THE GREENHOUSE
× Gatherin

CHRISTMAS FOOD OPTIONS

Festive food, great drinks and a relaxed setting for Christmas parties, celebrations and private events.

CANAPÉS

CHRISTMAS BUFFET

CHRISTMAS DINING

GATHERIN EXPERIENCE



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FESTIVE CANAPÉS



A seasonal selection of Gatherin favourites, perfect for drinks parties and Christmas celebrations.

CHOOSE YOUR PACKAGE

4 CANAPÉS PER GUEST	£19
6 CANAPÉS PER GUEST	£28
8 CANAPÉS PER GUEST	£36
10 CANAPÉS PER GUEST	£45

ALL PRICES PER GUEST

HOW IT WORKS

Each package includes the stated number of bites per guest. Choose up to that number of different recipes.

For 8 and 10 bites, selected varieties repeat to complete the piece count. The exact mix is agreed before your event.

£560 MINIMUM FOOD SPEND

Per event, based on total food spend, not guest count. Orders below £560 are charged the £560 minimum.

NINE SEASONAL CANAPÉS / TURN OVER FOR THE FULL SELECTION

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THE WINTER COLLECTION

NINE SEASONAL CHOICES

CHILLED & READY TO ENJOY

PEAR PRESSURE — VEGETARIAN
Caramelised pear, whipped blue cheese, walnut praline and thyme honey.

GREENHOUSE GARDEN — VEGAN*
Charred artichoke, smoked aubergine, confit tomato, basil oil and pine nut crumb.

SMOKE SIGNAL — CHICKEN
Smoked chicken, tarragon mayonnaise, pickled grape, mustard seed and chives.

WARM & CHEF-FINISHED

LITTLE EARTH — VEGAN OPTION*
Crispy potato pavé, mushroom duxelles, black garlic and chives.

THE FOREST FLOOR — VEGETARIAN*
Wild mushroom croquette, vegetarian cheese and truffle emulsion.

THE KOREAN AFFAIR — CHICKEN
Crispy chicken thigh, gochujang glaze, sesame and pickled daikon.

PIGGY BUSINESS — PORK
Slow-cooked pork belly, apple gel, wholegrain mustard and crackling.

THE CROQUETTE — BEEF
Braised beef cheek croquette, hard cheese, truffle mayonnaise and chives.

THE SPANISH AFFAIR — SHELLFISH
Garlic king prawn, smoked paprika potato, green olive and saffron aioli.

A LITTLE EXTRA SPECIAL

Scallops, crab, beef tartare and mini beef Wellington belong to our premium chef collection and are available only by advance quotation. Premium selections are not included in the standard package price.

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CHRISTMAS DINING



Seasonal dishes, bold flavours and the best of Gatherin for your Christmas celebration.

TWO COURSES
£34 per guest
Starter & Main or
Main & Dessert

THREE COURSES
£39 per guest
Starter, Main & Dessert

GATHERIN EXPERIENCE
£55 per guest

Amuse-bouche, starter, main & dessert
Festive palate cleanser + petit four

STARTERS

WINTER GOLD · VG
Squash velouté, sage, pumpkin seeds

CHRISTMAS CROQUETTE
Turkey & sage, cranberry, poultry jus

SALMON & SNOW
Cured salmon, dill cheese, cucumber

MAINS

THE CHRISTMAS BIRD
Turkey roulade, stuffing, trimmings

CHRISTMAS WELLINGTON +£5
Beef, mushroom duxelles, red wine jus

WINTER CELERIAC · VG
Celeriac, mushroom & chestnut stuffing

WINTER SALMON
Roast salmon, lemon & dill cream

DESSERTS

CHRISTMAS STICKY TOFFEE
Date sponge, miso toffee, gingerbread

WINTER CHOCOLATE
Crémeux, brandy cherries, hazelnut

FESTIVE POACHED PEAR · VG
Mulled pear, cranberry, oat crumble

THE CHRISTMAS TABLE / BUFFET — £25 PP

Sharing boards & warm bowls served to the table.

Mini roast beef Yorkshires
Turkey & sage croquettes
Pigs in blankets
Mushroom & chestnut croquettes · VG
Christmas Brussels & chestnuts · VG
Golden roast potatoes · VG
Roast gravy and separate vegan gravy
Festive plant-based selection available

Please advise dietary needs; final allergens & vegan Yorkshire require kitchen verification.

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DRINKS & PRIVATE HIRE



Great food, seasonal drinks and a space to make your own. From relaxed gatherings to full private events.

DRINKS OPTIONS

DRINKS TOKENS

House beer, house wine, prosecco or single spirit & mixer — **£7**

PRE-ORDERED WINE & FIZZ

On selected bottles — **10% OFF**

WELCOME DRINKS

Prosecco, cocktails or a seasonal spritz available on arrival

THE SPACE

Our back area is ideal for private gatherings, team celebrations and Christmas parties. For larger events, the whole venue is available.
We'll work with you to create the right food and drinks experience for your group.

HOW TO BOOK

- Email us with your date, group size and preferred package
- We'll confirm availability and put a simple booking in place
- Then you can relax — we'll take care of the rest