

SHOOTS & LEAVES



FESTIVE FEASTING AT HOME

WINTER 2026



HOW IT WORKS

Restaurant-quality feasting, finished at home

Our festive feasting menus merge the comfort of home cooking with restaurant-quality execution. We do the cooking, you take the credit, and you leave the mess, queues & hassle behind.

Every menu is delivered cold, ready for you to finish at home, with simple step-by-step reheating instructions.

If you're local, we may be able to deliver hot in heat-boxes, for an extra delivery & drop-off charge. Pick-up by PedalMe can also be arranged.

To reduce our waste, we can serve your feast in reusable enamel cookware: keep it for a small additional charge, or simply send it back clean.

How our pricing works

Build your feast from big sharers, sides & puddings, then add canapés & finishing touches. Every dish is made for 6 to share, and your quote sets out each element and its cost individually, so there are no surprises.

Minimum spend: £250



CANAPÉS

Something to start the party

Veggie

Sweet Potato Rösti, Salsa Verde
Brie, Cranberry, Filo Cup
Chicory, Gorgonzola, Candied Walnut
Wild Mushroom Puff
Parmesan Sablé, Apple Chutney

Fish

Anchovy, Olive & Guindilla Gilda
Traditional Smoked Trout, Crème Fraîche, Blini
Mini Fishcake, Tartare Sauce, Chive
Prawn Cocktail, Gem Lettuce Cup
Smoked Haddock, Leek Rarebit
Crab Croustade, Celeriac & Apple
Baked Clam, Cider, Breadcrumb

Meat

Chicken Liver Parfait, Shallot Jam, Choux Bun
Devils on Horseback, Prune & Bacon
Alyssa's Sausage Roll, Prune Ketchup
Beef Croquette, Wholegrain Mustard
Hot Swedish Meatball, Dill
Confit Duck Crostini, Cornichon
Jamón, Olive & Guindilla Gilda

Pricing

£21 for 6 of each canapé



BIG SHARERS

The centrepiece of your dinner, each made for 6 to share

Veggie

Wild Mushroom Casserole – £75

Celeriac, Shallot & Oglesfield Pithivier – £85

Fish & Shellfish

Salmon en Croûte – £95

Fillets of Baked Turbot, Tarragon & White Wine – £115

Meat

Confit Duck & Puy Lentils – £115

Porchetta of Rare Breed British Pork – £110

Brined & Roast Free-Range Chicken – £100

Braised Lamb Shoulder – £115

A Proper Beef Bourguignon – £115



SIDES

Pick a few to go alongside your sharers, each made for 6 to share

Spuds

Dauphinoise Potatoes – £40

Truffled Mashed Potatoes – £40

Perfect Ready-to-Roast Spuds – £30

Vegetables

Roasted Pumpkin, Walnuts, Roscoff Onion – £45

Red Cabbage with Apples – £45

Glazed Heritage Carrots – £45

Haricot Beans in White Wine & Parmesan – £45

Cheesy Leeks – £45

Sprouts, Pancetta, Toasted Rye Breadcrumb – £45

Salads

Caesar-Style Green Salad – £40

Beetroot, Crème Fraîche, Mustard, Capers – £40

Seasonal Radicchio & Citrus Salad – £40

Celeriac, Hazelnut & Pear Remoulade – £40

Other Bits

Focaccia – £18

Aioli – £12

Cranberry Sauce – £12



PUDDINGS

And a few finishing touches to complete your feast, each made for 6 to share

Puddings

Sticky Toffee Pudding – £55

Treacle Sponge, Custard – £55

Lemon Tart – £55

Sharing Tiramisu – £55

Apple Pie, Custard – £55

Spiced Carrot & Walnut Cake, Cream Cheese Frosting – £55

Cheese Board

A selection of the finest British & French cheeses,
with grapes & crackers – £75

FINISHING TOUCHES — PRICED SEPARATELY

Bubbly · Wine Pairing · Mince Pies · Flowers · Christmas Crackers ·
Celebration Cake by @RubyMakes

Ask us for pricing on any extras to complete your feast.



GET IN TOUCH

Ordering your feast is simple

If you'd like us to cook for your festive gathering, we would love to hear from you.

Email us with your date, the number of guests, whether you'd like delivery or collection, and the dishes you have in mind.

We will send you a quotation with your menu and every extra you choose, priced individually and clearly. Your feast arrives with simple reheating instructions, so all that's left is to enjoy it.

Delivery is not included in these prices. Minimum spend: £250.

Email: hello@shootsandleaves.london

Phone: 020 3883 8938

