

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 (V)

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 Buffel (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

Crudité 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).



Additional Info:

HOW TO ORDER:

To book your event, please email 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.