



kalm

KITCHEN

Festive Menu
2025



Canapés

Braised Pork belly, spiced sticky glaze, pickled cucumber ribbon and onion crisp

Mini Yorkshire puddings with venison loin, cranberry sauce and crème fraîche

Deep-fried croissant truffle pudding and black garlic emulsion

Soul au vant Smoked salmon, dill mousse and beetroot gel

Pigs in blanket, mustard and parmesan glaze

Pulled beef shin and horseradish cream

Starter

please select one

Camembert, fig and caramelised onion tart

Beetroot cured salmon, heritage glazed beetroot, sorrel and dill

Baby beetroot salad with cranberry, blood orange and crushed walnut (Ve)

Main

please select one

Marinated turkey breast, apple braised red cabbage, charred Brussel sprouts, pommes Anna, Hampshire sausage, pancetta and date stuffing, turkey jus

Braised balsamic beef cheek, truffled & roasted garlic mash, honey roasted heritage carrots, sage & caramelised onion stuffing, madeira jus

Sweet potato and kale Wellington, roasted spiced brassicas (Ve)

Dessert

please select one

Sticky toffee pudding, candied ginger ice cream

Plated Panettone, white chocolate, cranberry bread and butter pudding and clementine custard

Winter berry Kalm mess



**WINE &
EARTH**



Bottomless Package

based on three hours

Enjoy free-flowing wine and beer throughout your event for a truly relaxed and generous celebration.

Champagne Upgrade

Swap your welcome glass of fizz for Champagne to start the evening in style.

Cocktails

A festive cocktail or mocktail served after the meal for a celebratory touch.

Bottled Beer Bundle

A curated selection of 16 bottled beers, beautifully presented in an ice-filled drinks trough.

Make your own Spirt & Mixer

A self-serve setup with spirits, mixers, garnishes and glassware so guests can mix their own drinks.

Drinks Packages

All our packages contain items from our
Drinks Menu



THE NEXT STEPS

Our Process

01 Get in touch

Tell us about your festive event you have in mind so we can begin to develop a plan together and provide you with an initial quotation.

02 Preparation

We will collaborate to create menus and a detailed timeline for your event. Once you are happy with the plan we can mobilise our preparation kitchen, logistics and events teams to prepare our deliverables.

03 On the day

Kalm Kitchen logistics will deliver everything you need for the day, setup and hand over to the kitchen and event team to prepare and serve your food under the guidance of our event manager.

04 Need anything?

Throughout the planning process, before, during and after the event we are always available to answer your questions, manage any changes or just to talk things through.

05 Afterwards

We will clear, pack and clean leaving the event space just as we found it.



Est **1k.** 2008

