



— THE —
FAVERSHAM

❄️ CHRISTMAS MENUS ❄️

CHRISTMAS CANAPÉS

*Our canapés are an introduction of what is to come, or if you are just having drinks, the main event!
We have some classic combinations and some stuff to test those taste buds.*

Choose any 4 items
£16 PER HEAD



Choose any 6 items
£20 PER HEAD

MEAT

STICKY PIGS IN BLANKETS

Chipolata sausages wrapped in streaky bacon, with a mustard glaze

YORKSHIRE PUDDING BITES

With roast beef and horseradish mayo

MINI TURKEY SLIDERS

Sage and onion stuffing and cranberry aioli

MINI CHEESEBURGERS

100% Yorkshire Reared Mini Beef Burgers, swiss cheese, baby gem, red onion, tomato and burger sauce on a toasted brioche bun

PORK BELLY BITES

With puffed crackling and apple glaze

DUCK PANCAKE ROLLS

Shredded duck, cucumber and spring onion with hoisin sauce

SESAME FRIED CHICKEN BITES

Chicken bites marinated overnight in special BBQ sauce, rolled in black and white sesame seeds, served with sour cream dip

CHICKEN GYOZAS

Steamed Asian style parcels filled with chicken, soy sauce and vegetables. Served with a sweet chilli soy sauce

FISH

MACKEREL AND HORSERADISH TOAST

Flaked smoked mackerel, fresh horseradish, pickled beets on toasted crostini

PRAWN COCKTAIL

Baby gem wrap, tempura prawn, Bloody Mary sauce, grated pickle

MINI FISH & CHIP

Small piece of Haddock and homemade thick cut chip served with a rocket & caper mayo and fresh lemon

SMOKED SALMON BELLINI

With cream cheese and chives

CHRISTMAS CANAPÉS

VEGETARIAN

TRUFFLE FIGGY CHEESE TOAST

Yellison's goats cheese, Turkish figs, truffle honey, on toasted crostini

TORCHED BRIE AND CRANBERRY TARTLET

Caramelised brie and cranberries in a puffed pastry tartlet

YORKSHIRE PUDDING BITES

Sage and onion stuffing, red onion chutney and goats cheese

MACARONI CHEESE BITES

Mozzarella, mature cheddar and gruyere macaroni cheese in bite size pieces covered in panko bread crumbs and sesame seeds.

ARANCINI

The epitome of southern Italian street food, these small risotto balls are stuffed with mozzarella, dredged in breadcrumbs, and deep fried. Choose either tomato or wild mushroom.

MINI HALLOUMI BURGER SLIDERS

Halloumi, baby gem lettuce, red onion and spicy mayo on a toasted brioche bun

VEGAN

FALAFEL BITES

Deep-fried ball shaped fritter, made from chickpeas and spices. Served with garlic yoghurt, chilli & dill

TOMATO BRUSCHETTA

Toasted slice of ciabatta, rubbed with garlic and topped with extra-virgin olive oil, tomatoes, basil and salt

BABY ARTICHOKE BRUSCHETTA

Baby artichokes, lemon, olive oil, garlic, fresh mint

MAKI ROLLS

*A traditional sushi roll, sushi rice, nori seaweed with avocado, red pepper and cucumber filling.
Served with pickled ginger, wasabi and soy*

POPCORN CAULI BITES

Cauliflower florets in a crispy breadcrumb, served with a vegan garlic dip

VEGETABLE GYOZAS

Steamed Asian style parcels filled with carrot, cabbage, pea and edamame and served with sweet chilli soy sauce

DESSERT CANAPÉS

Our classic dessert combinations reimaged in smaller bite-sized portions for the same level of indulgence at any style of event.



Choose any 3 items
£11 PER HEAD



BROWNIES AND BLONDIES

Cut into bite size chunks and topped with caramel sauce

CLASSIC LEMON TART

Individual mini shortcrust pastries with zingy lemon filling and raspberry coulis

TIRAMISU CHOUX PASTRY BUNS

Piped pastry puffs filled with a light mascarpone and coffee filling. These are a real after dinner delight

MINI PAVLOVAS

House-baked meringue, honey, summer fruits, crushed raspberry, cream

DOUGHNUT BITES

Cinnamon coated, with a vanilla cream dip

INDIVIDUAL BAKED CHEESECAKES

Sharp raspberry puree swirled through a creamy white chocolate cheesecake filling on a biscuit base

MINI CHOCOLATE FUDGE CAKES

Bruce Bogtrotter style chocolate cake, just not quite the portion size, with warm chocolate fudge sauce

TWO COURSE SHARING FEASTS

Raised boards beautifully presented, showcasing the very best showstopper ingredients.

Choose from our options: 1 main, 1 vegan/vegetarian (if required) and 1 dessert.

