



## Gibbons Catering

### **Fabulous Buffet Catering for Corporate, Party, Wedding, Event, Wake**

Our food is Homemade in our kitchens which are in Bracknell, Richmond & Gloucester using the very best, freshest ingredients and products from our local suppliers made on the day of the event that offers a varied range of dishes for your guests to choose from

Our menus include dishes suitable for Vegetarian, Vegan, Dairy Free, Gluten Free dietary preferences

With our flexible service, we can either provide our door step drop off delivery service for you to set up at your convenience or provide staff to assist with the setup, serving, clearing and tidying up using our crockery and cutlery range allowing you to relax and mingle with your guests

**You can contact us using the details below or alternatively by using our contact page on our website, where you can provide us with more details.**

**[www.gibbons-catering.com](http://www.gibbons-catering.com)**

**Tel:-07957 978123**

**Email:- [info@gibbons-catering.com](mailto:info@gibbons-catering.com)**

# Party Menus

At Gibbons Catering we strive to make your experience unique and memorable. Central to this philosophy is understanding the need to work closely with our clients throughout every stage of the process. This enables us to tailor our service to accommodate your specific catering expectations, transforming your ideas into a reality.

We help you create a fantastic, exciting and unforgettable experience that you and your friends talk about for ages incorporating your ideas and favourites.

Everyone has their own unique perspective and in order to accommodate your requirements, we pay necessary attention to detail. We are meticulous and will provide you with everything you need.

Central to which is a stunning buffet which is visually dramatic, unique, tasty and bountiful. A great variety that satisfies all dietary requirements such as vegetarian, vegan, dairy free and gluten free.

We have a selection of menus that you can either choose as they are or use as a base to adapt incorporating your ideas and favourites.

We will work with you until you are satisfied with the final menu and style of service. Throughout the planning process we will use our expertise for you to get the most out of your budget, saving you precious money and time.

<p><b>Drop &amp; Go price includes</b></p> <p><b>Cold</b> are delivered chilled on platters with see through lids ready to serve Delivery</p>	<p><b>Served price includes</b></p> <p>Serving Staff for 2 hours, set up, serve, clear &amp; tidy away, Crockery plates, Stainless cutlery, Disposable napkins &amp; table covering Delivery</p>	<p><b>Drinks</b></p> <p>We can provide soft &amp; alcoholic drinks</p> <hr/> <p><b>Abbreviations</b> (V) Vegetarian, (VE) Vegan, (DF) Dairy free, (GF) Gluten free, (HA) Halal</p>
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<p><b>Travel</b></p> <p>Up to 10 miles one way is included We do cater in venues further away than this and charge an additional charge</p>	<p><b>Staffing</b></p> <p>Included is staffing for a total of 2 hours serving time We can provide service assistance for longer periods for an additional charge</p>
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**Click on this QR code to go to our website where we have a fantastic range of menus that suit all tastes and occasions**



**Minimum Numbers**

Afternoon tea	25
Breakfast & brunch	20
Canape	25
Cold fork buffet	20
Finger buffet	30
Cold & hot buffet	25
Hot buffet	25
Grazing table	40

# Mixed Afternoon Tea Menu A

Drop & Go price @ £ 10.00 per guest

Served price @ £ 13.00 per guest

## Sandwiches

Egg mayonnaise (vegetarian)

Tuna & sweetcorn mayonnaise

Cheese & tomato chutney (vegan) (gluten free)

Chicken & salad

Gammon ham & pickle

## Finger Items

Vegan mozzarella, tomato & basil bruschetta (vegan)

Ricotta, cucumber slices, smoked salmon, dill pieces crostini (gluten free)

Chorizo, dill, caramelised red onion & feta blinis

Brie, honey & apple tart (vegetarian)

## Hot/cold

Bacon & Cheddar cheese baked tart

Salmon & spinach pastry roll

## Salad

Mixed salad (vegetarian) (vegan)

(leaves, cucumber, tomato, red onion, shredded carrot, peppers, herbs)

## Cakes

Lemon drizzle cake

Mini meringues

Bakewell tarts

Selection of cup cakes

Chocolate cornflake clusters (vegan)

Chocolate Macaroon (vegan)(gluten free)

## ADD

### Hot drinks

@ £ 3.00 per guest

Tea, Herbal Tea, Decaffeinated Tea, Coffee & Decaffeinated Coffee

Available if you book our staff  
served in crockery

# Mixed Afternoon Tea Menu B

Drop & Go price @ £ 12.50 per guest

Served price @ £ 15.50 per guest

## Finger Sandwiches with crusts off

Scottish kiln smoked salmon with cracked black pepper cream cheese on rye

British honey roast ham with lightly salted butter

Roast chicken fillet with tarragon mayonnaise & baby spinach on rye

Free range egg mayonnaise with watercress

## Finger Items

Spring onion, wild garlic, basil, cherry tomatoes & pine nut baked tart (vegan)

Goat cheese, sautéed mushrooms, caramelized onion, thyme pastries (vegetarian) (gluten free)

Smoked salmon, cream cheese & dill blini

Lemon & garlic king prawns skewer with a aoli dip

## Hot/cold

Sweet chilli chicken skewer

Spinach, feta & spring onion frittata (vegetarian)

Pork & apple wrapped in pastry rolls

## Scones

Sultana scone

Plain scone

Cornish clotted cream & strawberry jam

## Cakes

Mini cheesecakes

Lemon tarts

Belgian chocolate éclair with cream

## ADD

### Hot drinks

@ £ 3.00 per guest

Tea, Herbal Tea, Decaffeinated Tea, Coffee & Decaffeinated Coffee

Available if you book our staff  
served in crockery

# Vegan Afternoon Tea Menu A

Drop & Go price @ £ 10.00 per guest

Served price @ £ 13.00 per guest

## Sandwiches

Mashed chickpea & avocado (vegan)

Crispy cauliflower, garlic, spinach and Romesco

Falafel with carrot, gherkins, rocket with sriracha sauce on multi seed

## Wraps

Tomatoes, sundried tomato paste black olives and rocket (wrap)

Carrot and coriander falafel, houmous, mango chutney, carrot and spinach wrap (vegan)

## Bagel

Olive, tomato & hummus bagel (vegan)

## Finger Items

Spring onion, wild garlic, basil, cherry tomatoes & pine nut baked tart (vegan)

Balsamic-marinated tomatoes, garlic and onion bruschetta (vegan) (gluten free)

Spinach artichoke mushrooms crostini (vegan) (gluten free)

Satay aubergine skewers (vegan)(vegetarian)(dairy free)

Mushroom & leek vegan sausage pastry roll (vegan)

## Sweet Items

Lemon Loaf Cake

Fresh fruit kebabs with yoghurt dip (vegan)

Chocolate cornflake clusters (vegan)

Chocolate Macaroon (vegan)(gluten free)

Mandarin cheesecake (vegan) (gluten free)

Vegan Mini Vanilla Cupcakes

## ADD

### Hot drinks

@ £ 3.00 per guest

Tea, Herbal Tea, Decaffeinated Tea, Coffee & Decaffeinated Coffee

Available if you book our staff  
served in crockery

# Dairy Free Afternoon Tea Menu A

Drop & Go price @ £ 10.00 per guest

Served price @ £ 13.00 per guest

## Sandwiches

Cheese & tomato salad

Guacamole with sun dried tomato

Roast chicken & salad

## Wraps

Falafel & humus wrap (vegan)

Vegan chickpea Caesar wraps (vegan)

## Finger items

Butternut squash & thyme wrapped in pastry roll (vegetarian)(vegan) (dairy free)

Smoked salmon, vegan cream cheese and fresh chives crostini

Cucumber with Whipped creamy cheese alternative, Sun-Dried Tomatoes, and Basil (dairy free)

Satay aubergine skewers (vegan)(vegetarian)(dairy free)

Smashed cannellini bean crostini (vegan)(vegetarian)(dairy free)

## Sweet Items

Vegan Mini Vanilla Cupcakes

Fresh fruit skewers with plant based yoghurt

Shortbread

Bramley Apple Pies

Cherry Bakewell Tarts

## ADD

### Hot drinks

@ £ 3.00 per guest

Tea, Herbal Tea, Decaffeinated Tea, Coffee & Decaffeinated Coffee

Available if you book our staff  
served in crockery

# Gluten Free Afternoon Tea Menu A

Drop & Go price @ £ 10.00 per guest

Served price @ £ 13.00 per guest

## Sandwiches

Chicken & salad sandwich made with Genius bread (Gluten Free)

