

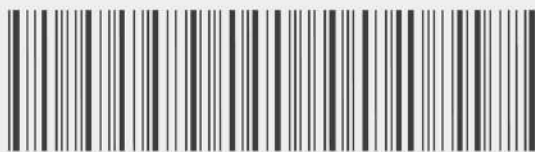
RERLUI CAM3EE SHN FORD MAIKK KAZEN

CHRISTMAS UNWRAPPED



**FESTIVE
2026 MENUS
595**

purpose driven events
& counting



1 2345 67890 1234

R E A N O N I S T A T I M I N I C
I N T H E R E T Y . C A N D



Editors Welcome Letter

DEAR PARTY PLANNING SUPERHERO

We are not your run of the mill caterers you will get to read more about us and the food we create in the following pages, We are the only purpose driven group who create personalised and unique food experiences that help create truly memorable events.

We give 15% of our revenue to help create a world where no one goes hungry and we are the first to incubate, launch, grow and then gift its operations to those who have lived experience or come from disadvantaged backgrounds. We built a business by putting people, planet and purpose before profits and shareholders

Over the next 10 years we will have created 100 new businesses, with £250m in revenue which would have moved over 100,000 families out of poverty and created 10,000 new jobs

We are the only caterers to have its own food Imagineering team, who sit at the heart of our business and dream up all our amazing food ideas and experiences (including the front cover for your presentation)

We measure and report our impact every six months, just scan the QR code to download the latest version

Anyway, we hope you like our ideas to make your event truly memorable

GREG WIXTED
founder and Head of Imagineering

CONTACT US

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NW10 6HJ
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07753 930936 what's app

OUR PURPOSE VENTURES

CAKERYWONDERLAND.COM
TASTESGOODDOESGOOD.COM
HIRECANDYFLOSSUK.COM
BRITAINLOVESBAKING.COM
UDDERLYLUSH.COM
DONUTOLOGISTS.COM
SUGARDADDYLONDON.COM
WONDERLAND EXPERIENCES
@HOMEDINING



OUR FRIENDS ARE OUR CLIENTS



WHY PEOPLE CHOOSE TO WORK WITH US

WE ARE ALWAYS HERE FOR THEM

We have over 70 corporate clients and 300 private clients, to many we are not just their caterers, they have engaged us to create recipe kits for corporate and employee engagement, we have created afternoon tea events to celebrate coronation, have sent their staff Jubilee afternoon teas, we have helped create baking mental health wellness boxes. We have created family bake offs over zoom to workplace bake offs. We have created unique chocolate bars as gifts, installed donut walls in 10 nationwide and international locations to mark a company announcement.

MORE THAN JUST A CATERER

We have created pop up experiences for creative agencies and consumer brands, we have helped create new products and designed themed experiences, we have helped them through every life stage and helped their families celebrate the life of loved ones.

THE VALUE WE ADD - FREE FOR CLIENTS

Bake your brand: We have our own process that enables us to distil a company's brand essence and brand values into a unique flavour profile and turn that into a unique bake, cake or dessert. We call it Bake Your Brand and it's free to use or our new Do us a flavour ice cream creator for any brand or event.

Hire for free: We know the cost of hire is just insane so we took the decision to buy our own and it's grown and grown from floor to ceiling. Like any good friend we will lend what you need it's called hire for free.

No hidden charges: you won't see bags of ice added or 3rd party mark ups or a private dining service charges added nothing. Our pricing is inclusive per person. If you need us to buy in services on your behalf, the price on their invoice is the price you pay.

No food waste policy; We never throw away good food, we box up uneaten food in nibble boxes and give it to guests as they leave,, we use ingredients optimising software to ensure we use up everything in our kitchens

Sustainability: from our business model to our net zero popups to the e scooter we lend our staff to no single use plastic and we take away our rubbish and make sure it is recycled which is why we are voted the most sustainable caterers in the UK.

Client surprise and delight: our teams are allowed to surprise and delight their clients from a free birthday cake to an extra course during a meal to a bottle of fizz on their birthday- well every friend deserves a treat now and then don't they?

THE PURPOSEFUL WORK WE DO

We work with and support an ever growing list of charity partners, not all our food banks, they may just have services that help those who are socially disadvantaged, living in isolation, educate kids through food, support the homeless, if you have a charity no support please let us know and we can see how we can support them.

After your event we will let you know what we did the 15% of you spend so you can see how your contribution has helped others who need it the most.

BARRIE
FOPE
GANT
MAUVAIS
MAPPIN & WEB
SUNTORY
DIAGEO
FRANKE
BARCLAYS
CHELSEA BARRACKS
DAMAC
CHUBB
AUSTRALIAN HC
THE EMBASSY OF KUWAIT
THE EMBASSY OF IRELAND
MISK FOUNDATION
PII SUPERYACHTS
OMOROVICZA'S BEAUTY
CUSHMAN WAKEFIELD
PZ CUSSONS
NESTLE
VIRGIN MEDIA
CAFFE NERO
MYST
BRENT
HESTIA
HLP
EASTWAY HOUSING
WIDEN & KENNEDY
LEO BURNETT
OGILVY
JCOFFEY
BLUE MARINE FOUNDATION
NEW DAY FESTIVAL
UNITED REFORM CHURCH
PIMLICO ANGELS
FORENSIC ANALYTICS
AIRBNB

UNCLE/REALSTAR
ST MARYS UNIVERSITY
UNC WINSTON HOUSE
MEWBURN ELLIS LLP
WESTMINSTER COUNCIL
PIMLICO ANGELS
TAKEDA PHARMACEUTICAL
GSK
WASPS RC
ACASTER & LLOYD
JR & CO
LONDON BUSINESS SCHOOL
LONDONER BUSES
BEAUTY PRO
EAGB
DMS
EON ENERGY
EMBRACE
INDO UK FILM
KMS PROFESSIONALS
LHCM
METROLINE BUSES
DFE
REDBRIDGE INSTITUTE
THE RED CROSS
VERTU MOTORS
EUROPEAN UNION TO THE UNITED KINGDOM
MARINE OCEAN FOUNDATION
ANGELS COSTUMES
AUC
TWINPLAST



Our every growing group are all specialist's caterers or provide services to our group, our clients and b2b clients.