Any further dietary or allergies we'd be happy to cater for on an individual basis.

SHARING MAINS

STEAK LOVERS BOARD

35oz salt aged tomahawk steak, sliced flat iron, garlic & herb butter

£49.50 PER HEAD

BEEF WELLINGTON

Salt aged barrel fillet, wild mushroom duxelle, crispy prosciutto, wrapped in puff pastry.

Served with red wine sauce.

£51.50 PER HEAD

ULTIMATE ROAST DINNER

Choose one...

CHRISTMAS ROAST TURKEY - £39.50 PER HEAD

WHOLE CRISPY CHICKEN - £39.50 PER HEAD

ROAST RUMP CAP - £43.50 PER HEAD

PORCHETTA WITH CRISPY CRACKLING - £43.50 PER HEAD

WHOLE ROLLED LEG OF LAMB - £47.50 PER HEAD

All served with Christmas trimmings:

SAGE AND ONION STUFFING

PIGS IN BLANKETS

HONEY GLAZED CARROTS

PARSNIPS

ROASTED SPROUTS

ROAST NEW POTATOES

YORKSHIRE PUDDINGS

CHRISTMAS GRAVY

TWO COURSE SHARING FEASTS

FISH

SALMON EN CROUTE

Fresh salmon, spinach, and cream cheese wrapped in buttery and flaky puff pastry

£40.50 PER HEAD

COD PAPILLOTE

Served with white wine jus, roasted tomatoes, black olives & new potatoes

£40.50 PER HEAD

VEGETARIAN

Individually plated mains for your vegan and vegetarian guests.

TWICE BAKED, THREE CHEESE AND BROCCOLI SOUFFLE

Gruyere, mature cheddar, blue stilton

£32.50 PER HEAD

WILD MUSHROOM, SPINACH & CHESTNUT PATIVER

Puff pastry encased. Served with a white wine and tarragon sauce

£32.50 PER HEAD

VEGAN

STUFFED BUTTERNUT SQUASH

Caramelised red onion, spinach, red pepper & sage

£32.50 PER HEAD

VEGETABLE WELLINGTON

Spiced parsnip, carrot, sweet potato, cabbage and mushroom. Wrapped in puff pastry, served with a red wine sauce

£32.50 PER HEAD

CLASSIC PUDS

Classic dessert combinations, sometimes re-invented, sometimes left exactly how they should be.



£9 PER HEAD



Note: When ordering from our SHARING MAINS menu, your desert option is included in the mains price.

STICKY TOFFEE PUD

A family favourite, sticky toffee sponge slab, lathered with toffee sauce, with vanilla pod custard on the side

BROWNIE & BLONDIE STACK

Secret recipe gooey brownie and blondie, cut into bite size portions, splashed with salted caramel sauce

CHOCOLATE FUDGE CAKE

Bruce Bogtrotter style chocolate cake, served with warm chocolate fudge sauce and fresh pouring cream

NEW YORK BAKED CHEESECAKE

Sharp raspberry puree swirled through a creamy white chocolate cheesecake filling on a biscuit base

MEGA PAVLOVA

3 tier giant sharing pavlova, house-baked meringue, fig, honey, raspberry, summer fruit, berry coulis, crushed raspberry, cream

ARTISAN CHEESE BOARD +£2PH

Selection of award winning British and international cheeses, artisan crackers, jams, chutney and pickles



CHRISTMAS MARKET

Festive street food style stations

SLOW ROASTED PORK AND APPLE BAPS

Served with sage and onion stuffing, celeriac slaw, apple sauce and crispy new potatoes

**Vegan alternatives are also available on request*

£14 PER HEAD

BRATWURST HOTDOGS

German market style bratwurst sausages.

With traditional toppings: grilled onions, sauerkraut, ketchup, mustard.

Served with fried potatoes

**Vegan hot dogs are also available on request*

£14 PER HEAD

FAVERSHAM FRIED CHICKEN

Chicken wings, thighs and strips

Loaded fries station: cheese sauce, crispy onions, pink onions, jalapenos, bacon bits

Selection of sauces: sriracha mayo, garlic and herb, BBQ, sweet chilli, hot sauce, red cabbage slaw

**Vegan chicken alternatives also available on request*

£14 PER HEAD

BUILD A BURGER

100% Yorkshire reared beef burgers

Bacon, cheese, pickles, onions, coleslaw, salad, sauces

Served with seasoned skin on fries

**Vegan burgers also available on request*

£14 PER HEAD

BOWLS AND BUNS

Served canape style

BAO BUNS

*Choose from: Orange Hoisin Duck, served with cucumber ribbons and pomegranate
Sweet and sour chicken or soy mushroom. Served with Asian slaw, sriracha and other toppings*

