



TOP NOSH WINTER 2026 MENU

All prices are ex VAT
Available from 16th November

SIGNATURE BUFFET MENU

£28.50 per head

Selection of sandwiches with homemade fillings and a festive twist using our signature fresh bakery white and granary bread with festive open rolls

Smoked salmon and cream cheese bagels

Streaky bacon wrapped chipolatas with cranberry dip

Prawn cocktail vol au vent

Brie and cranberry bites

Homemade cheese scones with cream cheese, sun dried tomatoes and chives

Mini selection of mini puds- Blackforest trifle, white chocolate and raspberry cheesecake, chocolate orange mousse.

Our signature seasonal fruit platter with dates, apricots and nuts

Cheese board with grapes, chutneys, figs and crackers

DELUXE XMAS BUFFET MENU

£19.50 per head

Selection of sandwiches with homemade fillings and a festive twist using our signature fresh bakery white and granary bread

Mini festive open bakery rolls

Smoked salmon and cream cheese blinis

Homemade pork, stuffing and cranberry sausage rolls

Mini vegetable samosas

Cheese and rosemary muffins

Mini selection of sweets with a festive twist such as mince pie cookies, Gingerbread cupcakes, Christmas traybake, Christmas biscuits, chocolate orange muffins.

Our signature seasonal fruit platter



CLASSIC XMAS BUFFET MENU

£16.50 per head

Selection of sandwiches with homemade fillings and a festive twist using our signature fresh bakery white and granary bread and rolls

Himalayan sea salt potato chips

Mini selection of sweets with a festive twist such as mincemeat crumble bar, Candy cane chocolate brownie, cranberry and orange flapjack, Christmas pud cookies.

Our signature seasonal fruit platter

CHRISTMAS FORK BUFFET MENU

£28.50 per head

CHOOSE 3 FROM THE FOLLOWING:

Honey roast ham with mustard, hand sliced
Cajun chicken pieces with mint yoghurt
Sliced turkey with cranberry sauce and stuffing balls
Rare Aubrey Allen roast beef with horseradish
Stilton and broccoli quiche (veg)

3 OF THE FOLLOWING:

Christmas coleslaw topped with pomegranate seeds
Moroccan spiced cous cous with roasted veg, chickpeas and harissa
Pasta salad with pesto and sun-dried tomatoes
Potato salad with spring onion and mint mayo

Bakery freshly baked rolls and butter

3 OF THE FOLLOWING:

Mince pies with clotted cream
Christmas pavlova wreath with fresh fruit
Traditional English trifle
After eight chocolate tart
Chocolate orange brownie

Festive cheeseboard with biscuits,
figs, grapes and celery

£5.50 per head supplement

Any items that are unavailable will be substituted by our wonderful team



EXTRAS

WAITRESS SERVICE

(per staff member)

Staff to serve and clear

£24.50 p.h.

CROCKERY, CUTLERY AND GLASS HIRE

Crockery and cutlery

White paper plates and serviettes

Biodegradable bamboo plates

Biodegradable bamboo cutlery

White linen laundered tablecloth to fit 6 ft trestle table

Glass hire - flutes, wine, tumblers

(Min 6 people)

£2.00 p.h.

£0.30 p.h.

£0.65 p.h.

£0.25 p.h.

£9.50 each

£10 per dozen

Linen hire, props, accessories and mini fresh flower vases available.

DELIVERY

£5.00

Delivery (within 5 miles) Extra mileage chargeable

Delivery £10.00 weekends within 5-mile radius/delivery
for orders pre-11.00am

*Please contact us for bespoke requirements and special diets.
(Ve) Vegan (V) Vegetarian (GF) Gluten free*

CONTACT

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