Cakery wonderland is home to our treasured afternoon tea catering team, guardians of this great British tradition and creators of award winning afternoon teas and our bespoke themed tea life Alice in Wonderland, Bridgerton and tea our afternoon tea and cream tea baking classes. Its also home to our online retail offering and where you can order afternoon tea to be delivered to your door next day



Wonderland Experiences are creators of authentic and unique culinary experiences and we provide these experiences to our customers and to Get Your Guide Expedia and AirBnB- scan the QR Code to check our amazing experiences they make wonderful gifts



Tastes Good Done Good Events formally Wonderland Events is home to our private and corporate caterers. with over 500 clients they have specialise in weddings, private dining, private events and corporate events as well as our 20 street food brands



Udderly Lush is our ice cream and frozen dessert brand, that is disputing the fun foods sector by offering net zero popup ice cream parlor giving guests a full range of frozen treats for the same price as hiring a Mr Whippy bar of ice cream van. £395 plus vat for unlimited menu for 2 hours and up to 100 guests



The Donutologists creators of amazing donut towers and walls, the do food festivals and markets and hyper local popups in residential buildings all over London, they also offer a range of unique event experiences and they offer online ordering via their website just scan the QR code to see their latest creations



Britain Loves Baking Academy is where all our masterclasses take place in or NW10 facility offering a range of masterclasses, free baking classes for kids and our professional food experience design course and bakery professional trainer courses



Cotton Candyland is our on demand candy floss business and flavoured sugar manufactures. We started with 10 commercial candy floss machines in London and offer a same day service from 2 hours to 6 hours unlimited candy floss and staffed by our Candy Angels.



A Wonderful life catering Our dedicated (our catering services are designed specifically for your needs and the needs of the family only) and specially trained team offer a thoughtful and compassionate service coupled with careful attention to detail so that every event runs seamlessly and is relaxed for our clients and their guests



Sugar Daddy London creators of desserts that taste good and do good, we specialise in creating unforgettable desserts and or all types of events and innovative fun food pop up and stands. We offer trend setting dessert experiences like no other, and with a mission that's as sweet as our treats



WHAT DO I GET IN ALL INCLUDED PRICING & HIRE FOR FREE ?

- We totally transparent and there are no hidden costs, we think of our clients as our friends and we are always there when you need us so we include everything you need for your event and that could include the following and you will never be charged to hire it for free we have enough for 250 settings
 - all crockery
 - cutlery
 - buffet table linen
 - glasses if part of your menu
 - cups if part of your menu our fine vintage is used in our vintage afternoon tea if its not in use we will add it to your afternoon tea
 - service tables
 - kitchen equipment/ovens/chef kit
 - display ware
 - mobile bar and carts
 - service ware
 - ice buckets and bins
 - lighting
 - AV and sound system
 - staging and props
 - venue décor and table décor
 - Napkin and linen napkins (private dining only or sit down dinners)
 - linen (Private dining only)
 - on site chef, wait, assistants, driver and bar staff if part of your service, hours over and above our allocated time are charged at the staff members hourly pay rate

WHAT IS NOT INCLUDED

- Table cloths
- Gazebos and tents
- tables and chairs
- fridges and freezers
- a clean and washing fee of .65P per guests
- if we are providing a delivery only service and you want to borrow display ware you are responsible for returning it the same day or next day before 12 noon.
- The cost of labour to set up props or hang lights they are chargeable
- breakages, damage and loss, if you break it or lose it you bought it and will be charged the full replacement value
- You cannot lend anything you borrow from us to anyone you have sole responsibility for what we lend you and this is part of our T&C and our insurance.,

Creating a truly memorable

Festive Celebration

CHRISTMAS MENIS 2026



CREATE YOUR OWN CHRISTMAS BUFFET

Cold

Antipasto platter £4 per person

British cheese, mozzarella balls, cold cuts, queen olives, stuffed bell pepper, stuffed black olives. Tear & share Christmas tree bread and festive Breads Red pepper hummus and beetroot and horseradish hummus.

Cold £3 each

bloody Mary tomato jelly and prawn cocktail
smoked salmon a lemon dill cream cheese lemon scone
vegan chive & spring onion frittata, pepper tapenade
crispy hoisin duck compressed watermelon salad pots
goat cheese & Wild garlic cheesecake & fig jam
chicken satay skewers

Pate selection £4.00

smoked salmon pate/duck/mushroom/chicken liver served with freshly baked bread and chutney/onion jam

Salad pot menu selection

£2.50 each

Hot £3.50 each

Turkey Crown with all the trimmings in Christmas sliders
Mini Nut Loaf with all the trimmings Christmas sliders
Mushroom arancini & truffle mayo
Fat piggies in blankets
brie, cranberry and chive tarts
Roasted Christmas vegetable, pepper hummus wraps
Homemade Tomato relish
panko turkey lollipops, spiced cranberry drizzle
Crispy Coated Camembert Rounds, home made spiced pear chutney
sweet potato falafel, smoked aubergine 2 per portion
Tofu & chive gyoza 2 per portion
Vegan and Chicken Korean lollipops with hot Korean bbq sauce,
Duck spring rolls & sticky hoisin soya dip 2 per portion
fried mexican cheese balls with mango, lime, chilli dip
beef, lamb chicken satay skewers
48 hour slow cooked bbq short rib slider
crispy Japanese chicken, tonkatsu sauce
mushroom and roasted corn tacos
chicken borek

