



CHRISTMAS 2026

Private Parties & Events

Christmas food made for sharing.

Gather friends and family around freshly prepared festive favourites, generous grazing boards and indulgent afternoon teas.

From cosy get-togethers to Christmas parties, we bring beautiful food to your celebration.

Choose from our festive collections, or ask us about a bespoke menu to suit your occasion, preferences and budget.

Festive Afternoon Tea

A little Christmas indulgence to share with friends and family...

Classic Festive Afternoon Tea

£26.95 per person

Roast beef brioche with Dijon dressing

Creamy egg mayonnaise with truffle oil and pea shoots

Ham with baby rocket and mustard crème fraîche

Caramelised red onion, sage and thyme tartlet

Whipped feta with cranberry and orange zest, served with rosemary focaccia

Clementine posset with buttery lemon shortbread

Chocolate orange brownie

Mini mince pie

Fruit scone with festive jam and clotted cream



Vegetarian Festive Afternoon Tea

£26.95 per person

Mozzarella, basil and vine tomato brioche

Creamy egg mayonnaise with truffle oil and pea shoots

Mature Cheddar with caramelised onion chutney

Feta, olive and rosemary tart

Whipped feta with cranberry and orange zest, served with rosemary focaccia

Clementine posset with buttery lemon shortbread

Chocolate orange brownie

Mini mince pie

Fruit scone with festive jam and clotted cream

Vegan Festive Afternoon Tea

£26.95 per person

Prepared using vegan breads

Coronation chickpea

Avocado and roasted red pepper

Plant-based Cheddar-style cheese and caramelised onion chutney

Mushroom and spinach pastry roll

Roasted aubergine and pine nut crostini

Sticky toffee and Biscoff cake

Rich double chocolate brownie

Mini mince pie

Fruit scone with festive jam and plant-based cream



Gluten-Free Festive Afternoon Tea

£26.95 per person

Prepared using gluten-free breads
Roast beef, rocket and vine tomato
Creamy egg mayonnaise with truffle oil and pea shoots
Coronation chicken and mango chutney
Sausage roll with cranberry sauce
Whipped feta with cranberry and orange zest, served with gluten-free rosemary focaccia
Clementine posset with lemon shortbread
Salted caramel brownie
Mini mince pie
Fruit scone with festive jam and clotted cream

Little Ones Festive Afternoon Tea

£12.95 per child

A selection of freshly prepared sandwiches
Mini sausage roll
Cheese twist
Gooey chocolate chip cupcake
Festive cupcake
Strawberries with a pot of chocolate dipping sauce

Afternoon tea orders

Minimum order of four people for our classic and vegetarian afternoon teas
Vegan, gluten-free and
little ones menus may be ordered in smaller quantities



Festive Grazing & Sweet Treats

Ready to share, beautifully arranged on wooden boards with
mini bamboo tongs...

Cheese & Charcuterie Graze

£135 per board | £19.95 individually boxed

Cured meats, a selection of cheeses, crackers, antipasti and olives, with nuts,
fresh and dried fruits,
pickles, chutney and a little pot of honey
Finished with seasonal garnish

Festive Cheese Graze

£135 per board | £19.95 individually boxed

A generous selection of ten cheeses with crackers, antipasti, olives, nuts, fresh
and dried fruits,
pickles, chutney and honey
Finished with seasonal garnish

Festive Sweet Treat Graze

£115 per board | £16.95 individually boxed

Salted caramel brownie, maple pecan bar, macarons, mini Christmas cake,
mince pies and
gingerbread, finished with berries and figs

Each graze board serves 5-10, depending on appetite and the other food
served



Rosemary & Sea Salt Sourdough Focaccia

£45 per board | 60 bite-sized pieces

Sourdough focaccia sprinkled with rosemary and sea salt.

Salted Caramel & Pistachio Brownie Wreath

£74.95 | 40 brownie pieces

Goosey salted caramel brownies topped with pistachio cream, salted caramel, milk chocolate pieces and chopped pistachios, finished with seasonal decoration.



