

It's Starting to look a lot like Christmas!

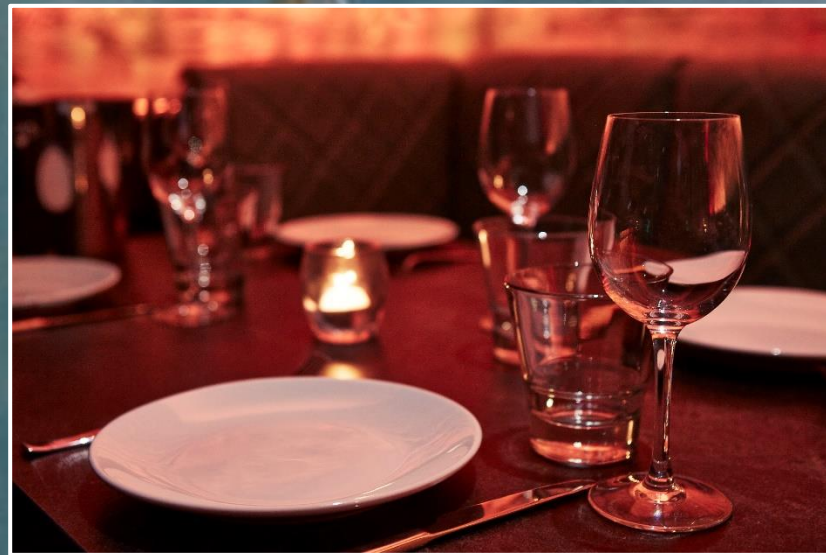
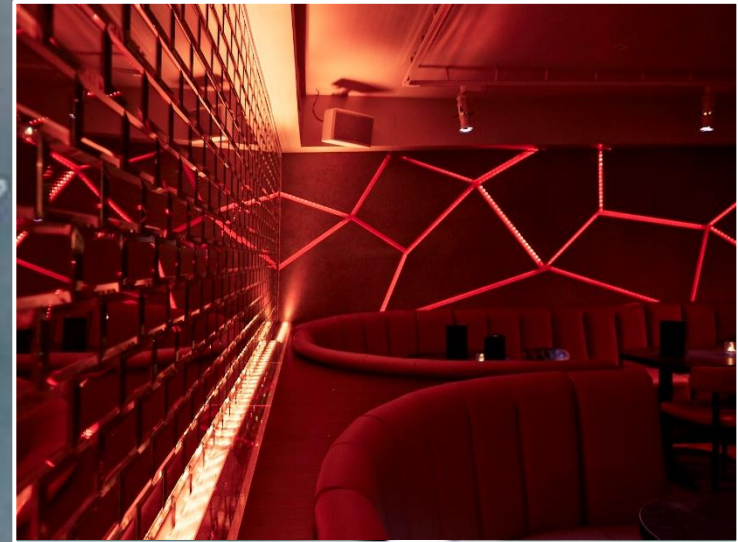
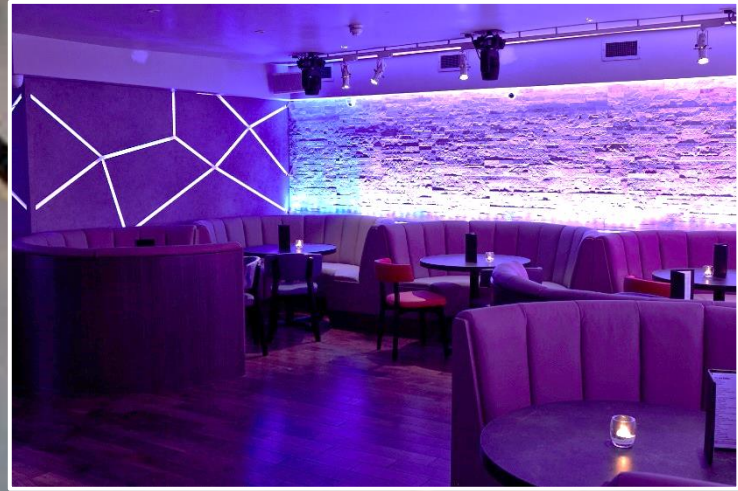
A time where friends and family even work colleagues go out together and make magical memories!

