



CHRISTMAS BUFFET

MAIN Choose 2

Roasted turkey breast Maple & Dijon-glazed ham

Roasted strip loin of beef

Fennel-roasted sweet potato steak (Vegetarian)

SIDES

Duck fat roasted potatoes

Mulled wine braised red cabbage

Honey glazed carrots

Brussels sprouts with pancetta

Pigs in blankets

Red wine jus

Cranberry sauce

SALAD BAR

Pear, walnut & blue cheese

Dukkah spiced butternut squash

Brussels sprout & pomegranate

PRICE INCLUDES

Menu.
Setup equipments.
Bamboo/ Palm Leaf Plates and Wooden Cutlery - this can be upgraded on request to traditional plates and cutlery.
Chef that serves and interacts with your guests.

HOW IT WORKS

On the day of your event, we'll message you with our estimated time of arrival. We usually arrive around 2 hours before service, and all details are agreed in advance to ensure everything works perfectly for your needs.

We set up our catering area, buffet tables, hot lights, chaffing dishes, salad bar, plates, and cutlery.

When it's time to serve, we welcome your guests and serve the food. Guests can choose what they'd like, we plate it for them, answer any questions, and explain the menu.

Once service is finished, we clean the area we've been working in and leave it in the same condition as before we arrived.

PAYMENT

To secure your booking, we require a 20% deposit.

The remaining amount can be paid in a way that suits you — we're happy to break payments down into monthly instalments if needed.

The full balance must be paid no later than one week before the event.

PRICE

Price depends on several factors: date, location, menu choices, and number of guests. Prices start from **£35.95 + VAT**.

