



CHRISTMAS MENU



Delight in Exquisite Flavors

Indulge in our Christmas menu, meticulously crafted by our culinary experts, perfect for your exclusive gatherings, weddings, open house or corporate events.

£125 PER GUEST + VAT

How it Works:

- Choose two starters & two mains.
- Enjoy seamless service with our attentive staff available for 4 hours at £40ph + VAT + Chef.
- Elevate your presentation with our stunning buffet display station.
- Rest assured, we provide all necessary equipment to ensure flawless service.
- Tailored to your preferences, we offer customisation options to accommodate dietary needs, including gluten-free, vegetarian, and vegan choices.

Our Christmas sharing board assortment provides a diverse and delightful selection for various dietary preferences at your festive party. Adjustments can be made based on specific preferences and the event theme.

Please note: Dietary restrictions and special requests can be accommodated with prior notice.

1 Festive sharing board

Roast potatoes with horseradish and caviar,
Pigs in blankets, Mini Yorkshire puddings
with roast beef and gravy, Stuffing balls,
Homemade Mince pies,



STARTERS

- 1 Pan-seared scallops with Mangalitza black pudding, cauliflower textures
- 2 Butter poached lobster & crayfish tart with truffle, avocado mousse
- 3 Roasted quail breast with crispy slow-cooked leg, braised lentil & golden beetroot
- 4 Goat's cheese & salt-baked heritage beetroot, with walnut ketchup, caramlised walnuts & preserved plum (VE)
- 5 Gin & lime cured salmon with pickled vegetables, herbed goats curd, rye cracker & caviar
- 6 Burata with heritage tomatoes, green olive tapenade & lavosh cracker
- 7 Hand-picked crab, with crab bonbon, caramelised walnuts, lime & basil, romesco sauce & fennel
- 8 Twice-baked cheese soufflé, with Berkswell cheese & walnut ketchup
- 9 Beef fillet tartare with smoked egg yolk & pickled shimeji mushrooms

VE - Vegetarian VG -Vegan GF - Gluten



MAINS

1 Christmas dinner

Roast dry-aged Beef sirloin, Roast Turkey breast and leg with sage and herb stuffing, cauliflower cheese, glazed Provencal carrots, braised red cabbage, Yorkshire puddings, pigs in blankets, rich gravy, duck fat roast potatoes, crispy bacon Brussel sprouts

DESSERTS

1 Apple & blackberry crumble with crème anglaise

2 Sticky toffee pudding, butterscotch sauce, salted caramel ice cream

3 Double chocolate brownie, chocolate sauce, vanilla ice cream

4 White chocolate & baileys cheesecake

5 Bread & butter pudding, marmalade, white chocolate ice cream

6 Rum & lime baked banana, honeycomb, caramelised hazelnut, sorbet

7 Pear Tarte tatin, cinnamon custard, vanilla ice cream

8 Warm honey doughnuts, almond, crème anglaise

9 Lemon meringue pie

10 Baked New York cheesecake & fresh berries





GENERAL CONDITIONS & CANCELLATION POLICY

- Submission of payment constitutes your agreement to our terms & conditions.
- Pricing is subject to change until receipt of your estimate.
- Deliveries are available Monday to Sunday subject to availability.
- Delivery charges are based on date, time and location of delivery.
- Please notify us of any allergies or food sensitivities on ordering & we'll clearly label your dishes as required.
- Payments can be made via bank transfer, cash or credit card. Card payments will incur a 2% fee.
- A 50% down payment is required in order to reserve the date.
- This amount will not be refunded in case of cancellation.
- The final remaining amount must be received one month before the event date.
- Any extra costs made during the event and not included in this signed quote will be invoiced.
- All prices that appear in this information kit will show prices + VAT.
- Prices may not be inclusive of glassware & crockery hire +VAT.
- Staffing is for a minimum of 4 hours
- Written confirmation will be required in order to validate the Cancellation Policy.
- Details of cancellation policy to be found in the terms & conditions.

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