Take the stress away from all the organizing and let our office elves tailor a Christmas party only Christmas wishes can imagine.

Feel free to talk to the team today!

DON'T
.... GET YOUR
TINSEL
... IN A ...
TANGLE





AQUUM SET CHRISTMAS MENU

2 Course £25.95 | 3 Course £29.95

Add Canape Reception for £5 per person

Gougeres (cheese puffs), Parma ham, guacamole on Nachos

STARTERS

SCOTTISH SMOKED SALMON *served with poppy seed crackers and tzatziki.*

HALLOUMI SALAD (v, gf) *served with beetroot, orange and a walnut and honey vinaigrette.*

HOMEMADE FALAFELS (ve, gf) *served with humous, cherry tomatoes and fresh pomegranate.*

CHICKEN GOUJANS *served with mustard and sesame sauce.*

MAINS

ROAST TURKEY *with sage and onion stuffing, roasted potatoes, caraway carrots and brussel sprouts.*

ROAST BEEF SIRLOIN *with roasted potatoes, caraway carrots, brussel sprout and a Yorkshire pudding.*

MEDITERRANEAN SEA BASS (gf) *with grilled new potatoes, green beans and celeriac puree.*

WILD MUSHROOM GNOCCHI (ve) *with broccoli florets, winter truffle oi and Vegan parmesan.*

DESSERTS

MOLTEN CHOCOLATE CAKE (gf, v) *served with salted caramel and vanilla ice-cream.*

FRESH FRUIT TART *made with homemade custard and fresh seasonal fruits.*

SORBET WITH FRESH FRUIT (ve,gf)

ADD A PROSECCO OR BUCKS FIZZ RECEPTION FOR £5.00PP | ADD 1/2 BOTTLE OF HOUSE WHITE OR RED FOR £9.50PP

v: vegetarian. ve: vegan. gf: gluten free. df: dairy free

AQUUM CHRISTMAS CANAPE MENU

Minimum Order x 15 each item

COLD FOOD

Prawn and avocado vol au vent £2.00

Cured Salmon on toast with tzatziki spread (gfo) £1.50

Camembert cheese with cranberry chutney on toast (gfo/v) £1.50

HOT FOOD

Courgette fritters with tzatziki (v) £1.50

Pigs in blankets wrapped in puff pastry £1.50

Lamb skewers with yogurt and mint sauce £2.00

Mini chicken skewers with pitta bread (gfo) £1.50

Fresh cod goujons with aioli (3 pieces) £2.00

Falafels with cherry tomatoes and humus (ve/gf) £1.25

SWEET TREATS

Mini chocolate and hazelnut tarts (v) £1.00

Fresh fruits tartlets with lime zest and fresh mint (v) £1.00

ADD A PROSECCO OR BUCKS FIZZ RECEPTION FOR £5.00PP | ADD 1/2 BOTTLE OF HOUSE WHITE OR RED FOR £9.50PP

All menus can be made bespoke to meet your needs.

v: vegetarian. ve: vegan. gf: gluten free. df: dairy free



CHRISTMAS BUFFET MENU

£25 per person

TO START

Selection of homemade breads and spreads

Mini courgetti fritters (v)

Christmas green salad (v/gf)

A mixed salad of greens, blue cheese, beetroot, walnuts and honey vinaigrette.

Our pigs in blankets rolled with puff pastry

To Follow

Honey glazed turkey breast with sage and onion stuffing

Chargrilled pork belly with oriental couscous

Vegetarian moussaka (v)

Homemade roasted potatoes (v/gf)

SWEET TREATS

Mini chocolate and hazelnut praline bites

Banana cheesecake (v)

ADD A PROSECCO OR BUCKS FIZZ RECEPTION FOR £5.00PP | ADD 1/2 BOTTLE OF HOUSE WHITE OR RED FOR £9.50PP

All menus can be made bespoke to meet your needs.