



CHRISTMAS 2026

The Festive Corporate Collection

Beautifully presented Christmas menus, thoughtfully prepared with seasonal ingredients and attention to every detail. From intimate client lunches to Christmas celebrations with your team, let Vanilla Blue take care of the food so you can enjoy the occasion.

The Festive Classic Collection

£16.95 per person | Minimum 6 guests

Mini rolls and wraps with a selection of festive fillings

Mushroom and thyme tartlet

Mini Yorkshire pudding with roast beef and horseradish cream

Gourmet sausage roll with cranberry dip

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

Fresh seasonal fruit

A selection of mini cakes and festive sweet treats

The Festive Signature Collection

£19.95 per person | Minimum 6 guests

Open focaccia sandwiches and filled brioche rolls

Gourmet sausage roll with cranberry dip

Caramelised red onion, sage and thyme tartlet

Smoked salmon, dill and lemon

British and continental cheeses, crackers and seasonal chutney

A selection of mini cakes and festive sweet treats



The Festive Executive Collection

£22.95 per person | Minimum 6 guests

Orange and thyme roast chicken
Winter tabbouleh with fresh herbs and pomegranate
Baby potato salad with chives and Dijon dressing
Mushroom and thyme tartlet
Rosemary focaccia with whipped herb butter
British and continental cheeses with crackers and chutney
Clementine and white chocolate cheesecake

The Festive Elegance Collection

£29.95 per person | Minimum 6 guests

Artisan breads, focaccia and sourdough, served with a selection of whipped butters:
Rosemary and sea salt, roasted garlic and thyme, honey and orange zest
Smoked salmon with lemon and dill
Mediterranean antipasti and olives
Slow-roasted pulled lamb with pomegranate, baby rocket, fresh mint and lemon dressing
Creamy burrata with vine tomatoes, fresh basil, extra virgin oil and aged balsamic glaze
Winter leaves with pear, blue cheese and toasted walnuts, finished with a honey and Dijon dressing
British and continental cheeses
Clementine posset with lemon shortbread
Chocolate orange brownies and macarons



The Festive Afternoon Tea

£24.95 per person

Roast beef brioche with horseradish 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 cheesecake 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 cheesecake brownie
Mini mince pie
Fruit scone with festive jam and clotted cream



Vegan Festive Afternoon Tea

£26.95 per person

Prepared using vegan breads, pastries and sweet treats.

Coronation chickpea sandwiches

Avocado and roasted red pepper sandwiches

Plant-based Cheddar-style cheese and caramelised onion chutney sandwiches

Mushroom and spinach pastry roll

Roasted aubergine and pine nut crostini

Sticky toffee and Biscoff bite

Rich double chocolate brownie

Mini mince pie

Fruit scone with festive jam and plant-based cream

The Gluten-Free Festive Afternoon Tea

£26.95 per person

Prepared using gluten-free breads, pastries and sweet treats.

Roast beef, rocket and vine tomato sandwiches

Creamy egg mayonnaise with truffle oil and pea shoots

Coronation chicken and mango chutney sandwiches

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



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 | £17.95 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

£40 per platter | 60 bite-sized pieces

Served with smoked butter

Salted Caramel & Pistachio Brownie Wreath

£72 | 36 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 Collection

The Festive Finger Buffet

£19.95 per person | Minimum 10 guests

A generous cold buffet for relaxed Christmas celebrations

Mini rolls and wraps with meat, fish and vegetarian fillings
Cheddar and chive scones with smoked butter and chutney
Gourmet sausage roll with cranberry dip
Orange and thyme chicken skewers
Mushroom and thyme tartlet
Spiced vegetable samosas with mango chutney
Sourdough and foccacia with smoked butter

A selection of mini cakes and festive sweet treats



The Festive Fork Collection

The Festive Fork Buffet

£29.95 per person | Minimum 10 guests

A beautifully presented cold fork buffet with a little extra indulgence

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

Smoked salmon, lemon and dill

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

Burnt Basque cheesecake

Salted caramel and pecan brownie

Cheese, crackers and seasonal chutney



Finishing Touches & Ordering

Seasonal Sharing Salads

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

Choose one salad per box:

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

A Little Extra

Sourdough focaccia or baguette with smoked butter - £2.95 per person

Palm leaf plate, cutlery and napkin - £1.25 per person

Kettle crisps - £1.25 per person



Our festive menus can be presented as a buffet or individually boxed for an additional charge.

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.

Please tell us about any allergies before booking so we can confirm what we can accommodate. Sweet selections may vary; please mention any favourite's when ordering.

Our booking terms and conditions apply.

Introducing Christmas at Home

Let us take care of your Christmas table, too.

Our newly launched Christmas at Home collection brings a beautifully prepared Christmas lunch to your own home, with traditional favorite's and all the trimmings. Collected or delivered on Christmas Eve, with simple finishing instructions for Christmas Day, it leaves you more time to enjoy the occasion with family and friends.

Discover Christmas at Home in our private catering festive menu on our website vanillabluecatering.co.uk