









Maple Glazed Ham Hock Terrine Toasted Brioche, Piccalilli, Micro Herbs

Beetroot Cured Salmon Celeriac Remoulade, Pastis Dressing, Fennel Seed Crostini, Micro Herbs

Roasted Breast of Free Range Turkey Escalope Traditional Stuffing, Streaky Bacon, Venison Chipolata, Chateau Fondant Potato, Roasted Winter Vegetables & Thyme Jus

Blade of Hampshire Beef * Mirepoix Of Roasted Vegetables, Thyme & Garlic Potato, Aged Balsamic Jus

Pumpkin, Mushroom & Spinach Wellington (v) Butternut Puree, Pickled Red Cabbage, Chateau Potato, Red Wine Reduction

Traditional Christmas Pudding Calvados Cream, Red Currants

Rich Chocolate Torte Chocolate Soil, Nougatine Crunch, Crème Fraiche

Caramelised Lemon Tart Crème Fraiche, Mulled Winter Berry Compote

Minced Pie & Coffee To Finish







^{*£2} pp surcharge for Salmon choice

^{*£4} pp surcharge for Beef choice







Festive Buffet

Apple, Sage & Onion Pork Sausage Rolls, Homemade Ketchup

Tomato, Basil & Boccaccini Skewers (v)

Chicken & Mushroom Puff Pastry's

Smoked Haddock & Chive Fishcakes, Lemon Mayonnaise

Butterfly Breaded Prawns, Sweet Chilli Dip

Smoked Salmon on Rye, Cream Cheese

Miniature Pork Pies

Onion Bon-Bon's, Mango Chutney (v)

Wild Mushroom & Parmesan Arancini Balls (v)

Roasted Mediterranean Tartlets, Tomato Chutney(v)

Jerk Pork & Green Pepper Skewers, Pineapple & Chilli Salsa

(please select 8 options from the above)

Selection of Warm Mince Pies Mini Christmas Puddings

Teas, Coffee & Chocolate to Finish









Christmas Catering Prices

Three Course Set Menu with Coffee & Mince Pies £34.00+vat

Three Course Choice Menu with Coffee & Mince Pies £36.50+vat

Festive Buffet £ P.O.R

Add Reception Drink & Table Wine £13.00 per person



Please note our catering prices are fully inclusive of the following;

-Experienced Catering Manager to oversee event

- -Team of waiting staff and chefs
- -Kitchen equipment
- -Table linen and Napkins
- -Clearance and disposal of all catering related waste

Glass Hire and/or Cash Bar Facilities available, please ask for more details.

All dietaries catered for on request.

Based on minimum 50 guests, Smaller packages priced on request.

02380 439280 / www.wisecatering.co.uk / reception@wisecatering.co.uk



