



BON APPÉTIT!

**CORPORATE BUFFET MENUS & EVENTS
AUTUMN / WINTER 2009-10**

TABLETOP BUFFET SELECTION – AUTUMN/WINTER 2009-10

SANDWICH PLATTERS £4.50 per person

White & Wholemeal Sandwich Platters

Honey Roast Ham & Mustard
Turkey, Stuffing & Cranberry
Beef & Caramelised Onion Relish
Grated Cheese & Onion v
Hummus & Caramelised Peppers v
Pork, Stuffing & Sweet Onion Chutney
Tuna Mayonnaise & Cucumber
Red Salmon & Cucumber
Spit Roast Chicken & Stuffing
Prawns in Sunblush Mayonnaise
Grated Cheese & Beetroot v
Free Range Egg Mayonnaise v
Coronation Chicken & Watercress

HOT SOUP & SANDWICHES £5.50 per person

Home-Made Soup Selection

Cream of Vegetable
Leek & Potato
Mushroom & Tarragon
Spinach, Celery & Watercress
Tomato & Basil
Carrot & Coriander
Spicy Lentil
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Sandwich Platter chosen from the list above.
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Soft white rolls, baguettes or chunky farmhouse bread.

TABLETOP BUFFET SELECTION – AUTUMN/WINTER 2009-10

AFTERNOON TEA ~ MENU 1 £6.50 per person

Sandwich Fingers with Trimmed Crusts filled with:

Sliced Cucumber, Cream Cheese & Watercress v

Creamed Avocado, Crispy Smoked Bacon & Sunblush Tomato

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Mini Hand-Made Battenberg's with Frosted Fruit

Rich Chocolate Cake filled with Morello Cherry Jam & covered in Ganache Icing

AFTERNOON TEA ~ MENU 2 £6.50 per person

Sandwich Fingers with Trimmed Crusts filled with:

Potted Shrimp Pâté & Rocket Leaves

Free Range Egg Mayonnaise & Cress v

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Traditional Victoria Sponge with English Strawberries

Red Berry & Sherry Trifle with Toasted Almonds & Sugar Flowers

AFTERNOON TEA ~ MENU 3 £6.50 per person

Sandwich Fingers with Trimmed Crusts filled with:

Roast Beef with Mustard & Horseradish Dressing

Somerset Brie & Tomato Chutney with Baby Leaf Salad v

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Fruit Scones with Devonshire Clotted Cream & Strawberry Jam

Wholemeal Banana & Organic Honey Tea Loaf

TABLETOP BUFFET SELECTION – AUTUMN/WINTER 2009-10

BASIC FINGER BUFFET ~ MENU 1 £6.50 per person

Tuna Mayonnaise, Red Onion & Coriander Wraps

Honey Roast Ham & Roast Turkey Breast on Farmhouse Bread

Selection of Veggie Sandwiches on White & Wholemeal Bread v

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Sausage & Spicy Chutney Turnovers

Onion Bahjis, Samosas & Spring Rolls with Sweet Chilli v

Mini Vegetable & Cheese Puff Pastry Pasties v

Bowls of Crisps

BASIC FINGER BUFFET ~ MENU 2 £6.50 per person

Roast Beef Baguettes with Mustard & Horseradish Mayo

Creamy Coronation Chicken Sandwiches with Watercress & Coriander

Selection of Veggie Sandwiches on White & Wholemeal Bread v

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Roast Chicken Drumsticks in Cajun Seasoning

Mini Cheshire Cheese & Cherry Tomato Quiches v

Thick Pork Sausages on Sticks wrapped in Bacon

Bowls of Crisps

BASIC FINGER BUFFET ~ MENU 3 £6.50 per person

Sandwiches filled with Spicy Chicken Tikka

Roast Pork Baguettes with Sweet Onion Relish & Watercress

Selection of Veggie Sandwiches on White & Wholemeal Bread v

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Thai Chicken Skewers with Sour Cream & Spring Onion Dip

Nacho's with Guacamole, Sour Cream, Salsa & Jalapenos v

Mini Woodfired Pizza with Spinach & Spring Onion v

Bowls of Crisps

TABLETOP BUFFET SELECTION – AUTUMN/WINTER 2009-10

BASIC FINGER BUFFET ~ MENU 4 £7.50 per person

Herb Roast Chicken & Pesto Mayonnaise Wraps

Open Baguette with Sunblush Atlantic Prawns & Watercress

Selection of Veggie Sandwiches on White & Wholemeal Bread v

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Home-Made Puff Pastry Sausage Rolls