**2 Bao's per person*

£10 PER HEAD

PORCHETTA AND SMOKED MASH

With gravy & apple mustard

**Vegan alternative: Salt Baked Celeriac*

£14 PER HEAD

BRAISED BEEF RAGU

With Gnocchi, red currant gremolata and sage

**Vegetarian and Vegan alternatives available*

£14 PER HEAD

FIRECRACKER CHILLI

Shin beef, chorizo, rich tomato and chocolate stout chilli

Served with rice and a hunk of garlic bread. Topped with coriander yoghurt & chimichurri

**Vegan alternative - Jackfruit and mixed beans (VG)*

£14 PER HEAD

KARAHI CURRY

Marinated chicken thighs, tomatoes, onions, fragrant spices and fresh ginger.

Served with rice, poppadoms, chutneys and pickles

**Our vegan alternative is made up of; onions, carrots, potato, courgette, and green beans (VG)*

£14 PER HEAD

GRAZING TABLE

CHRISTMAS HAMPER GRAZING TABLE

Think the ultimate Christmas hamper spread across the table without a gap in sight.

Stand pies, sausage & stuffing rolls, christmas tartlets, pizzettes and crostinis.

Alongside a selection of award-winning British cheeses, chutneys, pickles, toasts, and crackers, crudites with a selection of dips and other bespoke treats

£21.50 PER HEAD

VEGAN MEZZE

Sweet potato hummus, crispy kale, sweet potato crisps, kick ass hummus, roasted za'atar chickpeas, beetroot, balsamic puree, beet crisps, rosemary herb oil, baba ganoush, marinated zucchini, coriander tabbouleh, cannellini bean & rosemary tapenade, black olive & tofu tapenade, truffle honey figs, spinach fatayer, marinated olives

£19.50 PER HEAD

DESSERT GRAZING TABLE

Brownies, blondies, doughnuts, cakes, cookies, chocolate shards, berries and other sweet treats

£11.50 PER HEAD

CHRISTMAS DRINKS

STANDARD DRINKS RECEPTION

A choice of:

PROSECCO

WINTER BELLINI

PERONI (MORETTI OR CORONA ALSO AVAILABLE IF REQUESTED)

ELDERFLOWER SPRITZER MOCKTAIL

VALLFORMOSA 0% CAVA

PERONI 0%

£6 PER HEAD

COCKTAIL RECEPTION

A choice of: (please choose 1 or 2 cocktails for your reception)

CHRISTMAS COSMO

Vodka, Cointreau, Cranberry Juice, Sugar Rim, Rosemary and Cranberries

SLOE GIN SOUR

Sloe Gin, Lemon, Sugar, Vegan Egg White

WHITE CHOCOLATE RASPBERRY

Absolut Raspberry, Chambord, Raspberry Syrup, Cranberry, White Chocolate Cream

BAILEYS ESPRESSO MARTINI

Vodka, Kahlua, Baileys, Coffee, Vanilla

WINTER APEROL SPRITZ

Aperol, Prosecco, Soda

POMEGRANATE MARGARITA

Olmeca Reposado, Cointreau, Lime, Pomegranate Syrup

GINGERBREAD WHISKEY SOUR

Woodford Reserve, Lemon, Gingerbread Syrup, Vegan Egg White

RED SANGRIA

Tempranillo, Cointreau, Brandy, Orange Juice, Lemon

£9 PER HEAD

CHRISTMAS DRINKS

DRINKS VOUCHERS

Redeemable at the bar for house drinks

SPIRIT MIXERS (25ml)

Wolf Bros, Beefeater, Eristoff, Bacardi, Disaronno, Jack Daniels

DRAUGHT BEER

Pravha, Staropramen, Five Points Pale Ale, Aspalls

BOTTLED BEER

Peroni, Corona, Moretti, Guinness

WINE (175 ml)

Vina Arroba Tempranillo, Chardonnay, Tempranillo Rosada, a glass of Prosecco

OR 2 x SOFT DRINKS

£6 PER VOUCHER

ROUND OF SHOTS

TEQUILA

TEQUILA ROSE

BABY GUINNESS

CAZCABEL COFFEE TEQUILA

CAZCABEL HONEY TEQUILA

JAM DOUGHNUT

£3.50 PER HEAD

ON THE TABLE PACKAGE

HALF A BOTTLE OF WINE

Vina Arroba Chardonnay, Tempranillo or Tempranillo Rosada

or

2 X BOTTLES OF BEER

Peroni, Moretti or Corona (non-alcoholic options available)

Plus

MARLISH SPRING WATER

Still/Sparkling

£14 PER HEAD

ADD A PROSECCO TOAST FOR YOUR AWARDS OR SPEECHES

£6 PER HEAD