

CHRISTMAS MENU

2026

FESTIVE FUN LOADED BUNS from £11.95 pp

Indulge in our mouthwatering festive buns, each packed with flavour served in locally made Brioche buns

Dr pepper and Jack Daniels 16-hour slow-braised beef brisket with Shropshire blue and caramelised onions

Double-stacked sweetcorn and falafel burger with pulled BBQ jackfruit and Monterey Jack cheese

Maple-glazed Gloucester old spot pulled pork with sweet chilli jam and mozzarella cheese

Roast turkey, pigs n blankets, sausage meat sage and onion stuffing, cranberry sauce and Cotswold brie

FESTIVE SIDE SALADS from £3.95 pp

Festive Slaw

Pickled red cabbage, white cabbage, carrot, onions, mandarins and mayonnaise

Nordic Soul

Barley, finely chopped seasonal vegetables, olive oil, lemon juice and mint

Easy Greens

Buckwheat, broccoli, broad beans, peas, spring onions, turmeric, mustard seeds, and olive oil

COTSWOLD FESTIVE GRAZE from £18.95 pp

Our beautiful Christmas grazing tables are uniquely captivating and a mouthwatering touch to every event.

Locally sourced cheese, charcuterie meats, olive, pates, seasonal chutneys, relishes, artisan breads and crackers, crudites and pickles.

THE SWEET FINALE

from £6.95 pp

Black forest roulade

Burnt Basque cheese cake

Salted caramel, chocolate tart

Tiramisu cake

Large maraschino-filled chocolate topped choux bun

Double chocolate fudge brownie

All of our desserts are beautifully dressed with fruit and mint and served with cream



LOADED MAC N CHEESE

from £8.95 pp

Jumbo macaroni baked in our signature 3 cheese Christmas sauce. Choose your toppings for the ultimate dish:

JD and Dr Pepper brisket grinds

Pan fried smoked chorizo

Maple roasted pigs in blankets

Crispy onions

FESTIVE CHARCUTERIE CUP from £8.95 pp

Christmas Charcuterie cups

A premium individual festive cup filled with Cured ham, salami, chorizo, brie, spiced christmas nuts, artisan bread twist, cranberry, grapes and orange

FESTIVE CANAPES

from £4.95pp

A delightful selection of Christmas inspired bites to start your party

Beetroot falafel served with zingy harissa mayonnaise

Prawn and smoked salmon cocktail spoons

Brie and cranberry melts

Roasted honey glazed pigs in blankets

Ham hock terrine on a rye bread cracker with spiced apple chutney

Brie and cranberry crostini

FESTIVE SIDES

from £3.95 pp

Roasted baby potatoes with Tubby Toms Festive seasoning blend, chopped flat-leaf parsley and maple syrup

Roasted corn of the cob with maple syrup and roasted pancetta

Half-baked jacket potato glazed with mozzarella and cheddar cheese

www.thecotswoldcaterer.co.uk

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ALLERGEN INFORMATION | Our kitchen processes all allergens including nuts. Whilst every attempt has been made to reduce cross-contamination, we cannot fully guarantee this. If you have any questions regarding allergies or intolerances, please speak to us so we can assist you further

*Prices subject to VAT *Terms and Conditions Apply