



BON APPÉTIT!

**CORPORATE BUFFET MENUS & EVENTS
SPRING / SUMMER 2010**

HAND-MADE CANAPÉ SELECTION – SPRING / SUMMER 2010

VOL AU VENTS £1.00 per item

Creamy Indian Style Chicken & Coriander with Watercress

Marie Rose Atlantic Prawn Cocktail with Crayfish & Lemon Garnish

Creamed Mushroom & White Wine with Fresh Tarragon v

Creamed Salmon with Sundried Tomato & Cucumber Garnish

Four Cheese Vol au Vent topped with Baked Cherry Tomato v

TARTLETS & BREAD BASES £1.00 per item

Four Cheese & Caramelised Leek Tartlets with Fresh Parsley Garnish v

Goats Cheese, Caramelised Red Onion & Sautéed Asparagus Tartlets v

Garlic Crostini with Quenelle of Wild Mushroom Pâté, Parsley & Red Onion Compote v

Pastry Tartlet filled with Chinese Style Duck, Spring Onion & Plum Sauce

Toasted Crostini Round with Smoked Salmon, Cream Cheese, Capers & Spring Onion

Four Cheese Tartlets with Prosciutto Ham, Ricotta Cheese & Cherry Tomato

SPECIALITY CANAPES £2.00 per item

Thai Style Shredded Beef on a Canapé Spoon with Slithers of Pepper & Onion

Cajun Marinated Chicken Skewers with Sour Cream & Spring Onion Dip

Mini Crab Cakes in Aioli Pesto with Rocket Leaves & Red Pepper Salsa Garnish

Mini Oak Smoked Salmon & Spicy Cucumber Balls with Crème Fraîché

Seared Scallops wrapped in Parma Ham on Potato with Pea Puree & Parsnip Crisp

Asparagus Tips wrapped in Prosciutto Ham with Champagne & Mango Butter

Baby Spinach & Red Pepper Frittata, Hummus & Marinated Black Olives v

Quails Eggs on Mini Toasted Brioche with Dijon Mayonnaise & Watercress v

Spicy Minced Lamb Kofte Skewers with Tzatziki Dip & Fresh Mint

TEA BREAKS & BREAKFAST SANDWICHES – SPRING / SUMMER 2010

SELF-SERVE TEA & COFFEE ~ MENU 1 £1.50 per person

Fresh Coffee, English Breakfast Tea & a selection of Fruit Teas

SELF-SERVE TEA & COFFEE ~ MENU 2 £2.50 per person

Fresh Coffee, English Breakfast Tea & a selection of Fruit Teas

Served with an Assortment of Finest Biscuits

SELF-SERVE TEA & COFFEE ~ MENU 3 £3.50 per person

Fresh Coffee, English Breakfast Tea & a selection of Fruit Teas

Served with an Assortment of Mini Danish & Fruit

BREAKFAST SANDWICH MENU £4.50 per person

Sandwiches on Soft White Farmhouse Bread filled with:

Bacon & Egg, Bacon, Sausage & Sausage & Cheese

Scrambled Egg & Mushroom Muffin with Rocket Leaves v

Toasted Cheese & Roast Pepper Ciabatta v

SELF-SERVE TEA & COFFEE WITH BREAKFAST SANDWICHES ~ MENU 1 £3.50 per person

Fresh Coffee, English Breakfast Tea & a selection of Fruit Teas

Selection of two Bacon, Sausage or Veggie Sandwiches

SELF-SERVE TEA & COFFEE WITH BREAKFAST SANDWICHES ~ MENU 2 £5.50 per person

Fresh Coffee, English Breakfast Tea & a selection of Fruit Teas

Selection of four Bacon, Sausage or Veggie Sandwiches

SANDWICHES & WRAPS MENUS – SPRING / SUMMER 2010

SANDWICHES & WRAPS ~ MENU 1 £4.50 per person

White & Wholemeal Sandwiches filled with Honey Roast Ham & Watercress

Mini Granary Baguettes filled with Marie Rose Prawns & Baby Leaf Salad

Mixed Tortilla Wraps filled with Chicken, Celery & Grape in Mayonnaise

White & Wholemeal Sandwiches with a selection of Vegetarian Fillings v

SANDWICHES & WRAPS ~ MENU 2 £4.50 per person

White & Wholemeal Sandwiches filled with Roast Chicken & Sage Stuffing

Freshly Baked Croissants filled with Cured Ham, Vine Tomato & Continental Cheese

Mixed Tortilla Wraps filled with Tuna Mayonnaise, Red Onion, Coriander & Peppers

White & Wholemeal Sandwiches with a selection of Vegetarian Fillings v

SANDWICHES & WRAPS ~ MENU 3 £5.50 per person

White & Wholemeal Sandwiches filled with Roast Beef, Caramelised Onion & Mustard

Mini Ciabatta filled with Creamy Brie, Sweet Onion Chutney & Baby Leaf Salad v

Mixed Tortilla Wraps filled with Spicy Fajita Chicken & Sour Cream

White & Wholemeal Sandwiches filled with Corned Beef & Piccalilli

SANDWICHES & WRAPS ~ MENU 4 £5.50 per person

Open Baguettes with Smoked Salmon, Crème Fraîché & Watercress

White & Wholemeal Sandwiches filled with Coronation Chicken & Watercress

Mixed Tortilla Wraps filled Chinese Duck, Cucumber, Spring Onion & Hoi Sin Sauce

White & Wholemeal Sandwiches filled with Spicy Salami & Cottage Cheese

BUDGET FINGER BUFFET MENUS – SPRING / SUMMER 2010

MENU 1 £4.50 per person

White & Wholemeal Sandwiches or Baguettes filled with:

