

2015

Christmas Menu...



Unit 2A Huntingdon Industrial Estates
London E1 6JU

[TELEPHONE] 020 7729 9790

[EMAIL] info@limoncellocatering.co.uk

[WEBSITE] www.limoncellocatering.co.uk

Three Course Sit-down Menu

STARTERS

[SEASONAL MELON SALAD]

Trio of seasonal melon with a mango & mint salsa, drizzled with port syrup

[HAM HOCK & APRICOT TERRINE]

Ham hock and apricot terrine with homemade piccalilli

[SMOKED SALMON PARFAIT]

Smoked salmon parfait with dill crème fraiche

Served with baskets of country breads and butter

MAIN COURSE

All served with buttered carrots, brussel sprouts and duck fat roasted potatoes

[TURKEY BREAST WITH STUFFING]

Bronzed turkey breast, served with chestnut stuffing, pigs in blankets and a red wine jus

[CHAMPAGNE SALMON]

Pan fried supreme of salmon with a champagne & chive cream sauce

[MUSHROOM FILO PARCEL]

Wild mushroom filled filo parcel with red pepper coulis

DESSERTS

[STAR ANISE PANA COTTA]

Star anise pannacotta with winter berry compote

[EXOTIC FRUIT SALAD]

Exotic fruit salad, served in a crisp tuille biscuit and topped with crème fraiche

[CHOCOLATE MOUSSE]

Rich chocolate mousse with Bailey's crème anglaise

PACKAGE PRICES

[STARTER, MAIN AND DESSERT]

£32.95 +VAT per person

[ADD ON- ARRIVAL CANAPES AND DRINKS]

Selection of 3 canapés and 2 drinks to serve on arrival

£9.50 +VAT per person



Christmas Buffet Menu

STARTERS

[SMOKED SALMON]

Scottish smoked salmon with rocket and blood orange salad, cranberry reduction

[CROTIN OF GOATS CHEESE]

Crotin of goats cheese with a candied pecans, cherry tomato and baby leaf salad, topped with aged balsamic dressing

[GAME TERRINE]

Limoncello game terrine served with port reduction

MAIN COURSE

[TURKEY & PANCETTA]

Sautéed breast of turkey with pancetta, pearl onions and button mushrooms, topped with a rich red wine sauce and served with duck fat roasted potatoes and vegetables

[FILLET OF ORGANIC SALMON]

Fillet of organic salmon crusted in chestnuts and baked, topped with lemon beurre blanc, and served with new potatoes and vegetables

[BUTTERNUT SQUASH RISSOTO]

Roasted butternut squash and sage risotto finished with fresh parmesan and lemon

DESSERTS

[CHRISTMAS PUDDING]

Traditional Christmas pudding served with brandy sauce

[SEASONAL CHEESECAKE]

Cheesecake topped with seasonal fruit compote

[CHOCOLATE SANTA BROWNIES]

A dense chocolate cake, served with vanilla cream and strawberry

PACKAGE PRICES

[STARTER, MAIN AND DESSERT]

£19.95 +VAT per person

[ARRIVAL CANAPES AND DRINKS]

Selection of 3 canapés and 2 drinks to serve on arrival

£9.50 +VAT per person

Bowl food Menu

SAVOURY BOWL FOOD

[SPICY TURKEY BURGERS]

Spicy turkey burgers with harissa and tzatziki sauce

[FALAFEL]

Fried chickpea balls, served with pomegranate cous cous

[CRAYFISH AND PRAWN COCKTAIL]

Fresh crayfish and prawns with cocktail sauce

[BRICKLANE STYLE TURKEY CURRY]

Turkey curry and poppadum's with braised rice pilaf

[SMOKED SALMON SALAD]

Smoked salmon, radish and blood orange salad

SWEET BOWL FOOD

[CHOCOLATE ORANGE MOUSSE]

Chocolate and orange mousse served in a chocolate tulip

[BREAD AND BUTTER PUDDING]

Panettone and mincemeat bread and butter pudding, served with cinnamon custard

[CRÈME BRULEE]

Baileys flavoured crème brûlée with a crisp caramel top

PACKAGE PRICES

[3 BOWLS & PROSECCO]

Selection of three bowls, two glasses of prosecco and staffing/hire

£22.95 +VAT per person

Canapés Menu

SAVOURY CANAPES

[CORONATION TURKEY TARTS]

Mini tart shells filled with coronation turkey

[PIGS IN BLANKETS]

Sausages wrapped in pastry and baked

[STUFFING KOFTAS]

Sausage meat scented with Turkish spices and coriander

[SMOKED SALMON COINS]

Smoked coins of salmon, served atop a blini and topped with St Clément's sour cream

[GOATS CHEESE AND CRANBERRY TARTS]

Tart shells filled with goats cheese and cranberry

SWEET CANAPES

[MACAROONS]

Cranberry flavoured creamy filling sandwiched between delicate round cookies of the same flavour

[CHRISTMAS PUDDING CHEESECAKE]

A tweak on the classic Christmas pudding

[MINCE PIES]

Mini fruit based mincemeat sweet pie

PACKAGE PRICES

[5 CANAPES AND PROSECCO]

Selection of five canapés, two glasses of prosecco and staffing/hire

£19.75 +VAT per person



Combination Christmas Packages

[THE HAPPY HOLIDAYS PACKAGE]

Selection of three savoury bowls, two dessert canapés, two glasses of prosecco and staffing/hire
£25.95 +VAT per person

[THE BIG GIFT]

Selection of three canapés, three savoury bowls, two dessert bowls, two glasses of prosecco and staffing/hire
£27.85 +VAT per person

[THE SIT DOWN HOLIDAY]

Selection of three canapés, two starters, two mains, two desserts, two glasses of prosecco and staffing/hire
£42.00 +VAT per person

There is a minimum order of 15 people for buffets and 20 for canapés.

Minimum order for bowl food is £550+VAT including drinks.

Accommodations can be made for special dietary requirements (ie. Gluten Free, Vegan, Halal).

Orders are required to be made and confirmed with accurate numbers by 10am of the working day before the event.

Without 36-hours notice for cancellations, full amount is payable.

We offer free delivery between 9am and 2pm in the Old Street area. Charges apply outside of this area.

