



FESTIVE MENU – PRIVATE PARTIES & EVENTS

✦ Celebrate the Season with Our Festive Menus! ✦

It's the most wonderful time of the year — and what better way to celebrate than with delicious food shared among friends, family, or colleagues?

Our festive menus are designed to bring warmth, flavour, and a touch of sparkle to your event. Each menu can be tailored to suit your preferences, and we're always happy to create a bespoke menu based on your specific requirements and budget. Whether it's a cosy gathering or a lively party, we'll help make it a celebration to remember!

Festive menus available from 17th November – 23rd December 2025

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

LITTLE ONES AFTERNOON TEA - £8.95 per child

Sandwich selection, BBQ cocktail sausages, babybel, cupcake and strawberries with a pot of chocolate sauce

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

Please note: The minimum order for our Afternoon Tea is **four people** except for our **vegan, gluten-free or little ones menus**, which can be ordered for smaller quantities.

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 GRAZE BOARD

£40

60 bite-sized pieces of sourdough focaccia sprinkled with rosemary and sea salt

SALTED CARAMEL AND PISTACHIO FESTIVE WREATH

£55.00

40 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

COLD FINGER BUFFET - £12.95 per person (Min 15 person)

Sandwiches and mini rolls with meat and vegetarian fillings

Sausage rolls with a honey and mustard dip

Pigs in blankets

Brie, onion and thyme tartlets

Maple and mustard chicken skewers

Mini cakes and sweet treats

COLD FINGER BUFFET - £17.95 per person (Min 15 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 15 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

Raspberry and white chocolate tartlet
Ginger bread brownie
Cheese and crackers with seasonal chutney

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

Booking and Payment:

To secure your chosen date for any of our festive menus, full payment is required at the time of ordering, December is a very busy month, so we recommend booking early to guarantee your preferred date.

To place an order email 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