

APERYER

Christmas **Love. Laughter. Food.**

If Christmas is looking crackers (ha!) then why not treat yourselves to some Aperyer food love. To keep things simple, we've created a festive menu based on the best the season has to offer but as always we'll happily work with your own theme or create a bespoke menu to match your personal event.

Our boards are perfect for informal Christmas parties and events, while our feasts or fine dining options will add a bit of extra sparkle. Alternatively, try a canape reception or treat yourself to a sumptuous tasting menu and see the season in with style.

We'll take care of all the service, setting up and clearing away to ensure that the only thing you're worrying about is that last minute shopping.

hello@aperyer.co.uk 07714 790184



APERYER

Christmas Canapés from £5pp*

Let these tasty nibbles take centre-stage by combing lots of choices or select a few to enjoy before the main event. Can be served by our fantastic front of house team or delivered ready to eat on disposable plates.

MEATY

Turkey, bacon and cranberry stack on rye toast
Duck ham with clementine chutney
Smokey oaky game terrine
Stuffing-stuffed pigs in blankets
Confit duck on beetroot crisp with pickled shallot
Ham hock scotch (quails) egg

FISHY

Scallop with honeyed pancetta
Oysters kilpatrick
Home-smoked mackerel pate
Gin cured gravlax with pickled veg

VEGGIE

Pickled sprout pops
Stuffed olive and antipasti skewers
Winter rarebit with crispy leeks
Goat's cheese cheesecake with parsnip crisp
Bloody Mary shot with manchego toastie

SWEET TREATS

Clementine and rosemary tartlets
Christmas pudding chocolate brownie bites
Hazelnut and cranberry biscotti
Egg nog shots



APERYER

Christmas sharing boards

from **£10pp*** (minimum 20 guests)

'Tis the season to keep things simple so we've designed these special set menus for no fuss, no messin' just great festive food to fill hungry mouths.

Perfect for parties, catching up with friends or relatives, work do's and events, they're bursting with seasonal favourites. If you are looking for something a little different, however, get in touch so we can tailor it exactly as you'd like.

B - £14pp

Fennel and chorizo sausage roll
Gin-cured gravlax on rye toast
Shredded turkey, cranberry and rocket wraps
Rare roast beef, horseradish and watercress bloomer
Wensleydale and fig chutney on sourdough
Caramelised onion, apple and goats cheese galettes
Beetroot, cumin and mixed leaf salad
Winter veg and hazelnut 'slaw
Christmas pudding chocolate brownies
Clementine and rosemary tarlets

A - £10pp

Shredded turkey, cranberry and rocket wraps
Rare roast beef, horseradish and watercress bloomer
Wensleydale and fig chutney on sourdough
Caramelised onion, apple and goats cheese galettes
Beetroot, cumin and mixed leaf salad
Selection of crisps and nuts
Christmas pudding chocolate brownie bites

C - £18pp

Goats cheesecake with caramelised red onion jam
Ham hock and cranberry scotch eggs
Rare roast beef bruschetta with horseradish mousse
Gin-cured gravlax on rye toast
Fennel and chorizo sausage roll
Nutroast and sesame lollipops
Wensleydale and fig chutney on sourdough
Beetroot, cumin and mixed leaf salad
Winter veg and hazelnut 'slaw
Christmas pudding chocolate brownies
Clementine and rosemary tarlets
Passionfruit cheesecake
Cheeseboard, crackers and chutney

ADD A PUDDING from £5pp (see page 5)

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APERYER

Warming winter feasts

from £22pp* (minimum guest numbers may apply)

Our feasts are perfect for winter nights, think food passed around and shared, love and laughter, you and your guests sitting back with plenty of time to chat and relax. We've made this menu specially for the season but as always, get in touch if you've something else in mind.

