



CELEBRATIONS

SAMPLE MENU

All our menus can be adapted for your party, including catering to dietary requirements.

COLD BUFFET

A Selection of Freshly Made Artisan Sandwiches (including vegetarian and vegan options)

Mini Savoury Tarts (cheddar & leek, Mediterranean vegetable)

Hand-Carved Deli Meats with Cornichons and Mustards

British Cheese Board with Crackers, Grapes & Chutneys

Heritage Tomato & Mozzarella Skewers with Basil Oil

Seasonal Crudités with Hummus and Tzatziki

Mixed Leaf Salad with House Dressing

Roasted Vegetable Pasta Salad with Basil Pesto

Lightly Dressed Slaw with Fresh Herbs

HOT BUFFET

Free-Range Chicken Skewers (choose from BBQ, Tandoori, or Honey-Mustard glaze)

Mini Yorkshire Puddings with Rare Roast Beef & Horseradish Crème

Butternut Squash & Sage Arancini

Seasoned Potato Wedges with Herb Aioli

Vegetable Spring Rolls with Soy & Chilli Dip

King Prawn Tempura with Lemon Aioli

Warm Spiced Lentil & Chickpea Stew (vegan)

SWEET TREATS

Lemon Posset Pots with Shortbread

Rich Chocolate Brownie Bites

Mini Eton Mess Cups

Fresh Fruit Skewers