Dessert Experiences

**fully catered includes the staging and display,
delivery is just the dessert**

Christmas dessert and donut tower £5

Santa's Wonderland funfair £8

Alice's Winter Wonderland £7

Christmas in Bridgerton £9

Catered Events is a min spend of £1000 plus vat

BOWL FOOD MENU

MAINS £8

MINI FESTIVE ROAST

THYME & APRICOT BALLOTINE OF FREE-RANGE NORFOLK BLACK TURKEY, PINE SALT ROAST POTATO, MAPLE GLAZED CHANTENAY CARROT, BRUSSELS SPROUT & CHESTNUT, SAGE & ONION STUFFING, MADEIRA GRAVY

MINI VEGAN FESTIVE ROAST

SEITAN ROAST WITH A LEEK & SHIITAKE MUSHROOM STUFFING, PINESALT, ROAST POTATO, MAPLE GLAZED CHANTENAY CARROT, BRUSSELS SPROUT & CHESTNUT, GRAVY

MAC 'N' CHEESE

TRUFFLED MACARONI CHEESE WITH PANCETTA LARDON, BLACK TRUFFLE

FESTIVE STEW

VENISON & CRANBERRY STEW, CREAMY MASH POTATO, PICKLED RED CABBAGE

MEAT

CONFIT DUCK, ROSEMARY GLAZE (GF)

BRAISED HARICOT BEANS, BABY CARROTS, COURGETTES

CAJUN CHICKEN (GF)

ROASTED SWEETCORN, BLACK EYED PEA SALAD, LIME SOUR CREAM

SCOTCH BEEF RAGU MAC N CHEESE

AGED PARMESAN, WHITE TRUFFLE OIL

FISH

BREADED COD

POTATO WEDGES, LEMON & CAPER MAYO - SERVED IN A CONE

SWEET & SOUR KING PRAWNS

COCONUT RICE, CRISPY SHALLOTS

THAI SPICED SALMON (GF)

PICKLED CUCUMBER, EDAMAME BEANS, VERMICELLI NOODLES, SPICED CASHEWS

VEG/VEGAN

GNOCCHI

CREAMY GORGONZOLA, SPINACH, PARMESAN, WALNUT CRUMB

WILD MUSHROOM RISOTTO (VG) (GF)

WILD MUSHROOMS, WHITE TRUFFLE OIL, ROCKET

SMOKY BEAN CHILLI (VG) (GF)

THREE BEANS, DARK CHOCOLATE, MEXICAN STYLE QUINOA, BLUE CORN TORTILLAS

DESSERT

CHRISTMAS DESSERT AND DONUT TOWER £5

SANTA'S WONDERLAND FUNFAIR £8

ALICE'S WINTER WONDERLAND £7

CHRISTMAS IN BRIDGERTON £9

25 GUEST MIN - MIN SPEND £1000

1ST TO 22ND DEC CHRISTMAS LUNCH
MIN 25 GUESTS

STARTERS PRE ORDERED

Duck liver Parfait, cherry compote, mini brioche

Roasted black garlic and wild mushroom soup

Bloody Mary prawn cocktail

Selection of our bakers Christmas bread

MAIN PRE ORDERED

Roast turkey crown, piggies in blankets, turkey gravy

vegan wellington, plant pigs in plant blankets onion gravy

Fillet of Salmon prosecco cream sauce

SIDES FAMILY STYLE

Roast Potatoes,
Rosemary and Chestnut Stuffing,
Glazed Heritage Carrot
Roasted Sprouts
red Cabbage

DESSERT

Santa's Wonderland Carnival buffet

OR

Christmas tree chocolate marquis plated

£40 per person

£55 including house wine, beer and soft drink's

£60 including the above & table decoration and macaron tree
fully catered. crockery, cutlery, display ware, napkins, buffet linens still and sparking
water and water glasses,

ADD ON'S

Christmas cocktail shots bauble Tree £3 PP

Mini Macaron Handbags £4ppp

ALL ARE SUBJECT TO 20%vat

CHRISTAMS BUFFET
MIN 25 GUESTS

STARTERS

Chicken Liver & Brandy Parfait
Grilled watermelon and vegan feta slices
Vegan tomato frittata with roast pepper emulsion
Bloody mary prawn cocktail
Selection of our bakers Christmas bread

MAIN

Ballentine of turkey with a roasted onion cranberry pork stuffing
vegan wellington onion gravy
Fillet of Salmon prosecco cream sauce

SIDES

Roast Potatoes, Rosemary and Chestnut Stuffing, Glazed Heritage Carrot Roasted
Sprouts / red Cabbage

DESSERT

Santa's Wonderland Carnival

£40 per person
fully catered. crockery, cutlery, display ware, napkins, buffet linens still and sparking
water and water glasses
min 25 guests





The classic Christmas buffet

Wild Mushroom Arancini Gold truffle cream
Vegetable Tikka tarts (gf) with fresh chili lime, coriander, mango salsa
home-cured beetroot salmon gravlax, whipped cream cheese beetroot & dill scone
Asparagus & shallot tarts -herb hollandaise
Christmas slider
Frittata with roasted red pepper and olive tapenade
bbq beef shortrib slider with carrot slaw and firecracker sauce
duck and vegetable with yuzu pickled ginger and soy dip