Vol au Vents filled with Creamy Salmon, Prawns & Crayfish

Spinach & Roast Pepper Frittata with Hummus & Olives v

Bowls of Crisps

BASIC FINGER BUFFET ~ MENU 5 £7.50 per person

Creamy Red Salmon & Cucumber Sandwiches

Mini Paninis filled with Honey Roast Ham, Mozzarella & Tomato

Selection of Veggie Sandwiches on White & Wholemeal Bread v

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Oriental Chicken Wings with Spring Onion

Mini Woodfired Pizza with Spinach & Spring Onion v

Creamy Mushroom & Tarragon Pasties v

Bowls of Crisps

BASIC FINGER BUFFET ~ MENU 6 £7.50 per person

Crispy Bacon, Lettuce & Vine Tomato Sandwiches

Soft Baps with Rotisserie Style Roast Chicken & Sage Stuffing

Selection of Vegetarian Sandwiches on White & Wholemeal Bread v

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Cajun Chicken Skewers with Sour Cream Dip

Mini Goats Cheese & Caramelised Red Onion Quiches v

Cheese, Olive & Cherry Tomato Skewers in Pesto Dressing v

Bowls of Crisps

TABLETOP BUFFET SELECTION – AUTUMN/WINTER 2009-10

TASTY WORKING LUNCH ~ MENU 1 £9.50 per person

Soft Flour Tortilla Wrap filled with Chicken, Celery & Grape
Fresh Croissant filled with Creamy Mushrooms & Crispy Bacon
Sausage, Free Range Egg & Mushroom Ciabatta with Fresh Rocket

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Deep Filled Rustic Quiche with Broccoli & Red Onion v

Bowls of Niçoise Salad with New Potatoes & Anchovies

Penne Pasta with Tomato & Mascarpone Cream Sauce v

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Chocolate Fudge Cake with Strawberries & Pouring cream

Sticky Toffee Bread & Butter Pudding Pots

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Fruit Juice & Mineral Water

TASTY WORKING LUNCH ~ MENU 2 £9.50 per person

Open Baguette of Creamed Smoked Salmon with Crème Fraîché

Fresh Croissant with Cheese, Tomato, Red Onion & Basil in Crème Fraîché v

Mini Panini with Honey Roast Ham, Fresh Mozzarella & Spinach

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Cajun Style Chicken Skewers with Sour Cream & Spring Onion Dip

Creamy Pesto Pasta with Toasted Pine Nuts & Fresh Parmesan v

Baby New Potatoes in Fresh Mint & Parsley Butter v

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Baked Vanilla Cheesecake with Strawberries & Pouring Cream

Mini Apple & Red Berry Crumbles

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Fruit Juice & Mineral Water

TASTY WORKING LUNCH ~ MENU 3 £9.50 per person

Chicken Breast 'Club' Sandwich with Crispy Bacon & Vine Tomato

Open Baguette of Brie with Baby Leaf Salad & Sweet Onion Relish v

Feta, Roast Pepper & Aromatic Cous Cous Wrap v

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Spiced Roast Pork Skewers with Sour Cream & Chive Dip

Mini Roast Potatoes with Cream Cheese & Spring Onion v

Coleslaw with Red Cabbage & Mixed Dried Fruits & Nuts

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Carrot Cake with Pouring Cream

Chocolate Cherry & Cranberry Bundt Cake

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Fruit Juice & Mineral Water

TABLETOP BUFFET SELECTION – AUTUMN/WINTER 2009-10

EXECUTIVE LUNCH MENU £10.50 per person

Roast Duck Wraps with Cucumber, Spring Onion, Lettuce & Hoi Sin Sauce

Steak & Onion Baguettes with Mustard & Horseradish Mayonnaise

Creamy Stilton & Pear on Rustic Farmhouse Bread v

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Brown Rice Salad with Cashews, Sunflower Seeds, & Sultanas v

Fresh Salmon Skewers with Roasted Peppers served with Sweet Chilli Sauce

Deep Filled Savoury Flan with Artichoke, Prosciutto & Tomato v

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German Apple Torte with Pouring Cream