Ham salad sandwich made with Genius bread (Gluten Free)

Cheddar cheese & tomato (Vegetarian) (Gluten Free)

Feta, cucumber, tomato & lettuce sandwich (Vegetarian)(Gluten Free)(Vegan)

## Bagels

Mushroom spinach vegan feta bagel (vegan) (gluten free)

## Finger Items

Crab pate on crackers (Gluten Free)

Breaded Chicken Goujons with ketchup dip (Gluten Free)

Pepperoni Pizza (Gluten Free)(Dairy Free)

Mustard and tarragon sausage rolls (Gluten Free)

Smoked salmon, cream cheese and fresh chives crostini (Gluten Free)

Mozzarella, cherry tomato & olive skewers (Vegetarian)(Gluten Free)

Cucumber discs topped with whipped feta (yoghurt, dill, lemon)(Vegetarian)(Gluten Free)

## Sweet Items

Cherry Bakewell Tarts Gluten Free)

Lemon Loaf Cake (Gluten Free)

Bramley Apple Pies

Jam Tarts

Chocolate Cupcakes

## ADD

### Hot drinks

@ £ 3.00 per guest

Tea, Herbal Tea, Decaffeinated Tea, Coffee & Decaffeinated Coffee

Available if you book our staff  
served in crockery



# Vegetarian Afternoon Tea Menu A

Drop & Go price @ £ 10.00 per guest

Served price @ £ 13.00 per guest

## Sandwiches

Cheddar cheese & tomato (Vegetarian) (Gluten Free)

Feta, cucumber, tomato & lettuce sandwich (Vegetarian)(Gluten Free)(Vegan)

## Wraps

Falafel & humus wrap (vegetarian)(vegan)

Vegan chickpea Caesar wraps (vegetarian)(vegan)

## Bagels

Mushroom spinach vegan feta bagel (vegetarian)(vegan) (gluten free)

## Finger Items

Mozzarella, cherry tomato & olive skewers (Vegetarian)(Gluten Free)

Cucumber discs topped with whipped feta (yoghurt, dill, lemon)(Vegetarian)(Gluten Free)

Brie, honey & apple tart (vegetarian)

Goat cheese, mushrooms, caramelized onion, thyme pastry roll (vegetarian) (gluten free)

Spinach, feta & spring onion frittata (vegetarian)

## Scones

Sultana scone

Plain scone

Cornish clotted cream & strawberry jam

## Cakes

Lemon cake (vegetarian)

Cherry bakewell tarts (vegetarian)

## ADD

### Hot drinks

@ £ 3.00 per guest

Tea, Herbal Tea, Decaffeinated Tea, Coffee & Decaffeinated Coffee

Available if you book our staff  
served in crockery

# Mixed Breakfast & Brunch Menu A

Drop & Go @ £ 10.00 per guest  
Served price @ £ 13.50 per guest

## Sandwiches

Egg mayonnaise (vegetarian)  
Bacon, lettuce, tomato  
Beetroot, spinach & goats cheese (vegetarian) (gluten free)

## Bagels

Pesto & basil bagel (vegetarian)  
Olive, tomato & hummus bagel (vegan)

## Pastries

Butter croissant pastry  
Pain au chocolat pastry  
Vanilla crown pastry

## Cookies

White chocolate cookies  
Double chocolate cookies

## Fresh Fruit

Includes melon, pineapple, orange, grape, kiwi, strawberry, blueberry

# Mixed Breakfast & Brunch Menu B

Drop & Go price @ £ 13.00 per guest

Served price @ £ 16.50 per guest

## Sandwiches

Sausage, bacon & egg mayonnaise

Mashed chickpea & avocado (vegan)

## Savoury Croissant

Goat's cheese & tomato filled croissants (vegetarian)

Mozzarella, basil, tomato filled croissants (vegetarian)

## Cookies

Double chocolate cookies

Apple, oat & raisin cookies

## Bakes

Viennese swirls,

Chocolate brownies,

Butterscotch blonde bites,

## Cheese Board

Includes mature Cheddar, Somerset brie, Wensleydale, British blue Stilton, boursin, smoked Beechwood served with Piccadilly, pickle, crackers & scattered with grapes

# Mixed Breakfast & Brunch Menu D

Drop & Go price @ £ 17.00 per guest

Served price @ £ 20.50 per guest

## **Sandwiches**

Tuna mayonnaise & sweetcorn on white

Chicken salad on multi seed

## **Bagels**

Cheddar & ham bagel

Pesto & basil bagel (vegetarian)

## **Savoury Croissants**

Ham & Cheddar cheese filled croissants

Goat's cheese & tomato filled croissants (vegetarian)

## **Pastries**

Cinnamon swirl pastry

Vanilla crown pastry

## **Bakes**

Flapjack,

Millionaire bites

## **Cheese Board**

Includes mature Cheddar, Somerset brie, Wensleydale, British blue Stilton, boursin, smoked

Beechwood served with Piccadilly, pickle, crackers & scattered with grapes

## **Crudités**

Includes pepper, sweetcorn, cucumber, cauliflower, carrot, cherry tomato & broccoli with salsa &

humus dips

# Vegetarian Breakfast & Brunch Menu A

Drop & Go price @ £ 14.00 per guest

Served price @ £ 17.00 per guest

## Finger Items

Blueberry Overnight Oats (vegetarian)

*chia seeds, almond milk, yoghurt, maple syrup & blueberries*

Cinnamon and Apple French Toastie (vegetarian)

*chopped apples caramelised with oat milk, cinnamon & sugar added to blackberries squeezed in-between slices of spiced fruit syrup soaked baked bread*

Spinach, spring onion & feta frittata (vegetarian)

Mexican-Style Vegan Breakfast Burrito with Tofu Scramble (vegetarian)

*Fully loaded with vegan chorizo sausage, baked beans, scrambled tofu, mushroom & hash browns finished with & parsley*

Cheese skewers (vegetarian)

*NeroMinded· black truffle, blackberry, C'e Dairy, mature & grape skewers*

Avocado Crostini with Vegan Bacon Bits (vegetarian)

Feta, cherry tomato & basil bruschetta with balsamic drizzle (vegetarian)

## Sweet Items

Fresh fruit skewers with yoghurt dip (vegetarian)

Lemon cake (vegetarian)

# Vegan Breakfast & Brunch Menu A

Drop & Go price @ £ 14.00 per guest

Served price @ £ 17.00 per guest

## Finger Items

Blueberry Overnight Oats

*chia seeds, almond milk, yoghurt, maple syrup & blueberries*

Cinnamon and Apple French Toastie

*chopped apples caramelised with oat milk, cinnamon & sugar added to blackberries squeezed in-between slices of spiced fruit syrup soaked baked bread*

Spinach, spring onion & feta frittata (vegetarian)

Mexican-Style Vegan Breakfast Burrito with Tofu Scramble

*Fully loaded with vegan chorizo sausage, baked beans, scrambled tofu, mushroom & hash browns finished with & parsley*

Vegan cheese skewers

*NeroMinded· black truffle, blackberry, C'e Dairy, mature & grape skewers*

Avocado Crostini with Vegan Bacon Bits

Vegan feta, cherry tomato & basil bruschetta with balsamic drizzle

## Sweet Items

Fresh fruit skewers with yoghurt dip

Lemon cake

# **Dairy Free Breakfast & Brunch Menu A**

Drop & Go price @ £ 14.00 per guest

Served price @ £ 17.00 per guest

## **Sandwiches**

Cheese & tomato salad

Guacamole with sun dried tomato

Roast chicken & salad

## **Wraps**

Chicken, bacon & avocado salad

## **Savoury Items**

Spinach quiche

Sausage scrambled egg, peppers, hash brown burritos

## **Sweet Items**

Mini Maple French Toast Casseroles

Apple Rhubarb Turnovers

Mini Vanilla Cupcakes

Bramley Apple Pies

## **Fresh Fruit (dairy free)**

melon, pineapple, orange, grape, kiwi, strawberry, blueberry with yoghurt dip

# Gluten Free Breakfast & Brunch Menu A

Drop & Go Platter price @ £ 14.00 per guest

Served price @ £ 17.00 per guest

## Blueberry & granola parfait

*blueberry compote layered with granola & yogurt topped with fresh blueberries*

## Blueberry & lemon muffin breakfast (gluten free)

## Banana & Strawberry Pancakes (gluten free)

*banana, strawberries & drizzled in maple syrup*

## Italian Sausage & Pepper Frittata Affogato (gluten free)

*frittata of pepper, onion & Italian sausage topped with a pizza topping of marinara sauce, mozzarella & basil*

