

AHM Catering

<u>Christmas Hot Buffet Menu Options</u> December 2025

Hot Buffet Menu Option One (1 Course)

Beef Bourguignon
or
Chicken in a White Wine and Tarragon Cream Sauce
or
Tuscan Spicy Bean and Root Vegetable Cassoulet (vegan)

Served with
Savoury Rice
and
Tossed Salad

Country Rolls and Butter

£11.95 per person (ex VAT)

If you would prefer to upgrade from Rice and Salad to Hot Buttered New Potatoes with a selection of Seasonal Vegetables, the price is an additional £1.50 per person (ex VAT)

AHM Catering Experience

16a Soundwell Road, Bristol, BS16 4QH 0117 957 6942 / 07967 511870 (Hannah)

or e-mail; <u>Hannah@ahmcatering.co.uk</u> <u>www.ahmcatering.co.uk</u>



Menu Option Two - Turkey Baps & Mince Pies

Sliced Roast Turkey

Served in a Soft Bap
with Cranberry Sauce
Sage and Onion Stuffing
Pigs in Blankets
Served with
Cheese and Bacon Potato Skins

or

Vegetarian /Vegan Option

Nut Roast Slice (V) (Vegan)

Served in a Soft Bap with Cranberry Sauce Sage and Onion Stuffing

Served with
Cheese and Chive Potato Skins

Accompanied by;

Tossed Salad Coleslaw

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Large Mince Pies
Served with Brandy Cream

£13.50 per person (ex VAT)

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Hot Buffet Main Course Menu Option Three -pies (please pre-order)

Turkey, Ham and Leek Pie [G,E,M] with Gravy

or

Leek, Mushroom and Potato Pie (V) [G,E,M] with Vegetarian gravy

or

Gluten and Dairy Free Turkey, Ham and Leek Pie with Gravy

Served with
Garlic and Rosemary Roasted Potatoes
Seasonal Vegetables

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Desserts

Apple and Cinnamon Crumble [G,M]

or

Sticky Toffee Pudding with Caramel Sauce [G,E,M]

or

Gluten and Dairy Free Apple and Cinnamon Crumble

Served with
Custard and Cream [M]

£17.00 per person (ex VAT)

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Menu Option Four (please pre-order)

Roast Norfolk Turkey with Sage and Onion stuffing, Pigs in Blankets and Roast Jus

or

Game Pie

(Venison, Pheasant and Partridge in a rich red wine and mushroom sauce)

or

Butternut Squash and Cashew Nut Roast served with Vegqie Gravy (Vegetarian and Vegan)

served with
Roast Potatoes
Hot Buttered New Potatoes
Seasonal Vegetables

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Desserts

Individual Christmas Pudding with Cognac Sauce

or

Burnt Lemon Tart

or

Kit Kat Cheesecake

Served with
Fruit Coulis and Double Cream

£18.50 per person (ex VAT)

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Menu Option Five (please pre-order)

Roast Norfolk Turkey with Sage and Onion stuffing, Pigs in Blankets and Roast Jus

or

Roast Beef with Yorkshire Pudding and Roast Jus

or

Spinach, Mushroom and Potato Strudel, with a Chunky Tomato Sauce (Vegetarian and Vegan)

served with
Roast Potatoes
Hot Buttered New Potatoes
Seasonal Vegetables

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Desserts

Spiced Plum Pudding with Custard

or

Cranberry and White Chocolate Cheesecake

or

Sticky Toffee and Passion Fruit Pavlova

Served with
Fruit Coulis and Double Cream

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£22.50 per person (ex VAT)

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Menu Option Six (please pre-order)

Slow Cooked Beef Strips with Smoked Bacon, Button Mushrooms and Onions, cooked in a Red Wine Sauce (G/F)

or

Supreme of Chicken wrapped in Parma Ham, stuffed with Tomato, Mozzarella and Basil, served with a Red Wine and Tomato Jus

or

Spinach, Butternut Squash, Chestnut and Cranberry Wellington With a Cranberry and Thyme Gravy (V) (vegan)

Served with ;
Rosemary Roasted Potatoes
Gratin Potatoes
Seasonal Vegetables

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Sticky Toffee Pudding with Toffee Sauce or Eton Mess Cheesecake or Individual Sherry Trifle

Served with
Fruit Compote and Double Cream

£24.00 per person (ex VAT)

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Menu Option Seven (please pre-order)

Turkey Roulade stuffed with Cranberry and Sage, wrapped in Bacon served with a rich Madeira Jus and Sausage, Onion and Thyme Compote

or

Salmon and Spinach en Croute
Served with a Saffron and Chive Sauce

or

Brie, Spinach and Cranberry Wellington with Cranberry and Thyme Gravy (V)

served with
Roast Potatoes
Hot Buttered New Potatoes
Seasonal Vegetables

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Brioche and Cranberry Bread and Butter Pudding with Brandy Sauce

or

Dark and White Chocolate Cheesecake

or

Individual Raspberry Pavlova

Served with

Mulled Wine Fruit Compote

Fruit Coulis and Cream

£25.50 per person (ex VAT)

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