

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 Tel:-07957 978123 Email:- info@gibbons-catering.com

Welsh Menus

Drop & Go price includes

Cold are delivered chilled on platters with see through lids ready to serve Delivery

Served price includes

Serving Staff for 2 hours, set up, serve, clear & tidy away, Crockery plates, Stainless cutlery, Disposable napkins & table covering Delivery

Drinks

We can provide soft & alcoholic drinks

Abbreviations

(V) Vegetarian, (VE) Vegan, (DF) Dairy free, (GF) Gluten free, (HA) Halal

Travel

Up to 10 miles one way is included
We do cater in venues further away than this and
charge an additional charge

Hot Food

We require heating facilities at the venue to serve this menu, if there is not we can provide them at an additional cost

Staffing

Included is staffing for a total of 2 hours serving time

We can provide service assistance for longer periods for an additional charge

Click on this QR code to go to our website where we have a fantastic range of menus that suit all tastes and occasions



Welsh Finger Buffet Menu

Minimum number of 20 guests

gorgous cyfoethog sy'n cynnwys ceirch, haidd, gwenith a llysiau, gwlad sy'n adnabyddus am ei seigiau swmpus, cynhwysion ffres, a bwyd iachus. Mae'r fwydlen hon yn arddangos llawer o'r seigiau mwyaf traddodiadol o Gymru a fydd yn gwneud ichi ganu o'r cymoedd

full of rich gorgeous pulses that include oats, barley, wheat and vegetables, a country known for its hearty dishes, fresh ingredients, and wholesome fare. This menu showcases many of the most traditional dishes from Wales that will make you sing from the valleys

Bwydlen Bwffe Bysedd Cymreig

Drop & Go price @ £ 15.00 per guest Served price @ £ 17.95 per guest

Brechdanau (Sandwiches)

Caerffili & siytni tomato sbeislyd brechdan - (Caephilly & spicy tomato chutney sandwich)

Brechdan cranc eithaf - (Sourdough, crab, rocket)

Brechdanau sos coch cig eidion a thomato - (Corned beef and tomato ketchup sandwich)

Surdoes caws Caerffili a chennin - (Caerphilly cheese and leek sourdough sandwich)

Welsh rarebit - (Welsh rarebit)

Caerphilly cheese, beer, Worcestershire sauce, mustard, on white bread

Eitemau sawrus (Savoury Items)

Selsig Glamorgan - (Glamorgan sausage)
Caerphilly cheese, bread crumbed, fried

Tarten crymbl cennin a Chaerffili - (Leek & Caerphilly crumble tart)

Short crust pastry tart, leek, Caerphilly cheese, parmesan cheese

Sewin wedi'i bobi mewn crwst -

(Fillets of sea trout baked in pastry with currants and ginger, sauce messine)

Sea trout, short crust pastry, ginger, currants, sauce messine

Tarten brecwast Cymreig - (Welsh breakfast tart)
Onion, bacon, cockles, laverbread, lemon juice

Creision Tatws Cymreig Taylors Cig Oen a Blas Mintys (Taylors Welsh Potato Crisps Lamb & Mint Flavour)

Eitemau Melys (Sweet Items)

Bara brith - (Bara brith)

Bara brith is a traditional Welsh tea bread flavoured with tea, dried fruits and spices

Pice ar y maen - (Welsh cake)

Sweet bread