

Christmas Starters

Cream Of Potato, Roasted Fennel And Chestnut Soup Finished With Truffle Oil,
Topped With Garlic Croutons (V)

Duck Terrine With Orange And Mixed Leaves Salad, Balsamic Reduction, Served With
Brioche

Smoked Salmon Carpaccio Served With Pesto Dressing, Caper Berries, Quail Egg,
And Fresh Trout Mousse

Roasted Pear, Fennel & Rocket Salad, With Toasted Walnuts, Stilton, Balsamic And
Honey Dressing (V)

Seared Peppered Beef Carpaccio Served With Rocket Leaves, Shavings Of
Parmesan, Capers & Wholegrain Mustard Dressing

Stilton Pate With Green Peppercorns, Served With Brioche And Baby Leaf Salad(V)

Smoked Salmon, Gravavlax, Hot Roast Salmon & King Prawns With Mustard & Dill
Crème Fraiche Dressing

Wild Mushroom Quiche With Caramelised Shallots, Thyme & Gruyere (V)

Cashel Blue Quiche With Caramelised Red Onions, Baby Spinach & Thyme(V)

Winter Pumpkin & Coconut Soup With Herbed Croutons (V)

Ham Hock Terrine With A Winter Fruit Chutney

Beetroot Gravavlax With Dill Dressing and Artisan Rolls

Asparagus Wrapped In Parma Ham With Fresh Seasonal Leaves & Drizzled With
Balsamic Dressing (V)

Mozzarella & Beef Tomato Stack Garnished With Marinated Olives & Basil Olive Oil
Dressing (V)

Please email us at info@owenbrotherscatering.com to discuss menus and pricing. These menus are designed so we can drop off the food to locations of your choice for your event or function. It's a minimum order for 18 attendees.

Christmas Main Course Selections

Roast Crown of Free Range Turkey, Premium Chipolata Sausages wrapped in streaky bacon and served with Chestnut Stuffing & Cranberry Sauce

Herb Crusted Supremes of Salmon served on a bed of Wilted Baby Spinach with a Saffron & Cream Sauce

Roast Leg of English Lamb with homemade Redcurrant Jelly and Mint Sauce.

Roast Rib of Beef with Yorkshire Puddings

Roasted Loin Of Atlantic Cod Served With Mussels In A Butter Sauce.

Rolled Chicken Fillet Stuffed With Fresh Herbs And Butter, Wrapped In Bacon And Pan Fried

Vegetarian

Roasted Pumpkin And Stilton Gougere

A light choux pastry stuffed with sun dry tomato paste, roasted pumpkin, sweet potato and fennel served with green pepper corn sauce

Wild Mushroom Stroganoff with Herbed Rice

Spinach Crepes Filled With Ricotta And Feta With A Cream Sauce

Aubergina Parmiggiana With Mozzarella, Tomato Sauce And Parmesan Cheese

All the above is served with a selection of Seasonal Vegetables

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Dessert Selection

Hot Christmas pudding with Crème Anglaise

Fresh Fruit Salad with Cream

Apple And Ginger Sticky Toffee Pudding

Pear Crumble

Tiramisu In A Glass

Passion Fruit Crème Brulee

Individual Lemon Meringue Tart

Banoffee Pie In A Glass

Rhubarb And Apple Crumble

Orange Bread And Butter Pudding

Chocolate Truffle Torte

Apple And Almond Tart

Classic Lemon Tart

Duo Of Chocolate Mouse

Blackcurrant Delice

Additional Selections

Full English Cheeseboard

Sweet Petit Fours & Mini Mince Pies

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