

THE

FAVERSHAM

CHRISTMAS MENUS

THE FAVERSHAM

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.

4 bites
£16 PER HEAD

6 bites
£22 PER HEAD

MEAT

STICKY PIGS IN BLANKETS *(gf)*
Chipolata sausages wrapped in streaky bacon with a mustard glaze

YORKSHIRE PUDDING BITES
With roast beef & horseradish mayo

TURKEY SLIDERS *(gf cbm)*
100% Yorkshire Reared Mini Beef Burgers, swiss cheese, tomato & Faversham burger sauce in a brioche slider

CHEESEBURGER SLIDERS *(gf cbm)*
100% Yorkshire Reared Mini Beef Burgers, swiss cheese, tomato & Faversham burger sauce in a brioche slider

PORK BELLY BITES *(gf)*
With puffed crackling & spiced apple glaze

DUCK SPRING ROLLS
Shredded duck, cucumber and spring onion with hoisin sauce

KOREAN CHICKEN BITES *(gf)*
Chicken marinated in gochugang & soy sauce finished with sesame cracker served with a sour cream dip

CHICKEN GYOZAS
Steamed Asian style parcels filled with chicken & vegetables. Served with a soy sauce

FISH

MACKEREL AND HORSERADISH TOAST *(gf)*
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

SMOKED SALMON CROSTINI *(gf cbm)*
With cream cheese and chives

(V) vegan, (VG) vegetarian, (gf) gluten free, (gf cbm) gluten free can be made. All prices include VAT.

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CHRISTMAS CANAPÉS

VEGETARIAN

TRUFFLE FIGGY CHEESE TOAST *(gf cbm)*
Whipped truffle goats cheese & marinated mini figs on a toasted crostini

TORCHED BRIE AND CRANBERRY TARTLET
Caramelised brie & cranberries in a puffed pastry tartlet

YORKSHIRE PUDDING BITES
Sage & onion stuffing, red onion chutney & whipped goats cheese

ARANCINI *(gf cbm)*
The epitome of southern Italian street food, coated in breadcrumbs, and deep fried.
Choose either tomato & basil or wild mushroom & thyme.

HALLOUMI BURGER SLIDERS *(gf cbm)*
Halloumi, baby gem lettuce, red onion and spicy mayo in a brioche slider

VEGAN

FALAFEL BITES *(gf)*
Deep-fried fritter, made from chickpeas and spices. Served with garlic & mint yogurt

TOMATO BRUSCHETTA *(gf cbm)*
Toasted bruschetta, rubbed with garlic & extra-virgin olive oil, roasted tomatoes, basil & sea salt

ARTICHOKE BRUSCHETTA *(gf cbm)*
Toasted bruschetta topped with marinated artichokes lemon, mint & garlic aioli

POPCORN CAULI BITES
Cauliflower florets in a crispy breadcrumb, served with a pickled chillis

VEGETABLE GYOZAS
Steamed Asian style parcels filled with carrot, cabbage, pea and edamame and served with soy sauce

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DESSERT CANAPÉS

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

3 bites

£12 PER HEAD

BROWNIES AND BLONDIES
Cut into bite size chunks and topped with caramel sauce

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

MINI PAVLOVAS *(gf)*
House-baked meringue, honey, summer fruits, crushed raspberry, cream

DOUGHNUT BITES
Cinnamon coated, with a vanilla cream dip

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

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THE FAVERSHAM

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

BEEF WELLINGTON

Salt aged barrel fillet, wild mushroom duxelle, crispy prosciutto, wrapped in puff pastry.
Served with red wine sauce.

£55 PER HEAD

ULTIMATE ROAST DINNER

Choose one...

ROAST TURKEY *(gf)* **- £42 PER HEAD**

ROAST BEEF *(gf)* **- £45 PER HEAD**

PORCHETTA WITH CRISPY CRACKLING *(gf)* **- £45 PER HEAD**

ROLLED LEG OF LAMB *(gf)* **- £48 PER HEAD**

All served with the festive trimmings:

SAGE & ONION STUFFING

PIGS IN BLANKETS *(gf)*

HONEY GLAZED CARROTS *(gf)*

PARSNIPS *(gf)*

ROASTED SPROUTS *(gf)*

ROAST NEW POTATOES *(gf)*

YORKSHIRE PUDDINGS

FESTIVE GRAVY *(gf)*

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THE FAVERSHAM

TWO COURSE SHARING FEASTS

FISH

SALMON EN CROUTE
Fresh salmon, spinach, and cream cheese wrapped in buttery and flaky puff pastry
£38 PER HEAD

COD PAPILLOTE
Served with white wine jus, roasted tomatoes, black olives & new potatoes
£38 PER HEAD

VEGETARIAN & VEGAN

Individually plated mains for your vegan and vegetarian guests.

