

PRIVATE CATERING MENU

We aim to offer a unique service by providing our customers with a menu customised to their individual needs. We are happy to tailor the menu to suit your budget and occasion and are only too willing to offer input and ideas. Please give us a call or e-mail to discuss your own requirements.

We make our own sandwiches as well as all our own fillings and because of this we know exactly what is in each item that we sell. We believe this sets us apart from our competitors and our customers tell us that is why they continue to come back.

Our eggs are free range and bread is freshly baked daily.

Our platter selections may vary slightly according to seasonal availability, but will always be replaced by an alternative of similar quality and value. We require at least 48 hours' notice prior to an event and to avoid disappointment please book as early as possible. We require payment on collection/delivery of buffet food unless otherwise agreed.

We also offer our own crockery and glasses for hire. We can provide disposable plates, cups, serviettes etc. at a reasonable cost. A nominal charge will be made for breakages.

We offer free weekday delivery for orders over £20.00 locally (within 5 miles). Delivery £10.00 + VAT at weekends within 5 mile radius.

Please note that all prices exclude VAT.

WAITRESS SERVICE

Staff to serve and clear from £17.50 + VAT per hour per staff member. You will need to allow one staff member to serve, per 15-20 guests.

CROCKERY, CUTLERY AND GLASS HIRE

Crockery, glasses and cutlery: £0.25p per item + VAT.

CANAPÉ PLATTER FROM £1.30 PER ITEM + VAT

This is a small sample of the Canapé menu, please contact us to discuss ideas and suggestions to suit your event. We have an extensive list of alternative ideas on our website.

Mini lamb kofta meatballs with tzatziki dip
Mini Peking duck pancakes with plum sauce tied with a chive
Little gem lettuce with mini Caesar salad
Lime marinated chicken skewers with avocado crema dip
Rare roast beef with wholegrain dressing in pastry tartlets
Thai bean sprout chicken served on Chinese spoons
Tiger prawns wrapped in mange tout
Homemade mini quiches
Prosciutto fig skewers
Mini pavlovas with fresh fruit and cream
Mini sweet tartlets with rainbow fruits
Chocolate dipped strawberries

TRADITIONAL AFTERNOON TEA £12.50 PER HEAD + VAT

A selection of white and granary sandwiches with homemade fillings such as smoked salmon & cream cheese, prawn & Marie rose sauce, coronation chicken, egg and cress, etc.

Selection of savoury snacks such as prawn tartlets, cocktail sausage rolls, scotch eggs, homemade quiche.

Selection of homemade cakes, meringues with fruit & cream and homemade scones with jam & cream.

Tea, coffee orange juice and water

CLASSIC BUFFET MENU £7.95 PER HEAD + VAT

A selection of sandwiches made from freshly baked white and granary bread, accompanied by our varying daily special bread option such as mini freshly baked rolls, mini focaccia and ciabatta or baguette portions. These are filled with a selection of homemade fillings, such as Cheddar cheese & tomato, roast ham & pickle, egg mayonnaise & cucumber, tuna mayonnaise & sweetcorn.

Hand cooked potato chips.

Selection of mini decorated cakes and sweets. A platter of tropical and seasonal fruit cut into bite sized pieces with yoghurt dip.

DELUXE BUFFET MENU £9.95 PER HEAD + VAT

A selection of sandwiches made from freshly baked white and granary bread, accompanied by our varying daily special bread option, such as stone baked mini pavé rolls, pitta pockets, wraps or dinner rolls, or baguette portions. These are filled with a selection of homemade luxury fillings such as rare roast beef & horseradish, free-range turkey & cranberry sauce, Cheddar cheese & homemade coleslaw, houmous & sun-dried tomato, prawns with Marie rose sauce & mixed leaves. This includes a variety of vegetarian, fish and locally sourced meats.

4 canapé style savouries of the day, for example, smoked salmon with cream cheese blinis, mini sausage turnovers with chutney, prawn tartlets, chicken satays and homemade quiche.

Selection of mini decorated cakes and sweets.

A platter of tropical and seasonal fruit cut into bite sized pieces with yoghurt dip.

ALL OCCASION BUFFET FOOD FROM £16.50 + VAT (MIN 15 PEOPLE)

Freshly sliced local free range roast turkey and breaded ham
Coronation chicken or alternatively vegetarian quiche
Platter of fresh seafood or whole dressed salmon
Mixed green leaf salad
Tomato, mozzarella & basil salad with olive oil & balsamic vinegar
Homemade coleslaw
Potato salad with mint and chives
Moroccan couscous with mint & apricot
Fresh baked bread rolls with butter
Homemade lemon cheesecake decorated with raspberries
Homemade luxury chocolate roulade with piped cream
Mini meringues with fruit and fresh cream