## Egg Muffins (gluten free)

*turkey bacon, onion, pepper, spinach, paprika, garlic & mozzarella*

## Breakfast Tostadas (gluten free)

*black bean, cheese, mashed avocado, jalapeños, pickled red onions & salsa on corn tortilla discs*

## Fresh Fruit (gluten free)

Includes melon, pineapple, orange, grape, kiwi, strawberry, blueberry with yoghurt dip

## Cakes

Cherry Bakewell Tarts Gluten Free)

Lemon Loaf Cake (Gluten Free)



# Mixed Canapé Menu A

Drop & Go price @ £ 7.50 per guest

Served price @ £ 10.50 per guest

Chorizo, dill, caramelised red onion & goat's cheese blinis

Smoked trout pate on toasted rye bread with dill sprigs

Prawn & crab tart with seafood sauce (gluten free)

Balsamic-marinated tomatoes, garlic and onion bruschetta (vegan) (gluten free)

Mozzarella tomato & basil skewer with balsamic (vegetarian)

## **Mixed Canape Menu B**

Drop & Go price @ £ 9.10 per guest

Served price @ £ 12.10 per guest

Beef and caramelized onion croustades

Smoked trout pate & chervil blinis

Faita chicken skewer with sour cream dip

Brie, honey & apple tart (vegetarian)

Tzatziki Cucumber Slices (vegan)

Smoked salmon and pea crostini (gluten free)

Flapjack

## **Mixed Canape Menu D**

Drop & Go price @ £ 10.00 per guest

Served price @ £ 13.00 per guest

Roast beef in mini Yorkshire pudding with horseradish

Smoked mackerel pate with pickled red onion & dill on rye

Smoked salmon Mousse croustades

Crab pate, parsley, cucumber and spring onion crostini

Prawns in mayonnaise croustades

Tandoori chicken skewer with raita dip

Balsamic-marinated tomatoes, garlic and onion bruschetta (vegan) (gluten free)

Tzatziki Cucumber Slices (vegan)

Pea, leek, feta & mint tart (vegetarian)

Blinis with goat's cheese (vegetarian)

# Mixed Canape Menu E

Drop & Go price @ £ 11.00 per guest

Served price @ £ 14.00 per guest

## Cold

Crab pate with green onion & chilli salad blinis

Smoked salmon pate on rye

Garlic & herb chicken skewer with sweet chilli dip

Chicken, horseradish & apple tart

Cucumber with whipped feta, sun-dried tomatoes and basil (vegetarian)

Blinis with goat's cheese (vegetarian)

Caprese brushetta (vegetarian)

Ricotta tomatoes crostini (vegan)

Spinach artichoke mushrooms crostini (vegan) (gluten free)

## Hot/cold

Mini vegetable samosas (vegetarian)

Mini vegetable spring rolls with sweet chilli dip (vegetarian)

## Sweet

Chocolate brownie

Millionaire shortcake

# Dairy Free Canapé Menu A

Drop & Go price @ £ 10.00 per guest

Served price @ £ 13.00 per guest

Balsamic-marinated tomatoes, garlic and onion bruschetta

Beetroot falafel with vegan red pepper & chilli

Glazed black bean, lentil and caramelised onion pastry rolls

Spinach artichoke mushrooms bruschetta

Ricotta, cucumber slices, smoked salmon, dill pieces crostini

Goat cheese, sautéed sliced mushrooms, caramelized onion & thyme pastry roll

Satay aubergine skewers

# Gluten Free Canapé Menu A

Drop & Go price @ £ 7.50 per guest

Served price @ £ 10.00 per guest

Balsamic-marinated tomatoes, garlic and onion bruschetta

Beetroot falafel with vegan red pepper & chilli (dairy free)

Glazed black bean, lentil and caramelised onion pastry rolls

Spinach artichoke mushrooms bruschetta

Ricotta, cucumber slices, smoked salmon, dill pieces crostini

# Vegan Canapé Menu A

Drop & Go price @ £ 7.50 per guest

Served price @ £ 10.00 per guest

Satay aubergine skewers (vegan)(vegetarian)(dairy free)

Tzatziki cucumber disk (vegan)

Mushroom & leek vegan sausage pastry roll (vegan)

Balsamic-marinated tomatoes, garlic and onion bruschetta (vegan) (gluten free)

Vegetable samosas (vegetarian)(vegan)

# Vegan Canapé Menu B

Drop & Go price @ £ 11.00 per guest

Served price @ £ 14.00 per guest

Smashed cannellini bean crostini (vegan) (vegetarian) (dairy free)

Stuffed vine leaves with rice, lemon and herbs (vegan)

Falafel lemon, cumin & coriander (vegetarian) (vegan) (dairy free)

Cucumber with whipped feta, sun-dried tomatoes and basil (vegan)

Red onion & sage vegan sausage pastry roll (vegan)

Pecan-stuffed dates (vegan) (vegetarian)

Spinach artichoke mushrooms bruschetta (vegan) (gluten free)



# Vegan Canapé Menu D

Drop & Go price @ £ 13.00 per guest

Served price @ £ 17.00 per guest

Beetroot falafel with vegan red pepper & chilli (vegetarian)(vegan)(gluten free)(dairy free)

Vegetable spring rolls with sweet chilli dip (vegan)

Sweet potato pakoras with red pepper (vegetarian)(vegan)(dairy free)

Mushroom & spinach frittata bites (vegetarian)(vegan)(gluten free)(dairy free)

Bruschetta with heritage tomatoes, fresh asparagus and figs (vegetarian)(vegan)(gluten free)(dairy free)

Glazed black bean, lentil and caramelised onion pastry rolls (vegetarian)(vegan)(gluten free)

Garlic & herb cream cheese, sun dried tomato crostini (vegan)

Vegan pepperoni salami pizza (vegan)

Avocado, spring onion & lime seeded cracker (cracker)

# Vegetarian Canapé Menu A

Drop & Go price @ £ 7.50 per guest

Served price @ £ 10.00 per guest

Vegetable samosas with mango chutney dip

Glazed black bean, lentil and caramelised onion pastry rolls (gluten free)

Blinis with goat's cheese

Brie, honey & apple tart

Caprese bruschetta

# Vegetarian Canapé Menu B

Drop & Go price @ £ 11.00 per guest

Served price @ £ 14.00 per guest

Feta & honey crostini

Mushroom & spinach frittata bites (gluten free)(dairy free)

Bruschetta with heritage tomatoes, fresh asparagus and figs (gluten free)(dairy free)

Satay aubergine skewers (dairy free)

Smashed cannellini bean crostini (dairy free)

Cucumber with whipped feta, sun-dried tomatoes and basil

Pea, leek, feta & mint tart

# Mixed Cold Fork Buffet Menu A

Drop & Go @ £ 15.00 per guest  
Served price @ £ 18.00 per guest

## Mains

### Blackened Cajun chicken

*marinated with Cajun seasoning and lime then sautéed in a pan, sealing in all the lovely spices. We then slice the chicken and provide you with a separate sauce of sour cream with lime and fresh coriander.*

### Poached Salmon & pasta with a Lemon & Yoghurt Dressing

*lightly poached salmon fillet with pasta, peppers, feta cheese & pea salad with a yoghurt, lemon & chive dressing*

### Spicy Chickpea & Houmous (Vegetarian/Vegan)

*cayenne, cinnamon, coriander & paprika chickpeas with lettuce, cucumber, tomato, red onion & almond salad with houmous dressing*

## Salads

Coleslaw with cabbage, carrots, onions, mustard, onions, parsley (Gluten Free)

## Puddings

Lemon mousse

Double chocolate gateau

# Mixed Cold Fork Buffet Menu B

Drop & Go price @ £ 19.00 per guest

Served price @ £ 21.00 per guest

## Mains

Sweet chilli chicken fillets

*delicately marinated overnight in sweet chillies & served with additional sauce*

Kale & Butternut Frittata (Vegetarian/Gluten Free)

*egg and cream quiche with butternut squash, curly kale and chilli*

Colourful roasted peppers filled with tofu marinated in soya & chilli (Vegan)

## Salads

Mixed Leaf Salad with Lemon & Herb Dressing (Vegetarian/Vegan/Gluten Free/Dairy Free)

*four seasonal leaves with a lemon and herb dressing*

Broccoli & Cauliflower Salad with Feta (Vegetarian/Gluten Free)