The Festive Buffet Collections

Classic Festive Finger Buffet

£14.95 per person | Minimum 15 guests

Sandwiches and mini rolls with meat and vegetarian fillings
Sausage rolls with a honey and mustard dip
Cranberry and orange chicken skewers with fresh rosemary
Mushroom and thyme tartlets
Smoked salmon blinis with lemon and dill
A selection of mini cakes and festive sweet treats

Signature Festive Finger Buffet

£19.95 per person | Minimum 15 guests

Mini rolls and wraps with meat, fish and vegetarian fillings
Cheddar and chive scones with onion chutney
Gourmet sausage roll with cranberry dip
Orange and thyme chicken skewers
Mushroom and tarragon tartlet
Spiced vegetable samosas with mango chutney
Sourdough with smoked butter
A selection of mini cakes and festive sweet treats



Festive Fork Buffet

£29.95 per person | Minimum 15 guests

Brioche rolls

Mozzarella, pesto and tomato

Roast turkey, cranberry and stuffing

Savouries

Sausage roll with rosemary and redcurrant

Caramelised red onion, sage and thyme tartlet

Orange and thyme chicken skewers

Salads

Slow-cooked lamb, pomegranate, toasted almonds and rocket
with whipped feta tzatziki

Burrata with vine tomatoes, toasted pine nuts and aged balsamic glaze

Pear, pecan and blue cheese salad

Winter tabbouleh with fennel, toasted nuts and pomegranate

Dessert

Raspberry and white chocolate tartlet

Dark chocolate and pecan nut brownie

Cheese, crackers and seasonal chutney



Seasonal Sharing Salads

£65 per box | Serves 6 as a main or 12 as a side

Coronation chicken

Falafel, roasted vegetable and hummus

Beetroot, chorizo and pear

Winter tabbouleh

Cajun chicken and mango

Pear, date and walnut

Beetroot, mixed bean and feta

Red chicory, pear and hazelnut

Chicken Caesar

Winter leaves, dates and olives



Christmas At Home

A beautifully prepared Christmas lunch, ready to enjoy at home.

More time around the table with the people you love.

Available for collection or delivery on Christmas Eve, 24 December 2026.

Supplied chilled with simple finishing and reheating instructions
for Christmas Day.

Christmas Lunch At Home

£44.95 per person

Minimum Order 4 people

Roast turkey crown or roast beef, fully cooked and ready to carve,
or ready sliced on request

Roast beef served with Yorkshire pudding

Pigs in blankets

Sage and onion stuffing

Roast potatoes, prepared and ready to crisp in the oven

Honey roast carrots and parsnips

Brussels sprouts with pancetta

Spiced braised red cabbage

Rich homemade gravy

Cranberry sauce and horseradish sauce

Optional Extras

Extra Yorkshire pudding — £1.50 per person

Cauliflower cheese — £3.50 per person



Christmas at Home Collections

Complete Christmas Lunch at Home

£54.95 per person
Minimum Order 4 people

Everything in our Christmas Lunch at Home, plus your choice of starter and dessert.

Starter

Creamy broccoli and Stilton soup
or roasted carrot and coriander soup

Something sweet

Traditional Christmas pudding with rich brandy sauce
or salted caramel sticky toffee pudding with clotted cream

Luxury Christmas Collection

£64.95 per person
Minimum Order 4 people

Everything in our Complete Christmas Lunch at Home,
plus a festive cheese selection for Christmas Day or Boxing Day.
British and continental cheeses, artisan crackers, seasonal chutney,
balsamic onions and olives, fresh and dried fruit and festive garnishes.



Christmas at Home for Two

Christmas Lunch for Two - £99

Complete Christmas Lunch for Two - £119

Luxury Christmas Lunch for Two - £139

The same lunch and course choices, portioned for two adults.

The Luxury package for two also includes cauliflower cheese.

Packages are for two adults and cannot be ordered as one adult and one child.

Christmas Eve Collection and Delivery

Collect from our kitchen in Hanham, Bristol, or arrange delivery for £15.

All Christmas at Home orders are collected or delivered on 24 December 2026.

Orders and enquiries by email only

info@vanillabluecatering.co.uk

Booking Info

Full payment is required at the time of ordering to secure your date

December is a busy month, so we
recommend booking early

Bespoke menus are also available

To enquire, email info@vanillabluecatering.co.uk with your event date, guest
numbers, preferred menu,
delivery postcode and any dietary requirements

Delivery will apply

Sweet selections may vary; please mention any favorite's when ordering

Our booking terms and conditions apply...