Choose one or two main course options, three sides and a cheeky extra per party:

MAIN COURSES

- Beef bourginon with parsnip crisps
- Turkey crown roulade with chestnut, sage and apricot stuffing
- Four and twenty chicken, tarragon and pancetta pie
- Cranberry and blue cheese nutloaf with chargrilled treacle endive
- Root vegetable, butter bean and rosemary cassoulet with caramelised shallot and thyme dumplings
- Tartiflette - the classic Alpine potato, bacon and reblochon pie
- Salmon Wellington with saffron, spinach and black olive

CHEEKY EXTRAS

- Stuffed pigs in blankets
- Pickled sprout lollipops
- Pint of crispy crackling sticks
- Bloody Mary shots
- Tear 'n' share bread 'n' brie

SIDES

- Honey-roast winter vegetables
- Roasted new potatoes with rosemary
- Creamy wholegrain mustard and parmesan mash
- Buttery carrot and swede mash
- Winter vegetable 'slaw
- Cauliflower cheese
- Maple glazed kale
- Pan fried buttery sprouts with toasted hazelnuts
- Parsnip and celeriac hash browns

DESSERT EXTRA £5PP

- Selection box of mini Christmas treats: mini christmas pudding chocolate brownies, clementine and rosemary tartlets and mini winter mess
- Passionfruit cheesecake
- Dark chocolate and peppermint torte with vanilla pod cream
- Tarte tatin with scrumpy custard
- Cheeseboard with crackers and fig chutney



APERYER

Hire the chef

Formal from £38pp* (minimum 8 guests)

Go the whole hog this Christmas with a three course meal that brings top notch, restaurant style dining right to your table. Our front of house team waiting on your guests' every need, we'll plan it, cook it, clean it so you won't have to worry about a thing! Get in touch and treat yourself this festive season to a meal you'll never forget. Here's some sample options:

STARTERS

Bloody Mary prawn cocktail with langoustine tails

Game terrine with beetroot and cumin chutney

Gin-cured gravlax with rye toast and Scandinavian pickles

Venison brasola, beetroot carpaccio, pickled sprouts and pomegranate seeds

Goats cheesecake with pear and walnut

Squash, parmesan and sage soup with garlic croutons

MAINS

Classic Beef Wellington with celeriac puree and roasted winter vegetables

Crispy pork belly with apple puree, roasted pickled onions, golden beets and heritage carrots

Ox-cheek and stout pie with wholegrain mustard mash, honey-roast carrots and buttered savoy cabbage

Confit duck leg with braised chicory, red cabbage and boulangère potatoes

Baked sea bream with thyme roasted fennel and lentil salad

Wild mushroom, stilton and tarragon pie with champ and buttered kale

Saffron arancini scotch egg with Jerusalem artichoke and crispy sesame kale

DESSERTS

Goosey chocolate fondant with bitter orange sauce and almond ice cream

Sticky toffee pudding with butterscotch sauce and clotted cream

Rhubarb and apple crumble with cinnamon and ginger custard

Vin chaud poached pear with sticky ginger cake and cardamom cream

Cherry and roasted fig clafoutis with honey yoghurt

Vanilla panna cotta with mulled berry compote and brandy snap

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APERYER

7 course tasting menu

from £65pp* (minimum 8 people)

Push the boat out with a decadent seven course tasting menu bringing together your favourite flavours and the best the season has to offer. Think of us as your own Christmas pop-up for the night and Matt your personal chef! We'll make sure you're getting the best food, style and service exactly as you like in the comfort of your own home. As well creating your dream meal, we are happy to talk wine pairings, styling and of course will lay the tables and clear away afterwards, leaving you to relax and enjoy. Here's a taster:

CANAPÉS

Oysters kilpatrick with crispy pancetta
Turkey, cranberry and crispy bacon on rye crostini
Pickled sprout pops

STARTER

Seared scallops, Jerusalem artichoke puree, maple bacon croutons and pickled winter radish

CHEEKY EXTRA

Dippy quail's egg with crackling soldiers

MAINS

Roast breast and confit leg of partridge with white onion soubise and mustard seed.
Winter root veg hash browns and watercress.

CHEEKY EXTRA

Bucks fizz sorbet

DESSERT

Espresso and vanilla crème brulee with spiced gingerbread snaps
and dark chocolate cherry compote

PETIT FOURS

Mini macaroons, dark chocolate truffles, egg nog shots

CHEESE COURSE EXTRA £5PP

Selection of local cheeses, homemade crackers, chutneys and pear

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Wanting more?

Tickled your tastebuds but got something specific in mind? We're always happy to collaborate and create so get in touch with your ideas!

* Prices

All our prices act as a guide and are all subject to the food you'll be having, the type of service you'd like and the way we'll present it. We're more than happy to give you a clear, no obligation quote after consultation with you and will include service, staffing and VAT so there'll be no hidden costs.

Feeling festive? Get in touch, reserve the date and let's talk about how we can really wow your guests and make your christmas a cracker! (we're not sorry.)

Matt & Gemma
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