

The Christmas Buffet

A festive three-course feast – starters, mains & desserts



01 Starters

Seafood Chowder

Salmon, white fish & prawns, brown soda bread

Roast Butternut Squash Soup VG

Toasted seeds, crusty bread

Smoked Salmon Plate

Capers, red onion, lemon, brown soda bread

Classic Prawn Cocktail GF

Marie Rose sauce, baby gem, lemon

Goat's Cheese & Roast Squash Salad V GF

Rocket, red onion marmalade dressing

Brie & Cranberry Filo Parcels V

Dressed rocket

02 Mains

Roast Irish Turkey & Glazed Ham

Sage & onion stuffing, cranberry sauce, gravy

Slow-Braised Irish Beef

Red wine & thyme gravy

Chicken Supreme GF

Creamy leek & smoked bacon sauce

Herb-Crusted Baked Salmon

Lemon & dill butter sauce

Turkey, Ham & Leek Pie

Creamy sauce, puff pastry lid

Squash & Chestnut Wellington VG

Puff pastry, rich vegan gravy

03 Sides

Crispy Roast Potatoes VG GF

Rosemary & sea salt

Creamy Mash V GF

Irish butter & chives

Honey-Roast Carrots & Parsnips V GF

Thyme

Brussels Sprouts GF

Smoked bacon & chestnuts

Braised Red Cabbage VG GF

Apple & warm spices

Pigs in Blankets

Cocktail sausages wrapped in bacon

04 Desserts

Traditional Christmas Pudding V

Warm brandy sauce

Baileys Cheesecake V

Chocolate shavings

Chocolate Yule Log V

Chantilly cream

Mulled Berry Pavlova V GF

Whipped cream, spiced berries

Sticky Toffee Pudding V

Butterscotch sauce, vanilla cream

Mulled Wine Poached Pears VG GF

Cinnamon & orange syrup

Christmas Packages

Pick a package, then build your festive buffet



All packages are served buffet-style with generous portions, so guests can go back for more. Perfect for office parties, family gatherings and festive celebrations.

Festive

Office lunches & relaxed gatherings

€40

per guest

Starters	1
Mains	2
Sides	3
Desserts	1
Tea & Coffee	—

7 dishes on the buffet

Traditional

The classic Christmas party

€50

per guest

Starters	2
Mains	3
Sides	4
Desserts	2
Tea & Coffee	—

11 dishes on the buffet

Grand Christmas

The full festive feast

€62

per guest

Starters	3
Mains	4
Sides	5
Desserts	3
Tea & Coffee	✓

15 dishes + tea & coffee

How it works

- 1 Choose the package that suits your event and guest count.
- 2 Pick your dishes from each section of the menu.
- 3 Tell us about any dietary needs or allergies.
- 4 We confirm your menu and send a tailored quote.

Add-ons

Extra starter	+ €4.00 pp
Extra main	+ €6.00 pp
Extra side	+ €2.50 pp
Extra dessert	+ €3.50 pp
Tea, coffee & mince pies	+ €4.50 pp

Good to know

- Available from mid-November to early January.
- December dates book up fast — we recommend booking early.
- Minimum of 30 guests per package.
- Final guest numbers confirmed 7 days before the event.
- Vegetarian, vegan and gluten-free guests catered for in every package.
- Prices cover food only; staff, equipment and travel quoted separately. Prices exclude VAT.

Let's plan your Christmas party

Get in touch at info@sbcatering.ie