

CANAPÉS SET MENU ONE

from £13 per person

1. Carmel wild mushrooms tartlets

(vegan)

Freshly pickled wild mushrooms slow roasted with red onions jam and fresh herbs finished in crispy mini tarts

2. Roasted pumpkin and glazed fig Tartine vegan

(gluten)

Roasted pumpkin and glazed figs presented on rye bread with olive oil and baby basil

3. Cranberry marmalade, Chestnuts & brie cheese bruschetta Veggie *(dairy, g/f)*

Slow roasted chestnuts blended with cranberry marmalade and fine brie cheese sourdough & cress

4. BBQ Turkey skewers

Turkey breast cubes marinated with barbecue sauce then flame grill.

5. Coronation Chicken Tartlets

(egg, gluten)

Slow cooked chicken supreme chopped and mixed with coronation spices raisins served in mini tarts

6. Beef stuffed Mini Yorkshire pudding

(egg,gluten,dairy)

freshly baked Mini Yorkshire pudding filled with beef & topped with horseradish cream

7. Atlantic Prawns Cocktail

(crustacean, eggs)

Freshly caught prawns with avocado, lettuce & classic merry rosemary sauce in mini crispy tarts

8. Smoked Salam Cream Cheese blinis

(dairy,gluten,egg)

Scottish smoked salmon mini roses served on dill cream cheese and blinis.

9. Mini Black Forest donuts and mini cheesecakes

(dairy, gluten)

SERVICE WITH PROFESSIONAL STAFF AND ALL SETUP INCLUDING CHINA

CROCKERY AND SILVER CUTLERY IS AVAILABLE !



CANAPÉS SET MENU TWO

from £9 per person

1. Crushed Avocado roasted peppers bruschetta. vegan (gluten)

Crushed avocado blended with lemon juice, fresh herbs, and pepper on crispy sourdough

2. Crispy Cheese bits with cranberry marmalade. Veggie (gluten free,Dairy)

3. BBQ turkey skewers

Turkey breast cubes marinated with barbecue sauce then flame grill.

4. Mini scotch eggs (gluten,mustard)

Fresh pork mince marinated with spice and herbs, breadcrumb and deep-fried served with mustard mayonnaise

5. Tempura king prawns (gluten,crustacean)

freshly caught King prawns deep fried with silky tempura butter.

6. Smoked Mackerel pate bruschetta (Fish,egg,dairy)

Smoked mackerel blended with fresh herbs and spice and cream cheese served on crispy sourdough

7. Mini Cheesecakes (dairy, gluten)

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FESTIVE FINGER BUFFETS SET MENU ONE

from £13 per person

1. Slow roasted turkey & cranberry sauce sandwich on multi grain bread (egg,gluten)
2. Prawns Cocktail sandwiches on brown bread (gluten,egg,crustacean)
3. Beef chilli corn carne wraps (gluten,soy)
Beef mince slow cooked with red beans with Mexican spices wrapped in tortilla wrap with fresh salad & sauce
4. Roasted chestnut lettuce and Brie cheese wraps veggie (nut,dairy,gluten)
5. Mini selection of vegetarian quiche (gluten,egg)
Assorted selections of veggies Mini quiches , silky texture baked on low heat
6. Mini cocktails sausages (gluten, Mustar)
Roasted in honey mustard glaze . Served with mustard dip
7. Hummus and falafel wraps vegan (gluten)
Freshly made homemade hummus and hand crafted falafel with fresh salad in grilled tortilla wrap
8. Roasted pumpkin, wild rocket and redcurrant jam bruschetta vegan (gluten)
9. BBQ turkey skewers
Turkey breast cubes marinated with barbecue sauce then flame grill.

FINGER BUFFET SET MENU TWO

from £8 per person

1. Roasted Turkey & cranberry sauce sandwiches on seeded bread. (gluten)
Hand chopped roasted turkey breast mixed with herbs & cranberry sauce served in triangle sandwiches.
- 2- BBQ turkey skewers
Small cubes of turkey breast marinade with bbq sauce and flame grilled .
- 3- Hand made Sausage Roll (gluten)
Pork Mince meat marinated with herb and spices rolled in puff pastry & baked till golden Brown.
- 4- Coronation chicken wraps (gluten)
Chicken breast cubes, hand, diced mixed with coronation sauce, red & cucumber and tomato in tortilla wrap
5. Hummus and falafel wraps (gluten)
Freshly home-made Hummus and falafel bind with crispy lettuce & marinated cucumber served in grilled tortilla wraps.
- 6- Crushed avocado and roasted paper bruschetta (gluten)
Crushed avocado, roasted paper mixed with lemon juice, fresh herbs on sourdough crispy bread.

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FESTIVE HOT MEALS | BUFFETS SET MENU ONE

from £15 per person

1. Stuffed Roasted Turkey Breast

(gluten)

Served with roasted pigs in a blanket roasted potatoes, glazed carrots, roasted parsnip, Brussels sprout and buttered green and gravy.

2. Slow roasted aged beef sirloin joint

(fish)

Served with roasted pigs in blanket roasted potatoes, glazed carrots, roasted parsnip, Brussels sprout and buttered green and gravy.

3. Pan Seared filet of Sea bass or cod

Served with cream leeks, Savory cabbage spinach, peas and lemon

4. Nut roast Vegan

(nuts, gluten)

Served with roasted potatoes, glazed carrots, roasted parsnip, Brussels sprout & buttered green & vegan gravy.

5. Christmas pudding or Sticky Toffee Pudding

(gluten, dairy)

Served with vanilla custard and honey comb crunch

DESSERT:

1. Christmas pudding or Sticky toffee pudding or lemon passion fruit cheesecake

(gluten, dairy)

Served with vanilla custard and honey comb crunch

FESTIVE HOT MEALS | BUFFETS SET MENU TWO

from £10 per person

1. Stuffed Roasted Turkey breast

(gluten)

Served with roasted cocktail sausages roasted potatoes, glazed carrots, roasted parsnip, Brussels sprout and buttered green and gravy.

2. Roasted cod filet

(fish, dairy)

Served with creamy leeks potatoes, glazed carrots, roasted parsnip, Brussels sprout and buttered green and gravy.

3. Nut roast vegan

Served with roasted potatoes, glazed carrots, roasted parsnip, Brussels sprout and buttered green and vegan gravy.

DESSERT:

(supplement £2 pp)

1. Christmas pudding or Sticky toffee pudding or lemon passion fruit cheesecake

(gluten, dairy)

Served with vanilla custard and honey comb crunch

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