

by word of mouth®

Autumn Winter 2020



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**Delivering Joy this Autumn Winter**

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As we look towards the end of 2020 and a year that has temporarily changed the way we work, we have boxed up the BWoM experience and are delighted to present a range of culinary treats that can be delivered to your family, friends, colleagues and contacts.

We can help you say *Happy Birthday, Happy Thanksgiving, Happy Christmas, Thank You* or simply *Hello* in the best way possible.

From a box of seasonal delights to a ready-to-cook dinner, we have combined the best of BWoM with the convenience of delivery .

As always with By Word of Mouth, bespoke options are available. Give us a call on 020 8871 9566 if you would like to chat over your requirements – we would love to hear from you.

Stay safe and well this Winter and we hope to see you soon,

Team By Word of Mouth

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# Seasonal Boxes





# Seasonal Boxes

The BWoM Boxes include a selection of our favourite artisan treats, beautifully packed into an individual box

## Small Box

Wookey Hole Cave Aged Farmhouse Cheddar

BWoM's spiced apple and pear chutney

Artisan biscuits for cheese

Miniature mince pies with a pot of BWoM brandy butter

BWoM's bespoke mulled wine spice mix

Half bottle of port

BWoM's house made plum, apple and cinnamon syrup

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## Large Box

Wookey Hole Cave Aged Farmhouse Cheddar

BWoM's spiced apple and pear chutney

Artisan biscuits for cheese

White truffle honey

Rosemary and garlic marinated baby artichokes

Miniature mince pies with a pot of BWoM brandy butter

House made stollen cake with jewelled fruits

BWoM's bespoke mulled wine spice mix

Bottle of Pommery Champagne

BWoM's house made plum, apple and cinnamon syrup

Please note all items and packaging are subject to availability at the time of booking

# Dinner, Ready to Cook



# Dinner, Ready to Cook

Our chefs have created a delicious dinner menu that they will prepare for you to finish and serve at home (full instructions will be given).

Dietary requirements will be accommodated but may be subject to an additional charge.

## Starter

Sesame crusted tuna carpaccio with chilli spiced yellow fin tuna tartare on pickled mooli with wasabi custard, sugar snaps and chilli rubbed rice paper

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## Main Course

Fillet of beef in a Barolo jus with a truffled mushroom arancini, mushroom puree, king oyster mushroom, buttered spinach and sugared baby carrots

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## Pudding

Sun-kissed Eton Mess: whipped Madagascan vanilla panna cotta with crushed meringues, tropical fruit curd and a passion fruit and mango salad

Please note all items and packaging are subject to availability at the time of booking



# Sweet Additions

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by word of mouth

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Cinnamon & Ginger  
Spiced Biscuits

Allergens:  
Dairy, Egg, Gluten

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Cinnamon & C  
Spiced Bisc

Allergens:  
Dairy, Egg, Glu



# Sweet Additions

Delicious sweet treats available as an addition to your order.

## Mince Pies

Our miniature mince pies are legendary and the perfect partner for our delicious canapes

Choose between almond crusted or plain

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## Chocolate Truffles

Handmade Valrhona chocolate truffles with sea salt

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## Festive Spiced Biscuits

Cinnamon and ginger spiced speculoos biscuits



# Boxed Bottles

Thank you for being a valued  
member of our team this year.



Gusbourne Brut Reserve 2016  
Mature Cheddar, Mustard &  
Cayenne Shortbread



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om  
Mature Cheddar,  
Mustard & Cayenne  
Shortbread





# Boxed Bottles

A wooden presentation box containing your choice of wines and some delicious homemade treats makes the perfect gift for team members, colleagues, friends or family.

## Drinks

Many options are available from Champagne, English sparkling wine and prosecco to red and white wines.

We would be delighted to make recommendations based on your requirements.

## Magnums

We have partnered with *The Magnum Company* to offer our house made nibbles alongside their wooden boxes and magnums of Champagne, wine or spirits.

The boxes can be branded with a name or word of your choice.

## BWoM Bags of Treats

### Savoury

Mature cheddar, mustard and cayenne shortbread

Spiced and roasted nuts

Truffled popcorn

### Sweet

Miniature mince pies

Festive cinnamon and ginger spiced biscuits

Vanilla macarons filled with clementine jam



Please note all items and packaging are subject to availability at the time of booking  
Minimum order: 10 units



# Festive Cookie Art





# Festive Cookie Art

A fun activity for colleagues or friends to practice their decorating skills together.

