



*Taking care of all aspects of your event catering...*

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 **find us on Facebook**  
**@ourkitchentoyours**

*Merry Christmas to  
all our customers.  
We are looking forward  
to preparing your meal  
and making your Christmas a  
special and happy memory.*

**With our range of menus and variety of dishes  
available, you are sure to find the right food for your  
next event.**

**From finger buffets to hot and cold buffets.  
We can mix and match our menus or tailor a menu  
to your specific requirements. Creating the perfect  
spread to suit your event or special occasion.**

**Any allergies can be catered for.  
Contact us now to discuss your dietary  
requirements Tel: 01501 740 440**

## *2 Course Menu*

*Choose two courses from this menu  
(eg. Main & Dessert or Main & Starter)*

### *Starters*

Home-made Red Lentil Soup  
(served with a crusty Petit Pan Roll & Butter)

Chicken Liver and Redcurrant Pate with Red Onion jam  
(served with afresh Leaf Salad and Oatcakes)

Wild Mushroom stuffed with Goats cheese, mixed baby bell peppers and a  
pickle dressing (V)

### *Main Courses*

Roast Stirlingshire Turkey with all the seasonal trimmings  
(served with a classic Christmas Sauce)

Steak Pie with Crispy Puff Pastry  
(served with Seasonal Vegetables and a Traiteur de Paris white truffle gratin)

Ardo Mushroom Risotto (V)

### *Desserts*

Light & fruity Christmas Pudding  
(drizzled with a Brandy Cream Sauce)

2 layer of rich and creamy chocolate Christmas Tree with a raspberry coulis

Sticky Toffee Pudding with our very own sticky sauce

**Tea / Coffee and Mini Mince Pies**

**Only £ 17.95 (Per Person)**

## *3 Course Menu*

*Choose any three courses from this menu*

### *Starters*

Home-made Red Lentil soup  
(served with a crusty Petit Pan Roll & Butter)

Chicken Liver and Redcurrant Pate with Red Onion jam  
(served with afresh Leaf Salad and Oatcakes)

Wild Mushroom stuffed with Goats cheese, mixed baby bell  
peppers and a pickle dressing (V)

### *Main Courses*

Roast Stirlingshire Turkey with all the seasonal trimmings  
(served with a classic Christmas Sauce)

Steak Pie with Crispy Puff Pastry  
Served with Seasonal Vegetables and a Traiteur de Paris white truffle gratin)

Ardo Mushroom Risotto (V)

### *Desserts*

Light & fruity Christmas Pudding  
(drizzled with a Brandy Cream Sauce)

2 layer of rich and creamy chocolate Christmas Tree with a raspberry coulis

Sticky Toffee Pudding with our very own sticky sauce

**Tea / Coffee and Mini Mince Pies**

**Only £ 19.95 (Per Person)**