*cauliflower and broccoli tiny florets with feta, tomato, black olives and Italian dressing*

Beetroot salad with yoghurt, pomegranate molasses, feta cheese (Gluten Free)

## Puddings

Salted caramel blondie cheesecake (Vegetarian)

# Mixed Cold Fork Buffet Menu D

Drop & Go price @ £ 19.00 per guest

Served price @ £ 21.00 per guest

## Mains

Poached Inverawe salmon, dill mayonnaise

Greek salad (Vegetarian)

*cos lettuce, olives, peppers, red onions, feta cheese and crunchy croutons*

Mexican inspired falafel & rice salad (Vegan/Vegetarian)

*long grain rice, sweet potato falafel, pickled slaw, spicy beans and spinach.*

## Salads

New potato, sugar snap pea & herb salad with mustard & olive oil dressing

Cucumber & quinoa Salad

Apple, brie, walnut & leaf salad with a balsamic vinaigrette dressing

## Puddings

Vanilla cheesecake topped with lotus biscoff

*topped with delicious lotus biscoff spread & crumb on our crunchy biscuit base*

# Mixed Cold Fork Buffet Menu E

Drop & Go price @ £ 23.00 per guest

Served price @ £ 26.00 per guest

## Mains

Italian chicken with olives, artichokes, parmesan in a tomato basil dressing.

Prawn asparagus and rocket puff tartlet

Red pepper & goats cheese quiche (Vegetarian)

## Salads

Tomato & basil salad with vinaigrette dressing

Little gem and French bean salad (Vegetarian)

Carrot, cumin, lemon, ginger & herb salad

## Puddings

Lemon meringue pie

*shortcrust pastry case with a tangy lemon filling topped with meringue*

# Mixed Cold Fork Buffet Menu F

Drop & Go price @ £ 27.00 per guest

Served price @ £ 30.00 per guest

## Mains

### Blackened Cajun chicken

*marinated with Cajun seasoning and lime then sautéed in a pan, sealing in all the lovely spices. We then slice the chicken and provide you with a separate sauce of sour cream with lime and fresh coriander.*

### Smoked trout & avocado mouse

### Caprese Salad (Vegetarian) (Gluten Free)

*Tomatoes, mozzarella and fresh basil with a balsamic drizzle*

### Roasted courgette, corn and couscous salad (Vegetarian/Vegan)

*sweetcorn, courgette, cherry tomato, fresh mint with a lemon oil dressing*

## Salads

Brown rice, black bean, tomato, pepper, sweetcorn, chilli onions, garlic & herb salad

Carrot, sultana, onion & herb salad with lemon & mustard dressing

Dressed baby salad leaves with our homemade dressing and garlic croutons and dressing

Baby Plum Tomatoes, Feta, Cucumber, Olives & a Vinaigrette Dressing

## Puddings

### Trillionaires tart (Vegan / Gluten Free)

*a crumbly vegan chocolate pastry case filled with a layer of rich vegan toffee sauce & topped with an indulgent vegan chocolate style ganache finished with golden splashes*



# Mixed Cold Fork Buffet Menu K

Drop & Go price @ £ 29.95 per guest

Served price @ £ 32.95 per guest

## Mains

Whole dressed Scottish poached salmon

*with fresh mayonnaise*

Cold meat platter: Angus beef (aged 28 days), gammon ham, roast turkey, loin of pork, chicken fillets

Pea, mint and new potato tortilla with tomato salsa (Vegetarian)

Vegan mixed grain salad (Vegan/Vegetarian)

*barley, lentils, sunflower seeds, mint, walnut, coriander, spring onion spicy pomegranate dressing*

## Salads

Fusilli pasta twirls with our homemade basil and mint pesto

Orange, fennel, poppy seed & rocket salad with olive oil & red wine vinegar dressing

Oriental Raw Vegetable Salad (Vegan/Gluten Free/Dairy Free)

Tomato, red onion & herb salad with honey & olive oil dressing

New Potato & spring onion salad with a lemon & herb dressing (Vegan/Gluten Free/Dairy Free)

## Puddings

Honeycomb B golden nugget cheesecake

*with crunchy chocolate honeycomb and golden honeycomb shards on our crunchy base*

Cheese board, nuts, celery, grapes and biscuits

# Dairy Free Cold Fork Buffet Menu A

Drop & Go price @ £ 15.00 per guest

Served price @ £ 18.00 per guest

## Mains

Blackened Cajun chicken (gluten free)

*with a creamy sauce served on rice*

Roast fillet of turkey slices

Honey & mustard baked gammon ham

*with spicy chutney*

Roast topside of beef

*with horseradish cream*

Poached fillets of salmon

*with fresh dill sauce*

Asian Salad with a Sweet Ginger & Soy Dressing (vegan) (vegetarian)

*red cabbage, carrot, coriander, garlic, ginger, maple syrup, pepper & soy sauce, spinach*

## Salads

Mixed Leaf Salad with Lemon & Herb Dressing (Vegetarian/Vegan/Gluten Free/Dairy Free)

*four seasonal leaves with a lemon and herb dressing*

Oriental Raw Vegetable Salad (Vegan/Gluten Free/Dairy Free)

New Potato & spring onion salad with a lemon & herb dressing (Vegan/Gluten Free/Dairy Free)

Carrot and date salad with cumin, chilli, lime and mint (Gluten Free) (Vegan)

Fresh cucumber salad with rice vinegar, and chopped fresh herb

Mixed bean and corn salad with fresh herb, chilli and lemon dressing (Gluten Free) (Vegan)

## Puddings

Apricot & Orange Almond Torte (gluten free)(dairy free)

*a ground almond and polenta torte soaked in orange syrup, with apricot halves and flaked almonds.*

Fresh fruit skewers with yoghurt dip

# Gluten Free Cold Fork Buffet Menu A

Drop & Go price @ £ 15.00 per guest

Served price @ £ 18.00 per guest

## Mains

Smoked chicken and avocado salad (Gluten Free)

Poached fresh salmon pieces with lemon and dill mayonnaise (Gluten Free)

Kale, chilli & butternut squash frittata (Vegetarian/Gluten Free)

Broccoli & Cauliflower Salad with Feta (Vegetarian/Gluten Free)

*cauliflower and broccoli tiny florets with feta, tomato, black olives and Italian dressing*

## Salads

Dressed baby salad leaves with our homemade dressing and garlic croutons and dressing

Roast Butternut Squash, Spinach & Couscous (vegan) (dairy free)

*cinnamon, couscous, nutmeg, pomegranate, molasses, pumpkin seeds, rapeseed oil, spinach & squash*

Coleslaw (gluten free)

*with cabbage, carrots, onions, mustard, onions, parsley*

Caprese Salad (Vegetarian) (Gluten Free)

Fresh cucumber salad with rice vinegar, and chopped fresh herb

## Pudding

Raspberry cheesecake (vegan) (gluten free)

Fresh fruit skewers with yoghurt dip

# Vegan Cold Fork Buffet Menu A

Drop & Go price @ £ 15.00 per guest

Served price @ £ 18.00 per guest

## Mains

Spicy chickpea & houmous (vegetarian/vegan)

*cayenne, cinnamon, coriander & paprika chickpeas with lettuce, cucumber, tomato, red onion & almond salad with houmous dressing*

Colourful roasted peppers filled with tofu (vegan)

*marinated in soya & chilli*

Asian Salad with a Sweet Ginger & Soy Dressing (vegan) (dairy free)

*red cabbage, carrot, coriander, garlic, ginger, maple syrup, pepper & soy sauce, spinach*

## Salads

Coleslaw (gluten free)

*with cabbage, carrots, onions, mustard, onions, parsley*

Mixed Leaf Salad with Lemon & Herb Dressing (Vegetarian/Vegan/Gluten Free/Dairy Free)

*four seasonal leaves with a lemon and herb dressing*

Beetroot salad with yoghurt, (vegan) (gluten free)

*pomegranate molasses, vegan feta*

## Puddings

Lemon cake gateau (vegan)

Raspberry cheesecake (vegan) (gluten free)

# Vegan Cold Fork Buffet Menu B

Drop & Go price @ £ 17.00 per guest

Served price @ £ 20.00 per guest

## Mains

Roasted courgette, corn & bulger (vegan)

*lemon zest, olive oil, fresh mint, paprika & cherry tomato*

Mexican Inspired Falafel & Rice Salad (vegan)

*long grain rice, sweet potato falafel, pickled slaw, spicy beans and spinach.*

Roasted cauliflower steaks with Romesco (vegan)

