

# CHRISTMAS THREE COURSE SET MENU

£25 per person

Available for Private Bookings throughout December.

*Including a complimentary glass of mulled cider.*

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## STARTERS

Prawn, bacon & mushrooms in garlic butter, grilled ciabatta

Spiced parsnip soup

Goats cheese bonbon's, with celery walnuts and apples

## MAINS

Turkey ballotine with pancetta and chestnut stuffing, roast potato, winter vegetables & turkey jus

Pave of salmon with charred chicken wing & crispy shallots, cauliflower salad, potato, chive butter sauce

Wild mushroom and truffle Arancini, celeriac puree, Parmesan crisp,

## DESSERTS

"Christmas Eton mess" – Mincemeat pudding rubble, mini meringue, red currants & sherry cream

Dark chocolate tart, passion fruit sponge, passion fruit cream, honeycomb

Mulled wine poached pear, mince pie ice cream and crunchy brioche

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THE  
*Orde*  
FOOD COMPANY

## ENTERTAINMENT PACKAGES

**Myrrh £800**

Themed decor & linen, DJ, Lighting

**Frankincense £2,000**

Themed decor & linen, LED Dancefloor, Photo Booth, DJ, Lighting

**Gold £3,000**

Live band, themed decor & linen, LED Dancefloor, Photo Booth, Lighting

## RESERVATIONS

email [eat@ordefood.com](mailto:eat@ordefood.com)

or call **01573 229150**

For events of 30 or more guests our prices include staff hire, glass hire and VAT at the current rate. For bookings under 30 guests a service charge of £2 per person will be applied. Full payment for bookings must be made 7 days before the event. Upon confirmation of booking a non-refundable deposit will be taken of 25% for the final invoice total.

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## CHRISTMAS PARTY NIGHTS



FOOD COMPANY

**The Orde Food Company are helping you celebrate in style over this year's party season!**

We want you and your friends to have the most fun, the best food and funkiest dance floor this party season. We've created a set of fun menus and venue décor packages that will allow you to turn your Christmas or Hogmany Party from a social event into an occasion to be remembered.

### AT OUR VENUES...

**We can offer a range of stunning party venues where you can host your event.**

Check our venues page at [www.ordefood.com](http://www.ordefood.com) to see just a small selection of the locations where we could cater your party. We love a challenge so maybe you have an unusual location in mind too?

### OR IN YOUR HOME...

With our discrete and well-honed services you could easily hold a small gathering at home or even at work. We will come and visit you to hold a site visit and consultation to make sure your party plan will work. If you think you might like to host a larger celebration then we will happily arrange for marquee hire and any other related services to be included in our proposal for you.

## CHRISTMAS PARTY BUFFET

£17.50 per person.

Available for Private Bookings throughout December.

Entertainment Packages available see back page.

### STARTERS

Winter Vegetable Soup

or

Brandy & Chicken Liver Pate with Chutney

Both served with homemade bread

### MAINS

From the carvery

Slow roast turkey breast and leg with turkey gravy or honey roast Border ham with cranberry sauce

Root vegetable gratin (V)

All served with: Pigs in blankets; Sage and onion stuffing; Roast potatoes; Honey roast carrots and parsnips; Brussels sprouts, with almond and pancetta butter; Cauliflower cheese with walnut crumb.

### SWEETS FROM THE DESSERT TABLE

Mini sherry trifle; Christmas pudding crème brûlée; Mississippi mud pie;

Mince pies brandy butter; Lemon tart

### TO DRINK

*A sample from our bar and wine list*

Martini of Spiced Winter Berries (Non Alcoholic) £1 per glass

Mulled cider £2 per glass • Mulled wine £2.50 per glass

House wine, spirit & mixer, beers from £3 per glass

Prosecco £6 per glass

## CHRISTMAS CANAPÉ & DRINKS PARTY

Book us for a special evening celebration

### FISH & SEAFOOD

Smoked salmon parfait with smoked salmon salad en croute

Prawn cocktail filo tartlet with bronze fennel  
Lime scallop ceviche, apple & toasted pumpkin seeds in a savoury cone / or spoon (GF)

### VEGETARIAN

Wild mushroom & truffle Arancini

Cured beetroot, goats cheese curd, chestnut and salted popcorn spoon (GF)

### MEATS & CHARCUTERIE

Cranberry & braised ham-hock mini sausage roll

Cured venison Carpaccio & fig skewer (GF)

Maple glazed kilted chipolatas (GF)

### SWEETS

Mini mince pies with brandy butter

Chocolate orange truffle (GF)

**Selection 4** canapés per person inc. 2 complimentary glasses of mulled cider £10pp

**Selection 6** canapés per person inc. 2 complimentary glasses of mulled cider £15pp

**Selection 10** canapés per person inc. 2 complimentary glasses of mulled cider £20pp