Plain Roast Ham, Beef & Turkey

Tuna Mayonnaise; Cheese & Onion & Egg & Cress

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Chicken Wings & Mini Sausage Rolls

Bowls of Crisps

MENU 2 £4.50 per person

White & Wholemeal Sandwiches or Baguettes filled with:

Plain Roast Ham, Chicken Mayo & Corned Beef with Tomato Sauce

Tuna Mayonnaise; Cheese & Onion & Egg & Cress

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Pork Pie & Cheese & Tomato Quiche

Bowls of Crisps

MENU 3 £4.50 per person

White & Wholemeal Sandwiches or Baguettes filled with:

Plain Roast Ham, Chicken & Stuffing & BLT's

Tuna Mayonnaise; Cheese & Onion & Egg & Cress

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Mini Chicken Tikka Bites & Onion Bahjis

Bowls of Crisps

HAND-MADE FINGER FOOD SELECTION – SPRING / SUMMER 2010

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
Roast Chicken Wings in an Oriental Marinade
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 Coriander & Watercress
Selection of Veggie Sandwiches on White & Wholemeal Bread v
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Woodfired Pizza topped with Ham & Mushrooms
Mini Cheese & Cherry Tomato Quiches with Pesto v
Thick Pork Sausages on Sticks wrapped in Bacon
Bowls of Crisps

BASIC FINGER BUFFET ~ MENU 3 £6.50 per person

Sandwiches filled with Chicken Tikka & Watercress
Roast Pork Baguettes with Sweet Onion Relish & Baby Leaf Salad
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
Woodfired Pizza topped with Spinach & Spring Onion v
Bowls of Crisps

HAND-MADE FINGER FOOD SELECTION – SPRING / SUMMER 2010

BASIC FINGER BUFFET ~ MENU 4 £7.50 per person

Tortilla Wraps with Herb Roast Chicken in Pesto Mayonnaise
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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Savoury Eggs with Mixed Toppings
Mini Woodfired Pizza with Spinach & Spring Onion v
Cajun Chicken Skewers with Sour Cream & Herb Dip
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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Mini Meat & Potato Puff Pastry Pasties
Onion Bahjis & Vegetable Spring Rolls with Sweet Chilli & Mint Yoghurt v
Cheese, Pickled Onions & Cherry Tomato Skewers in Pesto Dressing v
Bowls of Crisps

AFTERNOON TEA SELECTION – SPRING / SUMMER 2010

AFTERNOON TEA ~ MENU 1 £8.50 per person

Sandwich Fingers with Trimmed Crusts filled with:

Sliced Cucumber, Cream Cheese & Watercress v

Creamed Avocado, Crispy Smoked Bacon & Sunblush Tomato

Chicken, Vine Tomato & Fresh Mozzarella with Pesto v

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Mini Hand-Made Battenbergs with Frosted Fruit

Rich Chocolate Cake with Morello Cherry Jam & Chocolate Icing

AFTERNOON TEA ~ MENU 2 £8.50 per person

Sandwich Fingers with Trimmed Crusts filled with:

Potted Shrimp Pâté & Rocket Leaves

Free Range Egg Mayonnaise & Cress v

Ham & Cottage Cheese with Fresh Parsley

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Traditional Victoria Sponge with Whole Strawberries

Red Berry & Sherry Trifle with Toasted Almonds & Sugar Flowers

AFTERNOON TEA ~ MENU 3 £8.50 per person

Sandwich Fingers with Trimmed Crusts filled with:

Roast Beef with Mustard & Horseradish Dressing

Somerset Brie & Tomato Chutney with Baby Leaf Salad v

Creamy Egg & Smoked Salmon Mayonnaise

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Fruit Scones with Devonshire Clotted Cream & Strawberry Jam

Wholemeal Banana & Organic Honey Tea Loaf

CORPORATE BUFFET SELECTION – SPRING / SUMMER 2010

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
Seared Tuna Niçoise Salad with New Potatoes & Anchovies
Pasta Salad with Tomato & Mascarpone Cream Sauce v

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Chocolate Fudge Cake with Strawberries & Pouring cream

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Fruit Juice & Mineral Water

TASTY WORKING LUNCH ~ MENU 2 £9.50 per person

Open Baguette with Creamed Smoked Salmon & Watercress
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

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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 covered in Cream Cheese Frosting with Pouring Cream

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Fruit Juice & Mineral Water

CORPORATE BUFFET SELECTION – SPRING / SUMMER 2010

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

CORPORATE BUFFET SELECTION – SPRING / SUMMER 2010

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
Spicy Coconut & Ginger Chicken Skewers
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Mini Iced Cup Cakes & Finger Cakes
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 Breadcrumbs 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 with Pouring Cream

HOT BOWL FOOD (served individually or as part of a hot buffet) £16.50 per person

Pea & Mint Risotto with Shaved Parmesan 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
Atlantic Cod, Smoked Mackerel, Salmon & Crayfish Bake
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

HOT & COLD DRINKS – SPRING / SUMMER 2010

HOT DRINKS

Freshly Brewed Tea & Coffee	£1.50 per serving
Decaffeinated Coffee	£1.50 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!