



CHRISTMAS

WITH DINNER LADIES

We know that Christmas this year is going to look very different, but we aren't cancelling it! Dinner Ladies are here to deliver style, service, incredible food and fun to your Christmas party, whatever it looks like.

We have come up with a collection of exciting options, from virtual cooking classes to luxury hampers for colleagues or clients and our very own socially distanced supperclub concept for you to book in December.

We understand your different needs and that is why we are totally flexible in terms of arranging your ideal event. Please get in touch and we will find the best option for you and your team.

Thank you for your support, it is always appreciated.



VIRTUAL CHRISTMAS WORKSHOPS

Canapés & Cocktails

If your team needs to enjoy their party from home, treat them to a cocktail and canapé reception whilst they learn how to recreate our signature Christmas canapé.

During the class they will learn how to pickle vegetables, make a potato rösti and top with some interesting flavours as well as mix up two festive cocktails.

Each ingredients gift box includes:

- All ingredients needed to create our signature canapé 'Smoked salmon, potato rösti, tarragon crème fraîche, pickled cucumber'
- All ingredients needed for Hot Spiced Rum cocktail & Gin & red wine punch cocktail
- A jar of chicken liver parfait, cranberry sauce, crackers
- Sloe gin, pork belly & fennel mini Scotch egg, homemade spiced damson chutney
- Dark chocolate, almond, coconut & rum cake
- Branded Christmas card, seeded eucalyptus

Minimum 20 people

Class fee: 20-40 people £15 per head

Over 40 people capped at £600

Ingredients box fee: £40 plus £20 postage



VIRTUAL CHRISTMAS WORKSHOPS

Chocolate truffle class

Learn how to create delicious Belgian truffles, by hand, from raw chocolate ingredients. You will be taught how to mix, pipe, cut, shape, coat and sprinkle some magic on your own hand-made truffles.

Minimum 20 people

Class fee: 20-40 people £15 per head

Over 40 people capped at £600

Add an ingredients box: £35 plus £20 postage

Christmas profiteroles class



Mix and match with a selection of festive fillings and learn how to decorate a christmas pudding top.

Minimum 20 people

Class fee: 20-40 people £15 per head

Over 40 people capped at £600

Add an ingredients gift box: £20 plus £20 postage



“My team recently did a brilliant virtual cooking class for a team event with Dinner Ladies. Unlike many of the options online, it is within budget for smaller groups, was masses of fun and super easy to organise, even last minute. I can't recommend them enough!” - McKinsey & Co

Mince pie class

Learn how to impress family, friends or colleagues with the best homemade mince pies. We will teach you how to dress up some shop bought mince meat and decorate them to perfection.

Minimum 20 people

Class fee: 20-40 people £15 per head

Over 40 people capped at £600

Add an ingredients box: £20 plus £20 postage

Plus add on mulled wine gift £8 per person or pre-batched cocktails £20 per person

All kits include

All ingredients weighed out & ready to use

Company branded Christmas and recipe cards

Company branded box

Sprig of seasonal eucalyptus



Merry Christmas
from
Dinner



Christmas
Dinner Hamper

TRUFFLE
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LUXURY HAMPERS

Available to pre-order, our exclusive hampers are perfect for foodie colleagues or clients as a luxury gift.

Our ultimate hamper includes:

- Our signature chicken liver parfait with cranberry butter
- Miso & salted caramel brandy butter
- Spiced damson apple & ginger chutney
- Selection of hand rolled truffles
- Lambert & Jackson smoked salmon
- Cheese Merchant's Truffle bomb
- Mix & muddle signature Christmas cocktail mix
- Beautiful handmade linen branded tea towel
- Reusable hamper bag

£98 for the luxury hamper

£35 for the classic hamper - get in touch to find out further details.

(plus postage nationwide & VAT)



SUPPER CLUBS

Dinner Ladies brings you an exciting supperclub concept to book for Christmas 2020. With 3 enchanting themes to choose from, your party will dine at the London Rowing Club, seated in groups of 6 overlooking the River Thames.

Welcome cocktails, canapés and a stunning 3 course supper awaits you and your guests in a stylish Christmas grotto. Whilst we need to be seated in 2020, it doesn't mean we can't have fun.



Canapés

Crostini, whipped goat's curd, black garlic
balsamic, fig

Potato rosti, smoked salmon, tarragon creme
fraiche, pickled cucumber

Sherry, honey chicken, rosemary aioli, crispy skin

Starter

Caramelised shallot, heritage cherry tomato, thyme
& goat's cheese tarté tatin, winter leaves

