Passion8
EVENTS

Passion8 by name passionate by nature

CHRISTMAS MENU

We offer a variety of Christmas dining experiences, each thoughtfully crafted to suit every preference. Whether you choose a beautifully presented buffet or the refined comfort of a sit-down meal, our menus feature seasonal ingredients and dishes that evoke the spirit of the season. Each option is designed to make your Christmas event truly special.

Christmas Finger Buffet

Christmas Finger Buffet - £13.50 per head

A selection of wraps, artisan rolls, or sandwiches:

- Turkey and cranberry
- Brie and grape
- Salmon and watercress
- Roast pepper, caramelised onion, and cheese
- Roasted beef and sweet chilli with rocket
- Tuna mayo and avocado
- Served with festive hand-cut crisps
- Cut fruit platter
- Mince pies

Additional Finger Buffet Items - £2.50 per item per head

- Festive sausage rolls
- Pigs in blankets
- Turkey skewers with mustard and dill dip
- Sweet chilli chicken skewers
- Salmon skewers
- Duck spring rolls
- Turkey and cranberry pie
- Japanese breaded prawns
- Spiced sweet potato curry bites
- Clementine and mince pies
- Chocolate log with brandy cream
- Cheese and grape platter
- Cut fruit platter

Fruit kebab platter £3.95 per head

Christmas Fork Buffet

Christmas Fork Buffet - £39.50 per head

- Turkey, leek, and sage fricassee in a cream sauce
- Confit of duck in a brandy and morello cherry jus
- Salmon fillet on baby spinach with saffron sauce
- Sweet potato, spinach, and chickpea mild curry
- Seasoned rice
- Panache of Brussels sprouts, carrots, new potatoes, and chestnuts
- Pigs in blankets
- Sage and onion stuffing balls

Desserts

- Winter berry Eton mess
- Christmas pudding with brandy sauce
- Fruit salad

Christmas Dinner

Christmas Dinner Menus

(includes equipment and staffing)

Starters

- Roasted tomato and red pepper soup
- Duck liver parfait with red onion confit and toasted brioche
- Smoked salmon mousse with horseradish cream
- Roasted onion and goat's cheese tartlet on lightly spiced puy lentils

Main Courses

- Traditional roast turkey with all the trimmings
- Slow roast chump of lamb in a red wine and mint jus
- Pan-fried chicken breast on a sweet potato fondant with cranberry jus
- Poached salmon on spinach and cream sauce

  (All served with roast potatoes and a panache of seasonal vegetables)

Vegetarian Options

- Roasted Mediterranean vegetables with chestnut puree in filo pastry with tomato and herb sauce
- Mushroom and baby spinach fricassee in baked aubergine

Desserts

- Christmas pudding with brandy sauce
- Chocolate fondant with brandy cream
- Lemon tart with fruit compote and candied lime
- Tropical fruit salad
- Tea, coffee, and mince pies

£72.50 per head

Festive Drinks

- Alcoholic mulled wine - **£3.45 per head**
- Non-alcoholic mulled wine - **£2.65 per head**
- Red, rosé, and white wine, water, and juice - **£9.95 per head**