



FINGER BUFFETS

SERVED ON A GARNISHED PLATTER WITH A MIXTURE OF WHITE & GRANARY
MINIMUM OF 6 PEOPLE

A: (VEGETARIAN)

SANDWICHES

HOUMOUS AND ROASTED PEPPERS (V)
PESTO, MOZZERELLA & TOMATO (V)
FREE RANGE EGG MAYONNAISE (V)
MATURE CHEDDAR CHEESE AND ONION MARMALADE (V)

SAVOURIES

CHEESE & ONION ROLLS (V)
SPICY SWEETCORN FRITTERS (Vegan) (GF)
VEGETARIAN MINI QUICHE (V)
MOZZARELLA, PESTO & OLIVE CROSTINI (V)

CAKES

CARROT & ORANGE
CARAMEL SHORTBREAD
FLAPJACKS
LEMON DRIZZLE

£10 PER HEAD

B:

SANDWICHES

ROAST CHICKEN AND CRANBERRY SAUCE
TUNA MAYO
CHORIZO & MOZZERELLA
HAM, DIJON MUSTARD & TOMATO

SAVOURIES

OATCAKE TOPPED WITH GOATS CHEESE & ONION MARMALADE (V)
SAUSAGE ROLLS & KETCHUP
SPANISH TORTILLA (V)
SPRING ROLLS WITH SWEET CHILLI DIP (V)

CAKES

STICKY GINGER CAKE
LEMON & PEPPER SEED
CARROT & ORANGE
FLAPJACK

£11 PER HEAD

C: GOURMET

SANDWICHES

SMOKED SALMON & CREAM CHEESE
SMOKED HAM & BRIE
BACON, AVOCADO, LETTUCE & TOMATO
CHICKEN, BACON & MAYO & LETTUCE

SAVOURIES

MINI YORKSHIRE PUDDINGS
DUCK SPRING ROLLS
PEA & MINT FRITTERS (V) (G)
PERL LAS, PEAR & WALNUT CROSTINI (V)

CAKES:

PORTUGUES CUSTARD TART
CHOCOLATE FUDGE CAKE
COFFEE & WALNUT CAKE
SALTED CARAMEL & CHOCOLATE BROWNIE
£13 PER HEAD

BUFFET IDEAS

(PER PERSON BASED ON A MINIMUM 10 PEOPLE)
THE FOLLOWING ARE JUST IDEAS, IF YOU WISH ANYTHING ELSE PLEASE LET US KNOW.

MAINS (£4.00 PER HEAD)

PEMBROKE HAM, SALAMIS, CHORIZO, SMOKED BLACKY HAM MEAT PLATTER
HOMEMADE QUICHE (VARIOUS FLAVOURS)
SPANAKOPITA (SPINACH, & FETA FILO PIE) (V)
CORNED BEEF HAS PIE

HOT DISHES (£6.00 PER HEAD)

MOROCCAN TAGINE
(CHICKEN OR SWEET POTATO (V) WITH PRESEVED LEMONS, OLIVES & APRICOTS)
COQ AU VIN
(SLOWED COOKED CHICKEN WITH RED WIINE, SMOKED BACON, MUSHROOMS & ONIONS)
LASAGNE (BEEF OR ROASTED VEGETABLE) (V)
CHICKEN OR PANEER (V) TIKKA MASALA CURRY
AUBERGINE, RED LENTIL & PEPPER MOUSSAKA (V)
LAMB & FETA MEATBALLS WITH A RICH TOMATO SAUCE
CHICKEN CACCIATORE (RED WINE, TOMATOES, PEPPERS & OLIVES)
SPANISH STEW (CHORIZO, CHICKPEA & POTATO)

SALADS (£3 PER HEAD)

BULGUR WHEAT WITH MINT, CORIANDER AND PARSLEY (V)
NEW POTATO SALAD (RED ONION, GREEK YOGHURT & CHIVES (V)
CREAMY COLESLAW WITH APPLE (V)
GREEN BEANS WITH A PEPPER & TOMATO SAUCE (V)
ROASTED MEDITERRANEAN VEGETABLES WITH A BALSAMIC DRESSING (V)
CAPONATA (AUBERGINES, PEPPERS, CELERY, CAPERS, PINENUTS, RAISINS) (V)
BEETROOT, CARROT & SULTANA SALAD (WITH CHILLI, OLIVE OIL & CORIANDER DRESSING) (V)
PASTA SALAD WITH PESTO, & ROASTED CHERRY TOMATOES (V)
WALDORF SALAD (CELERY, APPLE, GRAPE& WALNUTS IN A MAYO & YOGHURT DRESSING) (V)
ROASTED SWEET POTATO, GOATS CHEESE AND A SOY BALSAMIC DRESSING (V)
GREEK SALAD (TOMATOES, CUCUMBER, RED ONION, OLIVES, FETA & A LEMON & THYME DRESSING) (V)
CAESER SALAD (ROMAINE LETTUCE, PARMESAN, CROUTONS, CAESER DRESSING) (V) **ADD CHICKEN £1.50**
GREEK ORZO SALAD (WITH CHERRY TOMATOES, CHICKPEAS, KALAMATA OLIVES, FETA, CUCUMBERS WITH A LEMON & DIJON MUSTARD DRESSING) (V)

SIDES AND VEGETABLES (£3.00 PER HEAD)

BUTTERED NEW POTATOES & CHIVES (V)
ROASTED NEW POTAOES WITH GARLIC & ROSEMARY (Vegan)
TUMERIC RICE (VEGAN)
POMMES BOULANGERE (V)
(SLOW ROASTED SLICES OF POATOES & ONIONS, WITH STOCK, HERBS & BUTTER)
CREAMY MASH (V)
SWEET POTATO DAUPHINOISE (V)
(WITH ONIONS, CREAM, GARLIC & PARMESAN)
MEDLEY OF GREEN VEGETABLES(V)
ROASTED SWEET POTATO WITH RED ONION & SMOKED PAPRIKA(Vegan)
VICHY CARROTS (SLOW COOKED WITH TARRAGON, STOCK & BUTTER) (V)
PROPER CAULIFLOWER CHEESE(V)
RATATOUILLE(Vegan)
BRAISED RED CABBAGE(Vegan)

HANDMADE DESSERTS AND CAKES (£4.00 PER HEAD)

(12 PORTION)

PISTACHIO CAKE (GLUTEN FREE)
CHOCOLATE TORTE
NEW YORK CHEESECAKE
CHOCOLATE BROWNIE BAKED CHEESECAKE
COFFEE & WALNUT CAKE
LEMON MERINGUE CAKE
TARTE AU CITRON
CARROT CAKE WITH PINEAPPLE AND RUM
VICTORIA SPONGE
STICKY TOFFEE PUDDING

HANDMADE LOAF CAKES

£16 EACH (8 PORTIONS)

CARROT AND ORANGE

STICKY GINGER CAKE

LEMON DRIZZLE

LEMON & POPPY SEED

TRAY BAKES (£3.50 PER PORTION)

FLAPJACKS

CARAMEL SHORTBREADS

CHOCOLATE FRUIT AND NUT SQUARES

EXTRAS

CUTLERY, CROCKERY, GLASSWARE 60p PER ITEM

STAFF £15 PER HOUR MINIMUM 4 HOURS