

P&J LIVE

Christmas Menu Selector
2025

BRONZE

Scotch Broth
Caramelised red onion dumpling

Honey Glazed Ham Hock & Pea Terrine
Piccalilli, apricot & orange gel, watercress and parsley salad

Wild Mushroom Parfait (VE)
*Pickled mushrooms, salt baked celeriac, smoked paprika sunflower seeds,
sourdough croutons and watercress*



Roasted Breast of Turkey
*Ballotine of leg, herb stuffing, pig in blanket, roasted butter fondant potatoes,
honey-basted parsnip & carrot, mustard creamed sprouts and cranberry jus*

Braised Aberdeenshire Brisket of Beef Rossini
*Toasted brioche croute, chicken liver pâté, tenderstem broccoli, dauphinoise potato
and bordelaise sauce*

Beetroot Tart Tatin (VE)
Roasted fondant potatoes, thyme roasted parsnip & carrot, mustard creamed sprouts and cranberry jus



Orange & Clove Panna Cotta
Christmas pudding crumble, caramelised orange segments and orange cracker

Gingerbread Mousse
Mulled wine berry gel, cinnamon crumb, sugared cranberries, chocolate shard and vanilla ice cream

Sticky Toffee Pudding
Butterscotch sauce, vanilla bean ice cream and tablet tuile



Followed by Tea or Coffee and Mince Pies

Lentil & Root Vegetable Soup
Onion bhaji crumb

Honey Glazed Ham Hock Terrine
Minted pea pureé, pea & broad bean salad and pickled shallot rings

Wild Mushroom Parfait (VE)
Pickled mushrooms, salt baked celeriac, smoked paprika sunflower seeds, sourdough croutons and watercress



Roasted Breast of Turkey
Ballotine of leg, herb stuffing, pig in blanket, roasted butter fondant potatoes, honey-basted parsnip & carrot, mustard creamed sprouts and cranberry jus

Charred Sirloin of Beef
Braised onion, sticky pulled brisket, glazed parsnip & carrot, mustard creamed sprouts and cranberry jus

Beetroot Tart Tatin (VE)
Roasted fondant potatoes, thyme roasted parsnip & carrot, mustard creamed sprouts and cranberry jus



White Chocolate & Cranberry Tart
Spiced apple gel, caramelised white chocolate glass and vanilla ice cream

Gingerbread Mousse
Mulled wine berry gel, cinnamon crumb, sugared cranberries, chocolate shard and vanilla ice cream

Sticky Toffee Pudding
Butterscotch sauce, vanilla bean ice cream and tablet tuile



Followed by Tea or Coffee and Mince Pies

SILVER

GOLD

Honey Glazed Ham Hock
Root vegetables and pea velouté

Scottish Smoked Salmon
Crowdie cheese mousse, caper berries and warm blinis

Wild Mushroom Parfait (VE)
*Pickled mushrooms, salt baked celeriac, smoked paprika sunflower seeds,
sourdough croutons and watercress*



Roasted Breast of Turkey
*Ballotine of leg, herb stuffing, pig in blanket, roasted butter fondant potatoes,
honey-basted parsnip & carrot, mustard creamed sprouts and cranberry jus*

Roasted Aberdeenshire Fillet of Beef Rossini
*Toasted brioche croute, chicken liver & truffle pâté, tenderstem broccoli,
dauphinoise potato and bordelaise sauce*

Beetroot Tart Tatin (VE)
Roasted fondant potatoes, thyme roasted parsnip & carrot, mustard creamed sprouts and cranberry jus



White Chocolate & Cranberry Tart
Spiced apple gel, pistachio crumb, caramelised white chocolate glass and vanilla ice cream

After 8 Dark Chocolate & Mint Torte
White chocolate sauce, candied pecan nuts and mint choc chip ice cream

Sticky Toffee Pudding
Butterscotch sauce, vanilla bean ice cream and tablet tuile



Followed by Tea or Coffee and Mince Pies

ENQUIRIES

If you'd like to enquire about holding an event at P&J Live, please contact us at:
sales@pandjlive.com

If you're looking to confirm those last minute details for your existing event please contact
your P&J Live event manager or email us at:
eventdeliveryteam@pandjlive.com

All prices exclude VAT at the current rate



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