



 *Country Flavours*
Caterers of Distinction

2018 Christmas Menu

Please contact us to discuss your function:

Tel: 01975564047

Email: enquires@countryflavoursofalford.co.uk

Canapé Reception

This is a fully serviced offering with staffing

Warm brie, cranberry and rosemary bites

Quail eggs encased by Stornoway black pudding

Hot smoked salmon tartlets

Antipasti skewers - marinated olive, mozzarella and sun-dried tomatoes

Cherry tomatoes filled with cream cheese

Handmade cheese straws with a black olive tapenade dip

Hummus, cucumber and coriander roundels

Quails egg tartlets with dijon dressing and celery salt

Short crust tartlets of Stilton and pickled walnuts

Tartlets of brie, pesto and black olive

Chicken liver, garlic and cognac pate on miniature oatcakes

Classic prawn marie rose tartlet

Cullen skink sips and handmade cheese straws

Filo king prawns with a sweet chilli marmalade

Haggis bon bons with Lochnagar sauce

Petite yorkshire puddings, slow cooked shin of beef and creamed horseradish

Smoked salmon and cream cheese blinis

Sticky piglets - local reared pork sausages, sticky hoisin and sesame seeds

Warmed handmade pork, black pudding and apple puff pastry roundels

Rare roast beef roundels, rocket and horseradish vinaigrette

Petite Rock Rose Gin and Fever Tree tonic cupcakes

Bite sized shortbread with Pimms infused cream and fresh strawberry

Based on a 2 hour period including staff with a minimum of 40 guests.

6 canapés - £15 per person plus vat

8 canapés - £18.95 per person plus vat

10 canapés - £21 per person plus vat

Christmas Dinner Menu

This is a fully serviced offering with staffing, crockery and linen. Please see our added extras available for hire.



Starters

Haggis bon bons on a tattie and neep mash with Lochnagar drizzle

Piping hot spiced parsnip and apple soup with parmesan croutons

Duo of salmon - sloe gin cured and hot smoked salmon pate with horseradish beetroot chutney and petite oatcakes

Smoked haddock fishcakes with lemon balm leaves and tartare dipping sauce

Handmade chicken liver parfait served alongside our spiced pear and apple chutney with ola oatcakes and butter curls

Warm Cambus O' May cheese and pancetta tartlet accompanied by rocket leaves and balsamic tomatoes

Main Course

Traditional roast turkey with all the trimmings

Paupiette of turkey encasing apricot and thyme stuffing

Poached salmon with North Atlantic prawns and Chablis reduction

Braised oxtail & shin of beef, dauphinoise potato and spiced red cabbage compote

Traditional roast beef with Yorkshire pudding encasing oatmeal skirlie with roast jus

Dessert

Warm Christmas pudding with brandy cream

Christmas trio - clootie dumpling, Irish cream choux puffs with ganache drizzle, petite meringues with chantilly cream

Lemon posset with mulled berry compote

Gin and elderflower cheesecake with champagne strawberry reduction and gin and rhubarb sorbet

Freshly brewed coffee with our handmade strawberry fudge

Prices for 2 courses £30 per person plus vat

Prices for 3 course £36 per person plus vat

Prices include Matrie D', staffing, silverware and crockery.

Based on a minimum of 40 guests.

Christmas Cold Buffet Drop Offs

Bennachie - £15 per person plus vat

Freshly cut sandwich and petite roll selection

Quails egg and black pudding scotch eggs

Petite puff croquettes encasing mushroom duxelle, salmon mousse and chicken and woodland mushroom puree

Brioche bites with brie, cranberry and rosemary

Festive mincemeat pies

Christmas fudge

Cairngorm - £18 per person plus vat

Seasonally filled savoury croissants with smoked salmon and cream cheese/festive ham with cranberry/free range egg with cracked peppercorns

Traditional handmade sausage rolls

Chicken yakatori skewers with toasted sesame seeds

Petite oatcakes with chicken liver parfait

Sweet treats - a selection of our handmade cakes to include chocolate brownies, festive meringues, dark and white chocolate fudge and petite choux puffs

Ben Nevis - £21 per person plus vat

Roast festive ham with our spiced pear and apple chutney

Roast saddle of turkey with cranberry sauce

Petite savoury tartlets to include broccoli and stilton/roasted red pepper/cheddar and chive

Smoked chicken coronation

Mirror of poached salmon with local seafood served alongside our marie rose and hollandaise dipping sauce

New potato and chive salad

Mediterranean pasta

Herby citrus cous cous

Tomato, mozzarella and basil tian

Green salad with various dressings served separately

Freshly baked bread with butter curls

Price includes disposable cutlery and crockery.

Should you wish a fully serviced buffet we would be happy to accommodate this.

The above prices are based on a minimum of 40 guests and a delivery charge may apply.

Drinks Packages

We would be happy to supply a suitable drinks package to accompany your event.

Rudolph

Christmas champagne cocktail on arrival

Glass of wine with meal

Cash bar available

£7.50 per person plus vat

Dancer

Christmas champagne cocktail on arrival

half bottle of wine with meal

Cash bar available

£13 per person plus vat

Prancer

2 x Christmas champagne cocktail or beer selection on arrival

half bottle of wine with meal

Santa's tequila shot for all guests after meal

Cash bar available

£20 per person plus vat

Arrival drinks

We can also offer an arrival drink for your guests on arrival at the event. We suggest you also offer a non alcoholic alternative.

£3.50 per person +VAT

If you would like our cash bar available at your event we require a minimum of 7 weeks notice

Finishing Touches

From original napkin décor to exceptional table centres, we want to help make your Christmas gathering one to remember.

Table runners

Chair ties

Varying centrepieces

Chivari chairs

Tables

Whisky barrels

Donut wall

Chocolate fountain

Poser Tables

Linen table clothes

Dressed linen napkins to your theme

Pimp your Prosecco bar

Gin Bar

We would be happy to discuss your plans and help provide those special finishing touches.