

Party Platters

Finger Food (minimum 10)

Classic : £4.50per person

Mini Vol-au-vents, Gourmet Cocktail Sausages, mini Scotch Egg, Cocktail Tartlets, and Red Onion and Pork Mini Sausage Rolls

Vegetarian Delight: £4.50per person

Feta and Apple Tarts, Haloumi and Courgette Fritters, Pear and Blue Cheese Bilinis, and Tricolor Mini Skewers.

Mixed Modern: £4.50per person

Tricolor Skewer, Thai chicken Tartlet, Pesto Chicken in Puff Pastry, Mini Gourmet Burgers, Sesame Beef Skewers.

Sweet and Spicy : £5.50per person

Sticky Chicken Skewers, Mexican Meatballs, Spicy Lamb Koftas, Mango Chicken and Spinach Tarts, Tempura Prawns with Sweet Chili Dip.

Far East: £5.50per person

Teriyaki Beef Cups, Thai Prawn Skewer, Chinese Steamed Dumpling, Crispy Vietnamese Wonton, Indian Kerala Chickpea and Spinach Bhaji

Mini Scone Platter: £4.50per person

Smoked Salmon and Lemon Mayonnaise on a Dill Scone, Honey Roast Ham and our Homemade Chutney on a Stilton Scone, Roasted Turkey and Cranberry on a Sage Scone, Mozzarella and Fresh Basil on a Sundried Tomato Scone. Somerset brie and Red Current on a Rye Scone.

Mini Open Sandwich Canapés: £4.50per person

Pastrami, Gherkin and Rocket , Somerset brie with Red Current Jelly , Smoked Salmon, Fresh Dill Cream Cheese , Sliced Egg, Prawns, Lemon mayonnaise .

Classic Sandwich Platters: £4.50per person

Choose from: Meat:

Pastrami and Rocket, Honey Roast Ham and English mustard, Turkey salad, Coronation Chicken, Roast Beef and Red Onion.

Vegetarian /Cheese:

Somerset brie With White Grape, Ashdown Foresters with our Homemade Pickle, Smoked Gouda with Red onion, Cream Cheese and Cucumber, and Hummus with Baby Leaf Lettuce

Fish:

Smoked Salmon and Cream Cheese, Prawn Waldorf, Crayfish Rose Marie, Tuna with Lemon Mayonnaise.

Cold Platters: £32.00

Choose Single Item: (serves 10, minimum 2 of each platter)

Roast Beef Apple	Wood Smoked Ham	Mixture of Salami's
Roast Turkey	Roast Pork	Prosciutto Crudo
Pastrami	Tuscan Chicken Pate	Duck and Port Pate
Country Pate	Mushroom and Thyme Pate	Cold water Prawns
Gourmet Sausages	Chicken drumsticks	Smoked Salmon
Cheddar	Stilton	Somerset Brie
Goodwood Charlton	Levan Down Soft Cheese	Applewood Smoked Cheese

Quiches: £17.00(serves 12 -16)

Quiche Lorraine	Leek and Comte	Tomato, Basil and Mozzarella
Mushroom and Thyme	Stilton and Pear	Squash and Goats Cheese
Asparagus and Parmesan	Cheddar and Maple Cured bacon	

Dressed Salmon £48.00 (serves 10-20)

Dressed with Tiger Prawns, Smoked Salmon, Thinly Sliced Cucumber and Lemon

Salads: £12.00 (serve 10)

Individual Bowls

Mixed Baby Leaf	Tomato, Cucumber and Spring Onion
Italian Mixed Bean	Roasted Mediterranean Vegetable
Bean Sprout, Pepper and Pineapple	String Bean, Dill and Tomato (Greek)
Butternut Squash and Sweet Potato	Butterbean in Tomato Sauce (Greek)
Beetroot, Red Onion and Spinach	Squash, snow peas, Soya and Edami Beans
Carrot and Poppy Seed with Honey	Coleslaw with Honey Mustard Dressing

Salads: £17.00 (serves 10)

