

APERYER

Christmas catering 2019

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 grazing tables or drop-off selection boxes filled with delicious wintery treats are perfect for informal events, while our hot festive feasts and canape receptions are great crowd pleasers for larger parties and Christmas shindigs!

We've put together these special festive packages but if you're looking for more formal feasting, family styled served options, three course menus or simply something different we'd love to hear from you. As always, we love to offer every client a completely bespoke 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 and staffing charges may apply.

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

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

Matt & Gemma

Love. Laughter. Food.

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Christmas canapes

Minimum 20 guests

A canape reception is perfect for standing events and informal get togethers. Served by our fabulous, friendly front of house team – we can also serve drinks if you require it. Get in touch for more details.

CANAPES

From @ £10pp + VAT for five options

Parma ham, cream cheese and fig jam blinis

Sourdough toasts with rare roast beef and wholegrain mustard cream

Mini jewelled ham hock bites with beetroot relish

Crispy filo cups with smoked mackerel, horseradish mousse and apple

Juniper-cured salmon with lemon crème fraiche on crostini

Goats cheese bon bons rolled in toasted hazelnuts and apple crumb with red onion jam (v)

Balsamic roast tomato with basil and black pepper ricotta (v)

Sourdough toasts with brie, cranberry and crispy onions (v)

Chicory with stilton, walnuts and cranberry (v)

Mini tartlets with wensleydale and caramelised red onion (v)

Chargrilled aubergine rolls with feta, preserved lemon and oregano (v)

Contact us for a bespoke quote or to see our full seasonal canapes list!

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Festive feasts

Minimum 30 guests

Served street food style for two hours by our chefs with crockery, cutlery and paper napkins provided, these hot fork buffets are a real crowd pleaser!

HOT FORK CHRISTMAS FEAST (HOT) @ £15pp + VAT

Turkey ballotine with sage and apricot stuffing & lashings of red wine gravy

Sticky pigs in blankets with honey and wholegrain mustard

Maple roast carrots and parsnips

Winter champ with shredded sprouts and shallot

ALTERNATIVE CHRISTMAS FEAST (HOT) @ £15pp + VAT

Beef brisket slowly braised in rich, Wintery BBQ sauce with Henderson's relish

Truffle-spiked mac 'n' cheese

Chunky seasonal 'slaw with star anise, apple and toasted pumpkin seeds

WINTER WARMER FEAST (HOT) @ £15pp + VAT

Rich beef bourguignon

Wild mushroom, white bean and spinach cassoulet (v)

Roast new potatoes

Lightly spiced winter root vegetables

HEARTY PIES (HOT) @ £15pp + VAT

Your choice of one meaty option: steak and ale / chicken and smoky bacon / turkey and stuffing pie

Butternut, stilton and rocket pie (v)

Creamy mashed potatoes & rich red wine gravy

*Add mushy peas for an additional £1pp

All our feasts are finished with your choice of chocolate brownies or homemade mince pies with cream

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Seasonal grazing tables

Minimum 30 guests

Our deluxe grazing stations offer great value for money and are packed with the best the season has to offer. Served for two hours, the price includes crockery and cutlery, and luxury linen-effect napkins.

Christmas smorgasboard @ £14pp + VAT

Shredded turkey with stuffing

Pigs in blankets with wholegrain mustard and honey

Balsamic tomato, spinach and caramelised garlic tartlets (v/VG)

Henderson's and star anise roast red onions (v)

Goats cheese mousse (v)

Zesty potato salad with preserved lemon and herbs (v/VG)

Spiced pear, mixed leaf and toasted pumpkin seed salad (v/VG)

Freshly baked bread and salted butter pats (v)

Christmas picnic @ £14pp + VAT

Maple glazed ham with red onion and sumac jam

Marmalade chicken skewers

Chunky pork, black pudding and apple sausage rolls

Wild mushroom pinwheel Danish (v)

Lightly spiced hummus with toasted chickpeas (v/VG)

Winter 'slaw with apple and fennel (v)

Beetroot and mixed leaf salad with blackberry vinaigrette (v/VG)

Freshly baked bread and salted butter pats (v)

All our grazing tables are finished with your choice of chocolate brownies or homemade mince pies with cream

Don't see what you're looking for? Get in touch about our bespoke grazing tables

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‘Selection’ boxes!

Minimum 20 guests – drop of only

Our delicious Christmas cold options offer great value for money and perfect for in-house office parties or family get-togethers. The price includes drop off service only with disposable platters, plates and cutlery plus paper napkins.

FESTIVE NIBBLES (cold)

Menu A @ £10pp + VAT

Freshly baked bread rolls

Jewelled ham hock terrine

Maple and Henderson’s glazed chicken skewers

Roast onion, apple and goats cheese pinwheel Danish (v)

Winter ‘slaw with apple and fennel (v)

Seasonal mixed leaf salad with blackberry vinaigrette (v)

Finish with your choice of chocolate brownies or homemade mince pies

Menu B @ £12.50pp + VAT

Freshly baked breads

Mini Yorkshire puddings with rare roast beef and horseradish

Jewelled ham hock terrine

Maple and Henderson’s glazed chicken skewers

Roast onion, apple and goats cheese pinwheel Danish (v)

Balsamic and star anise roast red onions (v)

Seasonal mixed leaf salad with blackberry vinaigrette (v)

Winter ‘slaw with apple and fennel (v)

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

Finish with your choice of chocolate brownies or homemade mince pies

Don’t see what you’re looking for? Get in touch about arranging your bespoke option!