# WINTER

PINKERTON'S

CATERING

# DRINKS PACKAGES

Select one of our packages to suit your event

2 Glasses of mulled wine or cider or winter Pimms Seasonal cordial **£8.90 per person** 

1 glass of organic Prosecco 1/2 bottle of organic wine **£11.50 per person** 

2 glasses of mulled wine or winter Pimms 1/2 bottle of organic wine **£17.00 per person** 

2 Glasses of mulled wine or winter Pimms 1 glass of fizz & 1/2 bottle of organic wine **£19.90 per person** 

### FINGER FOOD PACKAGE

Including 8 items of finger food, staff, equipment and cash bar set up and service £845.00 for 20 people £1,530.00 for 40 people £2,215.00 for 60 people £2,895.00 for 80 people £3,410.00 for 100 people Additional guests £38.00 per person

### BOWL FOOD PACKAGE

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2023

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4 bowls and 2 sweets, staff, equipment and cash bar set up and service £935.00 for 20 people £1,705.00 for 40 people £2,475.00 for 60 people £3,245.00 for 80 people £4,015.00 for 100 people Additional guest £42.00 per person





#### PREMIUM PACKAGE

4 items finger food, 2 bowls, 2 sweets, staff, equipment and cash bar set up and service £990.00 for 20 people £1,815.00 for 40 people £2,640.00 for 60 people £3,465.00 for 80 people £4,290.00 for 100 people Additional guests £44.00 per person

#### TRADITIONAL SIT DOWN Christmas dinner

Traditional sit down Christmas dinner £1,200.00 for 20 people £2,360.00 for 40 people £3,540.00 for 60 people £4,640.00 for 80 people £5,800.00 for 100 people Additional guests £59.00 per person

All prices exclude VAT

PINKERTON'S

Please contact us for more information.

pinkertonscatering.co.uk | 0131 332 3800 | Email info@pinkertonscatering.co.uk

## ALTERNATIVE

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Experience the flavours from around the world at your first christmas party in a long time! This package includes a selection of finger food and bowl food from different cuisines and is perfect for a relaxed party with plenty of drinks and dancing.

#### Package from £845.00 for 20 people

All prices exclude VAT

<ul> <li>East Asia</li> <li>BOWLS</li> <li>Gyūdon rice bowl</li> <li>Meat or vegetarian pad thai with fresh lime and beansprouts</li> <li>Bang bang cauliflower with sweet chilli drizzle, chopped chillis and coriander</li> <li>Gochujang potatoes with spicy mayo, spring onions and sesame seeds</li> <li>Bibimbap rice bowl with beef, carrot, radishes</li> <li>Suggested cocktail: Singapore sling £7.00 per person</li> </ul>	<ul> <li>FINGER FOOD</li> <li>Yakitori chicken and spring roll skewers with a soy and ginger dipping sauce</li> <li>Kushiyaki beef and spring roll skewers with a soy and ginger dipping sauce</li> <li>Spiced potato and sprout spring rolls</li> <li>Meat or vegetarian egg rolls with sweet chilli dipping sauce</li> <li>Korokke potato croquettes with tonkatsu sauce</li> <li>SWEET</li> <li>Tanghulu candied fruit skewers</li> <li>Hotteok cinnamon spiced korean pancakes</li> <li>Black sesame and matcha cookies</li> </ul>
Latin America	<b>FINGER FOOD</b>
BOWLS	Meat or vegetarian taquitos with guacamole dip
Meat or vegetarian nachos with sour cream,	Meat or vegetarian tacos with cheese, sour cream and salsa
guacamole and salsa	Meat or vegetarian empanadas with a smoky tomato dip
Elote corn salad with chilli, lime, coriander & Cotija cheese	Meat or vegetarian tostadas with pickled red onion,
Meat or vegetarian enchiladas with sour cream	shredded lettuce, guacamole and Cotija cheese

Meat or vegetarian enchiladas with sour cream and coriander

Pavo pibil - smoky Yucatan-style turkey and chocolate mole with rice

Pozole rojo - Mexican pork and hominy stew with radishes, shredded cabbage and coriander

Suggested cocktail: Cranberry margarita £7.00 per person

Coxinha – Brazilian chicken and cream cheese croquettes with a chilli cheese dip

#### SWEET

Churros with brandy chocolate sauce Sopapillas with orange and cinnamon dipping sauce Dulce de leche cheesecake pots

#### **Home Comforts**

#### BOWLS

Haggis, neeps and tatties with rowan berry and whisky sauce

Wild boar sausage hot pot with pumpkin and sage

Nordic game meatball or veggie balls with redcurrant and red onion relish and clapshot

Spiced root vegetable gratin with candied nuts and blue cheese

Beef stew with dumplings

Suggested cocktail: Christmas negroni £7.00 per person

#### **FINGER FOOD**

Grazing board with cheese and charcuterie Parsnip and parmesan croquettes with cranberry sauce Turkey goujons with smokey mayo Bruschetta with Oak Smoked Salmon and Clementine Crème Fraiche Butternut Squash & Blue Cheese Tarts with Walnut Crumble SWEET

Mince pies / Stollen bites Caramel Orange and Seed Cake Apple, Mincemeat and Nut Strudel Chocolate Brownie with Brandy Soaked Raisins

### TRADITIONAL CHRISTMAS MENUS

#### **Starters**

Smoked salmon tartar with salsa verde Potted smoked salmon with watercress mousse Brie filo parcel with Christmas spiced wild plum Fennel tart tatin with red pepper pickle

#### Mains

Turkey Ballotine wrapped in pancetta with Gravy, cranberry sauce and stuffing

Mustard and green peppercorn crusted beef Port sauce

Juniper spiced venison Blackcurrant sauce

Pumpkin with porcini cream Cashew nut crumble

All served with seasonal vegetables and roast potatoes

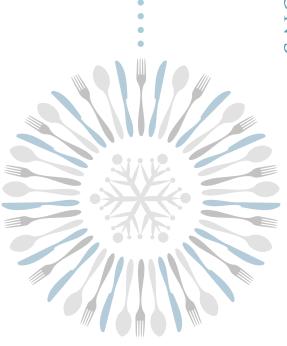
#### Desserts

Christmas spiced Brûlée Poached fruit and shortbread

Marzipan and cranberry frangipane tart Chantilly cream

Panettone French toast Plum butter and creme fraiche

Cheese and petit four Teas and coffee



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