



Red Cherry
Catering

Christmas Catering Menu

2026/2027

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Thank you for your enquiry with Red Cherry Catering.

Let the Red Cherry team look after you this festive season with
our choice of menus to suit all.

Please feel free to call or message me anytime if you have any
questions, or to arrange a meeting.

I look forward to hearing from you
Wayne - 07943821502

Christmas dinner party menu

Available 10th Nov - 23rd Dec

First course

Conker gin cured salmon, pickled cucumber, compressed melon, wasabi avocado

Roasted vine-ripened tomato and red pepper soup, basil oil, cheese & onion bread

Honey glazed ham hock terrine, mulled pear chutney, sourdough toast

Main course:

Free range chicken breast filled with spinach & ricotta wrapped in palma ham, olive crushed potatoes, baby vegetables, cacciatore sauce

Beef brisket bourguignon with wild mushrooms, bacon & onions, horseradish mash, baby vegetables

Filo pastry parcel filled with roasted Mediterranean vegetables & Camembert, red pepper coulis, baby vegetables (Can also be made vegan)

Desserts

Christmas tree cheesecake lollipop, salted caramel, dehydrated raspberry, pistachio praline

Espresso martini tiramisu

Raspberry, white chocolate & pistachio meringue roulade, winter berry compote

£45 per person

Staff charge £160 for chef and waitress

Or £35 per person as prepared dinner party

Finger Buffet

£15 per person

Minimum 20 people

Selection of Sandwiches

Dorset blue vinny, pear & walnut
Smoked salmon blinis
Chicory with Brie, honey & grapes
Ham hock scotch eggs with piccalilli
Cheese & marmite sausage rolls
Honey roasted pigs in blankets
Vegetable crudités with hummus
Homemade mince pies

Grazing Table

£20 per person

Meats - Peri peri turkey breast, honey glazed ham, salami, palma ham
Cheeses - Dorset blue vinny, ismay Brie, costal mature cheddar
Artisan breads, butter, oil, balsamic
Red pepper hummus, vegetable crudities
Marinated olives
Crackers, chutney, grapes, celery
Homemade mince pies

Canapé & Festive drinks menu

Canapés:

5 per person £12.50

6 per person £15

7 per person £17.50

8 per person £19.50

Minimum 10 of any canapés

Ham hock scotch egg, piccalilli

Gin cured salmon, pickled cucumber, watermelon

Dorset blue vinny, pear, walnut

Honey glazed pigs in blankets

Smoked bacon, Brie, cranberry

Prawn cocktail, avocado

Cheddar & marmite pulled pork sausage roll

Bruschetta, tomato, mozzarella, pesto

Red pepper hummus, chargrilled vegetables

Hot Drinks:

1 per person £6

2 per person £10

3 per person £13

Mulled wine

Winter pimms

Mulled cider

Baileys hot chocolate

Festive Cocktails:

1 per person £9

2 per person £16

3 per person £22

Cosmo cracker

Citrus vodka, Cointreau, cranberry, lime juice, clementine peel

Merry Cherry Christmas

Rhubarb gin, maraschino liqueur, cherries, lemon juice, ginger ale

Passion fruit merry Martini

Vanilla vodka, Passoã, passion fruit puree, lime juice, Prosecco

Candy cane fizz

Prosecco, Havana club rum, lychee, ginger lemon juice, raspberry syrup, candy cane

The grinch

Midori, white rum, lime, club soda, maraschino cherry



Festive street food

£15 per main

Turkey, ham & leek pie, colcannon mash, cranberry jus

Jerk capon, rice & peas, mango salsa

Beef brisket lasagne Verdi, rainbow winter salad

Thai super green Turkey curry with coconut rice

Steak, craft ale & blue vinny pie, colcannon mash

Sweet potato, spinach, cauliflower & chickpea curry, pilau rice

Giant Yorkshire pudding filled with Christmas dinner

Fab-Yule-Us fun buns - served with rainbow winter salad £15 each:

Turkey, cranberry, sage & onion stuffing

BBQ pulled pork, apple & fennel coleslaw

Jerk chicken, spicy slaw, rocket

Bratwurst, caramelised onions, German mustard, curried ketchup

Vegan hot dog, caramelised onions, German mustard, curried ketchup

Desserts £7 per person:

Christmas tree cheesecake lollipop, salted caramel, pistachio, dehydrated raspberry

Espresso martini tiramisu

Tropical fruit salad