THE END

Seasonal macaron baubles
Orange & chocolate tarts
Chocolate truffle cakes finished with gold leaf

£24 per person plus delivery

£32 plus vat fully catered includes crockery display, chef to heat it all up and our front of house team to set up 1 hour 2 hour food service and 1 hour clean up leaving you nothing to do. we have a no waste food policy, all uneaten food will be boxed up and offered to guests to nibble on late or share with others

**upgrade your dessert to our santas winter wonderland dessert experience just £3 extra
fully catered only**

for just £12 you can add unlimited house wines, beer and soft drinks for 2.5 hours



Wonderland Events
TASTES GOOD & DOES GOOD

winter wonderland buffet

CHRISTMAS BAUBLE COCKTAIL SHOT TREE

SALMON FISHCAKE

CHICKEN & CHORIZO SKEWER

BEEF BRISKET CROQUETTE

MINI TURKEY DINNER SLIDERS

MILLIONAIRE MAC & CHEESE POTS V VE

CHICKEN LIVER AND REDCURRANT PÂTÉ AND CHEESE TOWER WITH BREADS

CRACKERS, CHUTNEY INCLUDES VEGAN CHEESE

DUCK, WATERMELON, SPING ONION, BEAN SPROUT SALAD POTS

CARAMELISED RED ONION & CAMEMBERT TARTS V VG

MINI PRAWN COCKTAIL CUP

ROASTED PEPPER FRITTATA, OLIVE TAPENADE V VG

THE END

CHRISTMAS DESSERT EXPERIENCE & MACARON XMAS TREE

fully catered £40 per person includes on site chef, front of house staff, 1 x 100ml or 2x50ml cocktail tree baubles, dessert experience and small 3ft to 6ft macaon bauble tree depending on number of guests. set up 2 hour service and clean down
we have a no waste food policy, all uneaten food will be boxed up and offered to guests to nibble on late or share with others

min spend £1000 plus vat

FESTIVE BRUNCH

BAKED BY US FOR YOU

All butter Danish selection
ALL butter Croissants
Pain au Chocolat
Tear and share wreath bread with Camembert
Twisted spiced bread with honey

BRUNCH FAVES

Christmas Pudding cheesecake
Dipped strawberries festive tree
tropical fruit platter
Apple, honey & cinnamon 24 hour oats
Pancakes stacks choose from the below
Bacon, banana and maple syrup
Cherry compote, chantilly cream, chocolate sauce

COLD

Home smoked salmon and cured salmon on lemon and dill scones
Caesar salad dressing on the side
breakfast sliders chopped up fat piggy and his blanket, egg mayo, roasted onions and tomato
Goats cheese and garden herb cheesecake with spicy pear relish

HOT

Scrambled eggs with black truffle on toasted truffle and herb bread
Frittata with Wild mushroom, macroscopic and herbs vegan version also
Big brekkie yorkie - fat piggies in blankets from the ginger pig, bacon, bloody mary beans, in big
Yorkshire pudding

DRINKS

fresh brewed single bean columbian	Still and sparkling water
lady grey	Clementine and passionfruit cooler
English breakfast	Cloudy Apple & Berry burst
Fruit tea on request	Lemon and mint ice tea

£30 PER ADULT AND £15 PER CHILD PLUS VAT - MIN IS 20 GUESTS

Water, tea, coffee, welcome drink, freshly made soft drinks, full service, crockery, glassware, linen, menu cards, and onsite chef and wait staff, does not include a £15 travel supplement for each member of staff for any event outside London min spends £750

Please check before booking as there are additional costs for brunches booked from the 23rd Dec - 2nd of Jan





DEC - DEC 23^{R D} FINE DINING MENU 1

Canapés & House champagne

Pea and spinach mozzarella arancini (v)
festive turkey lollypops, cranberry glaze (ve, vg version)
beetroot Home smoked Salmon, lemon & dill scone (ve, vg, df version)
honey, fig, and blue cheese tart
wild mushroom & vegan cheese tart

Bread

Black garlic and truffle brioche
Roasted onion and herb

Starter

Chicken liver, sour cherry conserve, spiced mini brioche
wild mushroom & white bean parfait with herb bread

Main Course

venison Wellington Rich red wine & blackberry jus
vegan mushroom Wellington Onion gravy

Side Dishes

Roast carrots and candy beets
Sprouts gratin
Hasselback potatoes

Dessert

Orange Chocolate Marquise (Ve & Df version)
Macaron and cocktail shot bauble tree
Coffee and petit fours

£80 per person plus vat & travel

Water, freshly made soft drinks, full service, crockery, crackers, 6 hours of staffing time includes
1.5 hours set up 3 hour food service and 1.5 hours clear down all glassware, linen, menu cards.

5 guests or more requires a waitress additional charge for 4 hours £80 plus travel

we have a no waste food policy, all uneaten food will be boxed up and offered to guests to nibble on
late or share with others £1000 min soend



CHRISTMAS LUNCH 1

Bread from our bakery

CHIVE & BLACK GARLIC BRIOCHE
ROASTED ONION AND HERB WHOLEMEAL

Starter PER ORDER

CHICKEN LIVER, SOUR CHERRY CONSERVE, SPICED MINI BRIOCHE
WILD MUSHROOM & WHITE BEAN PARFAIT WITH WHOLEMEAL TOAST
VE,VG,DF
SMOKED SALMON WRAPPED WILD SALMON PARFAIT WITH DILL AND
LEMON SCONES

Main Course PRE ORDER

TURKEY CROWN WITH FAT PIGGIES IN BLANKETS, CHRISTMAS
TURKEY JUS
VEGAN MUSHROOM WELLINGTON ONION GRAVY, PLANT BASED
PIGGIES IN BLANKET'S

