CATERING EXPERIENCE

Email: hannah@ahmcatering.co.uk
Text Hannah: 07967 511870
Call: 0117 957 6942

AHM THREE-COURSE CELEBRATION CHRISTMAS MEALS

Delivered to your door
Valid from 1st - 24th December 2026

Why not treat yourselves this December with your family or friends, from the comfort of your own home, with a three-course celebratory Christmas meal.

Please note that for groups of less than 4, the selections for the three courses need to be the same for each person (with the exception of any special dietary requirements).

Please choose from our menus below:

STARTERS

(Please choose one)

Smooth Pork & Chicken Liver Paté, topped with Cranberry served with Roquette Leaves, Sea Salt Crostinis & Tomato Relish [G,M]
(G/F without Crostinis)

Herbed Ricotta & Vintage Tomato Tart served with a Beetroot Hollandaise Sauce [G E M Mu]
suitable for vegetarians

Melon & Parma Ham Salad with Balsamic Dressing (G/F) [S,D]

Crayfish & Prawn Salad with Baby Gem Lettuce & Red Pepper & Lime Mayonnaise (G/F) [MC,E,Mu]

Pumpkin & Parsnip Soup served with a roll & butter (v) (G/F) (Vegan) [C]

Chargrilled Red Pepper, Courgette & Humous Tower served with mixed Leaves & Balsamic Dressing (v) (Vegan) (G/F)

(G/F) is suitable for Gluten Free

Allergen Codes
E-Eggs, F-Fish, L-Lupin, M-Milk, Mu-Mustard, P-Peanuts, Se-Sesame, So-Soya, N-Nuts, G-Gluten + Cereals, C-Celery + Celeriac, SD-Sulphur Dioxide, MC-Molluscs + Crustaceans

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MAIN COURSES

(Please choose one)

Turkey Roulade stuffed with Cranberry & Sage, wrapped in Bacon, served with a rich Madeira Jus & Sausage, Onion & Thyme Compote [G,M]

Christmas Roast Meats
A slice of Turkey, Gammon & Beef
with Yorkshire Pudding, Roast Potatoes, Pigs in Blankets, Stuffing Balls & Gravy [G,E,M]
(can be G/F on request)

Braised Rib Eye Steak
in a Red Wine, Bacon, Button Mushroom & Button Onion Sauce (G/F)

Roast Pork Loin stuffed with Apricot, Sage & Onion, served with Calvados Sauce [G,M]

Brie, Spinach, Butternut Squash & Cranberry Wellington (v) with Cranberry & Thyme Gravy [G,E,M]

Butternut Squash & Cashew Nut Roast
served with a Cranberry & Orange Sauce (v) (Vegan) (G/F) [N]

Please choose one Potato Dish accompaniment from the following;

Roast Potatoes (v) (G/F) (Vegan)

Boulangère Potato (v) (G/F) (Vegan)

Gratin Potato (v) (G/F) [M]

Crushed Herb New Potato (v) (G/F) [M]

All main courses are served with Seasonal Vegetables
Cauliflower Cheese, Sprouts, Carrots,
Green Beans & Honey Roast Parsnips [M]

(G/F) is suitable for Gluten Free

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DESSERT OPTIONS

(Please choose one)

Christmas Pudding with Brandy Sauce
(G/F available on request) [G]

Mincemeat Bakewell Tart with Brandy Sauce [G,M,N]

Sticky Toffee & Passion Fruit Pavlova
with Mulled Wine Compote & Coulis (G/F) [E]

Individual Sherry Trifle
with Amaretti Biscuit (G/F available on request) [G,E,M,N]

Cranberry & White Chocolate Cheesecake
with Mulled Wine Fruit Compote [G,M]

Vegan Trillionaires Tart (G/F) (vegan)
(Vegan chocolate pastry case filled with a layer of toffee sauce
& a chocolate style ganache topping)

£30.00 per person for 3 courses

(G/F) is suitable for Gluten Free

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We prepare the whole meal for you and deliver it to you chilled.

The starters & desserts will be plated & ready to eat (all attractively presented on china plates).

The main course needs to be heated in your oven prior to serving (it comes with cooking instructions). The main course will be delivered in an oven proof dish so once cooked, can go from oven to table.

We will pop back the next day* to collect our crockery. We ask that you leave it outside your property (where possible) for our driver to collect.
*Exception, there will be no collections on Christmas Day or Boxing day.

AHM Celebration Meals for Christmas Day

If you would like to order one of our celebration meals for consumption on Christmas Day, we can deliver the meals to you on Christmas Eve as we are closed on Christmas Day.
The meals will need to be kept refrigerated.
Dishes will be collected by us on 27th or 28th December.

OTHER INFORMATION

- For local deliveries there is a £3.50 delivery charge per drop, and a further £3.50 for collection of crockery.
- Delivery charges for other addresses will be calculated based on the distance from AHM.
- AHM Catering support local suppliers and use ingredients that come from trusted local sources.
- All of our meals are cooked fresh at our commercial catering premises.
- This is good, honest, nutritious, locally produced food that you can trust and is prepared in our commercial kitchens which have been awarded a 5-star hygiene rating by the Local Food Standards Agency.

TO PLACE AN ORDER

(OR FOR MORE INFORMATION ON OUR PRODUCTS)

E-mail: hannah@ahmcatering.co.uk
Text: 07967 511870 (Hannah's phone) Phone: 0117 957 6942

16A SOUNDWELL ROAD, STAPLE HILL, BRISTOL, BS16 4QH

PAYMENT

PAYMENT IS DUE ON DELIVERY BY:
CASH OR CHEQUE - (MADE PAYABLE TO 'AHM CATERING EXPERIENCE').
PLEASE NOTE THAT CHEQUE PAYMENTS WILL INCUR
A £1.00 FEE TO COVER BANK CHARGES,

OR YOU CAN PAY IN ADVANCE BY BANK TRANSFER
(PLEASE SEND PAYMENTS TO 09-06-66, 42260392;
A/C NAME IS 'AHM CATERING EXPERIENCE').
PLEASE PUT YOUR NAME AS A REFERENCE.

OR YOU CAN PHONE OUR OFFICE WITH YOUR CARD DETAILS
TO MAKE PAYMENT PRIOR TO DELIVERY.

THANK YOU FOR YOUR CUSTOM