

APERYER

Christmas catering by Aperyer

Eat, drink and be merry!

FESTIVE FEASTING

Two courses: £24pp + VAT

Three courses: £28pp + VAT

Bountiful plates and platters stacked high with seasonal delights and delicacies to create a showstopping table centre feast – invites your guests pass and share dishes, get your guests talking! Price includes, crockery, cutlery, staffing and luxury paper napkins.

To start:

Freshly baked homemade pinwheel bread with cranberry and thyme (v)

Wild mushroom 'tapenade' (v)

Beetroot cured salmon gravadlax

Goats cheese mousse with toasted hazelnuts (v)

Sticky Henderson's roast red onions (v)

The main event (choose menu A or B)

A

Rich beef bourguignon with pancetta and mushrooms

Caramelised garlic, butterbean and butternut cassoulet (For vegetarian guests)

Winter 'bubble and squeak' with sprouts and toasted sage (v)

Rich and creamy cauliflower cheese spiked with truffle oil(v)

Roast winter root vegetables with maple and pumpkin seeds (v)

B

Succulent roast turkey ballotine with fig and date stuffing and red wine gravy

Sticky pigs in blankets glazed with honey & wholegrain mustard

Cranberry, hazelnut & stilton nut loaf (for vegetarian guests)

Crispy roast potatoes with sage and black garlic (v)

Sweet roasted carrots & parsnips (v)

Brussel sprouts with toasted hazelnuts & beurre noisette (v)

Slow braised red cabbage with star anise & cinnamon (v)

Family style dessert (choose one):

Christmas pudding with clotted cream

Mulled apple crumble with scrumpy custard

Dark chocolate and orange tart with Chantilly cream

Sticky toffee pudding with butterscotch sauce and cream

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FESTIVE NIBBLES (COLD) @ £15pp + VAT

DISPLAY STYLE

Tear 'n' share breads stuffed with brie and cranberry

Maple glazed ham

Black pudding and apple scotch eggs

Pork pies topped with Wensleydale and caramelised red onion chutney

Beetroot falafel (v)

Potato salad with preserved lemon, fennel and garden herbs (v)

Pickled red cabbage (v)

Pear, blue cheese and walnut salad with mixed leaves (v)

Finished off with our homemade mince pies or Christmas pudding chocolate brownies (or upgrade your pudding for an additional £2pp + VAT)

HOT FORK CHRISTMAS BUFFET @ £20pp + VAT

CANTEEN STYLE CHRISTMAS DINNER (HOT)

Served 'street food style' by our chefs with your choice of crockery or bento-style boxes, cutlery and paper napkins:

Turkey ballotine with sage and apricot stuffing

Cranberry, hazelnut & stilton nut loaf (for vegetarian guests)

Pigs in blankets

Maple roast carrots and parsnips

Winter champ of potato, kale shredded sprouts and shallot

Mulled wine braised red cabbage

Served with lashings of proper gravy

Finished off with our homemade mince pies or Christmas pudding chocolate brownies (or upgrade your pudding for an additional £2pp + VAT)

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FESTIVE PIES (HOT) @ £18pp + VAT

Served street food style by our chefs with choice of crockery or bento-style boxes, cutlery and paper napkins:

Turkey, cranberry and stuffing pie

Butternut, stilton and rocket pie (v)

Creamy mustard spiked mashed potatoes

Rich red wine gravy

Finished off with our homemade mince pies or Christmas pudding chocolate brownies (or upgrade your pudding for an additional £2pp)

Dessert upgrades @ £2pp + VAT supplement

Dark chocolate and bitter orange tart served with Chantilly cream

Individual egg nog cheese cake with ginger biscuit base

White chocolate cheesecake with raspberry and honeycomb

Add canapes to any menu @ £6pp + VAT for three options

Pork, apple and fennel terrine bites with caramelised apple chutney and crispy onions

Gin cured salmon gravlax on crostini with lemon crème fraiche and pickles

Goats cheese bonbons rolled in apple crumb with beetroot chutney (v

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CLASSIC THREE COURSE CHRISTMAS MENU – from £45pp + VAT

Our three-course plated option invites your guests to pre-order their meal from a choice of three starters, three main courses and three desserts. Served by our fabulous front of house team, price includes crockery, cutlery, staffing and luxury paper napkins.

Sample menu

To start:

'Bloody Mary' prawn cocktail with sundried tomato and rocket salad

Game terrine with orange, beetroot and cumin chutney with sourdough toast

Goats cheese 'cheesecake' with red onion marmalade and beetroot crisps (v)

Mains:

Porchetta (pork) with sage and onion, roast shallot and port reduction

Turkey ballotine with apricot stuffing and sticky honey-roast pigs in blankets

Wild mushroom, stilton and tarragon 'Wellington' (v)

All served with maple roast root vegetables, pan-fried buttery sprouts and crispy roast potatoes

Dessert:

Espresso and dark chocolate mousse with honeycomb

Christmas pudding with clotted cream

Vanilla panna cotta with mulled berry compote

Add tea and coffee to any menu @ £2PP + VAT

A selection of teas and freshly brewed coffee served at the table after your meal.

Add linen napkin hire to any menu @ £1PP + VAT

A selection of teas and freshly brewed coffee served at the table after your meal.

For more details please drop us an email hello@aperyer.co.uk or call the office on 07714790184

Matt & Gemma
Love. Laughter. Food.