

Premium 17. Buffet for finger dining/ guests browsing

Display basket of vegetable crudités, pittas, bread batons etc served with chunky fresh hummus and marinated olives

Selection of cold meats, to include marinated and skewered chicken breast pieces, gammon bites lightly coated in Meaux mustard crème fraiche, steak bites with sweet onion marmalade .

Vegetarian handmade tartlets with mushrooms, spinach and ricotta cheese.

Cheeseboard selection served with a basket of mixed breads all decorated with celery whirls and fresh grapes.

Bridge rolls and tortilla wrap bites with selected fillings

Canapé style bites to include miniature Yorkshire puddings with horseradish and roast beef,

Filo pinches with Brie and Cranberry,

Smoked salmon bites.

Bruschetta of lightly toasted ciabatta and focaccia finished with melted cheeses, olives, tapenades and uniquely made selected toppings.

Individual filo bites filled with shredded duck and hoi-sin sauce decorated with cucumber and spring onion.

Beautifully decorated fresh fruit display platter.

£16.50 pp



Boogie Night 2017 buffet for party browsing.

Cheese board platter with bread basket and decorative celery and spring onions etc.

Mini vegetarian tortilla bites contains red onion, eggs, peppers, jalapeños, potato etc.

Antipasti selection of continental meats, rolled for finger dining.

Marinated olives

Parma Ham and cheese twists, dusted with a hint of paprika

Dolmades wrapped vine leaves

Miniature sausages marinated in honey and sesame

Filo case tartlets filled with mushroom concass and with avocado cream.

Indian selection of bhajee and samosas with spicy dipping sauce.

Coronation chicken bruschetta

£14.95

Pick'n'Mix Menu 2017

Miniature Pigs in Blankets

Mozzarella bombs with baby tomatoes and basil

Parma and cheese twisted straws

Korma marinated chicken bites with mango dip

Barbecue ribs for finger licking picking!

Filo wrapped prawns with chilli jam

Indian Pakora

Dolmades wrapped vine leaves

Marinated Olives

Pineapple and melon bites

Brie and Cranberry parcels

£14.95

SIMPLE MENU SELECTIONS

BUFFET MIX BUFFET (f.mix)

Mixed finger snacks to include:

Freshly made sandwich selection with bridge rolls and tortilla wraps

Cocktail canapé bites and smoked salmon canapé tartlets

Marinated miniature chicken brochette skewers

Melon bites wrapped in Parma ham

Biscuit and miniature cake selection

Provision of plates, cutlery and napkins

£9.95

PARTY MIX BUFFET (O12) £9.95

Mixed finger snacks to include:

Freshly made sandwich selection with bridge rolls

Cocktail sausages and sausage rolls

Marinated chicken drumsticks

Quiche bites

Crisps and nibbles selection

Provision of plates, cutlery and napkins

SOUP SNACK BUFFET (SP15) £10.95

Freshly made soup in a hot-pot cauldron. Provided with a ladle and cups for easy, no fuss dining. Served with a lovely bread basket filled with fresh rolls, focaccia, rye and wholemeal breads etc,

Full range cheeseboard, decorated with grapes, celery, spring onions and cheese biscuits.



THEMED BUFFET MENUS

Retro 70's Abigail's menu

Cheese and Pineapple Hedgehog, exquisitely created.

Curried eggs, Halves of hard-boiled egg, filled with a lightly spiced piped swirl of smooth yolk mayonnaise

Vol-au-vents, with mixed fillings to include vegetarian options

Cheese straws with paprika

Prawn cocktails on crisp iceberg lettuce with traditional Marie-rose sauce, beautifully presented in margarita glasses.

Pate served with Melba

Quiche, either traditional Lorraine, or choose one of our other flavours.

Cheese fondue with meat and vegetarian crudités dips

Desserts

Profiteroles traditionally created Croque en bouche...choux puffs towered with caramel and drizzled in chocolate and decorated with strawberries.

Black Forest Gateaux... just how you remember it!

Chocolate fondue with marshmallows and strawberries.

Provision of our original authentic green stemmed Mosel glasses to finish the "look"

One course £16.50 per person. Two courses, £20.95

This includes crockery cutlery and delivery within 'TW' areas



We never use paper plates for serving our foods unless requested. We will, wherever possible serve our foods on china plates.