CORPORATE CATERING

Christmas Catering 2026

Sushi centrepieces and festive platters for office parties, client events and team celebrations.

SUSHI · POKE · KATSU | K10.COM



CHRISTMAS AT K10

Deck the halls with sushi rolls

Give your team something to talk about. Our Christmas catering brings fresh, colourful Japanese food to the office party, the client drinks and the end-of-year team lunch, with zero prep on your side.

With over 25 years of experience, K10 caters for groups of 5 to 500+ across London. Everything is freshly prepared on the day in our SALSA-approved sushi kitchen.

A BRITISH CLASSIC, JAPANESE STYLE

Our Christmas menu features smoked salmon from H. Forman & Son, the only PGI-certified London Cure salmon and the gold standard for quality.



Christmas Platter

Our festive sharing platter: British, Scandi and Japanese flavours in 74 pieces.



Christmas Rice Ball Platter

Playful festive faces with an onigiri tree at the centre.



Christmas Sushi Tree Centrepiece

A showstopping centrepiece, built on site at your event.

FESTIVE SHARING

Christmas Platters



Christmas Platter £109

74 PIECES

A bold mix of British, Scandi and Japanese flavours: a British classic of London Cure oak smoked salmon and cream cheese, our take on Scandi gravlax using mirin and beetroot, and the pure, fresh Japanese flavour of salmon and ikura roe.

Nigiri: H. Forman & Son smoked salmon and cream cheese with fresh dill; mirin and beetroot gravlax salmon with beetroot mayo and red cress; prime salmon topped with ikura roe.

Uramaki: H. Forman & Son smoked salmon, cream cheese, fresh dill and cucumber, dusted in umami-rich nori powder.

Allergens: Wheat, Egg, Fish, Soya, Milk, Mustard, Sesame



Christmas Rice Ball Platter £79

14 RICE BALLS + 1 ONIGIRI TREE

Rice balls and onigiri filled with cooked salmon in a creamy goma (sesame) dressing.

Wrapped in prime salmon, cucumber, red and yellow pepper, with hand-cut nori details for a playful festive finish.

Allergens: Wheat, Egg, Fish, Soya, Milk, Mustard, Sesame



ADD A CENTREPIECE

The K10 Christmas Sushi Tree

Our chefs build each tree by hand: tier upon tier of fresh sushi rolls and salmon nigiri, finished with Aonori-dusted rolls and a golden star on top. It's the one your guests will photograph before they eat.

The perfect finishing touch alongside our Christmas Platter for office parties, client receptions and festive events.

- **Built on site by our chefs at your event**
- **Pairs perfectly with our Christmas Platter**
- **Limited availability in December, so book early**

PRICE

On application

Price depends on quantity and location.
Email enquiries@k10.com for a quote

Allergens: Wheat, Egg, Fish, Soya, Milk, Mustard, Sesame

MAKE IT A FULL SPREAD

More from our catering menu



Sushi sharing platters
Classic, vegan, deluxe and sashimi

Skewers & gyoza
Ideal for drinks and canapé-style service

Poke bowls & hot dishes
Individual meals for team lunches

Live sushi chefs
On-site theatre for 50 to 250+ guests

Sushi masterclasses
A hands-on Christmas team activity

Bespoke centrepieces
Your colours, logo or theme in sushi

HOW TO ORDER

Book your Christmas order

1. **Email us** at enquiries@k10.com with your date, delivery address and guest numbers.
2. **Tell us about dietaries** and any allergies, and we'll tailor the menu to suit.
3. **We confirm** your menu, pricing and delivery slot, then prepare everything fresh on the day.

DECEMBER BOOKS UP FAST

Book early to secure your date

Please give at least 48 hours' notice for platters. Sushi trees and larger or bespoke orders need a little longer.

enquiries@k10.com
k10.com/corporate-catering-london

Christmas menu allergens: Wheat, Egg, Fish, Soya, Milk, Mustard, Sesame. All orders subject to availability and confirmation; full allergen information is available on request.