

A decorative border of watercolor-style illustrations surrounds the text. It includes various green leaves, clusters of red berries, and soft pink flowers. Small yellow stars and white snowflakes are scattered throughout the background.

# Dish

◉ EVENTS AND CATERING ◉



**CHRISTMAS BROCHURE 2025**

# Canapes

(Small bites, big festive cheer)

**(£12.50pp for 5 canapes)**

Brie & prosciutto crostini with onion chutney (V)

Mini Yorkshire Puddings with Roast Beef & Horseradish Cream

Pigs in blankets

Brie, bacon, cranberry parcels

King Prawn, avo cucumber discs

Goats cheese, caramelised red onion tartlett (V)

Turkey cranberry mini rolls

Mini crab brioche bites

Mozzarella, sundried tomato pesto, parmesan star (V)

Mini vegan sausage rolls (V, VE)

Mushroom bruschetta (V)

Glazed tofu bite with peanut and ginger (VE)

Cheese & chive potato skin boats (V)



# Hot Buffet

(served in heated chafing dishes, ready to serve)

**(£15.00ph - Includes disposable tableware)**

Roast Turkey Breast with Cranberry & Orange Glaze  
(GF, DF option available)

Maple-Glazed Gammon Ham with Honey Mustard (GF)

Vegan Nut Roast with Sage & Onion Gravy (V, VE)

Butternut Squash & Spinach Lasagna (V, can be GF)

Mini Yorkshire Puddings with Roast Beef & Horseradish Cream  
(DF option available)

Garlic & Rosemary Roast Potatoes (V, VE, GF)

Seasonal Winter Vegetables

Honey-roasted parsnips, carrots & sprouts (V, VE, GF)

# Cold Buffet

(platter-style)

**(£15.00ph - Includes disposable tableware)**

Charcuterie Selection – Parma ham, salami, bresaola (GF)

Smoked Salmon Platters with Lemon & Dill Crème Fraîche (GF)

Mediterranean Grilled Vegetable Platter (V, VE, GF)

Festive Couscous Salad with Cranberries, Toasted Almonds & Parsley (V, VE)

Coronation Chickpea Salad (V, VE, GF)

Classic Prawn Cocktail Cups (GF)

Roast Chicken & Herb Mayo Wrap Bites (DF option available)

**(Add a cheeseboard for £4.00pp)**

Cheese Board with British & Continental Cheeses

Chutney & Crackers (V, GF crackers available)

# Grazing Boards

(designed for mingling & snacking)

**(£17.00ph - Includes disposable tableware)**

## **Festive Cheese & Fruit Board**

Brie with cranberries, stilton, cheddar, grapes & figs (V, GF crackers available)

Deli Meat Selection – Serrano ham, chorizo, roast beef slices (GF)

## **Mini Savoury Pastry Selection**

Sausage rolls, cheese straws, spinach & feta puffs (V options)

Mozzarella, cherry tomato, basil & olive (V, GF)

Pigs in Blankets

Crudit  with Beetroot Hummus & Ranch Dip (V, VE, GF)

Festive Spiced Nuts (V, VE, GF)

## **Mini Brioche Sliders**

Turkey & cranberry, halloumi & chilli jam (V option)

# Bowl Food

(small individual portions for easy eating while standing)

**(£4.00pp per bowl)**

Turkey & Stuffing with Roast Potatoes & Sprouts (GF)

Pigs in Blankets with Festive Spiced Red Cabbage & Roast Parsnips

Beef Bourguignon with Creamy Mash (GF)

Thai Green Vegetable Curry with Jasmine Rice (V, VE, GF)

Maple-Glazed Gammon with Buttered New Potatoes & Green Beans (GF)

Moroccan Chickpea Tagine with Couscous (V, VE)

Mini Mac & Cheese Pots (V, can be GF)

Mediterranean Cassoulet with parmesan crumb (V)

Christmas Pulled Pork with Apple Slaw (GF option available)

# Desserts

(festive sweet finish)

**(£3.50pp)**

Mini Christmas Puddings with Brandy Custard (V, GF option available)

Chocolate Yule Log Slices (V)

Mini Mince Pies (V, VE & GF options available)

Cranberry & White Chocolate Cheesecake Pots (V)

Gingerbread Biscuits (V, VE option available)

Clementine & Almond Cake (V, GF)

Winter Berry Pavlovas (V, GF)

Salted Caramel Brownie Bites (V, GF option available)

V (Vegetarian), VE (Vegan), GF (Gluten-Free), DF (Dairy-Free).

# Plated Christmas Menu

(classic crowd-pleasing dishes)

**2 Courses ~ £20.00ph | 3 Courses ~ £27.50ph**

## Starters

### ***Roasted Parsnip & Apple Soup***

Creamy, lightly spiced with nutmeg, served with mini herb croutons

### ***Mini Prawn Cocktail Verrines***

Prawns in a Marie Rose sauce, shredded lettuce, a sprinkle of paprika

### ***Goat's Cheese & Cranberry Crostini***

Crostini with soft goat's cheese, cranberry compote, maple olive drizzle

### ***Festive Beetroot & Walnut Salad***

Roasted beetroot wedges with rocket, crushed walnuts, and orange vinaigrette.

**2 Courses ~ £20.00ph | 3 Courses ~ £27.50ph**

## *Mains*

### ***Roast Turkey Breast with Sage & Onion Stuffing***

★ Served with roasted potatoes, glazed carrots, and Brussels sprouts.

### ***Baked Salmon with Lemon-Dill Butter***

Accompanied by buttery new potatoes and steamed green beans.

### ***Mushroom & Chestnut Wellington (Vegan)***

Puff pastry filled with mushrooms, chestnuts, and spinach, served with roast parsnips and a red wine gravy.

### ***Honey-Glazed Roast Chicken Breast***

Served with seasonal veg medley and Yorkshire puddings.

**2 Courses ~ £20.00ph | 3 Courses ~ £27.50ph**

## *Desserts*

### ***Mini Christmas Pudding with Brandy Custard***

Classic steamed pudding, served warm.

### ***Clementine Posset with Shortbread***

Creamy citrus dessert topped with zest and served with a crisp biscuit.

### ***Chocolate Yule Log Slice***

Rolled sponge with chocolate buttercream, dusted with icing sugar snow.

### ***Gingerbread Cheesecake Pots***

Creamy spiced cheesecake filling over a ginger biscuit base, in individual glasses.



## Additional Info:

### HOW TO ORDER:

To book your event, please email [info@disheventsandcatering.com](mailto:info@disheventsandcatering.com) with your

- Event date
- Estimated guest numbers
- Chosen menu or service style
- Dietary or allergen requirements

If possible, include your budget range so we can tailor menu options to suit. Once we have these details, our team will confirm availability, provide a proposal, and guide you through the booking process.

Dish will apply a staffing charge to events where applicable.