Side Dishes served family style

ROAST CARROTS, PARSNIPS CANDY BEETS
SPROUTS GRATIN
TRIPE COOKED
RED CABBAGE

Dessert

ORANGE CHOCOLATE MARQUISE (VE & DF VERSION)
MACARON AND COCKTAIL SHOT BAUBLE TREE
OR
SANTA'S ALPINE FUN FAIR DESSERT EXPERIENCE
NEEDS 3MX3M SPACE

INCLUDES SOFT DRINKS AND WATER

£45 person plus vat includes full service, crockery, gold cutlery, water/drinks glasses, ice buckets
with soft drinks, menu cards. 5 hours of staffing time includes chefs on site to reheat, all
equipment needed, 1.5 hours set up 2.5 hour food service and 1 hours clear down

£45 plus vat includes unlimited house beers, red and white wine for 2.5 hours and a very berry
xmas Bellini or mocktail on arrival.

We have a no waste food policy, all uneaten food will be boxed up and offered to guests to nibble
on late or share with others



CHRISTMAS MENU

FRESHLY BAKED BREAD FESTIVE BASKET PER TABLE

STARTER (SELECT TWO)

TOWER OF SMOKED SALMON
, AVOCADO SALSA, CHIVE OIL AND MICRO CHERVIL.

PANKO CRUMBED CAMEMBERT WITH A SPICED APPLE AND
CRANBERRY CHUTNEY.

WILD MUSHROOM & WHITE BEAN PARFAIT WITH
WHOLEMEAL TOAST VE,VG,DF

CHRISTMAS SPICED HAM HOCK TERRINE WITH
PICCALILLI AND GRILLED SOURDOUGH.

DUCK PATE WITH MINI BAKED BROICHE AND ONION
MARMALADE

MAINS (SELECT TWO)

PAN SEARED SALMON, CHIVE CREAMED PEA PUREE AND
LEMON OIL

PAN-FRIED DUCK BREAST, PUMPKIN PUREE WITH CHERRY
BRANDY JUS.

TRADITIONAL ROAST TURKEY, HERB STUFFING, GLAZED
PIGS IN BLANKERS AND ROAST GRAVY.

BALLINTINE OF CHICKEN STUFFED WITH APRICOT,SAGE
STUFFING, ROOT VEG PUREE,CHICKEN GRAVY

WILD MUSHROOM WELLINGTON AND MUSHROOM GRAVY
(V, VG)

SIDES SERVED FAMILY STYLE V, VG

RED CABBAGE, SROUTS , TIPPLE-COOKED POTATOES,
ROASTED CARROTS AND PASNIPS, CHIVE MASH

DESSERT (SELECT I)

AT HOME IN BRIDGERTON
ALICE IN WINTER WONDERLAND
SANTA ALPHINE FUN FAIR

£35 FULL INCLUDED



ALL INCLUSIVE CHRISTMAS LUNCH
MIN 25 GUESTS

a selection of freshly baked bread by our bakers

STARTERS
PRE-ORDER SELECTION

Duck Liver Parfait

Plum & Date Chutney, Mini Brioche Loaf

Smoked Salmon Pate

Lemon Creme & Mini Dill & Wholemeal Loaf

Butternut & Parsnip soup

crispy sage & apple croutons

MAIN COURSE

PRE ORDER

Turkey Crown

pigs in blankets, sausage meat, apricot stuffing, turkey jus

Crispy Pork Belly

Spiced & Roasted Cox Apple, Royal Berkshire cider & Pork Cider

Nut Roast Wellington

Oven Roasted Maple Red Onions, Onion Gravy

SIDE DISHES

roast potatoes, red cabbage, sprouts gratin, roasted carrots

DESSERT

SANTA'S WONDERLAND WINTER FUNFAIR

Christmas in Bridgerton

DRINKS

House wine, soft drinks and beers unlimited for 2.5 hours of service

TO START or FINISH

Christmas bauble tree on arrival or macaron and cocktail shot at the end

**ARRIVALS PHOTO WALL, MINI CHRISTMAS TREE, CRACKERS, PLACEMAT AND
CUTLERY HOLDER**

£75 PER PERSON INC VAT FULLY INCLUSIVE

£42 PER PERSON WITHOUT DRINKS AND COCKTAIL TREES

*ALL CROCKERY, CUTLERY, GLASSWARE, STAFFING, 3 HOUR SERVICE, FOOD, DRINKS, MENUS
AND TABLE CLOTH*

DEC - JAN MENU 2

Canapés

gin, lime dill gravalax, lime creme fraiche, dill scone
crab croquettes yuzu, wasabi emulsion
wild mushroom and truffle tarts
turkey lollipop cranberry glaze

Bread

Rosemary bread

Starter

Pan-seared scallops,
Devon crab beignet, lobster bisque poured from a glass teapot

Main Course

Ballotine Turkey
stuffed with cranberry, sage orange and sausage meat stuffing
rich turkey jus

Side Dishes

Duck fat fondant potatoes
Celeriac puree
Roast heritage carrots
Shredded sprouts

Dessert

Cherries and Chocolate
Cherry cheesecake, chocolate ganache, cherry gel chocolate sorbet cup

Petit fours and Coffee

£90- per person plus vat and travel

£80 without the canapé's plus vat and travel

Water, tea, coffee, freshly made soft drinks, , crockery, glassware, linen, menu cards.
6 hour service time includes set up, service and clear down
we have a no waste food policy, all uneaten food will be boxed up and offered to guests
to nibble on late or share with others

