buffets include hire of china. Staffing charges may apply

Our buffets are charged at £23+VATpp

Staff £13ph+VAT/Free delivery in 6 mile radius

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Piptree Catering

Traditional Christmas Buffet

Rolled stuffed Turkey breast

Turkey breast stuffed with chestnuts, fresh herbs and cranberry

OR

Mustard Rump of Beef

Rump of beef in a mustard crust

Nut Roast

A rich mix of vegetables and nuts with vegetable gravy (Vv)

All The Trimmings

Mini Vienna's – mini sausages in mustard and honey caramel

Buttered anise carrots and honey parsnips (V)

Yorkshire pudding

Roast potatoes (Vv)

Gravy

Sauce selection

Open shortcrust pastry mince pies with cranberry mess (V)

&

Christmas pudding nouri balls (V)

Staffing and Charges

Our buffets can be served in disposable (biodegradable) platters or china ware. If using chinaware, staff and hire charges will apply.

Our buffets are charged at £20+VATpp

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Piptree Catering

Christmas Fine Dining





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Christmas Fine Dining

To Start

Jerusalem artichoke soup, Parmesan gnocchi, truffle oil

King prawn cocktail with avocado, lettuce, baby tomato and cayenne mayonnaise

Ham Hock terrine with pickled seasonal vegetables and cranberry jelly

Confit sea trout, avocado, pickled cucumber, dill

Tagliatelle with mussels, white wine, fine herbs

Parma ham, whipped goat's cheese, winter beets

Pressed chicken & rabbit terrine, fig chutney, brioche

Main

Chestnut and apricot ballotine of roasted Norfolk black turkey with all the trimmings

Rump of beef, potato dauphinoise, French beans, red wine jus

Anise pork belly, celeriac puree, seasonal vegetable with cranberry compote

Pan-fried cod, truffle mash, parsley velouté, grilled baby leeks (F)

Wookey Hole and artichoke quiche with potato terrine and rocket and herb salad (V)

Courgette & goat's cheese arancini, tomato & basil ragout (V)

Wild mushrooms rigatoni, tarragon, Parmesan (V)



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Christmas Fine Dining

To Finish

Christmas pudding, brandy sauce

Sherry trifle

Orange posset, dark chocolate mousse, honeycomb

Almond & ginger panna cotta, pomegranate & pecan granola

Apple tart, vanilla ice cream, butterscotch sauce

Selection of artisanal cheeses and raisin and walnut bread (either as part of your package or £4 supplement per person)

Seasonal sliced fruit & berries

Staffing and Charges

Our Christmas fine dining menu includes china and cutlery and delivery. Staffing charges may apply

Dining £32+VAT per guest or £38+VAT per guest canape package (please choose 3 canape types from our menu)

A minimum order of 25 persons is required

Waiting staff £13+VATph

Chef £22ph+VAT

Please speak to us about china hire and linen

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If you haven't seen something on our menu you would like, please speak to us about our FREE bespoke menu design service

For Christmas catering enquires Please
contact

The Catering Elves:

0203 189 1634

07923 339 982

info@piptreecatering.com



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