

THE
Brothers,

CHRISTMAS MENU PACKAGES

Introduction

The Brothers' Supper are a well-established events & private catering company based in Milton Keynes.

We predominantly cover anywhere from London, Cambridge, Oxford & Northampton areas, but can also cover anywhere nationwide.

We specialise in a great variety of events from pop-up events to heritage properties and everything in between.

This year, we are doing Christmas parties differently.

We are offering you the option to bring the venue to you, create a plan that works for your business, and set up within a space in your venue; whether it's a car park, an empty room, or an available area. We can organise and provide quotes for marquees, tables, chairs, bars, and anything else we may need to set up a kitchen or pop-up venue. We can also cater from within dry hire venues or a space that works for you.

- > Our Catering style is personal, and we are flexible and price sensitive. We pride ourselves on being fully understanding of the needs of our clients and their expectations.
- > Our ethos is to build the UK's best catering company, offering the highest levels of service and the most thought-out food & drinks menus, whilst delivering the most entertaining and controlled events – maintaining a personal and unique catering service.

Our Christmas menus cover any variety of catering styles you may require, but as always, we can create a bespoke event offering to suit your needs.

We look forward to hearing from you and making your event special.

Shane & Aaron Clarke – The Brothers

How To Use The Brochure - FAQ's

At the Brothers' Supper, we offer our clients free reign to create their events to the requirements that suit them best.

We offer packages, but you are not restricted to them, they are best used as a reference.

Some venues may not allow drinks purchased by an external company; in which case the packages won't apply.

All our menu options are priced separately so that a quote can be created that best suits your event.

We offer many options for catering and service, however, if you have a quote from another company, or your own ideas for your menu, we will be happy to assist you with creating a bespoke package.

Options such as different cuisines, serving styles or even hunting for a competitive price may all be relevant.

- > **Staffing** – We have a fantastic team of event managers and staff who have catered for many varied and individual events. Each member of staff has their own unique training schedule and receives routine training to consistently adhere to the high standards of our event requirements. Staffing costs are included within the packages, and each package has its own staffing inclusions. When creating a bespoke package, levels of staffing vary for each style of event. This will be communicated with you during the quoting process. The day rate for event staff is £140 each ex.VAT for 7 hours or less, or £22.50ph ex.VAT for 6 hours or more.
- > We can also source Master of Ceremonies, Mixologist Bartenders, Butlers, Event Co-ordinators, and Wedding Planners at a bespoke price if required.

How To Use The Brochure - FAQ's

- > **Linen** – We have a fantastic range of high-quality, brilliant white linen which we offer for events. Our Tablecloths are all full drop, Ice White. We charge £1.20 ex.VAT per napkin and £16 ex.VAT per tablecloth. Relevant quantities required will always be communicated during quoting and are not always a requirement.
- > **Tableware** – if you may require extra crockery or cutlery for a specific way of serving or have planned to provide your own drinks for an event, we have a great stock of glassware, crockery, and cutlery. We will always advise on all requirements for your event and are happy to assist with ensuring you have everything you need. We may require a breakage deposit when items are hired for larger events – this will always be communicated and is only relevant when hire is requested. Crockery & cutlery are provided free of charge to facilitate when food is purchased with us, and glassware is provided free of charge when drinks are purchased with us.
- > **Payments** – We require a 20% deposit to secure a booking with us which we take as BACS Payment. The final balance is taken 45 days prior to the event as BACS Payment. We do not take phone payments, and when card payments are taken, they incur a percentage charge which is added onto your bill – 2.6% for most high street banks and 5% AMEX.
- > **Tastings** – We offer tasting sessions for our events which are charged at £50pp ex.VAT or the price per head as quoted if it is more than £50pp ex.VAT. We allow tastings for up to 4 guests, although we can make allowances where required. It is useful to have a tasting session to try your proposed menu and make any adjustments as required. We also create an event plan during a tasting session which can be reviewed until 45 days before your event.

