



Buffets, canapes, hot snacks

We can make a range of buffet and canape buffets for **50-450 guests**
Below are some example packages, plus we can make bespoke buffets or enhance with listed individual items

Cold finger buffet/ sharing platters

- Sandwich selection
- Italian cold meats
 - Sausage rolls
 - Pasta
- Cheese and crackers
 - Large gala pie
- Roasted meat carved
 - Mini pork pies
 - pickles and dips
 - bread/ bread sticks
 - Mixed fruit or cakes
 - Crisps and salad

Cooked Buffet

- Mini hog rolls
- Mini jacket potato
- Meat and veggie pasties
 - Sausage rolls
 - Tempura prawns
- Mediterranean skewers
 - Halloumi skewers
 - Potato salad
 - Coleslaw
 - Mix leaves

Mediterranean sharing platter (meat of vegan)

Italian meats collection or cheese (vegan), couscous, pitta, vine tomatoes, hummus, tzatziki, pickles, cucumber, olives, crackers

Meat sharing platter

Containing Chorizo, Parma ham, Milano salami, beef bresaola, fennel salami, Sour dough bread, salad and pickles

Cheese sharing platter

A wide range of British and European cheeses, crackers, bread sticks, salad and pickles
Or upgrade to "Ploughman's buffet" as above with various premium pork pies from

Late evening snack – mix and match

Hot dogs roll with relish
Bacon or sausage in brioche baps
Jacket potatoes – various fillings
Hot nachos sharing platters (meat or vegetarian)

Fruit or cake sharing platters

Unlimited tea and coffee station

A range of self-serve teas, coffees and biscuits (unlimited during duration of service)



Individual Canape and Buffet items

Traditional French canapes mixed selection with: Mandarin & Prune with Smoked Duck on White Bread, Artichoke & Tomato on White Bread Prawn, Basil-flavoured Cheese & Tomato Mini Brioche, Blue Cheese (fourme d'Ambert), Pear & Fig on Special Grain Bread, Trout Roe, Smoked Trout & Cucumber on Black Bread, Vegetables on Nordic Bread, Ham & Fig Butter on Olive Bread, Smoked Salmon, Lemon-flavoured Cheese & Cucumber Mini Brioche.

Meat canapes. mixed selection of Minted Pea & Ham Tartlets, Beef Bourguignon, Chicken & Mushroom Vol au Vents and Roast Red Pepper & Goats Cheese Quiche

Vegetarian canapes mixed selection of Mini Goats Cheese & Red Onion Tart, Roasted Red Pepper Vol Au Vent, Mini Three Cheese Quiche and Mini Wild Mushroom Tart

Gluten free and vegan Indian savoury canapes. mixed selection of Onion Bhajis - Spiced onion blended with gram flour and special spices, Samosas - Seasoned vegetable mix in a crispy pastry, Pakoras - Potato and vegetables combined together with special spices (**GF, VEGAN**)

Mini samosa triangles packed full of delicious vegetables and rich spices wrapped in a light, crispy filo pastry triangle

Mini Scotch egg seasoned pork sausage meat filled with creamy egg mayonnaise coated in golden breadcrumbs

Mini duck spring rolls filled with succulent duck, oriental vegetables and hoi sin vegetables and hoisin sauce filling

Traditional mini quiches encased in stone oven baked, shortcrust pastry. Mixed selection including: Cheese, Onion and Chive, Tomato & Basil, Mushroom & Cheddar cheese, and Stilton & Broccoli.

Falafel balls made with chickpeas and onion (**VEGAN**)

Falafel balls made with beetroot, carrots, onion, chickpeas and flavoured with sweet apricots lightly spiced (**VEGAN**)

Falafel balls made with sweet potato, chickpeas, tomato, apricot for a hint of sweetness and a blend of spices (**VEGAN**)

Cheese and Onion lattice fingers in a flaky pastry lattice

Onion Bhajis - Indian style made with fresh onions and blended with authentic spices (**VEGAN**)

Baby camembert round encapsulated in a lightly seasoned batter and toasted breadcrumb

Giant king prawns in garlic dressing (**GF**)

Tempura battered king prawns

Mini Yorkshire puddings (beef, horseradish crème fraiche / Chicken and recurrent)

Mini toad in the hole (beef, horseradish crème fraiche / Chicken and recurrent)



Pigs in blankets (GF available)

Smoked salmon canapes/ blinis

Cocktail sausages

Mini Cheese burgers - Mini burger, ketchup, fried onion, Cheddar... these minis have all that we love so much in a cheeseburger but more convenient, easier to eat

Buffet sausage rolls

Whole garlic mushrooms coated in golden breadcrumbs

Mini Fish and chips – Tender piece of bite sized battered cod on a fried potato base, lightly salted

Mini red caramelised onion and goats cheese tartlets **(GF available, VEGAN)**
(we can put a wide range of fillings into **gluten free** tartlet cases)

Mini bruschetta – fresh tomato, basil, balsamic vinegar and seasoning **(VEGAN)**

Mini potato skins that are bite-sized spuds, loaded with smoked bacon and British cheddar **(GF)**

Moroccan Cauliflower Bites - Gluten free and vegan Moroccan style spiced quinoa breadcrumbs.
(GF, VEGAN)