*roasted cauliflower steaks, garlic, spinach & Romesco sauce*

## Salads

Barley salad with garlic, celery and dill (vegan)

Carrot and date salad with cumin, chilli, lime and mint (vegan) (gluten free)

Mixed bean and corn salad with fresh herb, chilli and lemon dressing (vegan) (gluten free)

## Puddings

Lemon mousse (vegan)

Trillionaires tart (vegan) (gluten free)

# Vegetarian Cold Fork Buffet Menu A

Drop & Go price @ £ 15.00 per guest

Served price @ £ 18.00 per guest

## Mains

Spicy chickpea & houmous

*cayenne, cinnamon, coriander & paprika chickpeas with lettuce, cucumber, tomato, red onion & almond salad with houmous dressing*

Roasted Pepper and Goat's Cheese Quiche

*Sweet roasted peppers and slices of goat's cheese*

Mexican Inspired Falafel & Rice Salad

*long grain rice, sweet potato falafel, pickled slaw, spicy beans and spinach.*

## Salads

Cous cous salad with lemon, mint and cucumber and cherry tomatoes

Fresh cucumber salad with rice vinegar, and chopped fresh herb

Dressed baby salad leaves with our homemade dressing and garlic croutons and dressing

Sweet chilli slaw' with red cabbage, carrot, cranberry, red onion and sweet chilli sauce (Gluten Free)

Classic potato salad with Dijon mustard mayonnaise and red onion (Gluten Free)

## Puddings

Lemon cake gateau

Raspberry cheesecake (gluten free)

# Mixed Finger Buffet Menu A

Drop & Go price @ £ 7.00 per guest

Served price @ £ 10.00 per guest

## **Sandwiches**

Chicken & salad

Gammon ham & pickle

Tuna & sweetcorn mayonnaise

Egg mayonnaise (vegetarian)

Cheddar cheese & red onion (vegetarian)

## **Finger Items**

Melton Mowbray mini pork pie

Chipolata sausage

Mini savoury egg

Mini sausage roll

Vegetable samosas (vegetarian)

Cheese & tomato pizza

Cheese & bacon quiche

## **Salad**

Mixed salad (vegetarian)

(leaves, cucumber, tomato, red onion, shredded carrot, peppers, herbs)

# Mixed Finger Buffet Menu B

Drop & Go price @ £ 8.50 per guest

Served price @ £ 11.50 per guest

## Sandwiches

Gammon ham & mustard

Italian salami & peppers

Beetroot, spinach & goats cheese (vegetarian) (gluten free)

## Wraps

Prawn mayonnaise, leaf, tomato & cucumber wrap

Cheese & tomato chutney wrap (vegan) (gluten free)

## Finger Items

Melton Mowbray mini pork pie

Chipolata sausage

Mini savoury egg

Mini sausage roll

Pepperoni pizza

Roast beef in mini Yorkshire

Cheese & onion quiche (vegetarian)

Vegetable spring rolls (vegetarian)

Ricotta, tomatoes crostini (vegan)

## Salad

Pasta salad (vegetarian)

(pasta, pepper, tomato, Parmesan cheese, cucumber, fresh basil, carrot shreds & olive oil dressing)

## Sweet Item

Lemon cake

Cherry bakewell tarts



# Mixed Finger Buffet Menu D

Drop & Go price @ £ 10.00 per guest

Served price @ £ 13.00 per guest

## Bagels

Smoked salmon, cream cheese & fresh chives on original bagel

Mushrooms, spinach and feta on sesame bagel (vegetarian)

## Wraps

Pesto mozzarella and tomato wrap (vegetarian) (gluten free)

Olive, tomato & hummus bagel (vegan)

Sweet chilli chicken wrap (gluten free)

## Finger Items

Sweet chilli chicken pizza

Smoked salmon crostini

Roasted peppers, goat cheese and fresh chives crostini (vegetarian)

Courgette fritters with mint hummus sauce (vegan)

## Hot/cold

Cajun chicken skewer

Cheese & onion baked tart (vegetarian)

Butternut squash & thyme wrapped in pastry roll (vegan) (dairy free)

Pea, onion, pepper, tomatoes, broccoli, spring onion, mozzarella frittata (vegetarian)

# Mixed Finger Buffet Menu E

Drop & Go price @ £ 11.00 per guest

Served price @ £ 14.00 per guest

## Baguette

Sweet chilli chicken baguette

Salmon, chickpea, chilli mayo & rocket baguette

## Wraps

Cream cheese, pesto, Parmesan cheese, ham wrap

Chickpea, carrot & caper wrap (vegan) (gluten free)

## Ciabatta

Beetroot humus & rocket in ciabatta (vegan)

## Finger Items

Melton Mowbray pork pie

Pepperoni pizza

Tandoori chicken skewer with raita dip

Chorizo, dill, caramelised red onion & goat's cheese blinis

Ricotta, cucumber slices, smoked salmon, dill pieces crostini (gluten free)

Bruschetta with fig, pine nut & vegan cream cheese (vegan)

## Hot/cold

Bacon & Cheddar cheese baked tart

Spinach, spring onion & feta frittata (vegetarian)

Vegetable spring rolls (vegetarian)

Snowdonia cheddar, herb and red onion chutney rolls (vegetarian)

## Sweet Items

Chocolate brownies

Lemon drizzle cake

Chocolate chip mini muffins

Mini millionaire bites

# Vegan Finger Buffet Menu A

Drop & Go price @ £ 10.00 per guest

Served price @ £ 13.00 per guest

## Sandwiches

Humus & olive on multi seed (vegan)

Guacamole with sun dried tomatoes on white (vegan)

Beetroot humus & leaves in multi seed (vegan)

## Wraps

Cheese, cucumber & tomato chutney wrap (vegan) (gluten free)

Chickpea, carrot & caper wrap (vegan) (gluten free)

## Bagel

Mushrooms, spinach and feta on sesame bagel (vegan)

## Finger Items

Cucumber with whipped feta, sun-dried tomatoes and basil (vegan)

Vegan mozzarella, tomato & basil crostini (vegan)

Mushroom & spinach frittata bites (vegan)(gluten free)

Bruschetta with heritage tomatoes, fresh asparagus and figs (vegan)(dairy free)

Glazed black bean, lentil and caramelised onion pastry rolls (vegan)(gluten free)

## Sweet Items

Chocolate cornflake clusters (vegan)

Chocolate Macaroon (vegan)(gluten free)

# Vegan Finger Buffet Menu B

Drop & Go price @ £ 12.00 per guest

Served price @ £ 15.00 per guest

## Sandwiches

Cheddar cheese, tomato, spinach & cucumber

Crispy cauliflower, garlic, spinach and Romesco

Vegan chicken, tomato, red onion, lettuce & peppers

## Baguettes

Cucumber, caper, spring onion, vegan cream cheese, rocket & mint baguette (vegan)

Chickpea, carrot & capers baguette (vegan)

## Ciabatta

Beetroot humus & rocket in ciabatta (vegan)

## Finger Items

Porcini mushroom & spinach rolls (Ve)

Roast Mediterranean vegetable kebabs with smoked tofu (Ve)

Plant Lincolnshire style cocktail banger (Ve)

Butternut squash & thyme wrapped in pastry roll (V/Ve/DF)

Bruschetta with fig, pinenut & vegan cream cheese (Ve)

Asparagus yips with tomato pesto crostini (Ve)

Falafacini with basil pesto (Ve)

## Sweet Items

Lemon Loaf Cake (vegan)

Fresh fruit kebabs with yoghurt dip (vegan)

# Dairy Free Finger Buffet Menu A

Drop & Go price @ £ 10.00 per guest

Served price @ £ 13.00 per guest

## Sandwiches

Cheese & tomato salad on white,  
Guacamole with sun dried tomato on white bread,  
Roast chicken & salad on wholemeal bread,

## Wraps

Falafel & humus wrap (vegan)  
Vegan chickpea Caesar wraps (vegan)

## Finger items

Butternut squash & thyme wrapped in pastry roll(vegetarian)(vegan) (dairy free)  
Chargrilled chicken, peppers & red onion skewers with dip  
Vegan feta tomato & basil skewer with balsamic dressing (vegetarian)  
Pork chipolatas  
Smoked salmon, vegan cream cheese and fresh chives crostini  
Cucumber with Whipped creamy cheese alternative, Sun-Dried Tomatoes, and Basil (dairy free)  
Crudités which typically include  
Mange tout, Fine Beans, Broccoli, Celery, Cauliflower, Baby Corn, and Cucumber  
with salsa & humus dips

