

CAIGER FESTIVE PACKAGE

CAIGER & CO

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WELCOME TO CAIGER & Co.'s FESTIVE MENU, CAREFULLY CRAFTED TO CELEBRATE THE FINEST FLAVOURS OF THE SEASON. DESIGNED WITH CREATIVITY AND SUSTAINABILITY IN MIND, THIS YEAR'S OFFERING BRINGS TOGETHER EXCEPTIONAL LOCAL INGREDIENTS AND MODERN CULINARY TECHNIQUES TO CREATE A CHRISTMAS DINING EXPERIENCE THAT'S VIBRANT, MEMORABLE, AND FULL OF SEASONAL CHARM.

EACH DISH IS A CELEBRATION OF WINTER'S RICH PALETTE, FLAVOURFUL, COLOURFUL, AND THOUGHTFULLY COMPOSED TO EVOKE THE SPIRIT OF THE HOLIDAYS. WHETHER YOU CHOOSE ONE OF OUR SIGNATURE PACKAGES OR PREFER A COMPLETELY BESPOKE EXPERIENCE, OUR TEAM SPECIALISES IN DESIGNING IMAGINATIVE, TAILOR-MADE MENUS.

GET IN TOUCH TO PERSONALISE YOUR FESTIVE CELEBRATION AND LET US BRING YOUR VISION TO LIFE.



CAIGER FESTIVE PACKAGE

Canapé Soiree

50 - 100 GUESTS £54.00
100 - 200 GUESTS £48.00

CANAPE RECEPTION
18:30 TO 23:00

SELECTION OF
7 SAVOURY / 1 SWEET

CHEFS AND WAITING STAFF
CANAPES PLATTERS

Canapé & Bowl Party

50 - 100 GUESTS £78.00
100 - 200 GUESTS £69.00

BOWL AND CANAPE RECEPTION
18:30 TO 23:00

SELECTION OF
6 CANAPES & 3 BOWL

CHEFS, EVENT MANAGER
AND WAITING STAFF

CUTLERY AND CROCKERY



3 Course Menu Dining

30 - 50 GUESTS £140.00
51 - 100 GUESTS £126.00

A THREE COURSE MENU
18:30 TO 23:00

CHEFS, EVENT MANAGER
AND WAITING STAFF

CUTLERY, CROCKERY, TABLE
GLASSWARE AND TABLE LINEN

CAIGER FESTIVE PACKAGE

The Canapés

Pigs in blanket hot dogs
in mini brioche buns on silver trays with American ketchup

Duck liver parfait spoons
with smoked maple and savoury seed granola

Turkey and ham terrine
in pistachio dust, and wasabi

Dorset air-dried bresaola
pickled bramble jam, Shropshire Blue, crispy ficelle

Parmesan tuile
Dorset crab, sorrel emulsion, chervil, lemon zest

Crab salad croustades
lemon, herb salad, toasted brioche crumb

Lobster arancini
tarragon and butter lettuce salad with Champagne dressing

Classic prawn cocktail
with Caiger elevated Marie Rose

Silver spoons
with crème fraîche and avruga caviar

Oyster towers
with mignonette dressing and Tabasco bottles

Celeriac remoulade
on seeded crackers, shaved apple, mustard dressing

Wild mushroom stroganoff
soft polenta, Comté

Silver and white branded madeleines and macarons



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The Coupes

Cheese
blueberries and muscat grapes

Red currants
fig and raspberries

Doughnuts
with cinnamon sugar and coulis

Whipped cream
with kirsch cherries

Mont blanc
with poached saffron pears

Silver meringue kiss Eton mess

Set custard
and blood oranges



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The Three Course

SHARING STARTER

Caramelised scallop
miso butter, green apple, radish, micro coriander

Dorset crab salad
lemon, soft herbs, toasted brioche crumb

Beetroot-cured Chalk Stream trout
dill, crème fraîche, blood orange

PLATED MAIN COURSE

Roast Norfolk turkey
pressed turkey ballotine, wild mushroom duxelle,
Real Cure nduja crumb, cranberry glaze carrots

Beef fillet
truffle celeriac purée, red wine jus, crispy shallots,
green oil

Lobster & prawn linguine
Champagne cream, chilli, lemon

Roast celeriac steaks
brown butter, sage, hazelnut, winter greens, black
garlic jus

PLATED DESSERT

Served as roaming or table-sharing coupes:

Silver meringue Eton mess
winter berries

Mont blanc
poached saffron pears

Whipped cream
kirsch cherries

Cinnamon sugar doughnuts
berry coulis

From the Fruit Bar:

Redcurrants
figs, raspberries

Blueberries
muscat grapes, soft cheese



CAIGER FESTIVE PACKAGE

Classic Drinks

50 - 200 GUESTS
18:30 TO 23:00

£40.00 PP

CAIGER SELECTION OF:

PROSECCO
WHITE WINE
RED WINE
BEERS

BAR TEAM
GLASSWARE

Signature Drinks

50 - 200 GUESTS
18:30 TO 23:00

£45.00 PP

CAIGER SELECTION OF:
SINGLE SPIRITS AND MIXER

PROSECCO
WHITE WINE
RED WINE
BEERS

BAR TEAM
GLASSWARE

Premium Drinks

50 - 200 GUESTS
18:30 TO 23:00

£62.00 PP

CAIGER SELECTION OF:
CHOICE OF TWO CLASSIC
COCKTAILS
SINGLE SPIRITS AND MIXER

PROSECCO
WHITE WINE
RED WINE
BEERS

BAR TEAM
GLASSWARE

CAIGER FESTIVE PACKAGE

Drinks Upgrades

CHAMPAGNE

£10 per glass (final selection to be confirmed)

A selection of Champagne will be available. Final options and pricing can be confirmed upon request.

COCKTAILS

£16 for 2 classic cocktails

Choose from a menu of classic cocktails. Bespoke cocktail creations are also available on request.

WINE

Please ask to see the wine list

A curated selection of wines is available and can be tailored to suit your event.

WINE PAIRING

Available on request

Tailored wine pairings can be arranged to complement your menu.

TEA & COFFEE STATION

£4 per person

TABLE SERVICE

Table service for drinks and refreshments are available on request

CAIGER FESTIVE PACKAGE



The Upgrades

MENU UPGRADES

For pricing and custom menu development, please contact us directly.

At Caiger & Co. Catering, we specialise in creating bespoke event experiences, infusing creativity and personal touches into every menu to make your event truly one of a kind.

FLORAL PACKAGES

Elysium Events offer seasonal floral packages, including wreath-making workshops from £75 per person during Christmas.

For event styling, floral packages start at £450, which includes arrangements for up to six poseur tables and one bar, with delivery included.

ENTERTAINMENT

Whether you're after high-energy live acts or immersive experiences, we'll help bring your vision to life.

Please inquire about available options

STYLING

Our in-house creative team has a sharp eye for detail and design.

From charger plates and candles to linen colours and stationery, our event managers coordinate every element to ensure a beautifully cohesive event.

All packages are priced excluding VAT

CAIGER FESTIVE PACKAGE

CAIGER & CO. CATERING

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Contact Us

