



Christmas at the Sweetpea Kitchen

Available Monday 23rd November to
Thursday 24th December



After a popular sell out edition last year
join us Friday 11th December for our
Christmas dining night.
Ft... a Christmas Quiz..



2 course & 3 course Christmas lunch

Available Monday - Sunday 12 pm - 3 pm

Minimum booking of 6 people. We may be able to cater for smaller parties depending on bookings that day.

Starters

Prawn cocktail, baby gem
Game terrine, Clive's handmade chutney
Butternut squash soup, ginger, walnut bread (V)
Baked camembert, Clive's cranberry sauce, sourdough (V)



Main course

Local turkey, orange & cranberry stuffing, pigs in blanket
Beef, mulled wine & winter vegetable pie, Maris Piper mash
Smoked haddock, wilted spinach, sautéed mushrooms, walnut
& smoked applewood crumble
Wild mushroom & chestnut Wellington (V)

Served with all the Christmas trimmings & winter vegetables
All meat is sourced locally from Scrumpet, Bradford on Avon or Downland
Produce, Melksham. All beef, pork & lamb are free-range.



Dessert

Clive's handmade Christmas pudding, brandy ice cream
Lemon & blueberry posset, almond shortbread
Chocolate tart, caramel & honeycomb
Oatcakes, local cheeses, beetroot & orange chutney
(+5.00 supplement)

2 course - 32.50

3 course - 40.50



Make it a pie-tastic Christmas

At Sweetpea we are all about the pies, so how else could we celebrate Christmas than with our own Christmas pie menu.

Available three ways; 1) with exclusive use of the Sweetpea Kitchen (get in touch for more info) 2) as an alternative to a Christmas lunch Monday to Sunday 3) Delivered hot straight to your office for your own celebrations!

All pies are handmade in the Sweetpea Kitchen using local and/or free range meat and handmade butter shortcrust pastry base and puff pastry top.

The Pies

Turkey, pigs in blankets, pork stuffing & cranberry
Beef, mulled wine & winter vegetable
Game, mustard & mushroom
Butternut squash, spinach & feta

Served with Maris Piper mash or thick cut chips,
winter vegetables & gravy (all gravy is vegetarian)

Dessert



Clive's handmade Christmas pudding, brandy ice cream
Apple & cinnamon crumble, vanilla custard
Rockyroad cheesecake

35.00



Sweetpea Kitchen

3 course Christmas dining night

Friday 11th December

Back after a successful first edition last year, whether gathering a group of friends together, family or a small work do, join us for our Christmas Dining night. There is of course a quiz with prizes! Tables from 6:30pm. Booking essential & pre-orders a week in advance. £10.00 non-refundable deposit required.



Starters

Prawn cocktail, baby gem
Game terrine, Clive's handmade chutney
Butternut squash soup, ginger, walnut bread (V)
Baked camembert, Clive's cranberry sauce, sourdough (V)

Main course

Local turkey, orange & cranberry stuffing, pigs in blanket
Beef, mulled wine & winter vegetable pie, Maris Piper mash
Smoked haddock, wilted spinach, sautéed mushrooms, walnut & smoked applewood crumble
Wild mushroom & chestnut Wellington (V)
Served with all the Christmas trimmings & winter vegetables
All meat is sourced locally from Scrumpet, Bradford on Avon or Downland Produce, Melksham. All beef, pork & lamb are free-range.

Dessert

Clive's handmade Christmas pudding, brandy ice cream
Lemon & blueberry posset, almond shortbread
Chocolate tart, caramel & honeycomb
Oatcakes, local cheeses, beetroot & orange chutney
(+5.00 supplement)

50.00



3 course Christmas Dinner

Available with exclusive use of the Sweetpea Kitchen.

Prosecco, sparkling elderflower, Christmas nibbles



Starters

Prawn cocktail, baby gem

Pork cheek croquettes, tomato chutney

Roast parsnip & apple soup (V)

Baked camembert, Clive's cranberry sauce, sourdough (V)

Clementine, mint sorbet



Main course

Local turkey, apricot & walnut stuffing

Game pie, Maris Piper mash, seasonal veg

Roast pork loin, sage & mustard stuffing, apple cider sauce

Smoked haddock, wilted spinach, sautéed mushrooms, walnut & smoked applewood crumble

Winter nut pithivier, watercress & pistachio pesto (V)

Served with all the Christmas Trimmings & winter vegetables

All meat is sourced locally from Scrumpet, Bradford on Avon or Downland Produce, Melksham. All beef, pork & lamb are free-range.



Dessert

Clives handmade Christmas pudding, brandy ice cream

Fig & frangipane tart, amaretto cream

Chocolate marquise, salted caramel, honeycomb shards

Oatcakes, local cheeses, beetroot & orange chutney

Tea, Coffee

75.00





Hot fork buffet

Available with exclusive use of the Sweetpea Kitchen.

Prosecco, sparkling elderflower, Christmas nibbles

Main course

Ballotine of turkey, apricot & cranberry stuffing

Beef, mulled wine & winter vegetable pie, Maris Piper mash

Smoked haddock, wilted spinach, sautéed mushrooms, walnut
& smoked applewood crumble

Wild mushroom & chestnut Wellington (V)

Served with all of the Christmas trimmings & winter vegetables

All meat is sourced locally from Scrumpet, Bradford on Avon or Downland Produce, Melksham. All beef, pork & lamb are free-range.

Dessert

Clive's handmade Christmas Pudding, brandy ice cream

Apple & cinnamon crumble, vanilla custard

Rockyroad cheesecake

Tea, Coffee

65.00



For all enquiries:
drop us a call: 01225 698504
email: info@sweetpeakitchen.co.uk



**Sign up to our newsletter to catch up with
more of what were up to around the
Christmas period...**





www.sweetpeakitchen.co.uk
[@sweetpea_catering](https://www.instagram.com/sweetpea_catering)

