

FOOD MATTERS

brings

The Magic of Christmas

to your events

At **Food Matters**, we make sure Christmas is always a **unique** experience.

Delicious warm-hearted food, tasty cocktails, sparkling glassware, dazzling chinaware and beautiful decorations create that **magical** ambiance for your

Christmas party.

We serve our **canapés** in fun and creative ways to stimulate your guest's senses; our canapes not only taste **amazing** but **look great** too!

Guests are invited to **unwrap a present** and take a canapé from inside... Open a window on a **giant advent calendar** to discover which delicious

delicatessen is inside...Or pull a cracker to reveal the **treats** within...

Our **excellent service** and **friendly staff** will attend to all your guests needs and make sure your Christmas party is a success.

A **bespoke canapé, bowl food** or **sit down dinner** party, Food matters' exciting **Christmas menus** will deliver a **magical touch for all**.



Christmas Bowl Food

Hot

- Pumpkin and crisp sage risotto, five spice and amoretto crumb
- Roast turkey ballotine with crispy pancetta, parsnip mash, sage and onion stuffing with cranberry infused jus
- Slow roast sticky pork belly with a sauté Chinese cabbage, sugar snaps and apple cider jus
- Chestnut and wild mushroom risotto, truffle mascarpone and parsley, crisp rocket leaves, aged pecorino tuille
- Pan seared duck breast, thyme roasted parmentier potatoes, hazelnut and pancetta braised sprouts with an orange & cranberry jus
- Five hour braised lamb shoulder roulade, mini parsnip dauphinoise, tender stem broccoli and rosemary scented jus
- Preserved lemon and sumac marinated chicken breast, Israeli cous cous of toasted almonds, apricot and pomegranate jewels
- Roast turkey cocktail sausages wrapped in pancetta, herb mash, sage and onion stuffing bon bon, cranberry jus

Cold

- Cray fish cocktail with bloody Mary sauce, crisp iceberg & smoked paprika
- Roasted pale Italian aubergine, buffalo mozzarella, sun blushed tomato, capers & basil pesto
- Jasmine tea smoked chicken, avocado & potato salad with black pepper & chive crème fraîche
- Beetroot cured salmon gravlax served with a heritage beetroot, dandelion and watercress salad, lemon and dill dressing
- Pickled mackerel fillet, shaved crisp fennel, sliced pear, chervil and orange salad, light saffron dressing.
- Citrus and coriander cured sea trout, celery heart, pea shoots, compressed apples, cucumber ribbons, and golden beetroot salad

Christmas Canapés Menu

Hot

Cranberry and brie wonton wrap served with an orange and cranberry chutney

Smoked haddock, sweet onion and chervil fish cake, crisp panko coating,
served with paprika infused hollandaise

Mini roast dinner of roast turkey, parsnip pomme puree, crisp sage crumb,
pancetta shard and cranberry jus served in a crisp tartlet case

Mini Cones of crisp parmesan, filled with cumin roasted
butternut squash risotto

Smoked Eel, chervil and citrus croquette, crisp panko crumb, roasted beetroot
crème fraiche

Confit pork belly, pear, parsley and gorgonzola salad, cranberry and sage relish,
air puffed crackling

Blackberry glazed duck breast, mini potato rosti with braised red cabbage

Lancashire Blue cheese, hazelnut & pumpkin tartlet

Sweet red onion, goat's cheese and thyme mini tarts

Pistachio crusted chicken skewers with cranberry & port chutney

Cold

Seared lamb fillet, air dried tomato and parmesan star shortbread, roast
eggplant and olive puree, slow roasted vine tomato

Duck liver parfait, Madeira jelly, black fig puree, caramelised fig,
crisp walnut croute

Devon spiced dressed white crab and mango, chilli, coriander and lime served
in a crisp filo cup, shellfish aioli.

Smoked mackerel rilette with cranberry, lime and stem ginger served
on crisp Melba

Juniper & gin cured salmon on a dill blini pancake, citrus crème fraiche

Jasmine tea smoked chicken, black olive, feta and basil served in a crisp filo cup



Golden Beetroot tart tatin with dolcelatte, walnut and blood orange Syrup

Rare roast Dexter beef, wild mushroom, tarragon and mascarpone, baby rocket on crisp truffled crostini

Pressed ham hock terrine wedge, parsley pea purée on soda bread with crisp radish

Mulled wine poached Williams pear, blue cheese cream, toasted almonds, endive & toasted ficelle crostini

Mulled spice cider apples, crisp chicory, goats cheese mousse, apple tuille served on crisp walnut Melba

Sweet

Warm mini Christmas pudding served with brandy sauce analgise

Christmas cracker mince pies encased around a crisp filo pastry

Warm mini cinnamon donuts with brambly apple jam

Spiced mini shortcakes, lavender panacotta, blueberry compote

Rhubarb, cranberry and orange zest rice pudding bite, crispy fried in amoretti and thyme crumb

Chocolate and raspberry mousse in mini chocolate cup

Cinnamon short bread, mini Christmas pudding, white icing, edible holly and berries

Pane tone bread and butter pudding with butterscotch sauce served on a china spoon

Food Matters home-made mince pies with an orange shortcrust pastry

Dark chocolate & chestnut petit fours

Black fig tart tatin, five spice kumquat jam and candy walnuts, orange infused mascarpone

Glazed orange and cinnamon crème brulee, pistachio biscotti served in a espresso cup

Black treacle, maple and pecan tartlet