



Caiger & Co. Christmas



Venue Hire

Weekday evening hire: £1500
Saturday hire: £1850 inc. cleaning
Friday set up: £350 from 1pm

Tel: +44 07946243960 Email: alix@caigerandcocatering.co.uk
Website: www.caigerandcocatering.co.uk
Caiger and Co. Catering Ltd. - Registration No: 10018170
Flat 1, 127 Sulgrave Rd, London, W6,7QH



Your vision, our expertise



Our menus are just a guide; we pride ourselves on creating bespoke packages for all of our clients. So if you don't see exactly what you're looking for here, or if you have a specific theme or idea in mind, please let us know as we'd be delighted to put something totally unique together for you.

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Canapé Menu

Pork belly boa, pickled pear and apple salsa, mustard seed sauce
Moorish free-range guinea fowl kebabs, cinnamon yogurt*
Caiger game burgers with red onion and beetroot relish
Duck and marmalade jam skewers with figs and star anise*
Chestnut and turkey scotch quails egg, with spiced plum ketchup
Smoked venison Yorkshire puddings with crème fraiche and a cranberry reduction
Nduja, whipped hen yolks in quail's eggs with crispy onions*
Caramelised pork hock & clove croquettes
Rosemary biscotti with red wine beef, green horseradish sauce*

Crab beignets with spiced apple chilli chutney
Crayfish pops with orange fermented crème fraîche
Beetroot cured home smoked trout, fennel slaw and quail eggs with smoked sea salt*
Asian salmon, wasabi mayonnaise, pickled ginger and pea-shoot cress*
Flaked salmon Asian fishcakes, sweet chilli jam and sour cream*
Monkfish and pancetta skewers with rosemary and garlic*
Seared bass with avocado, pomegranate seeds in waffle cups*
Miniature yorkies with home smoked tout pate, dill cream and caviar

Pan fried goats cheese with honey and thyme almonds
Roast cauliflower fritters, smoked garlic aioli and micro basil
Charcoal cups with smashed avocado, lime and tomato and jalapeño salsa
Spiced root vegetable caponata cups
Port and Stilton rarebit croutes
Squash, thyme and goats cheese filo parcels with confit red onion jam
Pepper shortbreads, ricotta & hazelnut crumble, parsnip crisps*
Wild mushroom arancini, parmesan dusting and tarragon pesto
Beetroot panna cottas with black olive salt and confit tomatoes*

• Canapés with * can be offered as part of a drop off service, however they are not delivered hot

<p>50 - 70 ppl From £35/head Canapés + A glass of prosecco/cocktail</p> <p>70 - 150 ppl + From £40/head Canapés + A glass of prosecco/cocktail</p>
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Bowl Food Menu

Tartiflette with cep mushrooms & truffle
Slow cooked beef steaks, marmalade jus, puff pastry top
Salt baked salmon, tarragon hollandaise and dill potatoes
Honey roast sausages, potato and horseradish cream, caramelized shallots
Ox cheek ragu with fresh pappardelle
Confit salmon pickled ginger celeriac
Slow roast root vegetables with sour cream, basil oil and sesame salt
Wilted winter greens with walnut butter
Oven braised savoy cabbage
Cinnamon, prune and lamb tagine with bulgar pomegranate and orange
Roast free range chicken, glazed carrots, mini spiced roast potatoes with cumin, coriander and black pepper, bread sauce
Roast gammon and crispy egg on bubble-and-squeak rosti
Spiced parsnip, chestnut and lardon kale salad
Turkey curry with basmati rice and toasted coconut

Dessert Platters

Orange flower meringue kisses with rose cream
Chocolate & ginger brownies
Mini mince pies, with almond crumble
Apple tarts, calvados & whipped cream
Christmas cheesecake ice-cream in mini cones
Dark chocolate marquise with gold leaf and hazelnut sugar
Orange and pistachio stollen bites

50 - 70 people

From £37/head

Canapés, bowls & dessert platters + a glass of prosecco/cocktail

70 - 150 people +

From £45/head

Canapés, bowls & dessert platters + a glass of prosecco/cocktail

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Lunch/Dinner Menu

Starter

Sverre smoked salmon, rye crostini, beetroot salad, cucumber and labneh with pistachio
Pickled pears, pecan and date salad with buckwheat granola
Cod and saffron fishcakes with red current sauce
Confit belly pork terrine, with pickled carrots, dill and orange aioli
Mulled wine plums, stilton, endive salad
Duck eggs on celeriac hash, morcilla, sourdough and gruyere crumbs
Camembert, fig and onion relish tart with a sesame dressing
Venison loin, beetroot, white pudding, kale and salsify

Main

Slow roast brisket of beef, potato fondant, cavolo nero, caramelised beetroots
Salmon fillet, chorizo and chickpea sauce, wilted spinach, creamed potatoes & basil oil
Roast chicken, puy lentils, celery and bacon parcels
Roast duck two ways with spiced clementine and new potatoes
Grilled leeks with an Italian bean stew with truffle oil and parmesan
Ballontine of turkey with turkey croquettes, creamed spinach and potato fondant
Squash soufflé with chestnuts, French beans and wilted greens
Cauliflower steaks, with a carrot and pomegranate molasses puree, pistachios and smoked almonds
Mexican Short rib with chocolate, coffee and cinnamon, quinoa with roast sweet potato and homemade sour cream

Dessert

Cranberry & orange pavlova, honeycomb
Chocolate, clementine & almond cake, orange syrup, praline cream
Caramel panna cotta, spiced stem ginger shortbread
Dark chocolate and walnut tart, homemade crème fraiche, hazelnut crumb

50 - 70 people

From £45/head

3 course dinner + A glass of prosecco/cocktail

70 - 150 people +

From £50/head

3 course dinner + A glass of prosecco/cocktail

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Artisan Cocktail Menu

This is only a sample menu, if you would like a more bespoke seasonal cocktail please let us know and we will happily send our suggestions.

