

Christmas Canapé Options -

Classical Christmas Option 1 -

12 Hour Ham Hock & Pork Rillettes on Welsh Rye bread.
Caramelised Leek & Red Onion Tartlets with Perl Las Cheese.
Shredded Partridge with Caramelised Pear on Walnut Bread.
Roast Turkey Breast, Stuffing, Crisp Parsnip, Cranberry Sauce Potato Cake.
Antipasti Skewers – Olives, Feta, Caramelised Ham & Peppadews.
Slow Roast Bourbon Glazed Belly Pork on Mini Rosti.
Mini Tartlets of Perl Las Stilton & Caramalised Red Onion.
Crisp Filo Pastry Cups of Welsh Brie & Cranberry Sauce.
Spiced Sugar & Xmas Popcorn.



Choose 4 from the above selection at £2.00 per canapé (exc. VAT)

Choose 6 from the above selection at £1.90 per canapé (exc. VAT)

Classical Christmas Option 2 -

Minted Cannon of Welsh Lamb on Chapel Bread with Red Currant Jelly.
Shredded Poached Duck with Plum Jelly in Cured Ham.
Cinnamon Spiced Festive Nut Shots.
Welsh Oak Smoked Salmon & Pont Gar Soft Cheese Topped with Herring Caviar.
Chicken Liver Parfait with Spiced Port Marmalade on Walnut Bread.
Welsh Beef & Horseradish Soured Cream in mini Yorkshire Puddings.
Perl Las Blue Cheese & Poached Pear Pikelets.
Mulled Wine Jelly (Extra £1 per head supplement).
King Prawn Marie Rose Lettuce Gem.
Crispy Cured Ham Cups with Sausage & Sage Stuffing.
Mini Tartlets of Roast Parsnip & Hazelnut.
Mini Tartlets of Mushroom Chestnut & Cranberry.

Choose 4 from the above selection at £2.30 per canapé (exc. VAT)

Choose 6 from the above selection at £2.20 per canapé (exc. VAT)

Dietary Considerations: If any of your guests have particular dietary restrictions just let us know and we'll arrange for suitable options.

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Christmas Finger Buffet Options -

Classical Christmas Option 1 -

Mini Cobs/Breads of Roast Turkey Breast with Cranberry Sauce.
Mini Cobs/Breads of Welsh Cheddar with Fig Chutney.
Mini Cobs/Breads of Roast Gammon Ham & Welsh Mustard.
Mini Cobs/Breads of Free Range Egg Mayonnaise.
House Mini Pork Chipolatas with Wholegrain Welsh Honey Mustard.
Mini Tartlets of Perl Las Stilton & Caramalised Red Onion.
House Pork Pie & Spiced Pickle.
Smoked Applewood Cheese & Grape Skewers.
Real Crisps (assorted flavours).
Traditional Mince Pies with Cream.

Price: £7.25 per person (exc. VAT)



Classical Christmas Option 2 -

Mini Cobs/Breads of Roast Welsh Silverside of Beef with Horseradish.
Mini Cobs/Breads of Roast Turkey Breast with Cranberry Sauce & Stuffing.
Mini Cobs/Breads of Smoked Salmon with Cream Cheese & Dill.
Mini Cobs/Breads of Welsh Brie & Sweet Apple Chutney.
Mini Cobs/Breads of Roasted Red Pepper Hummus.
Traditional Pigs in Blankets with Port & Orange Dip.
Handmade Baked Scotch Eggs.
Mini Tartlets of Parsnip & Hazelnut with Goosefoot Greens.
Double Breaded Chicken Goujons with Sweet Chilli Dip.
Real Crisps (assorted flavours).
Traditional Viennese Mince Pies with Cream.

Price: £8.25 per person (exc. VAT)

Dietary Considerations: If any of your guests have particular dietary restrictions just let us know and we'll arrange for suitable options.

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Christmas sit down Options -



Classical Christmas Option 1 -

Starters (Please Choose 1 from):

Welsh Leek & Potato Soup with Crispy Smoked Bacon Crackers.

Chicken Liver Terrine with Red Onion Chutney.

Tartlett of Wild Mushroom & Pont Gar Soft Cheese.

Main Course (Please Choose 1 from):

Traditional Butter Roast Turkey Crown with Stuffing & Cranberry Sauce.

Roast Silverside of Welsh Beef with Yorkshire Pudding & Horseradish Sauce.

Roasted Butternut Squash, Cheese & Spinach Puff Pie.

(Served with Butter baste Carrot & French Beans, Roasted Potatoes, Pigs in Blankets & Wilted Winter Greens.)

Dessert Course (Please Choose 1 from):

Traditional Christmas Pudding & Brandy Cream.

Chocolate Gateaux.

Lemon Posset & Butter Biscuits.

Traditional Mince Pie with Cream.

Tea & Coffee.

Price: £28.95 per person (exc. VAT)*

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Classical Christmas Option 2 -

Starters (Please Choose 1 from):

Smoked Salmon & Capers with Pickled Carrot and Pickled Pink Onions.
Ham Hock & Mallard Terrine with Crisp Bread & Candied Orange Preserve.
Spiced Parsnip Soup with Crispy Beetroot.

Main Course (Please Choose 1 from):

Slowly Braised Lamb Shanks with Creamed Potatoes & Seasonal Greens.
Honey Roasted Belly Pork with Apple Mash, Creamed Winter Greens & Smoked Bacon.
Caramelised Leek & Potato Rarebit Tart.

Dessert Course (Please Choose 1 from):

Panna Cotta.
Snowdon Pudding with Toffee Cream.
Penderyn Chocolate Torte with Raspberry Coulée.
Traditional Mince Pie with Cream.

Tea & Coffee.

Price: £31.95 per person (exc. VAT)*

(*Prices include Crockery, Cutlery and Table Service and are based on a minimum of 50 people. If numbers are below 50 people, the price per head will increase slightly depending on numbers.)

Dietary Considerations: If any of your guests have particular dietary restrictions just let us know and we'll arrange for suitable options.



At least 10% of every penny we make as a company goes to support the efforts of the incredibly dedicated people at Wales's Velindre Hospital Stepping Stones Appeal. This isn't added onto your bill (it's paid by us) but just by using Food St Caterers you're helping us help them to help us all!