Breaded Chicken Goujons - The light, crisp and tasty Gluten-free breadcrumb doesn't compromise on taste or texture **(GF)**

Gluten Free Garden Vegetable Goujons - vegetarian goujons made from potatoes, carrots, peas and sweetcorn with a Gluten free batter and crumb coating **(GF, VEGAN)**

Gluten Free Pork & Carrot Meatballs - All the pork used in these meatballs has been produced from British farms and has the Red Tractor Food Assurance Scheme stamp of approval. **(GF)**

Gluten Free Breaded Chicken Bites – Succulent 100% chicken breast fillet, covered in a thin, crispy, Gluten free breadcrumb coating **(GF)**

Gluten Free Breaded Salmon Fingers - salmon fillet fingers in a Gluten free coating **(GF)**

Alternatively, for a complete service, ask about:

- Our staff solutions,
- Plate, crockery and glass hire

If there is something not our list, please ask as we are happy to create bespoke meals





Served Main meal options - Cooked fresh to order

We can make a range of hot staff served meals for 50-400 guests
All meals can be supplied in a variety of dietary requirements such as nut free, gluten free, vegetarian, vegan, halal, dairy free

▪ **Pie and mash**

Our meal offers a choice of freshly prepared pies

- Traditional mince beef
- Chicken and mushroom
- Steak and ale
- Roasted Veg
- Cauliflower and cheese
- cheese and onion
- Fisherman's pie

all the above served with Mash, mushy peas and gravy_



▪ **Roast chicken or nut roast**

Roasted chicken breast or vegan nut roast with (mash, roast or boiled potatoes), choice of veg and thick gravy

▪ **Chicken hotpot**

Hot and filling, our chicken hot pot is served with seasonal veg and crusty bread



▪ **Bangers and Mash**

A delicious range of premium sausages, served with mash, mushy peas and onion gravy

▪ **Yorkshire Bangers and Mash**

A delicious range of premium sausages, served with mash, mushy peas and onion gravy in a giant Yorkshire pudding



(for the above please contact us for a quotation)



- **Open Fajita**

Chicken or vegetarian fajita, served with chargrilled peppers, wrap, Mexican side salad, dips and sauces and garlic bread

- **Curry**

Chicken or vegetable curry, served with basmati rice, sauces and dips, mini naan and onion bhajis

- **Lasagne**

Beef or vegetarian lasagne, served with side salad and garlic bread

- **Jacket Potato**

Oven baked jacket potatoes served with choices such as:

- cheese
- beans
- chilli con carne
- tuna and sweetcorn

All the above served with a side salad

- **Beef or vegetable stew with dumplings**

A delicious heart-warming stew, with a variety of seasonal ingredients, served with crusty bread

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- **Various Pasta dishes**

A wide variety of pasta dishes can be supplied such as:

- chicken, ham or veg carbonara
- prawn alfredo
- spaghetti bolognaise
- Beef ragu
- Penne alla norma
- Linguine Arrabbiata

A wide variety of pastas, flavours and styles available, all served with a seasonal side salad and garlic bread



(for the above please contact us for a quotation)



- **Bunny chow**

An authentic South African (Durban) curry served in a half loaf of bread, served with side of Mrs balls Chutney

- **Toad in the hole**

The classic British dish of sausages in a bed of freshly made batter, served with a choice of veg and delicious gravy

- **Shepherd's Pie**

A meaty or vegetarian tray baked shepherd's pie, topped with dairy free mash and served with seasonal veg and thick gravy.

- **Full English breakfast/ sausage and bacon baps / sausage rolls**

For the right start to a day, party or conference – or maybe that late night snack, we can serve up premium breakfast baps of various fillings, plus the option of a full English breakfast prepared and served to order

- **Canapes, Buffets and grazing tables**

We have a huge range of canapés, buffet and grazing table options to serve large or small parties – see our separate menu
Alternatively, for a complete service, ask about:

- Our staff solutions,
- Licenced bar,
- Plate, crockery and glass hire
- additional menus for buffets, canapes, starters or desserts



(for the above please contact us for a quotation)



The following are just a selection of starters we have previously provided, if you would like something specific we will only be too pleased to make it for you.

Starters

Jellied eels and crusty roll

Mixed seafood and crusty roll

Prawn cocktail with buttered brown bread

Seasonal soup and crusty roll

Melon and summer fruits with fruit coulis

Melon and parma ham

Olive, hummus, pitta bread

Bruschetta

Caramelised onion and goats cheese tart

Caprese Salad

Sharing platters (for 4 to 5 people)

Cold meat platters

Veggie platters

Cheese platters

(Hot) Nachos platters

Fruit platters or cake platters



Dessert Menu

All desserts may come with choice of cream or custard

Traditional hot desserts

Apple pie

Sticky toffee pudding

Hot chocolate sponge with hot chocolate sauce

Crème Brulee with short bread biscuit

Cookie dough cheese cake

Chilled desserts

Eton mess

Black Forrest chocolate gateau

Mini profiteroles

(Various) cheese cake

Millionaire tart with fruit coulis

Chocolate Brownies

Tiramisu

Lemon mousse

Sea salt caramel mousse

Fresh fruit salad with cream

After dinner

Belgium petite fours (3 per guest)

After dinner mints selection

Cheese board (from)

All prices are per person and may be subject to vat where applicable



Just a few examples

