



kalm

KITCHEN

Festive Menu
2026



Package Pricing
£64 PER PERSON
based on minimum of 80 guests

Festive Offering

A selection of four canapés followed by a three-course meal
Chefs and a front of house team including wine waiters for the
canapé reception and meal

Fine white bone china, all cutlery and glassware

Green table linen

Full planning meeting to discuss your event in detail

A tasting for two to sample and decide on your menu

A range of dietary options for starter, main course and dessert

A selection of fresh, rustic breads

Substantially sourced tea and coffee are served from a staffed station

Table stands and water jugs for each table

Set Up Costs | Kitchen

For venues that do not provide a full commercial kitchen, there is a £1,250 kitchen
set-up fee based on 80 guests.

All prices are exclusive of VAT



Celebrate the season
WITH KALM KITCHEN

This Christmas, we invite you to celebrate with warmth, generosity and
a touch of seasonal magic. Whether you're planning a gathering with
colleagues, friends or family, our festive offering is designed to bring
people together around exceptional food and thoughtful details.

From beautifully crafted menus to seamless service, every element is
considered with care, leaving you free to savour the moment.

Let Kalm Kitchen make your festive celebration truly special.



Canapés
please select four

Braised pork belly, spiced sticky glaze, pickled cucumber ribbon and onion crisp

Mini Yorkshire puddings with venison loin, cranberry sauce and crème fraîche

Deep-fried croissant truffle pudding and black garlic emulsion

Vol au vent smoked salmon, dill mousse and beetroot gel

Pigs in blankets, mustard and parmesan glaze

Pulled beef shin and horseradish cream

PLATED MENU

Starter

please select one

Camembert, fig and caramelised onion tart

Beetroot cured salmon, heritage glazed beetroot, sorrel and dill

Baby beetroot salad with cranberry, blood orange and crushed walnut (Ve)

Main

please select one

Marinated turkey breast, apple braised red cabbage, charred Brussel sprouts, pommes Anna, Hampshire sausage, pancetta and date stuffing, turkey jus

Braised balsamic beef cheek, truffled & roasted garlic mash, honey roasted heritage carrots, sage & caramelised onion stuffing, madeira jus

£12 supplement

Sweet potato and kale Wellington, roasted spiced brassicas (Ve)

Dessert

please select one

Sticky toffee pudding, candied ginger ice cream

Plated Panettone, white chocolate, cranberry bread and butter pudding and clementine custard

Winter berry Kalm mess

All prices are exclusive of VAT





ALTERNATIVELY, YOU MAY WISH TO CHOOSE OUR
FEASTING MAIN COURSE TO SHARE

Feasting Main

Spiced crispy pork belly, apple, cinnamon braised cabbage, roasting jus
and crispy sage

Sides

Parmesan and rosemary roasted sprouts
Honey and thyme glazed parsnips and chestnut crumble
Duck fat roasties

A festive food station featuring a wooden table with various cheeses, breads, fruits, and flowers. The table is set with a large bouquet of white hydrangeas, a basket of bread, a plate of cheese, a bowl of grapes, and a small dish of figs. The background shows a framed picture and a lamp.

Festive Food Stations

FROM £5 PER PERSON

Additional evening service charge of £100

SAVOURY

Cheese Table

minimum of 40 guests

Assorted English cheeses accompanied with
Fresh baked rustic breads | Wheat wafers | Chutney

Fresh figs | Nuts | Dried fruits | Celery | Grapes

£15

Crisps and Caviar

minimum of 60 guests

Patatas Fritas | Sour cream | Chives | Caviar

£30

SWEET

Hot Chocolate & Honeycomb

minimum of 60 guests

A gorgeous display of hot chocolate and honeycomb.

Luxurious hot chocolate | whipped cream | Oreos | Flakes | Popping candy | Marshmallows

Salted caramel sauce and a selection of chocolate dipped honeycomb

£5

Winter Berry Mille feuille

minimum of 60 guests

A chef will build a stunning berry mille feuille sharing dessert live.

Fresh berries, layered puff pastry and crème pâtissière

UPGRADE YOUR DESSERT £12.50

ADDITIONAL DESSERT £15

All prices are exclusive of VAT

THE NEXT STEPS

Our Process

01 Get in touch

Tell us about your festive event you have in mind so we can begin to develop a plan together and provide you with an initial quotation.

02 Preparation

We will collaborate to create menus and a detailed timeline for your event. Once you are happy with the plan we can mobilise our preparation kitchen, logistics and events teams to prepare our deliverables.

03 On the day

Kalm Kitchen logistics will deliver everything you need for the day, setup and hand over to the kitchen and event team to prepare and serve your food under the guidance of our event manager.

04 Need anything?

Throughout the planning process, before, during and after the event we are always available to answer your questions, manage any changes or just to talk things through.

05 Afterwards

We will clear, pack and clean leaving the event space just as we found it.



Est **1k.** 2008

