



South Coast Parties
Catering & great parties

CHRISTMAS COLD BUFFET MENU

Norfolk Turkey & Cranberry Jam on Toasted Ciabatta

Smoked Salmon Open Sandwiches with Fresh Dill

Free Range Mini Egg Bagel

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Turkey & Smoked Bacon Vol Au Vents

Honey Glazed Pigs in Blanket on Skewers

Caramelised Red Onion & Brie Tartlets finished with Rocket (v)

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Spiced Vegetable Samosas served with a Curried Mayo V

Parmesan Cheese Straws with Pesto Dip

Sun Dried Tomato & Feta Scone with Cream Cheese

Crudities Selection with Houmous & Salsa

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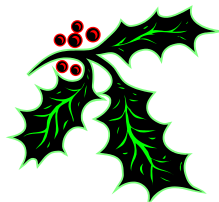
Caramel & Chocolate Tarts with Christmas Glitter

Mini Mince Pies

Christmas Finger Buffet £16.00 Per Head

Christmas Finger Buffet £20.00 per head with Sparkling Wine & Soft Drinks*

****includes linen cloth, glass hire, 1 glass sparkling wine and 1 soft drink***





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CHRISTMAS HOT BUFFET MENU

Assorted Bread Baskets

Butters & Oils

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Beef Bourguignon

Slowly Braised beef with red Burgundy, carrots, onions, garlic, and a bouquet garni, pearl onions, mushrooms, and bacon

Turkey Curry

Roasted turkey with onion, garlic, cardoman, cumin, turmeric, chilli, garam masala, coriander, tomato yogurt and cream

Salmon & Asparagus Lasagna

*Poached salmon with asparagus and cream sauce with layers of pasta
Topped with toasted cheese breadcrumbs*

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Mixed vegetables, Turmeric Rice and Chefs Potatoes

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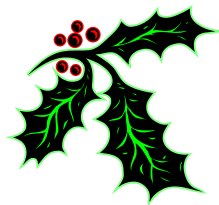
Christmas Pudding with Brandy Sauce

Caramel & Chocolate Cheesecake Christmas Glitter

Mince Pies

Christmas Hot Buffet £12.00 Per Head

With Dessert £16.50 Per head





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CHRISTMAS MENU 1

Homemade Bread & Whipped Butter

To Start

Mushroom & Chestnut Soup (V)

Or

Chicken Liver Parfait, Spiced Apple Chutney, Toasted Brioche

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Main Course

Roasted Turkey with all the Trimmings (GF)

Or

Spinach, Brie & Cranberry Wellington (V)

All Served with Roast Potatoes, Seasonal Vegetables & Sauces

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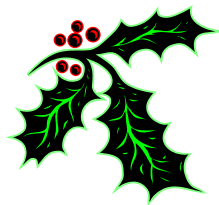
Dessert

Christmas Pudding, Brandy Custard, Red Currants

Or

Mulled Wine Poached Pear, Gingerbread Ice Cream (GF)

£20.00 Per Person





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CHRISTMAS MENU 2

Homemade Bread & Whipped Butter

To Start

Mushroom & Chestnut Soup (V)

Or

Chicken Liver Parfait, Spiced Apple Chutney, Toasted Brioche

Or

Smoked Salmon, Buckwheat Blini, Crème Fresh, Chives (GF)

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Main Course

Roasted Turkey with all the Trimmings (Can be GF)

Or

Roast Hake, Courgette Puree, Charred Fennel (GF)

Or

Spinach, Brie & Cranberry Wellington (V)

All Served with Roast Potatoes, Seasonal Vegetables & Sauces

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Dessert

Christmas Pudding, Brandy Custard, Red Currents

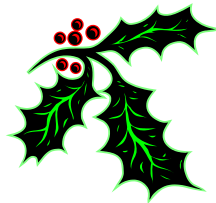
Or

Mulled Wine Poached Pear, Gingerbread Ice Cream (GF)

Or

Warm Chocolate Brownie, Kirsch Cherries, Cherry Sorbet (GF Available)

£25.00 Per Person





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CHRISTMAS MENU 3

(Choose 3 Options per Course)

Homemade Bread & Whipped Butter

To Start

Mushroom & Chestnut Soup (V)(VG)

Beetroot Carpaccio, Goats Cheese, Walnuts, Honey, Watercress (V)(GF)

Chicken Liver Parfait, Spiced Apple Chutney, Toasted Brioche

Ham Hock Terrine, Homemade Piccalilli, Crisp Breads

Smoked Salmon, Buckwheat Blini, Crème Fresh, Chives (GF)

Smoked Haddock Fishcake, Pea Puree, Tartare Sauce

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Main Course

Roasted Turkey with all the Trimmings (GF Available)

Roast Beef Sirloin, Burnt Onion Puree, Spinach, Truffle (GF)

Roast Hake, Courgette Puree, Charred Fennel (GF)

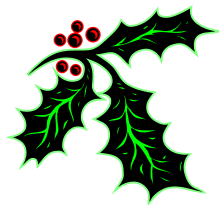
Baked Sea Bream, Clam & Corn Chowder

Spinach, Brie & Cranberry Wellington, Slow Roasted Tomatoes (V)

Traditional Nut Roast (V)(VG)

All Served with Roast Potatoes, Seasonal Vegetables & Sauces

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Dessert

Christmas Pudding, Brandy Custard, Red Currants

Mulled Wine Poached Pear, Gingerbread Ice Cream (GF)

Cointreau Crème Brule, Homemade Shortbread

Warm Chocolate Brownie, Kirsch Cherries, Cherry Sorbet (GF Available)

White Chocolate Profiteroles, Raspberry Cream, Berry Coulis

Treacle Tart, Salted Caramel Ice Cream, Dark Chocolate Sauce

£35.00 Per Person