Coleslaw New Potato with Butter and Mint
Cheesy Coleslaw Creamy Potato with Mint and Pea
Moroccan Couscous Lemon and Mint Couscous
Traditional Greek Tomato, Basil and Mozzarella
Green Pesto Pasta Creamy Pasta with Sweet Corn and Olives
Tomato Pasta with Courgette and Red Pepper
Curried Rice Caesar Salad
Hummus with Caramelized Onion

Deluxe Salad: £4.50 per person (minimum 10)

Chicken Caesar Coronation Chicken Chicken Waldorf
Prawn Waldorf Prawn Cocktail
Smoked Salmon and Crayfish Cocktail
Sesame, Spinach and Teriyaki Beef
Turkey, Maple Cured Bacon and Smoked Gouda

Hot Buffet Trays:

(Delivered cold for you to heat up and serve)
Large (full gastronome size serves 15-20): £65.00
Medium (half gastronome size serve 8-12): £35.00

Lamb Tagine With Toasted Almonds
South West Chilli Con Carni
Mixed bean Chilli
Beef Burgundy
Coq Au Vin
Chicken Jalfrezi
Thai Green Curry with Salmon and Prawn
Teriyaki Stir-fry
All the above served with rice

Creamy Fish Pie topped with Cheddar Leek Mash
Seafood Lasagne
Beef Ragu Lasagne
Lasagne Verdi
Steak and Ale Pie
Chicken Ham and Leek Pie
Slow Cooked Pork with Cider and Leek with Creamy Mash

Cheese towers: £200.00 serves up to 100, £240 serves up to 150

Four or five rounds of local cheeses from baby yarg, Somerset brie, Goodwood Molecombe blue, Ashdown forester, Ilcester smoked applewood, Goodweald Sussex crumble.
(Depending on what is in season)

Desserts

Scones: £1.50 each,

Cheese and bacon, stilton and sage or smoked salmon and dill, cheddar,
parmesan/ maple cured bacon.

Raison, cranberry, raspberry, peach, strawberry, apple, orange, lemon, blackberry, blueberry,
pineapple/coconut, rose or lavender.

Cupcakes: £1.75 plain from £2.75 decorated

Vanilla, cranberry/white chocolate, raspberry, peach, strawberry cream, chocolate, green apple, orange chocolate, lemon, lemon/ poppy seed, blueberry, pineapple/coconut, coconut cream, coffee, cream du leche, pecan maple, candy floss, carrot, rose or lavender.

Muffins: £1.95

Vanilla, cranberry/white chocolate, raspberry, peach, strawberry cream, chocolate, green apple, orange chocolate, lemon, lemon/ poppy seed, blueberry, pineapple/coconut, coconut cream, coffee, cream du leche, pecan maple, candy floss, carrot, rose, lavender, Chocolate chip, orange/cardamom, banana /nut, tropical fruit, courgette,
sweet potato, prosciutto ham/parmesan, sundried tomato/pesto, cheddar /onion,
parmesan/olive, rosemary/olive, pumpkin seed breakfast muffin.

(Minimum 6 of each flavour)

Desserts continued

Our homemade creamy cheesecakes: large £22.00 small £12.50

Caramel, white chocolate with raspberry sauce, strawberry, baileys, chocolate marbled, lemon with ginger base, “crunchy candy bar”, or peanut butter and velvet chocolate

Our fantastic cakes: large £22.50, small £10.50

Chocolate, coffee, carrot, Victoria sponge, Banana/nut, mandarin orange, pear tea cake, strawberry, red velvet, beetroot/chocolate, lemon poppy seed, sticky plum, white chocolate/raspberry, cappuccino tiramisu, blueberry/lime, carrot cake, almond/cherry, rose, lavender, violet , lemon drizzle.

Other desserts: £17.50 one size

Chocolate brownie cheesecake, toffee apple granny, raspberry pavlova, strawberry pavlova, Eton mess, chocolate trifle, lemon trifle, raspberry cranachan, champagne jellies, key lime pie or lemon meringue.

Pies or crumbles : large £25.00, small £12.00

Blackberry/apple, blueberry, cherry, apple, rhubarb, raspberry/pear, gooseberry.

Tarts: medium £10.00, individual £2.95

Pear/chocolate, Rich chocolate, tart au citron, cherry bake well, almond/fresh cherry, Almond/raspberry, rhubarb rose, Portuguese custard.