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ALL PRICES ARE EXCLUSIVE OF VAT



Two / Three Course Tier 1

Two-Course - £20 Per Person / Three-Course - £25 Per Person

Starters

Spiced Butternut Squash Soup, Crispy Bread

Hog Roast Sausage Roll, Mulled Apple Chutney, Roquette Salad

Smoked Mackerel Rillette, Baby Beetroot, Dill & Ricotta

Mains

Roast Turkey, Pigs In Blankets, Sausage Meat Stuffing, Cauliflower Cheese, Honey & Thyme Roasted Roots, Mulled Red Cabbage, Garlic Roasted Brussel Sprouts, Herb Roasted Potatoes, Yorkshire Puddings & Real Meat Gravy

No Nut Roast, Stuffing, Cauliflower Cheese, Honey & Thyme Roasted Roots, Mulled Red Cabbage, Garlic Roasted Brussel Sprouts, Herb Roasted Potatoes, Yorkshire Puddings & Gravy VE

Grilled Trout, Quinoa, Soya Bean, Kale, Blueberries & Feta Superfood Salad, Sesame Dressing

Dessert

Apple & Cinnamon Crumble, Vanilla Custard

Molten Chocolate Brownie, Chocolate Sauce, Cookie Dough Ice Cream VE

Christmas Pudding, Brandy Caramel Sauce, Vanilla Ice Cream



Two / Three Course Tier 2

Two-Course - £28 Per Person / Three-Course - £33 Per Person

Starters

Pumpkin Soup, Wild Mushrooms, Parmesan & Crispy Bread

Chicken & Ham Terrine, Festive Piccalilli & Watercress, Toasted Sourdough

Pulled Beef Filled Mini Yorkshire Puddings, Horseradish Gravy

Limoncello Cured Salmon, Radish, Vanilla Crème Fraîche & Rye Bread

Mains

Pancetta Wrapped Turkey, Pigs In Blankets, Sausage Meat Stuffing, Cauliflower Cheese, Honey & Thyme Roasted Roots, Mulled Red Cabbage, Garlic Roasted Brussel Sprouts, Herb Roasted Potatoes Yorkshire Puddings & Real Meat Gravy

Slow-Roasted Beef Brisket, Roasted Carrots, Crushed Potatoes & Salsa Verde

No Nut Roast, Stuffing, Cauliflower Cheese, Honey & Thyme Roasted Roots, Mulled Red Cabbage, Garlic Roasted Brussel Sprouts, Herb Roasted Potatoes, Yorkshire Puddings & Gravy

Roasted Cod Fillet, Honey & Thyme Roasted Roots, Dauphinoise Potato, Champagne & Wild Garlic Sauce

Dessert

Black Forest Pavlova, Boozy Berries & Blackberry Sorbet VE

Caramelised White Chocolate Mousse, Compressed Apple, Walnut & Brown Sugar Crumble

Sticky Toffee Christmas Pudding, Brandy Toffee Sauce, Vanilla Ice Cream

Mulled Fruit Crumble, Clotted Vanilla Custard



Three Course Tier 3

£40 Per Person

Starters

Cheese & Truffle Fritters, Truffle Creme Fraîche & Parmesan Snow

Duck & Pistachio Terrine, Orange & Carrot Compote, Toasted Rye Bread, Chicory Salad

Venison Scotch Egg, Celeriac Remoulade, Micro Leaf Salad

Lobster & Prawn Cocktail, Tomato & Pepper Salsa, Toasted Rye Bread

Mains

Beef Fillet Wellington, Pigs In Blankets, Sausage Meat Stuffing, Cauliflower Cheese, Honey & Thyme Roasted Roots, Mulled Red Cabbage, Garlic Roasted Brussel Sprouts, Herb Roasted Potatoes Yorkshire Puddings & Real Meat Gravy

Tur-Duck-En, Pigs In Blankets, Sausage Meat Stuffing, Cauliflower Cheese, Honey & Thyme Roasted Roots, Mulled Red Cabbage, Garlic Roasted Brussel Sprouts, Herb Roasted Potatoes Yorkshire Puddings & Real Meat Gravy

No Nut Roast Wellington, Stuffing, Cauliflower Cheese, Honey & Thyme Roasted Roots, Mulled Red Cabbage, Garlic Roasted Brussel Sprouts, Herb Roasted Potatoes, Yorkshire Puddings & Gravy

Roasted Salmon Fillet, King Prawn & Leek Pie, Herb Potatoes, Tender Stem Broccoli & Chive Velouté

Roasted Butternut Squash Gnocchi, Wild Mushrooms, Crispy Sage & Toasted Pine Nuts