## Salad

Mixed salad (vegetarian)  
(leaves, cucumber, tomato, red onion, shredded carrot, peppers, herbs with vinaigrette dressing)

## Sweet Items

Vegan Mini Vanilla Cupcakes  
Fresh fruit skewers with plant based yoghurt

# Gluten Free Finger Buffet Menu A

Drop & Go price @ £ 10.00 per guest

Served price @ £ 13.00 per guest

## Sandwiches

Chicken & salad sandwich made with Genius bread (Gluten Free)

Ham salad sandwich made with Genius bread (Gluten Free)

Cheddar cheese & tomato (Vegetarian) (Gluten Free)

Feta, cucumber, tomato & lettuce sandwich (Vegetarian)(Gluten Free)(Vegan)

## Bagels

Mushroom spinach vegan feta bagel (vegan) (gluten free)

## Finger Items

Mozzarella, cherry tomato & olive skewers (V/GF)

Sausage Rolls (GF)

Chicken Nuggets (GF)

Margherita (Ve/GF)

Chicken Chipolatas (GF)

Cucumber discs topped with whipped feta (yoghurt, dill, lemon)(V/GF)

Vegetable samosa (V/GF)

## Salad

Mixed salad (Gluten Free)(Vegetarian)(Vegan)

## Sweet Items

Cherry Bakewell Tarts Gluten Free)

Lemon Loaf Cake (Gluten Free)

# Vegetarian Finger Buffet Menu A

Drop & Go price @ £ 10.00 per guest

Served price @ £ 13.00 per guest

## Sandwiches

Cheddar cheese & tomato chutney on white (vegetarian)

Beetroot, spinach & goats cheese on white bread (vegetarian)

## Wraps

Cream cheese and tomato wrap (vegetarian)

Egg mayonnaise wrap (vegetarian)

## Baguette

Cucumber, caper, spring onion, cream cheese, rocket & mint baguette (vegetarian)

## Finger Items

Cucumber with Whipped Feta, Sun-Dried Tomatoes, and Basil (vegetarian)

Spinach Artichoke Mushrooms bruschetta (vegetarian)

Balsamic-marinated tomatoes, garlic and onion bruschetta (vegetarian)

Spinach, spring onion & feta frittata (vegetarian)

## Hot/cold

Cheese & onion baked tart (vegetarian)

Vegetable samosas (vegetarian) (Hot/cold)

Cheese & tomato pizza (Vegetarian)

Snowdonia cheddar, herb and red onion chutney rolls (vegetarian)

## Salad

Mixed salad (Gluten Free)(Vegetarian)(Vegan)

## Sweet Items

Lemon cake (Vegetarian)

Cherry bakewell tarts (Vegetarian)

# Mixed Cold & Hot Fork Buffet Menu A

Served price @ £ 20.50 per guest

## Cold Mains

Basil & mascarpone chicken (gluten free)

*higher-welfare British diced chicken fillet marinated with lemon and garlic in a basil pesto and mascarpone sauce, with semi-dried cherry tomatoes.*

Poached Salmon & pasta with a Lemon & Yoghurt Dressing

*lightly poached salmon fillet with pasta, peppers, feta cheese & pea salad with a yoghurt, lemon & chive dressing*

## Hot Mains

Spanish bean stew with peppers & kale (vegetarian) (vegan) (gluten free) (dairy free)

*cannellini and butter beans in a rich and smoky tomato sauce, with red and yellow peppers and kale.*

## Sides

Coconut and lime leaf rice (vegetarian) (vegan) (gluten free) (dairy free)

Creamed spinach (vegetarian) (vegan) (gluten free)

## Salads

Potato in lemon, caper, oregano, parsley and red onion dressing (vegetarian) (vegan) (gluten free)

Mixed bean and corn with fresh herb, chilli and lemon dressing (vegetarian) (vegan) (gluten free)

Mixed leaf salad (vegetarian) (vegan) (gluten free) (dairy free)

## Puddings

Lemon cake gateau (vegan)

Fresh fruit meringue (gluten free)



# Mixed Cold & Hot Fork Buffet Menu B

Served price @ £ 25.50 per guest

## Cold Main

Blackened Cajun chicken

*marinated with Cajun seasoning and lime then sautéed in a pan, sealing in all the lovely spices. We then slice the chicken and provide you with a separate sauce of sour cream with lime and fresh coriander.*

## Hot Mains

Keralan prawn & mango curry (gluten free) (dairy free)

*plump, sustainably-sourced king prawns in a light, fragrant turmeric and coconut sauce with spinach and curry leaves, topped with sweet mango and chilli.*

Vegetable and chickpea tagine (vegan)

*sweet roasted peppers and aubergines, with dates and a blend of Moroccan spices.*

## Skewers

Tandoori chicken

Garlic & herb chicken skewer

## Sides

Plain Basmati Rice (vegetarian) (vegan) (gluten free) (dairy free)

Peas & leeks with a lemon and herb butter (vegetarian) (vegan) (gluten free)

## Salads

Mixed Leaf Salad with Lemon & Herb Dressing (Vegetarian/Vegan/Gluten Free/Dairy Free)

*four seasonal leaves with a lemon and herb dressing*

Broccoli & Cauliflower Salad with Feta (Vegetarian/Gluten Free)

*cauliflower and broccoli tiny florets with feta, tomato, black olives and Italian dressing*

Beetroot salad with yoghurt, pomegranate molasses, feta cheese (Gluten Free)

## Puddings

Mandarin cheesecake (vegan) (gluten free)

Eton mess

# Dairy Free Cold & Hot Fork Buffet Menu A

Served price @ £ 20.50 per guest

## Cold Mains

Honey & mustard baked gammon ham  
*with spicy chutney*

Poached fillets of salmon  
*with fresh dill sauce*

## Hot Main

Spanish bean stew with peppers & kale (vegetarian) (vegan) (gluten free) (dairy free)  
*cannellini and butter beans in a rich and smoky tomato sauce, with red and yellow peppers and kale.*

## Sides

Coconut and lime leaf rice (vegetarian) (vegan) (gluten free) (dairy free)

Trio of greens (vegetarian) (vegan) (gluten free) (dairy free)

## Salads

Mixed Leaf Salad with Lemon & Herb Dressing (Vegetarian/Vegan/Gluten Free/Dairy Free)  
*four seasonal leaves with a lemon and herb dressing*

Oriental Raw Vegetable Salad (Vegan/Gluten Free/Dairy Free)

New Potato & spring onion salad with a lemon & herb dressing (Vegan/Gluten Free/Dairy Free)

Carrot and date salad with cumin, chilli, lime and mint (Gluten Free) (Vegan)

Fresh cucumber salad with rice vinegar, and chopped fresh herb

Mixed bean and corn salad with fresh herb, chilli and lemon dressing (Gluten Free) (Vegan)

## Puddings

Apricot & Orange Almond Torte (gluten free)(dairy free)  
*a ground almond and polenta torte soaked in orange syrup, with apricot halves and flaked almonds.*

Fresh fruit skewers with yoghurt dip

# Gluten Free Cold & Hot Fork Buffet Menu A

Served price @ £ 20.50 per guest

## Cold Mains

Honey & mustard baked gammon ham  
*with spicy chutney*

Poached fillets of salmon  
*with fresh dill sauce*

## Hot Main

Spanish bean stew with peppers & kale (vegetarian) (vegan) (gluten free) (dairy free)  
*cannellini and butter beans in a rich and smoky tomato sauce, with red and yellow peppers and kale.*

## Sides

Coconut and lime leaf rice (vegetarian) (vegan) (gluten free) (dairy free)

Creamed spinach (vegetarian) (vegan) (gluten free)

## Salads

Potato in lemon, caper, oregano, parsley and red onion dressing (vegetarian) (vegan) (gluten free)

Mixed bean and corn with fresh herb, chilli and lemon dressing (vegetarian) (vegan) (gluten free)

Mixed leaf salad (vegetarian) (vegan) (gluten free) (dairy free)

## Puddings

Mandarin cheesecake (vegan) (gluten free)

Fresh fruit meringue (gluten free)

# Vegan Cold & Hot Fork Buffet Menu A

Served price @ £ 20.50 per guest

## Cold Mains

Spicy chickpea & houmous (vegetarian/vegan)

*cayenne, cinnamon, coriander & paprika chickpeas with lettuce, cucumber, tomato, red onion & almond salad with houmous dressing*