THE NIGHT BEFORE OR AFTER CHRISTMAS
DINNER MENU

Glass Of House Fizz

Tuscan Rosemary Bread Extra Virgin Olive Oil

Amuse Bouche

Wild Mushroom Arancini Truffle Mayo

Crispy Hoisin Duck

Compressed Watermelon & And Spring Onions, Bean Sprouts
Pomegranate, Salted Roasted Cashew And Mint Salad

Crisp-Skinned Cod Fillet

With Pea Purée & Garden Soft Herb Salad

Beef Wellington

Fondant Potato, Roasted Heritage Carrots

Orange Chocolate Marquis

80% Dark Cocoa Barry Chocolate, Blood Orange Marquis With An
Orange Sorbet And Chocolate Gel

Petit Four

Festive Macaron Baubles From Our Macaron Tree

£110 per person plus vat and travel
from the 20th to 24th & 26th to 31st dec



7 COURSE WONDERLAND MENU

CANAPES

porcini mushroom and truffle arancini
smoked salmon, creme fraiche on dill & beetroot scone
thyme, lemon ricotta chicken mousse on crispy chicken skin
cracker

Serrano ham croquettes, ham crisp & pepper mayo

golden polenta & prosecco bread

STARTER

LATE SEASON ASPARAGUS

48 month aged parmesan crisp, hollandaise, shaved black
truffle

FISH COURSE

PAN-SEARED SCALLOPS,

devon crab beignet, lobster bisque poured
from a glass teapot

CLEANSE

BLOOD ORANGE GRANITA

MAIN COURSE

21 DAY AGED FILLET OF BEEF WELLINGTON

truffle pomme puree, roasted heritage carrots & candy beet croquette, spouts &
bacon gratin
red wine jus.

DESSERTS

Black forest

PETIT FOURS & COFFEE

£150 without wines plus vat and travel

£200 with wines plus vat and travel

Water, tea, coffee, welcome drink, freshly made soft drinks, crockery, glassware, linen,
menu cards. more than 5 guests requires a waitress additional charge for 4 hours £80
plus travel. we have a no waste food policy, all uneaten food will be boxed up and
offered to guests to nibble on late or share with others
min 8 guests



DEC - JAN MENU 3

BREAD BY OUR BAKER

*truffle brioche
black olive and garlic focaccia*

STARTER

CRISPY DUCK SALAD,

*compressed watermelon, pickled ginger ,beansprouts, cucumber
mouli, toasted cashew nuts, soya, yuzu ginger dressing*

MAIN COURSE

VENISON WELLINGTON

*fondant potato,
red current jus
shredded sprouts
50/50 root vegetable puree*

CHEESE COURSE

British Goats cheesecake oat cakes, blackberry chutney

DESSERT

STRAWBERRY AND ELDERFLOWER DESSERT

*strawberry baked tart, elderflower meringue, berry salad &
strawberry & balsamic dressing
macaron and cocktail shot bauble charismas tree*

£90- per person plus vat and travel

£80 without the canapé's plus vat and travel

Water, tea, coffee, freshly made soft drinks, , crockery, glassware, linen, menu cards.

6 hour service time includes set up, service and clear down

we have a no waste food policy, all uneaten food will be boxed up and offered to guests
to nibble on late or share with others



DELUXE CHRISTMAS AFTERNOON TEA

A Glass of champagne

Sandwiches and Tarts

Christmas trukey Slider
citrus smoked salmon, dill cream cheese open sandwich
honey, fig, and blue cheese tart
Home-smoked truffle duck breast and apple chutney sandwich
Egg and cress on granary

Freshly Baked Scones

vanilla and cinnamon
Cranberry and a hint of orange
clotted cream
orange curd
cherry compote

Festive Afternoon Tea Pastries & Cakes

Christmas Pudding Cheesecake
Saville Orange, cinnamon Almond polenta cake
spiced banana rum gingerbread men loaf cakes
Christmas macarons
green apple and red berry parfait
Christmas tree truffle cake
All hanging from a mini Christmas tree in baubles

A CHRISTMAS TREAT GIFT ON US

Hot and Cold Drinks

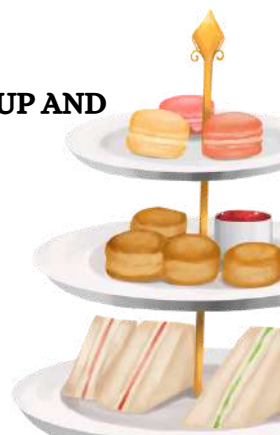
Lady Grey Tea
Afternoon Tea Blend
Christmas Tea Blend

Raspberry & Lemonade
Festive ginger Beer Cooler

£50 FULLY CATERED MIN 20 GUESTS

VAT & TRAVEL NOT INCLUDED

A 20% ADDITIONAL CHARGE FROM THE 23RD TO THE 2ND OF JAN
WE HAVE A NO WASTE FOOD POLICY, ALL UNEATEN FOOD WILL BE BOXED UP AND
OFFERED TO GUESTS TO NIBBLE ON LATE OR SHARE WITH OTHERS





CHRISTMAS AFTERNOON TEA

Sandwiches and Tarts

Christmas Slider
citrus smoked salmon, dill cream cheese open sandwich
honey, fig, and blue cheese tart
Home-smoked truffle duck breast and apple chutney sandwich
Egg and cress on granary

Freshly Baked Scones

vanilla and cinnamon
Cranberry and a hint of orange
clotted cream
orange curd
cherry compote

Festive Afternoon Tea Pastries & Cakes

Christmas Pudding Cheesecake
Saville Orange, cinnamon, pistachio polenta cake
spiced banana rum gingerbread men loaf cakes
Christmas macarons
green apple and red berry parfait
Christmas tree truffle cake
All hanging from a mini Christmas tree in baubles