Main course

Fillet of Aberdeen Angus beef, Madeira jus, smoked
almond crumb

Rosemary parmentier potatoes, soy & elderflower
glazed baby beetroot, red chard

Pudding

Flourless dark chocolate roulade, brandy cream,
chocolate bark

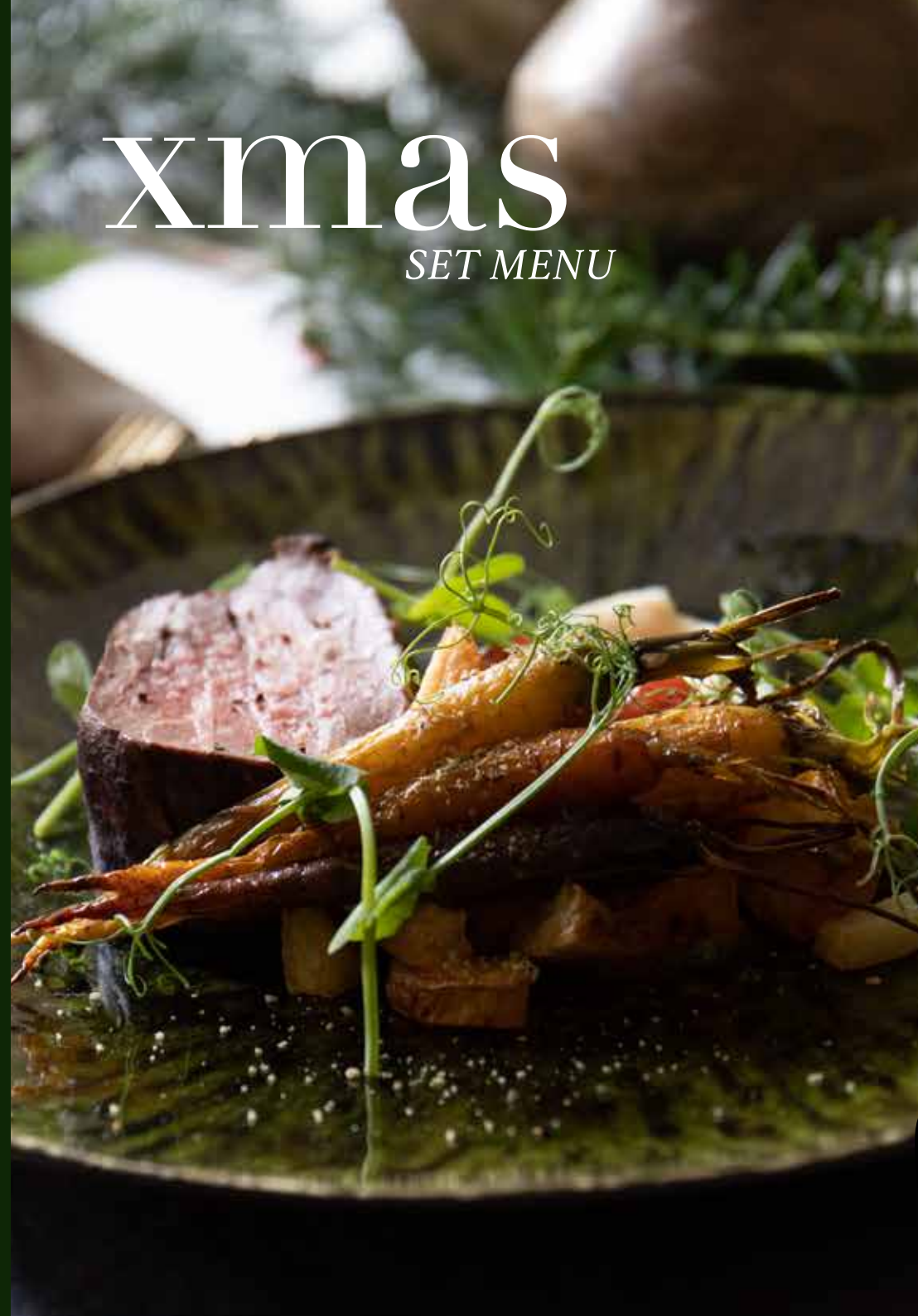
£85 (+VAT) per head inclusive of 4 course

Christmas dinner, welcome cocktail, venue and
staffing costs

Add half a bottle of wine per person £10 per head

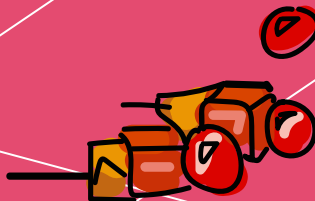
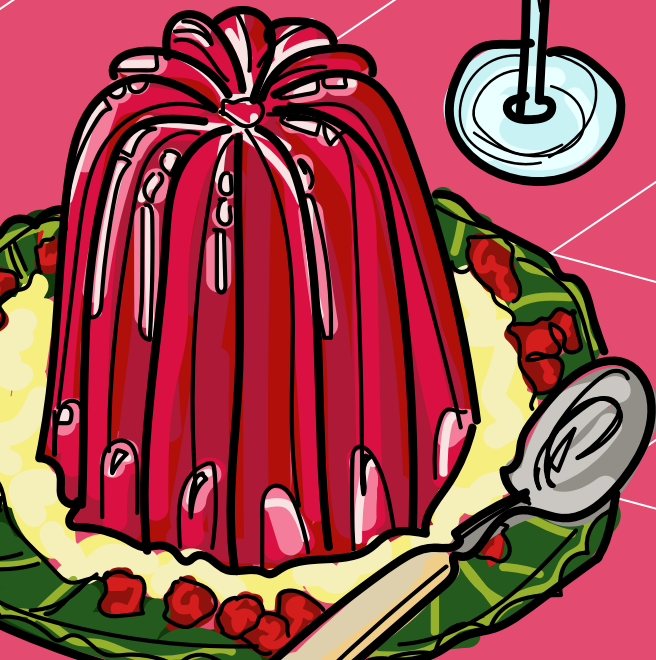
xmas

SET MENU



Kitschmas

SET MENU



Canapés

Cantaloupe melon ball, parma ham, balsamic glaze
Wild mushroom & tarragon vol au vent
Bread sauce & sage stuffing croquettes, cranberry
Devils on horseback

Starter

Ultimate prawn cocktail, sherry marinated tiger prawns, avocado, brown shrimps, marie rose sauce, melba toast

Main course

Turkey kiev stuffed with garlic butter brioche, sage & cranberry
Duchess potatoes, sauteed brussel sprouts, bacon, buttered carrots & peas

Pudding

Zabaglione trifle

£80 (+VAT) per head inclusive of 4 course Christmas dinner, welcome cocktail, venue and staffing costs.
Add half a bottle of wine per person £10 per head



Get in contact to book or
find out more...

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