



*Let's Make*  
*Christmas Catering*  
**AWESOME**

**IT'S CHRISSSSTMASSSSSS!**

*M*ake sure this year's Christmas Party is a cracker.

**Thomas the Caterer can create a festive menu that will knock your guests' socks off and have them talking about the event until well into the new year.**

From our party popping canape selection to a sit-down festive feast, you'll be rocking around the Christmas tree after tasting these winter wonderful menus.

Guests: Minimum of 40

Dates available: Friday 2nd November – Friday 22nd December 2018

The following is just a taster of what we can do. If these don't fly your sleigh, we'll be delighted to create a bespoke menu just for you.

**Our awesome menus will make this Christmas party the best ever!**  
**call 01163 260 529**



## Starters

## Mains

## Desserts

The price includes senior chef, front of house manager, all serving staff, all crockery and cutlery and cooking equipment.  
Excludes table linen, glasses, wine and bar staff.

### *Christmas Canapés*

Honey Roast Ham, Bubble and Squeak Fritter

Chicken Liver Parfait, spiced Fruit Chutney,  
toasted Brioche

Stilton and Port Arrancini

Smoked Salmon on Rye with dill Mascarpone

### *Dessert Canapés*

Chocolate and Hazelnut Tortes

Baileys Fudge Bites

£20.00 per person

*All prices exclude VAT*

The price includes senior chef, front of house manager, all serving staff, all crockery and cutlery and cooking equipment.

Excludes table linen, glasses, wine and bar staff.

### *Christmas bowl foods*

Tiny Christmas Dinner, Roast Turkey, Chateau Potato, Brussel Sprout, Chantenay Carrot, Pigs in Blankets and Bread Sauce

Steak and stilton pies deconstructed, creamy mash, green veg and puff pastry lid

Fish and Triple Cooked Chips served in Newspaper Cones

Butternut Squash, Sage Risotto, Chestnut and Goats Cheese Bomb

### *Dessert*

Cinnamon & apple pavlova, vanilla ice cream

£25.00 per person

*All prices exclude VAT*

The price includes senior chef, front of house manager, all serving staff, all crockery and cutlery and cooking equipment.

Excludes table linen, glasses, wine and bar staff.

If you would like to book at 50% non refundable deposit is required which will secure your booking. The remaining balance must be paid four weeks before the day of the event



### *The Thomas the Caterer Guarantee*

"If at least two people don't say how great, lovely, delicious or any other wonderful adjective the food is at your event then I will take you out for dinner to say sorry about that!"