Hot and Cold Drinks

Lady Grey Tea
Afternoon Tea Blend
Christmas Tea Blend

Raspberry & Lemonade
Festive ginger Beer Cooler

**£27 DELIVERY ONLY PLUS DELIVERY CHARGE , DRINKS NOT INCLUDED,
DESSERT IN BAUBLES NOT INCLUDED**

£36 PLUS VAT FOR FULLY CATERED MIN 20 GUESTS

VAT & TRAVEL NOT INCLUDED

**A 20% ADDITIONAL CHARGE FROM THE 23RD TO THE 2ND OF JAN
WE HAVE A NO WASTE FOOD POLICY, ALL UNEATEN FOOD WILL BE BOXED UP
AND OFFERED TO GUESTS TO NIBBLE ON LATE OR SHARE WITH OTHERS**





CHRISTMAS DAY MENU

Canapés

Mini Beetroot & lemon scone with dill cream cheese and salmon
Brie, cranberry and chive tarts
wild mushroom choux bauble with truffle cream

Bread

Tear & and share Christmas tree bread

Starter

Christmas spiced ham hock terrine with piccalilli and grilled sourdough.
Roasted vegetable terrine

Fish course

Virgin Mary Prawn Cocktails with Spiced Tomato Jelly
wild mushroom and black garlic soup

Main Course

Peele's Norfolk Black Turkey Crown
Glazed Ham & turkey gravy
Vegetable wellington & homemade Tomato Relish

Side Dishes

Honey Roast carrots with cranberry
Pomme Puree
Herb stuffing & fat pigges in blankets
Shredded sprouts crumble
triple cooked roast potatoes

Dessert

winter in wonderland
or
at home with the Bridgerton's

Minimum spend of £2000

£150 per person plus vat & travel
£75 per child under 12 plus vat & travel
£200 per person including wine and champagne plus vat and travel

Festive Drinks

House Champagne

Petaluma 'Hanlin Hill' Riesling 2020/21, Clare Valley
Bouvet Ladubay 'Blanc de Blancs' Crémant de Loire 2022/23
Chateau Musar Levantine 2022

dessert and after dinner cocktails will depend on which dessert you have

Kids mocktails list

very Berry nice Christmas
Mrs Claus's Christmasade
the elves' festive fruit punch
mocktail bauble Christmas tree

fully catered includes staffing, set up service and clear down, all tableware and glassware, linen table centre, crackers, place setting gold cutlery, 3 hour lunch service, 2.5 hour set up and 1 hour clean down, you don't have to do a thing, includes a 30 mins Christmas cookie making lesson for the kids with our chef



**HAPPY
NEW
YEAR**





NEW YEARS EVE 2025 MENU

CANAPES & HOUSE CHAMPANGE

porcini mushroom and truffle arancini
smoked salmon, creme fraiche on dill & beetroot scone
thyme, lemon ricotta chicken mousse on crispy chicken skin cracker
whpped goats cheese broad bean & pea tart

BREAD BY OUR BAKER

golden polenta & prosecco bread
truffle brioche
chive, black garlic & herb

STARTER

DUCK LIVER PARFAIT,
dark cherry compote and mini brioche loaves
Sauternes Château Briatte,

FISH COURSE

PAN-SEARED SCALLOPS,
lobster & lemon risotto
John Forrest Limited Edition Albariño 2023, Marlborough

CLEANSE

BLOOD ORANGE GRANITA

MAIN COURSE

BRITISH WAGYU BEEF WELLINGTON
truffle gratin, roasted heritage carrots & candy beets
red wine jus.
Chateau Teyssier Montagne Saint - Emilion 2018,

CHEESE COURSE

BRITISH GOATS CHEESECAKE OAT CAKES, BLACKBERRY CHUTNEY
Kopke 10 Year Old Tawny Port

DESSERTS

NYE IN BRIDGERTON
Andrew quadys Orange Elysium

PETIT FOURS & COFFEE

£250 per person plus travel min 10 guests



NYE'S CELEBRATION EVENT

2024

We take you on a New Years food and drink journey that crosses the world as we celebrate new Year with food and drink from the nations that will ring in the NEW YEAR before we arrive in LONDON just before the clock strikes midnight GMT.

CANAPÉS

Sticky chicken lollypops
Tempura Scallops
Sushi Rice Balls

TOKYO, SEOUL, BEIJING, BANGKOK, DIEGO GARICA, INDIA, ABU DHABI, ATHENS, PARIS BUFFET

HOT

Waygu sliders yuzu, wasbi hollandaise
Bao Buns - sweet soya, hot n spicy
Thai green fish curry recipe, coconut, lime rice
Chicken or Vegetable Tikka fresh mango, chili, red onion, coriander salsa,
mini garlic buttered naan bread
Roasted cauliflower and Muhammara

COLD

Watermelon, beansprout, water chestnuts, pepper, spring onion salad,
Thai vibrant noodle salad
Onion and Truffle tarts
Duck A'L orange parfait
Chicken or Vegetable Tikka fresh mango, chili, red onion, coriander salsa

LONDON MIDNIGHT

shhh its a surprise

included wines

Bouvet Ladubay 'Blanc de Blancs' Crémant de Loire 2022
House champagne
Kendall-Jackson 'Vintners Reserve' Chardonnay 2022/23, California
Edmond de Rothschild Haut Medoc Les Granges 2020
Peyrassol 'Les Templiers' Organic Rosé 2023

MIN 20 people

££150 per adult

all food and drinks, freshly made soft drinks, mocktails full service, crockery, glassware, linen, menu cards, and staff. Travel costs not included either is VAT @20% includes 5-hour service any time over this is billed at £50 chef hour and £30 front of house staff





