

THE
HOCKLEY
ARTS
CLUB



C H R I S T M A S



CANAPES

£9.95pp

A Minimum of 30 guests

MINI WELCOME CANAPES

You will receive a selection of all the canapés listed below, with 5 pieces per person.

PROVENÇAL BISTRO CANAPES (V)

Hand finished selection of:

Courgette and cherry tomato on polenta (GF)

Horseradish cheese and paprika on spinach bread

Goat's cheese with almonds and pistachios on profiterole

Aubergine, ewe's milk cheese and almonds on fig and hazelnut bread

Fromage frais with piquillo peppers and black olives on curry bread

Tomato and basil cheese with grilled vegetables on walnut bread

Brie cheese cream with apple, fig and hazelnut on brioche

VEGAN CANAPE SELECTION (VG)

Hand finished selection of:

Cucumber hummus on courgette shortbread

Almond cream and edamame bean on pea and mint muffins

Carrot, lemon and ginger mousseline mini tarts

Falafel bites topped with sesame seeds

Sun-dried cherry tomato and olive tapenade on curry polenta cubes

Piquillo and sweet pepper tomato tarts

Guacamole and almond on walnut crackers



PLEASE CHECK WITH YOUR BOOKINGS MANAGER IF YOU HAVE ANY ALLERGIES OR INTOLERANCES.
DUE TO THE NATURE OF OUR BUSINESS, WE CANNOT GUARANTEE THAT ANY FOOD WILL BE
COMPLETELY ALLERGEN FREE & WE CANNOT OFFER ANY ADVICE OUTSIDE OF OUR ALLERGEN GUIDE.
MENU IS REPRESENTATIVE OF OUR PROPOSED OFFERING AND IS SUBJECT TO CHANGE.

GOLD CANAPES



5 for £18.99pp | 6 for £20.99pp | 7 for £22.99pp

DUCK LIVER AND HAZELNUT PATE ON TOASTED BRIOCHE

Mini toasted brioche topped with duck liver mousse, hazelnuts,
finished with a spiced and orange zest.

PIG IN BLANKET AND STUFFING SKEWER

Chipolatas wrapped in smoked streaky bacon, coated in a honey clove glaze, and
sage and onion stuffing balls. Served on a bamboo skewer.

CHICKEN AND APRICOT SKEWER

Chicken with sweet and juicy apricots in a honey, mustard, fresh garlic glaze,
with cracked black pepper served on a bamboo skewer.

BRIE, CRANBERRY AND ROSEMARY CROSTINI (v)

Freshly toasted ciabatta. Topped with creamy French brie, cranberry sauce, a
sprig of rosemary with a drizzle of olive oil and fresh chives.

CAVIAR & CREAM CHEESE BLINI

Crepe blini topped with soft white cheese, topped with caviar and a sprinkle of parsley.

SPICED GOAT'S CHEESE, APPLE AND PLUM TARTLET (GFA/VGA)

Individual baked puff pastry case filled with soft ripened goat's cheese mixed
with a light apple & plum chutney, cream and cracked black pepper.

SMOKED SALMON TARTLET (GFA)

Individual baked puff pastry case filled with a smoked salmon pate with gherkins,
lemon and herbs. Finished with a sprinkle of dill.


MINI YORKSHIRE PUDDINGS

A mini Yorkshire pudding base topped with: beef and horseradish
crème fraiche; chicken and redcurrant marmalade.

DUCK SLIDER VEGAN (VG)

Vegan duck covered in hoisin sauce, served in a Brioche bun.

PLEASE CHECK WITH YOUR BOOKINGS MANAGER IF YOU HAVE ANY ALLERGIES OR INTOLERANCES.
DUE TO THE NATURE OF OUR BUSINESS, WE CANNOT GUARANTEE THAT ANY FOOD WILL BE
COMPLETELY ALLERGEN FREE & WE CANNOT OFFER ANY ADVICE OUTSIDE OF OUR ALLERGEN GUIDE.
MENU IS REPRESENTATIVE OF OUR PROPOSED OFFERING AND IS SUBJECT TO CHANGE.