Chocolate Mascarpone Cheesecake with Strawberries

TRADITIONAL ENGLISH EXECUTIVE LUNCH £10.50 per person

Home-Cured Honey & Mustard Roast Joint of Ham

Whole Salmon Dressed with Prawns & Dill served with Lemon Mayonnaise

Rare Beef with Horseradish & Mustard Cream Garnished with Watercress

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Baby New Potatoes in Garden Mint & Parsley Butter v

Gem Lettuce & Oakleaf Salad with Herbs, Radishes & Mustard Dressing v

Rustic Cheshire Cheese, Leek & Asparagus Flan v

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Home-Made Scones with Jam & Clotted Cream

Victoria Sponge with Strawberries and Whipped Cream

CONTINENTAL EXECUTIVE LUNCH £10.50 per person

Cured Meat, Parma Ham, Prosciutto & Salami Platter

Chicken Thighs in Sun Dried Tomato, Olive & Basil Dressing

Crab, Saffron & Parmesan Cheese Frittata with Hummus

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Roast Potato Halves with Fresh Thyme, Sea Salt & Black Pepper v

Baby Leaf Salad with Red Onion, Roast Butternut Squash & Pinenuts v

Penne Pasta with Vine Tomato & Mascarpone Cheese Sauce v

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Raspberry & Blueberry Fruit Fool Shot with Cream

Canapé Style Tiramisu with Toasted Almonds

TABLETOP BUFFET SELECTION – AUTUMN/WINTER 2009-10

HOT FINGER BUFFET £12.50 per person

Caramelised Goats Cheese & Red Onion Tartlets v
Thai King Prawn Skewers with Chilli, Garlic & Coriander
Mini Toad in the Hole with Spicy Onion Relish
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Chicken & Tarragon Filo Pastry Parcels
Baby New Potatoes with Cream Cheese & Spring Onion v
Fillet of Beef & Baby Leek Skewers
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Hot Mince Pies with Brandy Butter
Mini Crepes with Strawberries, Honey & Chocolate Sauce

HOT SERVED BUFFET WITH ACCOMPANIMENTS £14.50 per person

Beef Lasagne with Fresh Parmesan & Garlic Bread
Steak & Kidney Shortcrust Pastry Pie with Real Ale Gravy
Creamy Root Vegetable Bake with Herb Breadcrumb Crust v
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Baby New Potatoes in Garden Mint & Parsley Butter
Salad with Green Beans & Asparagus, Whole Eggs & French Dressing
Basket of Artisan Breads & Baguettes
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Sherry Trifle with Red Berries & Caramelised Banana
Fruits of the Forest Cheesecake

HOT BOWL FOOD £16.50 per person

Wild Mushroom & White Wine Risotto v
Thai Style Chicken Curry with Jasmine Rice & Crispy Seaweed
Moroccan Lamb Tagine with Aromatic Cous Cous
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Indian Style Beef Curry with Saffron Rice & Coriander
Cod, Smoked Mackerel, Salmon & Crayfish Bake with Crispy Potato Rosti
Basket of Artisan Breads, Garlic Bread & Naan Bread
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Apple Pie with Crunchy Almond Topping & Crème Fraîché
Chocolate & Pear Trifle with Brandy Soaked Sponge

BREAKFAST & BRUNCH SELECTION – AUTUMN/WINTER 2009-10

HOT & COLD BREAKFAST MENUS

£6.50-£12.50 per person

Pastries & Croissants with Butter & Preserves

Toasted Bagels with Scrambled Egg, Crispy Bacon & Baked Vine Tomatoes

Locally Made Oatcakes with Various Fillings & Sauces

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Natural Yoghurt with Granola & Honey

Crêpes with Fresh Strawberries, Whipped Cream & Syrup

Organic Porridge Oats with Clear Organic Honey & Milk

Basket of Home-made Blueberry Muffins

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Fresh Kippers with Melba Toast & Butter

Lightly Curried Kedgeree (Boiled Rice, Smoked Haddock & Eggs)

Full English Breakfast with Toast & Fried Bread

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'Eggs Benedict'

Lightly Poached Egg & Pancetta on an English Muffin drizzled in Hollandaise Sauce

Eggs en Cocotte served with Local Sausages, Baked Vine Tomatoes & Melba Toast

Scrambled Eggs with Smoked Salmon and Crisp Brioche

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Selection of Breakfast Teas or Herbal Teas