Asian Salad with a Sweet Ginger & Soy Dressing (vegan) (dairy free)

*red cabbage, carrot, coriander, garlic, ginger, maple syrup, pepper & soy sauce, spinach*

## Hot Main

Spanish bean stew with peppers & kale (vegetarian) (vegan) (gluten free) (dairy free)

*cannellini and butter beans in a rich and smoky tomato sauce, with red and yellow peppers and kale.*

## Sides

Coconut and lime leaf rice (vegetarian) (vegan) (gluten free) (dairy free)

Creamed spinach (vegetarian) (vegan) (gluten free)

## Salads

Potato in lemon, caper, oregano, parsley and red onion dressing (vegetarian) (vegan) (gluten free)

Mixed bean and corn with fresh herb, chilli and lemon dressing (vegetarian) (vegan) (gluten free)

Mixed leaf salad (vegetarian) (vegan) (gluten free) (dairy free)

## Puddings

Lemon cake gateau (vegan)

Fresh fruit kebabs with yoghurt dip (vegan)

# Vegan Cold & Hot Fork Buffet Menu B

Served price @ £ 25.50 per guest

## Cold Main

Roasted courgette, corn & bulger (vegan)  
*lemon zest, olive oil, fresh mint, paprika & cherry tomato*

## Hot Mains

Spanish Bean Stew with Peppers & Kale  
*cannellini and butter beans in a rich and smoky tomato sauce, with red and yellow peppers and kale.*

Vegetable and chickpea tagine (vegan)  
*sweet roasted peppers and aubergines, with dates and a blend of Moroccan spices.*

## Skewer

Satay aubergine skewers (vegan)(vegetarian)(dairy free)

## Sides

Plain Basmati Rice (vegetarian) (vegan) (gluten free) (dairy free)  
Peas & leeks with a lemon and herb butter (vegetarian) (vegan) (gluten free)

## Salads

Mixed Leaf Salad with Lemon & Herb Dressing (Vegetarian/Vegan/Gluten Free/Dairy Free)  
*four seasonal leaves with a lemon and herb dressing*

Broccoli & Cauliflower Salad with Feta (Vegetarian/Gluten Free)  
*cauliflower and broccoli tiny florets with feta, tomato, black olives and Italian dressing*

Beetroot salad with yoghurt, pomegranate molasses, feta cheese (Gluten Free)

## Puddings

Mandarin cheesecake (vegan) (gluten free)

Trillionaires tart (Vegan / Gluten Free)  
*a crumbly vegan chocolate pastry case filled with a layer of rich vegan toffee sauce & topped with an indulgent vegan chocolate style ganache finished with golden splashes*

# Vegetarian Cold & Hot Fork Buffet Menu A

Served price @ £ 20.50 per guest

## Cold Main

Spicy chickpea & houmous (vegetarian/vegan)

*cayenne, cinnamon, coriander & paprika chickpeas with lettuce, cucumber, tomato, red onion & almond salad with houmous dressing*

## Hot Mains

Spanish bean stew with peppers & kale (vegetarian) (vegan) (gluten free) (dairy free)

*cannellini and butter beans in a rich and smoky tomato sauce, with red and yellow peppers and kale.*

Vegetable and chickpea tagine (vegan)

*sweet roasted peppers and aubergines, with dates and a blend of Moroccan spices.*

## Sides

Coconut and lime leaf rice (vegetarian) (vegan) (gluten free) (dairy free)

Creamed spinach (vegetarian) (vegan) (gluten free)

## Salads

Potato in lemon, caper, oregano, parsley and red onion dressing (vegetarian) (vegan) (gluten free)

Mixed bean and corn with fresh herb, chilli and lemon dressing (vegetarian) (vegan) (gluten free)

Mixed leaf salad (vegetarian) (vegan) (gluten free) (dairy free)

## Puddings

Lemon cake gateau (vegan)

Trillionaires tart (Vegan / Gluten Free)

*a crumbly vegan chocolate pastry case filled with a layer of rich vegan toffee sauce & topped with an indulgent vegan chocolate style ganache finished with golden splashes*

# Mixed Hot Fork Buffet Menu A

Served price @ £ 23.00 per guest

## Mains-Meat

Basil & mascarpone chicken (gluten free)

*higher-welfare British diced chicken fillet marinated with lemon and garlic in a basil pesto and mascarpone sauce, with semi-dried cherry tomatoes.*

## Mains-Fish

Keralan prawn & mango curry (gluten free) (dairy free)

*plump, sustainably-sourced king prawns in a light, fragrant turmeric and coconut sauce with spinach and curry leaves, topped with sweet mango and chilli.*

## Mains Vegan/Vegetarian

Spanish bean stew with peppers & kale (vegetarian) (vegan) (gluten free) (dairy free)

*cannellini and butter beans in a rich and smoky tomato sauce, with red and yellow peppers and kale.*

## Sides

Coconut and lime leaf rice (vegetarian) (vegan) (gluten free) (dairy free)

Creamed spinach (vegetarian) (vegan) (gluten free)

## Salads

Potato in lemon, caper, oregano, parsley and red onion dressing (vegetarian) (vegan) (gluten free)

Mixed bean and corn with fresh herb, chilli and lemon dressing (vegetarian) (vegan) (gluten free)

Mixed leaf salad (vegetarian) (vegan) (gluten free) (dairy free)

## Puddings

Lemon cake gateau (vegan)

Fresh fruit meringue (gluten free)

# Mixed Hot Fork Buffet Menu B

Served price @ £ 25.00 per guest

## Mains-Meat

Hoisin duck noodles (dairy free)

*shredded duck, egg noodles, red peppers, baby sweetcorn and spring onion in hoisin sauce.*

## Mains-Fish

Smoked haddock & leek risotto (gluten free)

*smoked haddock, king prawns, spinach and peas in a creamy risotto with white wine and mature Cheddar*

## Mains - Vegan/vegetarian

Vegetable and chickpea tagine (vegan)

*sweet roasted peppers and aubergines, with dates and a blend of Moroccan spices.*

## Sides

Creamy mash (vegetarian) (vegan) (gluten free)

Trio of greens (vegetarian) (vegan) (gluten free) (dairy free)

Peas & leeks with a lemon and herb butter (vegetarian) (vegan) (gluten free)

## Salads

Minted dressed potato combo salad with new potatoes and roasted sweet potatoes with mint, spices, spring onion and orange and topped with pumpkin and sesame seeds (gluten free)

Carrot and date salad with cumin, chilli, lime and mint (vegan) (gluten free)

Beetroot salad with yoghurt, pomegranate molasses, feta cheese (gluten free)

Coleslaw with cabbage, carrots, onions, mustard, onions, parsley (gluten free)

## Puddings

Mandarin cheesecake (vegan) (gluten free)

Eton mess



# Vegetarian Hot Fork Buffet Menu A

Served price @ £ 23.00 per guest

## Mains

### Vegetable and Chickpea Tagine

*sweet roasted peppers and aubergines, with dates and a blend of Moroccan spices.*

### Spanish Bean Stew with Peppers & Kale

*cannellini and butter beans in a rich and smoky tomato sauce, with red and yellow peppers and kale.*

### Roasted Pepper and Goat's Cheese Quiche Suitable

Sweet roasted peppers and slices of goat's cheese in a deep, free-range egg quiche

## Sides

### Creamy Mash

### Coconut and Lime Leaf Rice

Peas & leeks with a lemon and herb butter (vegetarian) (vegan) (gluten free)

## Salads

Potato in lemon, caper, oregano, parsley and red onion dressing (vegetarian) (vegan) (gluten free)

Mixed bean and corn with fresh herb, chilli and lemon dressing (vegetarian) (vegan) (gluten free)

Mixed leaf salad (vegetarian) (vegan) (gluten free) (dairy free)

Fresh cucumber salad with rice vinegar, and chopped fresh herb

New potatoes in mayonnaise and chive (Gluten Free)

## Puddings

### Trillionaires tart (Vegan) (Gluten Free)

*a crumbly vegan chocolate pastry case filled with a layer of rich vegan toffee sauce & topped with an indulgent vegan chocolate style ganache finished with golden splashes*

### Vegan strawberry cheesecake (Vegan)

*a gluten free oaty biscuit base topped with a sweet vegan cheesecake style topping & fresh strawberries*

Fresh fruit skewers with yoghurt

# Vegan Hot Fork Buffet Menu A

Served price @ £ 23.00 per guest

## Mains

### Vegetable and Chickpea Tagine

*sweet roasted peppers and aubergines, with dates and a blend of Moroccan spices.*

