

APERYER

Christmas catering **Eat, drink and be merry!**

If Christmas is looking crackers (!) then why not treat yourselves to a bit of decadent dining based on the best the season has to offer.

Perfect for in-house office parties, festive events or family get-togethers, we've put together these set packages to tickle your taste buds and take the stress out of the season.

Our selection boxes filled with delicious wintery treats are perfect for informal Christmas parties and events, while our hot festive feasts will add a bit of extra sparkle.

Alternatively, get in touch to arrange a festive canape reception or treat yourself to a sumptuous tasting menu and see the season in with style.

As always, we're happy to offer bespoke catering menus so get in touch and tell us what you're looking for!

Contact us now for a bespoke consultation and quote!
hello@aperyer.co.uk
07714 790184

The prices in this brochure act as guidelines only - minimum spends/delivery charges may apply.

Christmas menus available December only, please contact us for availability.

We'll happily cater for special dietary requirements but must be aware of these one week prior to your event.

Matt & Gemma
Love. Laughter. Food.

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‘Selection’ boxes!

Minimum 20 guests

Our delicious Christmas cold options offer great value for money and are packed with the best the season has to offer. The price includes drop off service only with disposable platters, plates and cutlery plus paper napkins.

FESTIVE GRAZING TABLE (cold) @ £12.50pp + VAT

Freshly baked breads and pats of Longley Farm butter

Shredded turkey and stuffing

Sticky honey and mustard pigs in blankets

Smoked salmon with lemon wedges

Pork pies topped with Wensleydale and caramelised red onion chutney

Roast onion, apple and goats cheese tart (v)

Balsamic and star anise roast red onions (v)

Winter ‘slaw with apple and fennel (v)

Tangy tabbouleh with bulgar wheat and pickled pomegranate seeds (v)

Christmas pudding chocolate brownies and/or homemade mince pies

SEASONAL DELI BOXES (cold): @ £10pp + VAT

Turkey and pancetta salad with cranberry vinaigrette and garlic croutons

Wensleydale, roast shallot and fig tart with seasonal salad leaves (v)

Pulled lamb with pomegranate molasses, bulgar what tabbouleh and feta

Pear and apple waldorf salad with hazelnuts, and blackberry vinaigrette (v)

Christmas pudding chocolate brownies and/or homemade mince pies

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Festive feasts

Minimum 20 guests

Served street food style by our chef, includes plates and cutlery plus paper napkins.

CANTEEN STYLE CHRISTMAS DINNER (HOT) @ £15pp + VAT

Served street food style by our chefs with crockery, cutlery and paper napkins provided.

Turkey ballotine with sage and apricot stuffing

Pigs in blankets

Maple roast carrots and parsnips

Winter champ with shredded sprouts and shallot

Red wine gravy

Served with our homemade mince pies (or upgrade your pudding for an additional £2pp)

FESTIVE PIES (HOT) @ £12.50pp + VAT

Served street food style by our chefs with crockery, cutlery and paper napkins provided.

Turkey, cranberry and stuffing pie

Butternut, stilton and rocket pie (v)

Creamy mustard spiked mashed potatoes

Rich red wine gravy

Served with our homemade mince pies (or upgrade your pudding for an additional £2pp)

Upgrade your dessert for an additional £2pp

Egg nog posset with brandy snaps

Passionfruit and white chocolate cheesecake

Dark chocolate and honeycomb tart

Christmas pudding with brandy cream

To book... hello@aperyer.co.uk

Drop us an email or call the office on 07714790184 to make a booking, or for more details about our Christmas menus including canape receptions, private dining or events bookings.