





CHRISTMAS DAY FEAST

Fully prepared by us using only the very best locally sourced ingredients.
Supplied with full instructions for final cooking and serving, and minimal washing up!

Choose one starter and one dessert for all your guests to enjoy. From £40.00 per person

To Start

Individual Smoked Salmon Mousse with Creme Fraiche, Lime & Dill or Classic Prawn Cocktail

Broccoli & Watercress Soup, Stilton Toastie

For Main

Free Range Essex Turkey, Pigs in Blankets, Jewelled Herby Stuffing Parcels, Tiptree Cranberry Sauce & Our Turkey Gravy, Ready to Roast Potatoes, Braised Red Cabbage, Parsnip & Carrot Puree, Buttered Sprouts with Chestnuts

For Dessert

Homemade Christmas Pudding, Brandy Custard or Woodland Chocolate Roulade or Brown Sugar Meringue Wreath, Mulled Winter Fruit





Christmas Deli Sharing Boxes

£15.00 per person

Give yourself or your favourite people a Merry Little Christmas with one of our deli sharing boxes full of seasonal treats....cured meats, artisan cheeses, festive pastries, chutney, crackers, dip, nuts, fruit and something sweet! Perfect for cosying up in front of the fire or sharing with a bottle of wine or two!

Also available for office parties, drinks at home and larger get togethers, please ask for more info.

Christmas Afternoon Tea

£15.00 per person

- Finger sandwiches...turkey & cranberry, smoked salmon, devilled egg mayo
- Sage & Onion Sausage Roll
- Buttermilk Scone, Christmas Jam & Clotted Cream.
- Chocolate Orange Brownie, Gingerbread Reindeer, Mini Mince Pie
- Christmas Cupcake

READY TO BAKE SAVOURIES

CROWD PLEASERS

Minimum order of four portions per item

Individual Beef Wellington	£12.50 each
Beef Wellington to serve 4	£55.00
Salmon en Croute to serve 4	£40.00
Sweet Potato, Spinach & Feta Filo Pie	£4.50 each
Traditional Sausage Rolls, 12 chunky	£12.00

Ready to heat with all the sides you need!

Chestnuts & Mushrooms, Creamy Mash, Buttered Greens

Moroccan Lamb Tagine	£12.50 per portion
Jewelled Cous Cous, Harissa Roast Veggies, Tzatziki	
Bloody Mary Sausage Casserole Twice Baked Jacket Potatoes, Buttered Greens	£9.50 per portion
Luxe Fish Pie	£12.00 per portion
Buttered Green Veggies & Samphire	610.50
Scrumpy Beef Casserole Potato Gratin, Roasted Roots	£10.50 per portion
Braised Venison	£12.00 per portion



Sharing Desserts, new twists on old favourites

White Chocolate & Cranberry Cheesecake to serve 12	£30.00
Chocolate Orange Cheesecake to serve 12	£30.00
Clementine & Cranberry Meringue Wreath to serve 8	£24.00
Eggnog Trifle to serve 8	£28.00
Brown Sugar Meringue Roulade, Mulled Winter Fruits to serve 8	£28.00

Share the comfort and joy with cake

Iced Hot Toddy Christmas Cake 8"	£28.0
Chocolate Yule Log 12"	£26.0
Spiced Gingerbread Reindeer Sponge Cake 8"	£30.0
Festive Brownies mulled wine, chocolate orange or spiced blondies	£16.00 for 1

Order by 16th December for collection on 23rd or 24th December, delivery is also available please ask for details. If we haven't included something you would love do please ask!

CHRISTMAS DINNER PARTIES

Easy at home or corporate entertaining without the stress or mess!

Your very own private che
will create a luxurious
dinner for you and your
guests, leaving you
free to relax and enjoy
the evening safe in the
knowledge your kitchen
will be left spick and span

Prices start from £60.00 per person, get in touch for more seasonal menu ideas and to chat about your plans.

To Start

Smoked Fish Tian

Beetroot Relish, Horseradish Creme Fraiche, Sourdough Toast

21st Century Prawn Cocktail

Tiger Prawns & Crab, Avocado, Marie Rose Sauce

Roast Pumpkin

Toasted Hazelnuts, Blue Cheese & Thyme

For Main

Roast Kelly Bronze Turkey

Pigs in Blankets, Jewelled Herby Stuffing Parcels, Crispy Roast Potatoes, Braised Red Cabbage, Parsnip & Carrot Puree, Buttered Sprouts with Chestnuts, Cranberry Sauce & Turkey Gravy

Beef Fillet

Potato Dauphinoise, Buttered Greens, Roast Shallots & Red Wine Jus

Mushroom, Chestnut & Thyme Pithivier

Crispy Roast Potatoes, Braised Red Cabbage, Parsnip & Carrot Puree, Greens & White Wine Jus

For Dessert

Christmas Pudding Ice Cream Bombe, Brandy Sauce

Baked Fig & Mascarpone Tart

Brown Sugar & Rum Ice Cream

White Chocolate, Orange & Ginger Profiteroles

Optional British Cheese Board
Teas & Coffee Mini Christmas Pudding Truffles





Get in touch

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