### Spanish Bean Stew with Peppers & Kale

*cannellini and butter beans in a rich and smoky tomato sauce, with red and yellow peppers and kale.*

### Yellow Vegetable Curry

*with roasted vegetables, green beans and toasted cashews*

## Sides

Creamy Mash

Minted Couscous

Coconut and Lime Leaf Rice

Peas & leeks with a lemon and herb butter (vegetarian) (vegan) (gluten free)

## Puddings

### Trillionaires tart (Vegan) (Gluten Free)

*a crumbly vegan chocolate pastry case filled with a layer of rich vegan toffee sauce & topped with an indulgent vegan chocolate style ganache finished with golden splashes*

### Vegan strawberry cheesecake (Vegan)

*a gluten free oatly biscuit base topped with a sweet vegan cheesecake style topping & fresh strawberries*

Fresh fruit tarts with almond & oat "cheese"(Vegan)

# Dairy Free Hot Fork Buffet Menu A

Served price @ £ 23.00 per guest

## Mains

Yellow Vegetable Curry (vegetarian)(vegan)(dairy free)  
*with roasted vegetables, green beans and toasted cashews*

Boeuf bourguignon (Dairy Free)  
*beef cooked in a red wine, tomatoes, smoked bacon, thyme, mushrooms*

Keralan Prawn & Mango Curry (Gluten Free, Dairy Free)  
*plump, sustainably-sourced king prawns in a light, fragrant turmeric and coconut sauce with spinach and curry leaves, topped with sweet mango and chilli.*

## Sides

Coconut and lime leaf rice (vegetarian) (vegan) (gluten free) (dairy free)

Creamy Mash

## Salads

Mixed leaf salad (vegetarian) (vegan) (gluten free)

Fresh cucumber salad with rice vinegar, and chopped fresh herb

Green bean, mange tout & cherry tomatoes in a basil, garlic and tomato dressing

Chick peas with garlic, lemon and cumin (Gluten Free) (Vegan)

Mixed bean and corn salad with fresh herb, chilli and lemon dressing (Gluten Free) (Vegan)

## Puddings

Fresh fruit skewers with plant based yoghurt

Bramley Apple Pie

Cherry Bakewell Tart

# Gluten Free Hot Fork Buffet Menu A

Served price @ £ 23.00 per guest

## Mains-Meat

Basil & mascarpone chicken (gluten free)

*higher-welfare British diced chicken fillet marinated with lemon and garlic in a basil pesto and mascarpone sauce, with semi-dried cherry tomatoes.*

## Mains-Fish

Keralan prawn & mango curry (gluten free) (dairy free)

*plump, sustainably-sourced king prawns in a light, fragrant turmeric and coconut sauce with spinach and curry leaves, topped with sweet mango and chilli.*

## Mains - Vegan/Vegetarian

Spanish bean stew with peppers & kale (vegetarian) (vegan) (gluten free) (dairy free)

*cannellini and butter beans in a rich and smoky tomato sauce, with red and yellow peppers and kale.*

## Sides

Coconut and lime leaf rice (vegetarian) (vegan) (gluten free) (dairy free)

Creamed spinach (vegetarian) (vegan) (gluten free)

## Salads

Potato in lemon, caper, oregano, parsley and red onion dressing (vegetarian) (vegan) (gluten free)

Mixed bean and corn with fresh herb, chilli and lemon dressing (vegetarian) (vegan) (gluten free)

Mixed leaf salad (vegetarian) (vegan) (gluten free) (dairy free)

Potato in lemon, caper, oregano, parsley and red onion dressing (vegetarian) (vegan) (gluten free)

Mixed bean and corn with fresh herb, chilli and lemon dressing (vegetarian) (vegan) (gluten free)

## Puddings

Fresh fruit meringue (gluten free)

Trillionaires tart (Vegan / Gluten Free)

*a crumbly vegan chocolate pastry case filled with a layer of rich vegan toffee sauce & topped with an indulgent vegan chocolate style ganache finished with golden splashes*

# Mixed Grazing Tables & Boards

Minimum Number 40

Wonderfully visual display that will get your guests going WOW when they first see it  
Ideal for less formal gatherings where guests can circulate, mingle and socialise  
whilst grazing through the splendid array of different foods from around the world which  
includes foods which cover most allergies and dietary preferences

Why not add additional types of food from our great selection of Grazing Boards which just slot onto  
the table

Take the Grazing tables to the next level by adding riser boxes, flowers and foliage to add height &  
colour

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## Elegant Grazing Table

Drop & Go price @ £ 17.00 per guest

Served price @ £ 20.00 per guest

### Charcuterie

Saucisson Sec Slices, Bresaola Slices, Mortadella, German Smoked Ham,  
Salami Slices, Spanish Chorizo Sausage Slices, German Peppered Salami

### Cheese

Red Leicester, Mature Cheddar, French Brie, British Blue Stilton, Wensleydale Cranberry,  
Beechwood Smoked Cheese

Celery, Long cucumber slithers around table, Pretzels, Dark chocolate, Fig, Mandarin, Blackberry,  
Grape, Strawberries, Passion fruit, Dried apricot, Silverskin onion, Olive, Gherkins, Fresh sage,  
Fresh rosemary, Honey, Piccadilly, Pickle, Chutney, Wholegrain mustard, Crackers

### Crudit 

Pepper, Sweetcorn, Cucumber, Cauliflower, Carrot, cherry tomato, broccoli  
with salsa & humus dips

Fruit

Melon, pineapple, orange, grape, kiwi, strawberry, blueberry

Antipasti

Sundried Tomato Antipasti, Black Olives, Stuffed Vine Leaves, Artichoke Antipasti, Soft Cheese Stuffed Peppers, Silverskin Onions, Green Olives, Mozzarella, Grilled courgettes, Grilled peppers, Cherry Tomatoes

Cracker & Breads

Grains & Seeds Ciabattin Sourdough (Vegetarian/Vegan), White Ciabattin Sourdough (Vegetarian/Vegan), Wholemeal Ciabattin Sourdough (Vegetarian/Vegan), Sundried Tomato & Oregano Sourdough (Vegetarian)  
Cream crackers, Table cracker, Cornish Wafers, Cheddars, Water biscuits, Digestives biscuits

Condiments Grazing Board (EGT)

Honey, Piccadilly, Pickle, Wholegrain mustard, Dijon Mustard (Vegan), Olive Oil & Balsamic vinegar (Vegan), Red Onion Chutney (Vegan), Tomato Chutney (Vegan)

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## **Platinum Grazing Table**

Drop & Go price @ £ 27.00 per guest

Served price @ £ 30.00 per guest

### Charcuterie

Saucisson Sec Slices, Bresaola Slices, Mortadella, German Smoked Ham,  
Salami Slices, Spanish Chorizo Sausage Slices, German Peppered Salami

### Continental Cheese

Baron Bigod, Shepherds Purse Harrogate Blue, Rosary Goats Cheese w Garlic & Herb,  
Manchego sheep's milk, West Country farmhouse Vintage Cheddar, Snowdonia Truffle trove extra  
mature Cheddar with black truffle, Long Clawson dairy Wensleydale & cranberry,

### Crudit 

cherry tomato, lemon slices, radishes, carrot, mange tout, celery, fine french beans, baby sweetcorn,  
cucumber with humus dip

### Fruit

Kiwi, Blood orange, Orange, Apricot, Raspberries, Strawberries, Cherry, Fig, Passion fruit, Cantelope  
melon,

### Antipasti

Sundried Tomato Antipasti, Black Olives, Stuffed Vine Leaves, Artichoke Antipasti, Soft Cheese  
Stuffed Peppers, Silverskin Onions, Green Olives, Mozzarella, Grilled courgettes, Grilled peppers,  
Cherry Tomatoes

### Cracker & Breads

Charcoal & sesame crackers, Finn Crisp Original Slims, Scottish Rough Oatcakes, Hovis Digestives  
Biscuits, Multigrain Crackers  
Grains & Seeds Ciabattin Sourdough (Vegetarian/Vegan), White Ciabattin Sourdough  
(Vegetarian/Vegan), Wholemeal Ciabattin Sourdough (Vegetarian/Vegan), Sundried Tomato &  
Oregano Sourdough (Vegetarian)

### Condiments

Honey, Piccadilly, Pickle, Wholegrain mustard, Dijon Mustard (Vegan), Olive Oil & Balsamic  
vinegar (Vegan), Red Onion Chutney (Vegan), Tomato Chutney (Vegan)