G O L D B U F F E T

£29.99pp

A Minimum of 30 guests

TURKEY SLIDERS

Shredded turkey and cranberry in a turkey veloute and gravy sauce served in a brioche bun.

GAMMON YORKSHIRE PUDDING^(GFA)

Gammon hock in a honey and clove glaze served in a Yorkshire pudding. Finished with a sprig of rosemary.

PIGS IN BLANKETS WITH ROASTED MED VEG^(GFA)

Chipolatas wrapped in smoked streaky bacon, coated in a honey clove glaze, served with toasted peppers, tomatoes and courgettes.

PRAWNS WITH ROASTED MED VEG^(GFA)

King prawns, served with toasted peppers, tomatoes and courgettes.

HALLOUMI WITH ROASTED MED VEG^(V/GFA)

Halloumi served with toasted peppers, tomatoes and courgettes.

CURRIED BUTTERNUT SQUASH, CARROT AND SWEET POTATO^(GFA/VG)

Diced sweet potato and butternut squash served in a coconut curry sauce.

KING OYSTER MUSHROOM WITH CAFE DE PARIS^(GFA/V)

Whole king oyster mushrooms expertly sliced into a scallop shape with shallots and a cafe de paris butter.

MAPLE ROASTED BRUSSELS SPROUTS,^(GFA/VG) CHESTNUTS AND BACON

Brussels sprouts cooked in butter, served with chestnuts, unsmoked bacon and maple syrup.

PLEASE CHECK WITH YOUR BOOKINGS MANAGER IF YOU HAVE ANY ALLERGIES OR INTOLERANCES.
DUE TO THE NATURE OF OUR BUSINESS, WE CANNOT GUARANTEE THAT ANY FOOD WILL BE
COMPLETELY ALLERGEN FREE & WE CANNOT OFFER ANY ADVICE OUTSIDE OF OUR ALLERGEN GUIDE.
MENU IS REPRESENTATIVE OF OUR PROPOSED OFFERING AND IS SUBJECT TO CHANGE.

DESSERTS

£14.95 each

MACARONS (GFA/VG)

serves 10

A selection of almond meringue shells with a velvety centre,
dusted with delicate icing sugar.

Flavours include:

pistachio, chocolate, lemon, raspberry, coffee, vanilla.

CHOCOLATE FUDGE BROWNIE (V/GFA)

serves 12

Classic triple chocolate brownie served in bite-sized segments.



THE
HOCKLEY
ARTS
CLUB

PLEASE CHECK WITH YOUR BOOKINGS MANAGER IF YOU HAVE ANY ALLERGIES OR INTOLERANCES.
DUE TO THE NATURE OF OUR BUSINESS, WE CANNOT GUARANTEE THAT ANY FOOD WILL BE
COMPLETELY ALLERGEN FREE & WE CANNOT OFFER ANY ADVICE OUTSIDE OF OUR ALLERGEN GUIDE.
MENU IS REPRESENTATIVE OF OUR PROPOSED OFFERING AND IS SUBJECT TO CHANGE.

DRINKS

SILVER

175ml Wine, Single House Spirit & Mixer, Prosecco,
House Bottled Beer, Any Bottled
Cider, Pint of House Draught Lager/Cider

£7.49pp - 1 Drinks | £34.99pp - 5 Drinks

GOLD

250ml Wine, Single Premium Spirit & Mixer*,
Prosecco, Any Cocktails*, Any Bottled or Draught
Beer/Cider*

£9.99 - 1 Drinks | £47.99pp - 5 Drinks

MOCKTAIL

Any Mocktail or Soft Drink

£4.99pp - 1 Drinks | £19.99pp - 5 Drinks

BUNDLES

x24 Corona bottles £119.99

x24 Peroni bottles- £129.99

Prosecco/Red/White Bottles - x6 get 1 free*

