

Christmas

WITH





Grape and Grain CATERING CO.

Grape and Grain Catering Co. was created with the aim of setting itself apart from all other food and drink companies. From the day we started, it was our vision to provide outstanding service, create imaginative menus and deliver unprecedented events.

We pride ourselves on our products, passion and creativity, offering clients different bespoke options from; simple and stylish catering solutions, extravagant dining experiences as well as full venue management and marketing services.



Winners
Best Outside Catering Company
at The CHS Awards 2017



Christmas at **GRAPE AND GRAIN** Catering Co.

Here to help you celebrate the most wonderful time of the year!

Whatever the style or wherever you may like to party this festive season, we'll ensure that you and your guests enjoy fabulous festivities with delicious, great quality food and drink.

With a full range of different menus to suit all kinds of Christmas catering, from enquiry to event we'll be here to guide you through the process. We're also more than happy to discuss your ideas and create unique, bespoke options making Christmas this year is even more memorable.

Our Festive **CANAPE PACKAGE**

Surf and turf chip pot, garlic mayonnaise

Pulled pork burgers, VW relish

Squash and cranberry kebabs, sage and onion oil (v)

Tempura vegetables, chilli and lime (v)

Chocolate brownie, Baileys cream

Our Festive **STREET FOOD PACKAGE**

Hot turkey rolls, sage & onion stuffing, garlic, rosemary potatoes

Christmas spice pulled pork, mulled apple, sprout slaw, toasted walnut bread

Potato, roasted garlic veloute, edible soup bowl (v)

Roasted squash, wild rice pastie (v)

Lancashire cheese fondue, sourdough crisps (v)

Orange posset

Pantone bread & butter pudding, spiced custard

Goats curd panna cotta, celery, pear, fruit cake crumb VW



Our Festive THREE COURSE PACKAGE

STARTERS

Pressed game and pork, cabbage tops, celeriac and apple remoulade, nasturtium leaves (gf)

Potato and roasted garlic soup, potato crisps (v) (vegan) [gf]

Oak smoked salmon mousse, crisp toast, English beetroot

MAIN COURSE

Chicken, sage, onion and cranberry stuffing, oven roasted potato, carrots, crushed parsnip (gf)

Slow braised beef, buttered potato, wild mushroom and truffle, thick beef tea (gf)

Winter squash, wild rice, sage and onion dressing, dried cranberries, pumpkin seeds (v) (vegan) (gf)

DESSERTS

Spiced orange posset (v)

Cherry parfait, milk chocolate mousse, broken biscuits (v)

Gingerbread tart, cider mulled fruits, clementine (v)



AFTER DINNER

Tea, coffee, sweet treats

Where possible we always try to accommodate guests with special dietary requirements.

ENQUIRE TODAY

Visit us at

www.grapeandgraincatering.com

Email us at

hello@grapeandgraincatering.com

Call us on

0161 850 9879

Find us on social media

 [@gandgcatering](https://twitter.com/gandgcatering)

 [Grape and Grain Catering](https://www.facebook.com/GrapeandGrainCatering)

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Prices available on request and bespoke quotes built for each venue and individual client.

Grape and Grain Catering Co. are proud to work with regular clients such as Manchester Cathedral, Cheetham's School of Music, Victoria Warehouse, Arbuthnot Latham Ltd and Travel Counsellors.