



MERRY
Christmas

Luca's Events

Luxury Event Catering

Christmas Menu 2026



Luca's Festive Banqueting

EXQUISITE FESTIVE CATERING FOR YOUR PERFECT CELEBRATIONS

Whatever your style or venue, we've got it covered. From intimate gatherings to large scale celebrations, your Festive Party should be fun, relaxed - even an opportunity to dress up - and definitely everything you hoped it to be. Our specialist catering team will ensure that you and your colleagues will truly love our food and service.

Catering Packages

A departure from the ordinary...!

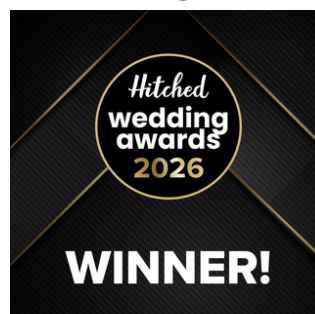
A collection of festive catering packages suitable for most budgets and dining styles. Do you have a different vision for your celebration? No problem, we'll gladly build a bespoke package and set of menus for you!

Team Support

A dedicated catering team to help every step of the way, a relationship driven by service; from first enquiry to the day - about giving you a memorable experience! We are the only caterers in the region with a pristine 5* satisfaction rating over the last six years of operations.

Catering equipment, Cutlery & Crockery

5* fine china and Artisan crockery, as well as high quality cutlery - all included in our packages. This will lift your event immensely and will give it a luxurious feel.





**£12 OR £16 PER PERSON
PLUS SERVICE STAFF**

A CHOICE OF 4, ALLOWING 5 CANAPES PER PERSON - £12PP

A CHOICE OF 6, ALLOWING 8 CANAPES PER PERSON - £16PP

- Chilli & lime baked shrimp crostini (NF)
- Honey glazed pigs in blankets (NF)
- Dry-aged fillet steak with blue cheese mousse (NF)
- Fresh cherry tomato and baby mozzarella bruschetta (V, NF)
- Grilled courgette and smoked salmon crostini (NF)
- Pinchos morunos - marinated spiced lamb skewers (NF)
- Pulled ham hock and cheddar croquetas (NF)
- Chorizo al vino tinto, red wine gel (NF)
- Mushroom & piquillo pepper buñuelos (V, NF)
- Gorgonzola & pear mini tartlet (V, NF)
- Chilli beef tacos, sour cream & guacamole (NF)
- Slow roasted pork belly, apple & celeriac remoulade (NF)

Vegan Canapés

- Spiced bean and courgette bon bon (Ve, DF, NF)
- Beetroot falafels, sweet chilli sauce (Ve, DF, NF, GF)
- Fresh guacamole and pico de gallo crostini (Ve, DF, NF)
- Sweet potato & pico de gallo bruschetta (Ve, DF, NF, GF)
- Pea and potato croquettes (Ve, DF, NF, GF)
- Korean Tempeh and guacamole taquitos (Ve, DF, NF)
- Mini poppadum, sweet & spicy mango salsa (Ve, DF, NF, GF)
- Vegan spiced bean taquitos, fresh guacamole, pickled onions (Ve, DF, NF)



If you have a specific choice of canapés that you prefer, we would love to work with your ideas! The menu is only the starting point - let's go bespoke!



Festive Mexican Buffet

**£38 PER PERSON
PLUS SERVICE STAFF**

We adore Mexican food.. For a Christmas Party with a twist, why not try our hugely popular Mexican Buffet?..

Starters

Taquitos

Soft corn tortillas filled with your choice of grilled chicken, pulled pork, or roasted vegetables, topped with fresh salsa and avocado (DF, NF)

Quesadillas

Flour tortillas filled with melted cheese, served with guacamole, sour cream, and pico de gallo, spinach & grilled peppers (NF)

Chips and Dips

A selection of corn tortilla chips served with salsa, guacamole, and spicy queso dip (NF, GF, V)

Salad:

Mexican Street Corn Salad

Grilled corn, red onion, coriander, cucumber, tomatoes, tossed in a creamy lime dressing (Ve, DF, NF, GF)

Main Dishes:

Chicken Fajitas

Marinated strips of chicken grilled with peppers and onions, served with warm tortillas, iceberg lettuce, cheese, and salsa (NF)

Bean Chili

A hearty mix of black beans, kidney beans, tomatoes, and spices (Ve, DF, NF, GF)

Side:

Mexican Rice

Rice cooked with spices (Ve, DF, NF, GF)

Desserts:

Churros

Fried dough pastries rolled in cinnamon sugar, served with chocolate dipping sauce (V, NF)

Pay de queso

Mexican-style baked cheesecake, salted caramel Or berry compote dressing (V, NF) - vegan & gluten free option available.



A great value festive menu, designed especially for parties booking a Museum Wales venue. Staff and travel costs are charged separately, depending on the service required and venue location.