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## Box Contents

Two cinnamon and ginger spiced bauble shaped cookies

A pack of 4 tubes of decorating icing

Ribbon for hanging the decorated cookies

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Please note all items and packaging are subject to availability at the time of booking  
Minimum order: 10 units

# Wine





**Drinks are available as an add on to your food order**

## **Champagne & Sparkling Wine**

**House Champagne: Louis Boyier Brut NV** £32.00

Crisp and dry with delicate brioche overtones and a long finish

**Gusbourne Brut Reserve 2016** £40.00

Delicate English sparkling wine from the Gusbourne Estate, Kent

**Ruinart Blanc de Blanc** £85.00

Grand Cru Chardonnay has been used to make this Champagne. Citrus, peach and white flower aromas evolve into a fresh and supple palate

## **White Wine**

**Gavi di Gavi, Tonino Deltetto DOCG 2017** £23.50

A fine example of Gavi di Gavi, cultivated in the terroir of Piedmont's finest vineyards. Fresh and easy to drink, with stone and citrus fruit flavours

**Chablis Domaine d'Elise 2018** £27.50

Classic mineral and citrus aromas balanced by layers of rich fruit with refreshing acidity

## **Red Wine**

**Zapallar Reserva Pinot Noir, San Antonio Valley 2018** £20.00

A harmonious example of Pinot Noir – cherry, raspberry palate and a sophisticated finish

**Chateau du Moulin Rouge, Haut Medoc 2015** £30.00

An elegant, smooth Bordeaux with generous flavours of ripe fruit, spice and oak with a subtle finish. Produced by a Chateau with provenance going back thirteen generations

(Prices exclude VAT which will be charged at the prevailing rate)

# Prices

Prices exclude delivery and VAT

## Seasonal Boxes

Small box £60

Large Box £95

## Dinner, Ready to Cook

Three courses for two people £130

Additional guests will be charged at £65 per head

## Sweet Additions

(available as an add-on to your order)

A bag of 12 mince pies £15

A bag of 12 truffles £10

A bag of 12 festive biscuits £6

## Boxed Bottles

A beautifully boxed bottle of wine and bag of treats

Prices start at £49

Magnum prices including a wooden box and bag of treats start at £56

(Nationwide delivery available, lead time for branded boxes applies)

## Festive Cookie Art

Boxed bauble cookies ready for decorating

From £16 per head

## Lead Time

Please give us a week's notice to prepare your order.

If you need an order urgently, please give us a call on 020 8871 9566  
and we will do our best to help.

## Delivery

Delivery is available to addresses located within the M25 and is charged from £15 depending on distance from our HQ and the size of the order. Please call us for a quotation.

## VAT

Prices exclude VAT which will be charged at the prevailing rate.



# Floral Additions





# Floral Additions

Charming florals from one of our floristry partners, Lavender Green, are available as an add on to your order.

## Christmas Wreath

The ultimate handcrafted festive statement, created on a 12" frame. A stunning combination of seasonal foliage and pine cones with dried lavender adding a glorious scent.

£75 + VAT

## Hand Tied Posy (minimum order of 10)

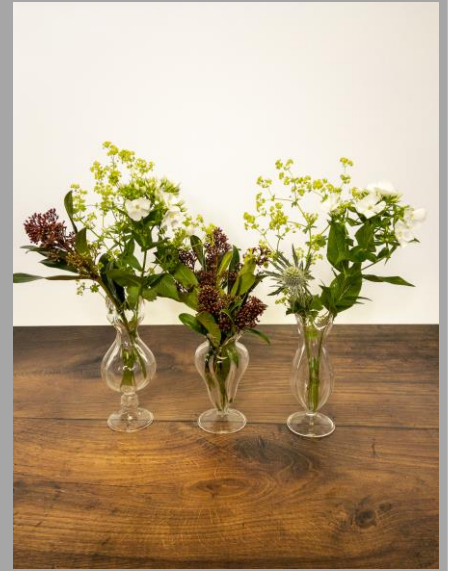
Posies of seasonal flowers make the prettiest addition to a festive gift.

£30 + VAT

## Glass Bud Vases with Seasonal Flowers (minimum order of 10 sets)

A set of 3 beautifully shaped bud vases filled with seasonal flowers in the colour of your choice.

£45 + VAT





# Let's Talk



We would be delighted to chat through your requirements  
and would love to hear from you.

Please give the team a call :

020 8871 9566

Or email us:

[events@bywordofmouth.co.uk](mailto:events@bywordofmouth.co.uk)

We look forward to hearing from you.