Christmas with Square Food

Book Square Food Catering & Events to cater your Christmas party at work. Whether it's drop-off sandwiches, canapés or a full blown feast, we promise to blow your festive socks off.



SQUARE FOOD
CATERING & EVENTS

FESTIVE FEASTING

Buffets Canapés Feasting



Drop off lunches

Our drop off lunches range from sandwiches to buffets, and are a great option for meetings over the festive period, or a way of rewarding your team – our drop off lunches are made up of sandwiches, crisps, baked goods and sweet treats with a festive twist that we can drop off at any time and you can serve when convenient. We can cater to dietary requirements and will always deliver a range of flavours so there's something for everyone.

Starting from £17pp

Contact Us

catering@squarefoodfoundation.co.uk

Festive sandwiches

Roast pulled chicken & bacon
Somerset roast pork, apple, sage mayo
Brie & cranberry
Smoked trout, chive cream cheese & salad
Mushroom & chestnut pâté w/ roast garlic mayo & salad

Sweet treats

Orange, cranberry & chocolate tiffin
Ginger shortbread chocolate slice
Pear & ginger crumble slice



squarefoodfoundation.co.uk/catering-events



Canapés & Bowl food

A hearty catering option for those wanting a staffed event that delivers excellent value. Our team will serve these seasonal, delicious snacks or meals that can be eaten standing up or sitting down. Suitable for all diets.

Starting from £14.75pp

SQUARE FOOD CATERING & EVENTS

Festive feasting

Canapés

Parmesan & thyme shortbread w/ confit tomato & winter pesto

Spiced parsnip & potato rosti w/ ham hock & pickles

Buckwheat blinis w/ smoked trout & dill

Blue cheese cream & pear on chicory

Westcombe cheddar & leek tartlet

Bath soft cheese, roast beetroot & walnut on chicory

Roast squash & sage arancini w/ truffled aioli

Mince pies w/ brandy & orange cream

Salted caramel brownie



Bowl food



North Street Cider braised Somerset pork, creamy mash, roast apple, onion gravy

Beef brisket, horseradish mash, roast carrots, rich jus

Mushroom, lentil & thyme ragu polenta w/ Westcombe cheddar

Roast squash & chickpea curry, rice, greens, crispy onions

North Street Cider braised lentils, cavolo nero, crispy sage, herb oil

Sharing feasts

A fantastically sociable way to eat, our sharing feasts place large platters of seasonal, delicious food in the centre of the table for everyone to help themselves. Going back for more is firmly encouraged! All dietary requirements can be catered for.

Starting from £47.50pp





Starters

Square Food focaccia & Somerset charcuterie board with whipped date butter, Somerset 'nduja butter and seaweed butter

Shallot & Tunworth tarte tatin, Stroud Farm leaves

Roast platter of squash, chestnuts, whipped crispy sage & herb dressing

Mains

Slow cooked pork shoulder with Somerset cider, apple & sage
Red wine braised beef
Whole roast celeriac, sage, hazelnuts
Squash, lentil and nut roast

Sides

Choose from:
Hasselback potatoes
Honey roast carrots & parsnips
Braised red cabbage
Winter greens
Cauliflower cheese
Cider mustard gravy
Celeriac purée
and more!

Desserts

Sticky toffee pudding & clotted cream
Salted caramel & chocolate tart
Vegan spiced apple & blackberry crumble
Mont Blanc w/ mountains of meringue, chestnut purée & whipped cream

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Three course meals

Bring the restaurant experience to you. Our three course sit-down meals are a brilliant option for making a special occasion that bit more memorable. All dietary requirements can be catered for.

starting from £55pp

SQUARE FOOD CATERING & EVENTS

Festive feasting

Starters

Celeriac, truffle & hazelnut soup

Chicken liver parfait, red onion marmalade & toast

Hot smoked Chew Valley trout, pickled shallots & horseradish cream

Cured chalk-stream trout, beetroot, horseradish, apple & dill

Crab, fennel, pickled apple, chilli salad

Mains

Roast Spring Farm chicken & bread sauce, pigs in blankets

Roast vegetable & goats' cheese pithivier

Whole roast celeriac with peppercorn sauce

served with a choice of:

Hasselback potatoes

Thyme & honey roast carrots & parsnips

Braised red cabbage

Celeriac purée

Winter greens

Westcombe cheddar cauliflower cheese

Cider mustard gravy



Desserts

Sticky toffee pudding, toffee sauce & clotted cream

Chocolate delice, berries & crème fraiche

Chocolate & hazelnut torte, spiced pear, vanilla cream

Salted caramel & chocolate tart

Somerset apple & caramel crumble

Spiced apple & blackberry crumble

Crème brûlée with pecan shortbread

Who's cooking?



Stuart Seth

I've spent over 15 years as a chef working across weddings, corporate events and private catering. Along the way, I've cooked at Highgrove for guests including Queen Elizabeth II, Madonna and the Dalai Lama, and led kitchens at Helen Browning's Royal Oak, Ocean Tapas Bar, Quartier Vert and Rocinantes.



Laura Humphreys

I've spent over 10 years as a professional chef, and have been lucky enough to cook for a very varied range of clients and events in London, Bristol and Europe. Prior to joining Square Food, I was working in sustainability. I bring this experience to my approach to cooking!



Barny Haughton

I bring with me over 25 years of experience in hospitality, having worked as a professional chef, pioneering food educator and restauranteur. I've run three award-winning restaurants in Bristol, building a strong reputation for sustainability and championing the highest-quality local, seasonal produce.



Jesse Bryson

As a chef, I've worked in some of London's top restaurants, including St John and Moro. I started as a volunteer with Square Food Foundation in 2025 and have since gone on to teach as part of their flagship training programme, How to be a Chef, and now enjoy working within the Catering & Events team.



Our patron - Josh Eggleton MBE

Josh Eggleton is the founder and executive chef of the Pony family of restaurants, including The Pony Chew Valley, Root, Salt and Malt and The Kensington Arms.
Josh helps with many aspects of Square Food Foundation's work, including supporting our catering operation.

Josh says: "When you book Square Food for catering, you not only get world class food cooked by professionals, but the money you're spending is staying in Bristol and going to a brilliant local cause."

What our customers say:

"Everything was fresh, beautifully presented and full of flavour. We received so many compliments from our guests about the variety, freshness and taste of the food, and the buffet worked perfectly for our event"

"The booking process was incredibly straightforward, the food arrived on time and was delicious. We will definitely be using Square Food Catering and Events again"



Buffets Canapés Feasting

The Square Food difference

Every order you place helps support the work of Square Food Foundation; a food education charity and cookery school based in South Bristol. Our main aim is to make cooking from scratch accessible for people of all ages and abilities.





We run free and subsidised cookery classes from our friendly kitchen in Knowle West, alongside a weekly recipe kit programme and regular school partnerships.

Learning to cook gives people the opportunity to be in control of their health, wellbeing and budgets. Rooted in our local community, we work with groups of people who often face multiple barriers to these opportunities.

Contact Us

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Although Square Food Catering & Events is a seperate business run from a professional kitchen, all the profits go directly to supporting our charitable work.



Enquire now for prices and packages.

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07857 616092

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