You can add canapés from our Canapés Menu

Served from a buffet table for guests to help themselves:

Pork, Sweet Chilli & Peppers Posh Sausage Rolls (NF)/ Posh Vegan Rolls (Ve, NF, DF)

Tandoori Chicken Skewers (NF)

Traditional Pigs in Blankets (NF)

Miniature Yorkshire Pudding with Rare Roast Beef & Horseradish Cream (NF)

Sriracha cauliflower wings (Ve, DF, NF)

Onion bhaji's/Vegetable samosas (Ve, GF, DF, NF)

Roasted Potatoes with Garlic & Thyme (Ve, GF, DF, NF)

Add a Sweet Station to have after your Finger Buffet for an additional £6 per person

Mini Mince Pies and two more of the following Mini Desserts of your choice...

White Chocolate and Winter Berry Cheesecake (NF)

Dark Chocolate Tart, Baileys Chantilly Cream (V, GF, NF)

Cointreau Tiramisu (V, NF)

Black Forrest Eton Mess (V, NF)

Apple Pie with Devon Clotted Cream (V, NF)

Belgian Chocolate brownie (Ve, GF, NF, DF)

Lemon Meringue Tart (V, NF)

All dietary requirements catered for.

Festive Rustic Table

3 Course Carvery Buffet

**£39.95 PER PERSON
PLUS SERVICE STAFF**

Main items, served on the buffet

Welsh Topside of Beef with Mustard and Herb Crust served with Horseradish Mayo (NF, DF)

Garlic & Herb Spiced Turkey Crown served with homemade Stuffing Balls (NF, DF)

Poached Salmon Fillet with Pickled Cranberries, Preserved Lemon and Parsley (NF, DF)

Winter Vegetarian Wellington (Ve, DF, NF)

Side Dishes, served on the buffet

Garlic and Herb Roast Potatoes (Ve, DF, NF, GF)

Cranberry and Lemon Brussel Sprouts, Cumin Yoghurt (V, NF)

Roasted Winter Root Vegetables with Fennel (Ve, DF, NF, GF)

Yorkshire Puddings (V, NF)

Pan Juice Gravy (NF, GF)

Festive Sharing Dessert Station

Please choose 3 of the following to be served on the buffet station

Baked Vanilla and Winter Berry Cheesecake (V, NF)

Dark Chocolate Tart, Baileys Chantilly Cream (V, NF)

Black Forrest Eton Mess (V, NF)

Apple Pie with Homemade Custard (V, NF)

Mulled Spiced Crumble with Christmas Pudding Ice Cream (V, NF)

Traditional Christmas Pudding with Brandy Cream (V, NF)





Christmas Dining Menu

£47.50 PER PERSON
PLUS SERVICE STAFF

Please choose two dishes per course and send us a preorder at least two weeks in advance.

Starter

Spiced Roast Parsnip & Red Apple Soup, sage crouton (V, NF)

Smoked Duck Salad, zesty orange salad, torched peach, mango salsa (NF, DF)

Hot Smoked Salmon, Cajun brown shrimp, grilled asparagus, crispy Burford Brown egg

Chicken & Duck Liver Parfait, plum chutney, baby cresses, toasted sourdough (NF)

Juniper-cured Wild Venison carpaccio, pickled cranberries, parmesan shavings, wild rocket (NF)

Caramelised Cauliflower, poached rhubarb, pink grapefruit, fresh herbs (Ve)

Main Course

Rump of lamb, carrot puree, fondant potato, heritage carrots, tenderstem broccoli, rich lamb jus (NF, GF)

Garlic & Herb Spiced Turkey breast, carrot & swede puree, roast potatoes, onion & sage stuffing, roasted root vegetables, cranberry jus (NF, GF)

Mustard & Herb-crusted Roast Beef Sirloin, carrot & swede puree, roast potatoes, roasted root vegetables, pan jus (NF, GF)

Pan-fried Sea Bass, saffron & courgette risotto, sauce vierge (NF)

Mushroom & Chestnut Wellington, squash puree, tenderstem broccoli, potato confit, heritage carrots, onion gravy (V, NF)

Charred purple sprouting broccoli, chimichurri, spiced bean bon bon, poppadum crisps, tarragon oil (Ve, DF, NF)

Dessert

Chocolate and Caramel Slice, Cointreau Chantilly Cream (V, NF)

Tart au Citron, lemon sorbet (V, NF)

Sticky toffee pudding, whiskey toffee sauce, vanilla ice cream (V, NF)

Tangy orange and passion fruit cheesecake, passion fruit ice cream (V, NF, GF)

Winter Berries Cheesecake, fresh berries (V, NF)

Cheese board – a selection of local and continental cheeses, celery, grapes, artisan chutney, breads and crackers (V, NF)



To add a hot drinks station of Cafetiere Coffee and a range of Teas to any of the above menus is an additional £3 per person

Please choose two dishes per course and send us a preorder at least two weeks in advance.



Contact us Here

With us, everything is about you... Everything we do from the initial enquiry to the event day, has the purpose to give you and your guests the fantastic experience that you deserve. We have a perfect customer satisfaction rating of 5*, across hundreds of reviews on various platforms. That is a huge amount of work and many happy customers.

Call us on 01633449875

Email info@lucasevents.co.uk

Also, be sure to visit our website www.lucasevents.co.uk and our Instagram page [@Lucas_Events_Catering](https://www.instagram.com/Lucas_Events_Catering).