

It's that time of year and the team at AVO Catering have their Christmas Chef hats on once again!

We have been busy at HQ putting together our Christmas lunch menus for our customers to enjoy this festive season. This includes our festive working lunch, Christmas canapés and our full Christmas party menu

As is tradition, our menus feature all of the flavours of the season and will be delivered to your desired location on our eco platters.

You will find our menus below, please take a look and let us know if there is anything in particular you had in mind and we will be sure to come up with something special for your festive celebrations.

Our festive menus are available from the 12th November, all orders must be in before midday for next day delivery.

We look forward to hearing from you.

AVO Merry Christmas!

Please note: We do have a minimum order of £75.00 inc VAT. Working lunch available for delivery Monday to Friday 10am – 5pm. Please get in contact regarding canapés and Christmas party catering orders. Cancellations or amendments to orders must be made 24 hours before delivery time. Otherwise a 50% charge of the total bill will be issued. Prices are exclusive of VAT. Please let us know of any allergies upon ordering and we will do our best to accommodate.



Sandwich fillings

AVO Christmas glazed ham, cranberry slaw.

Apricot, chestnut and sage stuffing, pickled cabbage, rocket and dijon veganaise (vg)

Cauliflower cheese fritter, chili jam and rocket.

Brie, Christmas chutney and local leaves.

A choice of two from the following finger foods:

Pork and apricot sausage roll, apple glaze

Vegan chestnut, mushroom and thyme pastries, green olive tapenade (vg)

Roasted squash, sage and chestnut arancini, smoked garlic aioli. (vg)

Bubble n squeak roll, spiced aubergine chutney (vg)

Beetroot, blue cheese and walnut tarts

Hot smoked salmon and potato fritters, spring onions, chilli and lime.

One of the following:

Spiced carrot & saffron cake, stem ginger, cinnamon mascarpone icing Mincemeat brownie (can be vegan upon request)

All accompanied by Burts crisps, Cornish Orchards soft drink and satsumas.



£13.50 per person

Canapé Menu

Slow cooked sticky pork belly and watermelon skewer (gf) Coppa ham, sunblushed tomato and mozzarella skewer (gf) Hoisin duck pancakes, cucumber, spring onions Crab, fennel and lime salsa, citrus mayo taco Goats cheesecake, red onion marmalade and toasted walnut (v) Green olive and thyme tapenade, roasted chestnuts and red amaranth pastry cup (vg)





AVO CATERING CO

Christmas Party Menn

£19.95 per person

Please pick one of the following:

Pork and apricot sausage rolls, apple glaze or

Cauliflower cheese, smoked cheddar and leek sausage roll (v)

Chestnut, mushroom and thyme palmiers, green olive tapenade (vg)

or

Feta, chilli jam roasted squash palmiers (v)

Blue cheese, charred sprout and walnut tart (v)

or

Roasted squash, sage and feta tart (v)

AVO Christmas sandwich, local ham, apricot and chestnut stuffing, cranberry sauce.

or

St Ives hot smoked salmon, pickled ginger, wasabi mayo and pickled red cabbage bruschetta.

Mozzarella and sun blushed tomato skewers (v, gf)

Or

Coppa ham, mozzarella and sun blushed tomato skewer (gf)







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Christmas Party Menn

Two of the following sides

Baker Toms Focaccia
Marinated olives, roasted red pepper and artichoke selection (vg, gf)
Beetroot houmous, pistachio dukkah (vg)
Red onion marmalade (vg,gf)

One of the following salads

Cranberry and walnut slaw (v, gf)
Cornish potato, herb and wholegrain mustard salad (v, gf)
AVO Green salad, basil oil, cucumber, sugar snap peas, lemon dressing
One of the following desserts
Cranberry, ginger and dark chocolate tiffin (vg)
Dark chocolate and mince meat brownie.