Dessert

Lime & Vanilla Meringue Pie, Freeze-Dried Passion Fruit, Passionfruit Sorbet

Dark Chocolate & Hazelnut Fondant, Toasted Hazelnut Crumble, Honeycomb Ice Cream

Sticky Toffee Christmas Pudding, Brandy Toffee Sauce, Apple Crumble Parfait

White Chocolate & Cranberry Cheesecake, Toasted Oats & Mince Pie Ice Cream

Christmas Sharing

£45 Per Person – Served On Boards For 6 People

Sharing Starters

Cold Cuts - German Cured Meats, Pork Pies, Maple Ham, Rare Roasted Beef, Beetroot Carpaccio, Mature Cheddar, Oxford Blue, Chutneys, Pickled Onions, Cornichons & Sourdough Baguette

Terrines & Paté - Pork, Pistachio & Prune Terrine, Chicken & Duck Terrine, Smoked Salmon & Herb Terrine, Chicken Liver Paté, Garden Vegetable Terrine, Mushroom & Chestnut Paté, Flavoured Butters, Chutneys, Pickles & Bread Selection

Christmas Classics - Prawn Cocktails, Melon & Parma Ham, Chicken Liver Parfait, Smoked Salmon, Creamed Garlic Mushrooms, Breaded Brie & Toasted Bread Selection

Main – Christmas Banquette

Honey & Mustard Roasted Turkey Breast, Maple Glazed Gammon, Slow Roasted Beef (Served Pink), Pigs In Blankets, Sausage Meat Stuffing, Cauliflower Cheese, Honey & Thyme Roasted Roots, Mulled Red Cabbage, Garlic Roasted Brussel Sprouts, Herb Roasted Potatoes Yorkshire Puddings & Real Meat Gravy

Served On Boards With Carving Fork And Knife

Sharing Desserts

Christmas Classics - Sticky Toffee Christmas Pudding Pots, Trifles, Apple Crumble Slice, Chocolate Yule Logs, Mince Pies

Chocolate Snow - Black Forest Mousse Pots, Chocolate Orange Cheesecake, Chocolate Yule Logs, Chocolate Gingerbread Men, Chocolate Truffle Selection

Sweet Tooth - Christmas Sweet Station & Christmas Sweet Trees

Christmas Pyramid - Black Forest Pavlovas, Macarons, Gingerbread Cookie Cubes, Profiteroles, Treacle Tarts & Chocolate Truffles



