

CHRISTMAS FOOD PACKAGES

KAPITAL

Christmas buffet and set-menu packages are available throughout November and December.



FESTIVE BUFFET

WARM BAKED PRETZELS & BAKED CAMEMBERT ^(V)

CURRYWURST CAULIFLOWER FRITTERS ^(GF) ^(VG)

TRADITIONAL FRIKADELLE MEATBALLS &
FESTIVE SPICED RED CABBAGE ^(VGO)

BATTERED BRATWURSTS & FESTIVE DIPS ^(VGO)

ALPINE SALAD WITH CRISPY BLACK FOREST
HAM, WALNUT & SWEET MUSTARD DIP ^(GF) ^(VGO)

SMOKED MACKEREL PATE, TOASTED SOURDOUGH,
CREME FRAICHE & SMOKED PAPRIKA ^(GFO)

CRISP FRIED PICKLES WITH CURRYWURST MAYO ^(GF) ^(V)

HAUS FRIES ^(VG) ^(GF)

£24.95
PER HEAD

hello@kapitalsheffield.com
0114 399 4825



STARTERS

BEETROOT INFUSED SMOKED SALMON ^(GFO)

Fennel & chicory salad, rye toast, served with dill crème fraiche

HONEY MUSTARD HAM HOCK TERRINE ^(GFO)

With pickled carrot, sauerkraut and pickles, accompanied by rye toast

BLACK FOREST HAM & BURRATA ^(GF)

Walnut and balsamic glaze, garnished with pear and cress

CARAMELISED ONION & ROASTED BUTTERNUT TARTLET ^(VG)

Crumbled feta and pesto tartlet, finished with toasted pine nut salad

SPICED CAULIFLOWER SOUP ^{(GFO) (VG)}

Garnished with toasted pine nuts served with warm bread

MAINS

TRADITIONAL CHRISTMAS TURKEY ^(GFO) OR BUTTERNUT ROAST ^(VG)

With all the trimmings: honey-roasted parsnips, glazed carrots, braised red cabbage, rosemary & garlic roasted potatoes, sage & onion stuffing, mini brat in blanket, and lashings of cranberry gravy

CONFIT DUCK LEG WITH BRATKARTOFFELN ^(GF)

Served with crispy pan fried potatoes, tenderstem broccoli, and peppercorn sauce

PAN-SEARED COD & MUSSEL MADRAS BROTH ^(GF)

Mussels cooked with leeks, samphire, and a white wine madras broth, served with your choice of truffle fries or creamy mash

FESTIVE TAGINE ^{(GFO) (VG)}

Roasted courgette, aubergine, yellow peppers, tomatoes, olives, onions, garlic, and basil, topped with crumbled vegan feta and baked. Served with toasted bread

THE FESTIVE BRAT IN BLANKETS ^{(GFO) (VO)}

XXL bratwurst wrapped in streaky bacon, in a soft brioche roll with melted brie, honey mustard sauce, and crispy onions. Served with sauerkraut, pickles, skin-on fries, and a pot of cranberry sauce for dipping

DESSERTS

CLEMENTINE & PROSECCO TORTE ^{(GF) (VG)}

ginger crumb base with a layer of prosecco and clementine cream filling, finished with a marble glaze

SALTED CARAMEL PROFITEROLES ^(V)

Filled with brandy crème chantilly, dark chocolate sauce, dusted with icing sugar, and garnished with raspberries and mint

CLASSIC MOHNSTRUDEL ^(V)

German poppy seed strudel, served with brandy crème chantilly

THE KAPITAL CHEESE BOARD ^(V)

Yorkshire blue, creamy French brie, smoked applewood cheddar, served with artisan crackers, fresh fruit, and nuts

2 COURSES
£29.95

3 COURSES
£35.50

FESTIVE SET MENU



THE DRINKS

PRE-PAID BAR TAB

Set up a bar tab, choose your limit and we'll provide wristbands for your party!

ICED BIER BUCKETS

Paulaner Munich Lager or Mahou Spanish Pilsner
12 for £60 • 24 for £100

PREMIUM DRINKS TOKENS

Selected draught beers, medium glasses of wine, soft drink or single spirit + mixers.

£6.50 each

WINE & FIZZ

Prosecco Bottles: £30.95

House Wine Bottles: £25.95

English Sparkling Wine: £49.95

Champagne: £75



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Christmas buffet and set-menu packages are available throughout November and December.

Whether it's a big Xmas bash or a festive business knees up, scan the QR code above, fill out the enquiry form and our dedicated events team will get back to you to start planning.

Or get in touch at:

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VESELÉ VÁNŮCE PAL