



FESTIVE PARTY MENU

November & December 2025

Groups 9+

The canapés and small plates are designed to share.
You will receive a pre-order link for your guests to order their main course & dessert which we require to be completed no less than 7 days in advance of your booking.

CANAPÉS

Cauliflower Cheese Croquettes & Chicken Liver Parfait Cornettos

SMALL PLATES FOR THE TABLE

Jerusalem Artichoke & Chestnut Soup, Sage (vg)

‘Made at Home’ Focaccia w/ Rosemary & Sea Salt

Beetroot Cured Chalk Stream Trout, Crème Fraîche & Pickled Cucumber

Potted Goose Rillettes, Preserved Damsons

PRE-ORDERED MAIN COURSE

Slow-Cooked Ox Cheek Bourguignon

‘Made at Home’ Fish Pie w/ Monkfish & Prawns

Roast Breast of Chicken, Crushed Squash, Chestnuts & Sage

Maple & Chilli Glazed Delica Squash, Spiced Lentils & Greens (vg)

30 Day Aged Aberdeen Angus Beef Wellington
w/ Dauphinoise Potatoes & Hispi Cabbage*

(*£15 SUPP PER PERSON AND MUST BE TAKEN BY THE ENTIRE TABLE)

OPTIONAL SHARING SIDES (+£5pp)

Honey ‘n’ Sesame Glazed Parsnips & Carrots

Smoked Garlic Potatoes & Miso Sprouts

PRE-ORDERED DESSERT

Chocolate & Clementine Fudge Cake

Spiced Poached Pear, Stem Ginger, Crème Fraîche

Dark Chocolate Sorbet, Espresso Granita (vg)

£55 per person

@peoplemakehome

Price excludes a 15% discretionary service charge