Ben's Kitchen
Est. 2015
Catering for any occasion

Winter Menu

Finger Buffet

Served as per our classic generic menu, enhanced with festive Christmas extras:

Pigs in Blankets

Turkey & Stuffing Sandwiches

Brie & Cranberry Sandwiches

OR

Christmas Street Food

A spectacular festive main served in a premium tiered structure:

Seeded St Pierre Brioche Bun filled with Thyme Roasted Turkey, Sage & Onion Stuffing, and Cranberry Sauce

Guest Count Price	Per Person
30+ people £15 pp	£15 pp
60+ people £12 pp	£12 pp
100+ people £10 pp	£10 pp

Optional Extras

Pigs in Blankets: £4 per person
Sausage Meat Stuffing: £3 per person

What's Included

Professional serving staff to handle presentation and service
Full hot holding facilities to ensure everything stays perfectly warm
Premium disposable plates, napkins, and cutlery
No on-site cooking facilities needed – we arrive fully prepared
All dietary requirements seamlessly catered for
Dessert Boards Available (ask for options and pricing)

All prices are subject to VAT. Travel is charged at £1 per mile to and from LE9 7TJ.

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Headcount	1 Course	2 Courses	3 Courses
50+ Guests	£20.00	£27.00	£32.00
100+ Guests	£18.00	£25.00	£30.00

Starters

Celeriac & Camembert Soup
Served with warm crusty ciabatta bread

Duck & Pork Liver Parfait
Accompanied by sweet cranberry purée, spiced red onion chutney, and crisp bruschetta

Classic Prawn Cocktail
Finished with a rich brandy Marie Rose sauce, cucumber ribbons,
and cherry tomatoes on seeded wholemeal bread
(£2.00 supplement)

Pan-Seared Scallops
Served over a decadent lobster bisque with crunchy, golden potato straws
(£6.00 supplement)

Main Courses

Please select one core main option for your guests:

Thyme-Roasted Turkey
Traditional succulent turkey breast infused with winter herbs

Heart of Rump
Premium roast beef served beautifully pink and tender
(£4.00 supplement)

Vegan Beetroot & Butternut Squash Wellington
A crisp pastry parcel packed with vibrant, seasoned winter vegetables

All mains are accompanied by:
• Sage & Onion Stuffing • Beef Dripping Roasties • Garden Peas
• Rich Gravy • Cranberry Sauce

**Additional bespoke main choices are happily available upon request.*

Optional Extras

Seasonal Greens	£2.00
Yorkshire Pudding	£2.00
Honey-Roast Carrots & Black Treacle Parsnips	£2.00
Premium Christmas Crackers	£2.00
Pigs in Blankets	£4.00
Sausage Meat Stuffing	£3.00
Cauliflower Cheese	£3.00
Dauphinoise Potatoes	£3.00

To Finish

Chocolate Delice
Paired beautifully with a tart winter berry compote and velvety Chantilly cream

Honeycomb Cheesecake
Creamy cheesecake drizzled with indulgent, sweet salted caramel

Traditional Christmas Pudding
The holiday classic, served hot with a rich brandy sauce.

**Dessert sharing boards and custom drinks packages are available upon request.*

WHAT'S INCLUDED

Full front-of-house serving staff

Professional hot holding facilities

High-quality disposable plates, napkins, & cutlery

Dietary Requirements: All individual dietary needs & allergies are fully catered for with prior notice.

Kitchen Operations: No on-site cooking facilities are required for our standard setup, though certain bespoke venue requirements may vary. Real crockery & metal cutlery hire quotations are available upon request.

Terms & Conditions: All listed prices are subject to VAT. Travel is calculated and charged at £1.00 per mile (each way) from our commercial base at LE9 7TJ.