WILD MUSHROOM, SPINACH & CELERIAC PITHIVIER *(vg) (v)*
Puff pastry encased. Served with a white wine and tarragon sauce
£35 PER HEAD

VEGGIE WELLINGTON *(vg) (v)*
Spiced parsnip, carrot, sweet potato, cabbage and mushroom. Wrapped in puff pastry, served with a red wine sauce
£35 PER HEAD

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CLASSIC PUDS

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

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

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

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CHRISTMAS MARKET

Festive street food style stations or served canape style on request

SLOW ROASTED PORK AND APPLE BAPS *(gf cbm)*
Served with sage and onion stuffing, celeriac slaw & spiced apple sauce
**Vegetarian & vegan alternatives available on request*
£16 PER HEAD

BRATWURST HOTDOGS
German market style bratwurst sausages.
With traditional toppings: grilled onions, sauerkraut, ketchup, mustard. Served with fried potatoes
**Vegetarian & vegan alternatives available on request*
£16 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
**Vegetarian, vegan & gluten free alternatives available on request*
£16 PER HEAD

PORCHETTA & ROAST NEW POTATOES *(gf)*
With gravy, spiced apple & mustard
**Vegetarian & vegan alternatives available on request*
£14 PER HEAD

BRAISED BEEF RAGU *(gf cbm)*
With gnocci, red current gremolata and sage
**Vegetarian & vegan alternatives available on request*
£16 PER HEAD

FIRECRACKER CHILLI *(gf cbm)*
Pulled beef, chorizo, rich tomato and chocolate stout chilli.
Served with rice and a hunk of garlic bread. Topped with coriander yogurt & chimichurri
**Vegetarian & vegan alternatives available on request*
£16 PER HEAD

THE FAVERSHAM CURRY *(gf cbm)*
Marinated chicken thighs, tomatoes, onions, fragrant spices and fresh ginger.
Served with rice, poppadoms, chutneys and pickles
**Vegetarian & vegan alternatives available on request*
£16 PER HEAD

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GRAZING TABLE

CHRISTMAS HAMPER *(gf sections)*

Think the ultimate Christmas hamper spread across the table without a gap in sight.
Stand pies, sausage & stuffing rolls, christmas tartlets & crostinis. Alongside a selection of award-winning British cheeses, chutneys, pickles, toasts, and crackers, crudites with a selection of dips and other bespoke treats

£24 PER HEAD

VEGAN MEZZE *(gf sections)*

Sweet potato hummus, crispy kale, sweet potato crisps, beetroot 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

£22 PER HEAD

DESSERT GRAZER *(gf sections)*

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

£12.50 PER HEAD

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CHRISTMAS DRINKS

STANDARD DRINKS RECEPTION

A choice of:

PROSECCO
BELLINI
PERONI
ELDERFLOWER SPRITZER MOCKTAIL
VALLFORMOSA 0% CAVA
PERONI 0%
£6.50 PER HEAD

COCKTAIL RECEPTION

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

BAILEYS ESPRESSO MARTINI
Vodka, Baileys, Kahlua and cold brew coffee

MISTLETOE MARTINI
Vodka, elderflower liqueur, cranberry juice & gomme

WINTER BERRY SPRITZ
Gin, blackberry liqueur, elderflower, cranberry and topped with soda

XMAS MARGARITA
Tequila, Cointreau, lime juice, gomme & coconut cream

£10 PER HEAD

All prices include VAT.

THE FAVERSHAM

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

£6.75 PER VOUCHER

ROUND OF SHOTS

TEQUILA

TEQUILA ROSE

BABY GUINNESS

CAZCABEL COFFEE TEQUILA

CAZCABEL HONEY TEQUILA

£4.50 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

£17 PER HEAD

ADD A PROSECCO TOAST FOR YOUR AWARDS OR SPEECHES

£7 PER HEAD

All prices include VAT.