



TAVERNA CATERING

FESTIVE MENU

*Book Your
Festive Catering
Today!*



CANAPÉS

Pigs in Blankets

-

Chicken Liver Parfait and
Pomegranate Bruschetta

-

Mini Beef and Horseradish
Yorkshire Pudding

-

Mini Pie Selection (Beef and
Ale, Chicken and Tarragon,
Pork)

-

Beetroot Hummus Cracker (vg)

-

Mini Mince Pie



ROAST MENU: MAINS

Roast Turkey (gf)

-

Honey Glazed
Gammon (gf)

-

Beetroot and
Butternut Squash
Wellington (vg)



ROAST MENU: SIDES

Chicken Liver Parfait and
Pomegranate Bruschetta

-

Stuffing (vg)

-

Green Beans (gf)(vg)

-

Brussel Sprouts with Pancetta (gf)

-

Roasted Potatoes (gf)(vg)

-

Carrots & Peas (gf)(vg)

-

Gravy Sauce (gf)

-

Cranberry Sauce (gf)(vg)



PLATED MENU: STARTERS

Chicken Liver Pâté
with Scotch Whiskey,
Apricot and Sourdough
Bread

-

Camembert with Maple
Syrup, Garlic,
Rosemary and
Sourdough Bread (v)



PLATED MENU: MAINS

Lamb Cutlets with
Salsa Verde, Roasted
Potatoes and Seasonal
Veggies

-

Beetroot and Butternut
Squash Wellington,
Roasted Potatoes and
Seasonal Veggies (vg)



ROAST/PLATED MENU: DESSERTS

Pandoro with
Limoncello Cream
-
Mince Pies