NEW YEARS EVE 2026 MENU

AMUSE BOUCHE

brie & black truffle tart

STARTER

SPICY AGED IRISH BEEF TARTARE,
Confit Egg Yolk, toasted sourdough

FISH COURSE

HOT HOME SMOKED SALMON FILLET
served with lemon verbena and dill creme and crispy shard

MAIN COURSE

PAN-SEARED DUCK BREAST
cauliflower and pomme puree duck bon bon, roasted fondant
carrot, red current jus

CHERRY & CHOCOLATE DESSERT
cherry cake, chocolate ganache, cherry parfit, chocolate shard,
cherry gel & gold leaf

PETIT FOUR & COFFEE

£150 per person plus travel min 15 guests
includes crockery, cutlery, linen, menus, glassware, waiter, water, tea
coffee

STANTA'

2026 DESSERT EXPERIENCES

THIS PRICING ONLY APPLIES CLIENTSWHO JUST WANT TO BOX A DESSERT EXPERIENCE





check out our street food brands each has its own capsule menu and our new 2025 dessert experiences

TASTES GOOD STREET FOOD XAMS PARTY



Christmas edition



Christmas menu



festive sundaes



2025 dessert experience
£7 pp



festive cocktails & drinks



Any 2 street food brands, 1 dessert experience, and unlimited house beer, wines and soft drinks for 3 hours £35 per head plus vat book by 20th NOV
MIN 50 GUESTS



WELCOME TO OUR

Christmas

**Wonderland of Unique
experiences and gifting**



Christmas **MACARON BAUBLES**

Get into the holiday spirit with our Christmas Macaron Baubles hang them from the tree at home, work or corporate events . Or decorate a whole tree with them , its the perfect party starter or leaving gift.

How's this for a festive flavor explosion our Macaron Filled Christmas Baubles come in 6 delicious flavours including lemon, raspberry, caramel, orange, pistachio and chocolate

**AVAILABLE IN BOXES OF
12(£36) 24(£68) 36(£90)
48(£120) ORDER FROM
THE 6TH OF DEC**



scan the code it will
take you to our
gifting collection . use
GIFT10 for 10% off



Christmas

TREE COCKTAILS

Add the wow factor to your Christmas party with one of our delicious cocktail trees. Your tree is decorated with our hand-crafted delicious cocktail baubles, includes a bar tender for 90 mins plus set up time,



small tree 50 cocktails 25 shots 50mls and 25 150ml cocktail baubles	£300 inc vat
med tree 80 cocktails 40 shots 50ml and 40 150ml cocktail baubles	£480 inc vat
large tree 120 cocktails 60 shots 50mls and 50 150ml cocktail baubles	£720 inc vat
Extra large tree 200 cocktails 100 shotes 50ml and 100 150ml cocktail baubles	£1200 inc vat

Treat your guests to a chilled Christmas martini bauble when they arrive or a delicious dessert cocktail. How about one of our chilled Christmas shooters for the road to get the party started? or delight your customers over the festive period. All handcrafted by our mixologists, who will be on hand to ensure your tree is stocked up.

scan the code it will take you to our gifting collection . use GIFT10 for 10% off

Christmas Gifting



Cakery Wonderland
TASTES GOOD & DOES GOOD



MACARON HANDBAGS
launched last year they have been such a success we sell them all year round and get delivered next day by royal mail



our Christmas edition go on sale on the 1st of Dec until the 2nd of Jan and the last 5 days after they arrive or they can be kept in the freezer



MINI MACARON HANDBAGS
3 macarons in the cutest handbag with a handbag scarf to give it the touch of designer French chic the come in 4, 8 or 12

16 per box

Mcaron handbag box	£36
10 + handbag boxes	£33
50 + handbag boxes	£30
100 + handbag boxes	£28

3 per bag

Mini handbag 4 per box	£32
Mini handbag 8 per box	£61
Mini handbag 12 per box	£90

Christmas Gifts



Christmas Afternoon Tea and Cream Tea handbag gift boxes

Like our afternoon teas are all handmade by talented pastry chefs the same can be said for the luxury bespoke handbag box it comes in and the same for our Cream tea for 2



**AFTERNOON TEA BOXES
FOR 2 PEOPLE £38**

CREAM TEA BOX FOR 2 £20

pre order Nov 1 for your preferred delivery day

Christmas Tree Towers

FESTIVE DONUT

40CM	30	£135
50CM	40	£180
65CM	60	£280
85CM	80	£370
100CM	100	£450
120CM	130	£600
140CM	150	£700

MUNCHKIN DONUT

40CM	30	£110
50CM	40	£150
65CM	60	£230
85CM	80	£310
100CM	100	£400
120CM	130	£540
140CM	150	£620

MACARON & DONUT

40CM	30	£135
50CM	40	£180
65CM	60	£280
85CM	80	£370
100CM	100	£450
120CM	130	£600
140CM	150	£700

FESTIVE DESSERT

65CM	50	£250
85CM	80	£400
100CM	100	£500
120CM	130	£650
140CM	150	£750





IF YOU HAVE ANY QUESTIONS OR YOU WOULD LIKE TO
DISCUSS YOUR NEXT EVENT FEEL FREE TO GIVE US A
CALL ON 0800 046 5670



INFO@CAKERYWONDERLAND.COM

WINNERS OF THE 2022 SME ENTERPRISE AWARDS
LIVEWIRE DESSERT CATERER OF THE YEAR 2023

7-11 MINERVA RD
PARK ROYAL
LONDON
NW10 6HJ