Lime, cucumber & passion fruit caiprinha
Cachaca, fresh lime, cucumber, passion fruit puree

Caucasian Mule
Vodka, plum bitters, lemon juice, ginger beer

Fig & black pepper gin and tonic
Fig & black pepper gin, lemon verbena bitters, ginger tonic

Earl Grey gin and tonic
Bergamot infused gin, with lemon verbena bitters, earl grey, tonic, lemon & thyme

Apple, lemon & fennel gin and tonic
Gin, apple, lemon & fennel cordial, lemon kefir aid

Caiger Espresso Martini
Vodka, homemade sugar syrup, Cru Coffee



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Guideline Event Costs

Menu (Costs per head)

50 - 70 people

Canapés + A glass of prosecco/cocktail	From £35
Canapés, bowls & dessert platters + a glass of prosecco/cocktail	From £37
3 course dinner + A glass of prosecco/cocktail	From £45

70 – 150 people +

Canapés + A glass of prosecco/cocktail	From £40
Canapés, bowls & dessert platters + a glass of prosecco/cocktail	From £45
3 course dinner + A glass of prosecco/cocktail	From £50

Staff

We employ & train all of our own staff. Front of House staff wear all black, chefs wear chef whites. If you would like something else, please ask!

Chefs, Front of House manager, waiters and bar staff included as part of above costs

Cloakroom staff	+ £15 /hour
Mixologists/cocktail specialists	+ £30 /hour

Hire

Includes hire of glasses, platters, bar equipment, standard range plates and cutlery

Drinks

A welcome glass of prosecco or cocktail is included in the above costs. Any additional wines are priced per bottle

Extras

Security - this is an essential addition to the cost of the package	+ £8 /head
Christmas market food stalls & styling	+ £6 /head
Table styling: dining centre pieces, flowers, etc	+ £3 /head
Band	+ £1,000 (rough price)
Vintage glassware, china, and cutlery	+ £5 /head



Christmas Wine List

Sparkling

Prosecco Frizzante , Enrico Bedin, Veneto, Italy - £12.75

This classic frizzante has a fine spritz and is packed full of fresh, ripe apples and delicate melon flavours with a crisp finish.

Louis Boyier Champagne NV, Champagne, France - £23.14

A classic French dry sparkling wine with elegance, poise, and the enticing aromas of freshly baked biscuits and brioche.

Lyme Bay Brut Sparkling 2014, Devon, England - £23.14

A fruit-driven sparkling wine with luxurious notes of lime, granny smith apple, and a luscious mousse finish.

Harrow & Hope Brut Reserve NV, Marlow, England - £28.30

A bright and lively sparkling wine with a crispy green apple, lemon, and brioche flavours bursting through and a refreshing finish.

Rose

Mon Rosé de Montrose, 2015, Pays d'Oc, France - £10.40

Domaine Montrose Rosé is right up there with the best. Mainly Grenache, but with generous additions of Cabernet Sauvignon and Syrah, this has a wonderful freshness with pure strawberry flavours and an amazing length.

Mediterranee Rosé 2016, Rhone, France - £11.05

A light and delicate rosé with rose petal aromas and wild red berry flavours, made from the vineyards surrounding the medieval village of Sérignan-du-Comtat close to the Rhône river.

White Wine

Crucillon Viura Blanco 2016l Campo de Borja, Spain - £7.80

Crisp and delicate dry white with a refreshing finish.

The War Horse Chenin Blanc, 2015, Stellenbosch, South Africa - £10.25

Sensational, explosively refreshing Chenin by tip-top producer Simonsig with sun kissed apple fruit flavours. It's perfect to quaff on its own and has the vibrancy and freshness to be enjoyed with fish dishes and salads.

Macon Solutre Domaine Seve 2015, Burgundy, France - £14.14

Bursting with fresh apple aromas and hints of tropical fruits. Slightly buttery on the palate, made in the classic style of the Macon region.

Red Wine

Vina Temprana Old Vine Garnacha 2015, Campo de Borja, Spain - £7.80

Raspberry, cherry, and white pepper aromas with a floral nuance. Jammy, offering sweet red fruit flavour and suppleness.

Valcheta Malbec, Mendoza, 2014, Argentina - £9.45

A textbook Malbec from Mendoza, with youthful, ripe blackcurrant aromas and slight hints of dark chocolate, it is a deliciously balanced wine with a pleasing spicy finish.

Chateaufeuf du Pape Domaine de Nalys 2012, Rhone Valley, France - £24.00

An explosion of red and black fruit in jam, spices and pepper notes. Rich, deep and complex with a silky palate with refined and tight tannins.

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Booking & Confirmation

- Minimum booking numbers of 20 guests
- Minimum of 48 hours' notice required (ideally by noon the day before)
- 50% deposit invoiced on confirmation of booking & food order
- Cancellation fee applies for bookings cancelled less than 48 hours before the event
- Additional canapés can be added for £2 per item, and bowls for £3.50 per item