Selection of Mild, Rich or Decaffeinated Coffees

Green & Blacks Organic Hot Chocolate

Fresh Orange Juice, Cranberry Juice, Pineapple Juice

Individual Fruit Smoothies

THEMED FOOD – AUTUMN/WINTER 2009-10

HOG ROAST MENU £12.50 per person

(Minimum booking 100 guests)

Whole Seasoned Hog served with Apple Sauce & Stuffing

Thick Cumberland Pork Sausages & Crackling

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Crunchy Coleslaw & New Potato Salad

Selection of White & Wholemeal Soft Flourey Baps

Green Salad with Cherry Tomatoes

Selection of Pickles, Mustards & Chutneys

MINI HOG ROAST MENU £12.50 per person

(Minimum booking 50 guests)

Whole Suckling Pig served with Apple Sauce & Stuffing

Roast Joint of Beef with Mustard & Horseradish

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Crunchy Coleslaw & New Potato Salad

Selection of White & Wholemeal Soft Flourey Baps

Green Salad with Cherry Tomatoes

Selection of Pickles, Mustards & Chutneys

BBQ MENU £12.50 per person

(Minimum booking 50 guests)

Rosemary & Honey Marinated Chicken Drumsticks

Pork Sausages served in a Wholemeal Pitta with Shredded Red Onion

Quarter Pounder Beef Burger served in a White Flourey Bun with Cheese & Relishes

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Vine Tomato Salad with Feta, Black Olives & Fresh Basil Leaves

Mixed Leaf Salad with Wholegrain Mustard Dressing

Crunchy Coleslaw & New Potato Salad

HOT SNACK MENU £12.50 per person

(Minimum booking 50 guests)

Soft White Bacon Rolls with Brown & Red Sauce

Mini Fish & Chip Cones with Lemon Wedges & Tartare Sauce

Mini Beef Burgers with Buffalo Mozzarella, Vine Tomato, Watercress & Onion Relish

Mini Cheese, Tomato, Spinach & Ricotta Quiches v

HOT & COLD DRINKS - AUTUMN/WINTER 2009-10

HOT DRINKS

Freshly Brewed Tea & Coffee	£1.00 per serving
Decaffeinated Coffee	£1.00 per serving
Earl Grey	£1.50 per serving
Green Tea	£1.50 per serving
Hot Chocolate with Whipped Cream	£2.00 per serving
Mulled Wine	£2.50 per serving

We provide self serve chrome dispensers or cafetières for informal & formal events and silver service waiting staff to pour drinks at sit down dinner events. We also provide white high quality cups and saucers, sugar bowls, milk jugs and silver spoons.

COLD DRINKS

Still Mineral Water	£0.50 per serving
Sparkling Mineral Water	£0.50 per serving
Orange Juice	£0.50 per serving
Cranberry Juice	£0.50 per serving
Apple Juice	£0.50 per serving
Pineapple Juice	£0.50 per serving

We provide glasses and jugs in all shapes and sizes filled with slices of orange and lemons if requested or disposable cups if preferred. Drinks will be chilled and ice can be provided.

CORKAGE

Champagne & Wine	£6.50 per bottle
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Please enquire for this years wine list, cocktails and alcoholic drinks. We can provide wine and drinks waiters. We can also provide a staffed bar for bottles, spirits, cocktails, soft drinks, wine and champagne, which can be coordinated and themed for either a wedding or corporate event.

Notes / Terms & Conditions

1. All booking enquiries should be made by phone or email. All bookings should be confirmed via email if possible.
2. Prices do not include vat.
3. We accept cash, cheques and payments via bank transfer.
4. We require orders to have a minimum number of either 10 or 20 where applicable. If you would like to order catering for less than the minimum number then a small extra charge will be applied per person.
5. For large events where numbers exceed more than 40 we require confirmation of numbers at least one week in advance. For smaller events where numbers are less than 20 we can accept confirmation up to one day in advance.
6. We do accept last minute bookings please call to see if we have availability and we will do our best to arrange catering for you.
7. For large events we do offer a free sample meeting of options of your choice and a chance to meet with our team and view our new catering premises.
8. We are able to supply separate meals for vegans or for food allergy sufferers, please inform us as soon as possible of this requirement.
9. We try our best to source food from local suppliers and producers for more information please visit our website.
10. A deposit of £500.00 is required for large events. All deposits are non-refundable.
11. Cancellations of entire events must be informed of as soon as possible. We reserve the right to charge up to 50% of the amount due if an event is cancelled up to one week in advance.

Thank you!