Christmas Canapés

5 Canapés for £12 Per Person / 10 Canapés for £20 Per Person

Veg

Pumpkin & Walnut Sausage Roll, Mulled Apple Chutney VE

Goats Cheesecake, Toasted Seeds, Pomegranate & Fig GF

Wild Mushroom & Celeriac Wellingtons, Truffle Aioli VE

Crispy Brie Croquette, Cranberry Jam Red

Onion & Cheddar Filo Crackers

Cauliflower, Parmesan & Truffle Tartlette, Chive Mayonnaise

Beetroot Hummus Cone, Wasabi Powder & Mint VE

Root Vegetable Crisps & Tahini Yoghurt VE-GF

Meat

Crispy Coronation Chicken Croquette Spiced Sultana Ketchup DF

Crispy Sausage & Stuffing Wellington, Baconnaise DF

Honey Mustard Roasted Cocktail Sausages DF

Turkey Scotch Egg, Piccalilli DF

Crispy Lamb Shoulder Yorkshire Pudding & Mint Sauce DF

Rare Beef Mini Yorkshire Puddings, Horse Radish & Roquette

Spiced Duck & Pistachio, Candied Orange Gel GF-DF

Ham Hock Cigar, Pineapple Chutney

Fish

Salmon & Caviar, Dill Blini, Crème Fraîche

Sloe Gin Cured Scallop, Pickled Apple & Chive Flowers GF-DF

Lobster Cocktail Gem Lettuce Cups, Bloody Mary Caviar GF-DF

Smoked Haddock Scotch Egg, Coronation Mayonnaise, Bombay Mix

Mackerel Tartar, Soused Cucumber & Beetroot Relish, Rye

Scallop Ceviche, Cauliflower, Lemon & Micro Garnish

Crispy Monkfish Cheek, Leek Top Purée, Crispy Leeks & Burnt Leek

Fish 'n' Chips: Crispy Whitebait Cone, Smoked Potato & Tartar Dressing

Christmas Buffet Options

5 Items £16.00 Per Person / 6 Items £19.00 Per Person / 7 Items £23.00 Per Person - Price Includes Festive Sandwich Trio

Savoury

Mini Roasted Beef & Mustard Sliders

Mini Roasted Pork & Apple Sliders

Hog Roast Sausage Rolls

Honey Roasted Gammon

Ham With Festive Piccalilli

Slow Roasted Beef With Horseradish & Roquette

Smoked Salmon With Dill Crème Fraîche

Italian Cured Meats

Pork Pistachio & Prune Terrine Served With Seasonal Chutney & Croûtes

Chicken Liver Parfait Served With Seasonal Chutney & Croûtes

Chicken & Duck Terrine Served With Seasonal Chutney & Croûtes

Mushroom & Chestnut Pate Served With Seasonal Chutney & Croûtes

Mini Prawn Cocktails

Breaded Brie Served With Cranberry Sauce

Turkey Scotch Egg Served With Piccalilli

Pumpkin & Walnut Sausage Roll Served With Mulled Apple Chutney

Wild Mushroom & Celeriac Wellingtons Served With Truffle Aioli

Cauliflower, Parmesan & Truffle Tartlettes With Chive Mayonnaise

Sweet

Sticky Toffee Pudding Pots

Mini Trifles

Apple Crumble Slice

Mince Pies

Black Forest Mousse Pots

Macarons

Chocolate Brownie Cookies

Treacle Tarts

Custard Tarts

Eton Mess Pots

Exotic Fruit Pavlovas

Street Food

Festive Pizzas

7 Inch Pizzas, £9 Each

Pig In Blanket: Caramelised Onion Base, Honey Mustard Sausage, Crispy Bacon, Fior Di Latte Cheese, Crispy Onions Topped With Watercress

The Gorgeous Zola: Caramelised Onion Base, Baked Figs, Gorgonzola & Toasted Walnuts Topped With Roquette

Christmas Dinner: Rosemary Gravy Base, Roasted Turkey, Sprouts, Stuffing, Cauliflower Cheese

The Fun Guy: Truffle Mushroom Base, Caramelised Goats Cheese, Red Onion & Parmesan

You Have To See It To Brielieve It: Tomato Base, Crispy Bacon, Brie & Caramelised Onion, Topped With Fresh Roquette

I'm A Vegan: Basil & Walnut Pesto Base, Roasted Butternut Squash, Kale, Honey Marinated Tofu, Toasted Pumpkin Seeds



Street Food

Loaded Yorkies

£8.50 Each

Pulled Lamb, Stuffing, Greens & Mint Gravy

Honey Mustard Turkey, Stuffing, Greens & Cranberry Gravy

12 Hour Slow Roasted Beef, Pulled Brisket, Greens & Horseradish

Gravy Roasted Imitation Chicken, Stuffing, Greens & Rosemary Gravy

Superfood Nut Roast, Toasted Seed & Cranberry Gravy



Street Food

Pigs In Blankets

AKA Hogs In Duvets - £9.50 Each

Schwein: Bacon Wrapped 10 Inch Hot Dog, Emmenthal Cheese, Gherkins, Sauerkraut & Deli Mustard

Cochon: Bacon Wrapped 10 Inch Hot Dog, Caramelised Red Onion & Brie

El Cerdo: Bacon Wrapped 10 In Hot Dog, Chorizo, Roasted Peppers & Tomato, Grated Manchego

Beyond Blanket: Beyond Sausage Wrapped In Vegan Bacon, Smoked Cheeze



Street Food

Festive Poutine

£8 Each

Vegan Maple Chicken Poutine, Crispy Onions, Sriracha Mayonnaise & Chives

Maple Bacon & Brie, Pecans, Sour Cream & Chives

Roasted Turkey, Pork Stuffing Bits, Brussels & Turkey Gravy

Nacho Mac 'N' Cheese, Crispy Onion & Chives

Pulled Brisket, Gorgonzola, Truffle Duxelles & Herbs



Street Food

Blitzens' Burgers

Served In A Toasted Brioche Bun - £9 Each

Beef Patty, Beef Bacon, Caramelised Onions, Lettuce, Tomato & American Cheese

Beef Patty, Pigs In Blanket, Celeriac Remoulade, Lettuce, Tomato & Emmenthal

Beef Patty, Pulled Turkey Leg, Stuffing, Garlic Kale, Mustard Mayonnaise & Dipping Gravy

Beef Patty, Bacon, Truffle Mushrooms, Red Onion Chutney & Brie

Nut Roast Patty, Bubble & Squeak, Mulled Apple Chutney & Cauliflower Cheese Sauce



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