



## FESTIVE CORPORATE MENU

Our festive menus can be presented as a buffet or individually boxed (available for an additional charge), depending on your preference. We understand that every event is unique, so we're happy to tailor our menu's to meet any special requirements.

We can also create a completely bespoke menu if you're looking for something a little different – just let us know what you need.

In addition to our festive menus, we also offer our beautifully presented Grazing Boards, which are perfect for Christmas events, comes ready-to-eat, on a wooden board with mini bamboo tongs.

Festive menus available from 17<sup>th</sup> November – 23<sup>rd</sup> December 2025

### WORKING LUNCH - £14.95 per person (Min 6 person)

Mini roll and wrap selection

Brie, thyme and cranberry tartlet

Mini Yorkshire pudding with roast beef

Gourmet sausage roll with cranberry dip

Goats cheese, fig and honey crostini

Seasonal fruit

Mini cake and sweet treats

## EXECUTIVE LUNCH - £17.95 per person (Min 6 person)

Open sandwich on focaccia and brioche roll  
Gourmet sausage roll with cranberry dip  
Sage, red onion and thyme tartlet  
King prawn, lemon and chive cocktail  
Cheese and crackers with seasonal chutney  
Mini cake and sweet treat

## AFTERNOON TEA - £22.95 per person

Roast beef with Dijon dressing brioche  
Creamy egg mayo, truffle oil and pea shoots  
Ham, baby rocket leaves and mustard crème fraiche  
Sage, red onion and thyme tartlet  
Fig and goats cheese crostini  
Clementine posset with lemon shortbread  
Nutella and Baileys cheesecake brownie  
Mini mince pie  
Fruit scone with festive jam and clotted cream

## VEGETARIAN AFTERNOON TEA - £22.95 per person

Mozzarella, basil and tomato brioche  
Creamy egg mayo, truffle oil and pea shoots  
Cheddar and caramelised onion chutney  
Feta, olive and rosemary tart  
Fig and goats cheese crostini  
Clementine posset with lemon shortbread  
Nutella & Baileys cheesecake brownie  
Mini mince pie  
Fruit scone with festive jam and clotted cream

## VEGAN AFTERNOON TEA - £22.95 per person

Coronation chickpea

Avocado and roasted red pepper

Cheddar and caramelised onion chutney

Mushroom and spinach roll

Aubergine and pinenut crostini

Sticky toffee with biscoffe

Double chocolate brownie

Mini mince pie

Fruit scone with festive jam and cream

## GLUTEN-FREE AFTERNOON TEA - £22.95 per person

Roast beef, rocket and vine tomato

Creamy egg mayo, truffle oil and pea shoots

Coronation chicken and mango chutney

Sausage roll with cranberry sauce

Fig and goats cheese crostini

Clementine posset with lemon shortbread

Salted caramel brownie

Mini mince pie

Fruit scone with festive jam and clotted cream

## GRAZE BOARDS

### FESTIVE CHEESE AND CHARCUTERIE GRAZE BOARD

£15.00 INDIVIDUALLY BOXED/£105 – FEEDS 5 - 10

Cured meats, cheeses, crackers, antipasti, olives, nuts, fresh and dried fruits, pickles and chutney, honey pot, topped with seasonal garnish

### FESTIVE CHEESE GRAZE BOARD

£16.00 INDIVIDUALLY BOXED/£110 – FEEDS 5 - 10

10 cheeses, crackers, antipasti, olives, nuts, fresh and dried fruits, pickles and chutney, honey pot, topped with seasonal garnish

### FESTIVE SWEET TREAT GRAZE BOARD

£15.00 INDIVIDUALLY BOXED/£105 – FEEDS 5 - 10

Salted caramel brownie, maple pecan bar, macaron, mini Christmas cake, mince pie and gingerbread men, topped with berries and figs

### SOURDOUGH FOCACCIA/SOUR DOUGH BAGUETTE

£30

60 pieces of sourdough focaccia sprinkled with rosemary and sea salt served with smoked butter

### SALTED CARAMEL AND PISTACHIO FESTIVE WREATH

£65.00

36 individual gooey **gluten-free** salted caramel brownie slices topped with pistachio cream and salted caramel, with Tony's Chocolonely milk caramel sea salt chocolate pieces, chopped pistachios and seasonal garnishes

## SALAD BOX - £55 – SERVED 6 AS A MAIN OR 12 AS A SIDE

Great add-on to go with any order!

Roasted beetroot and feta

Butternut squash and hummus

Beetroot, chorizo and pear

Winter tabbouleh

Chicken and kumquat

Pear, date and walnut

Beetroot, bean and feta

Red chicory, pear and hazelnut

Chicken Caesar

Winter leaf, date and olive

## COLD FINGER BUFFET - £17.95 per person (Min 10 person)

Mini rolls and wraps with fish, meat & vegetarian fillings

Cheddar and chive scones with smoked butter and a dollop of chutney!

Gourmet sausage roll with cranberry

Chicken satay with dipping sauce

Brie and cranberry tartlet

Meat samosas with spiced chutney

Sourdough baguette and smoked butter

Mini cakes & sweets treats

## COLD FORK BUFFET - £24.95 per person (Min 10 person)

### Brioche Rolls

Mozzarella, pesto and tomato  
Roast turkey, cranberry and stuffing

### Savouries

Sausage roll with rosemary and redcurrant  
Sage, red onion and thyme tartlet  
Chicken satay with dipping sauce

### Salads

Slow-cooked lamb, pomegranate, toasted almond, baby rocket  
and whipped feta tzatziki  
Burrata, toasted pinenuts, diced peach and aged balsamic glaze  
Pear, pecan nut and blue cheese  
Tabbouleh with fennel, nuts and pomegranate

### Dessert

Blueberry and lime or burnt Basque cheesecake  
Salted caramel and pecan nut brownie  
Cheese and crackers with seasonal chutney

### Extras...

Sourdough focaccia/baguette with smoked butter £2.50 pp  
Palm leaf plate, cutlery and napkin - £1 pp  
Kettle crisps £1 pp

Delivery charge will apply depending on delivery postcode

**Terms and Conditions – Please read our Ts and Cs before placing your order.**

To place an order email [info@vanillabluecatering.co.uk](mailto:info@vanillabluecatering.co.uk) with details of your event and one of the team will be in contact.

Our dessert selection changes daily however one of the team can confirm the selection if required, if you have a preference please do let us know!

All of our menus can be tailored to suit all special dietary requirements – just let us know when placing your order!

*Vanilla Blue Catering x*