



- How this all works, you can either set a budget that you want us to follow and tell us the amount of people we need to cater for, we will then put a selection on which will be down to our discretion as to what is included.
- Or you select the specific items you and your guests want and we price based on what you have asked for, this pricing is done per person. If you choose this option we can also do a half spread on selected items, which means you receive half the amount at a reduced price but can increase the variety available.
- Restrictions may apply, for example we try our absolute best to provide everything you have chosen, on the occasion ingredients make us unable to we try to substitute it with a similar products.

Buffet food savoury			Tick where desired		
			Half	Full	
Sandwiches standard (White and brown bread)	Ham	Plain			
		Salad	Tomato (can be on the side)		
			Lettus, tomato & cucumber		
		Mustard (can be on the side)			
	Cheddar	Plain			
		Salad	Cucumber (can be on the side)		
			Onion (can be on the side)		
		Pickle (can be on the side)			
	Egg	Mayonnaise			
		Salad cream			
	Tuna	Mayonnaise	Plain		
			Sweetcorn		
	Turkey and cranberry sauce				
	Pork	Stuffing			
Apple sauce					
Pate (open top on French stick)					
Sandwiches premium (White and brown bread)	Red Leicester	Plain			
		Salad	Tomato (can be on the side)		
	Cheddar and ham				
	Chicken	Salad			
		Bacon			
		Stuffing			



Buffet food savoury			Tick where desired		
			Half	Full	
		Tikka			
		Coronation			
		Bacon, lettuce and tomato (BLT)			
	Roast beef	Horseradish			
		Salad (rocket)			
		Prawn and Marie rose			
		Smoked salmon and cream cheese			
		Tomato and avocado			
Wrap pinwheels		Beef, rocket and cream cheese			
		Smoked salmon, cucumber and cream cheese			
		Tuna salad (red onion mayo mix leaf)			
	Chicken	Caesar	Plain		
			Bacon		
			Breaded		
			Southern fried		
			Sweet chilli		
			Piri piri		
		Hoisin duck, cucumber and spring onion			
Chicken	Boneless	Goujons	Breaded		
			Southern fried		
		Bites	Hot and spicy		
	Boned	Drumsticks			
		Hot and spicy wings			
Quiche	Lorraine				
	Vegetable				
Nibbles	Scotch eggs		N / A		
	Cocktail sausages		N / A		



Buffet food savoury		Tick where desired	
		Half	Full
	Pork pies	N / A	
	Sausage rolls	N / A	
Premium nibbles	Pigs in blankets	N / A	
	Bruschetta	N / A	
	Deviled eggs	N / A	
	Smoked salmon and cream cheese blinis	N / A	
Oriental inspired selection	Vegetable samosas	N / A	
	Onion bhajis	N / A	
	Vegetable spring rolls	N / A	
	Duck spring rolls	N / A	
	Prawn toasts	N / A	
Crisps (if desired can specify flavour or leave to our desecration)		N / A	
Crudité vegetables	Bell peppers, carrot, celery and cucumber		
	Houmous		
Bread sticks, crackers and dips			
Cheese with fruit	Cheddar and pineapple		
	Brie and grape		
	Mozzarella and tomato		
Salads	Green (lettus, cucumber, tomato, red onion and carrot)		
	Caprese (tomato and mozzarella dressed with basil, pesto and balsamic)		
	Couscous		
	Tuna sweetcorn		
	Ham and cheddar		
	Chicken and bacon		
	Potato (Classic)		
Salads (premium)	Potato (with bacon lardons and cheddar cheese)		



Buffet food savoury		Tick where desired	
		Half	Full
Pasta salad	Tuna black pepper lemon and red onion	<input type="checkbox"/>	<input type="checkbox"/>
	Chicken mayonnaise cucumber tomato sweetcorn	<input type="checkbox"/>	<input type="checkbox"/>
	Roasted red onion and bell pepper with sweet chilli	<input type="checkbox"/>	<input type="checkbox"/>
	Pesto spinach and pine nut	<input type="checkbox"/>	<input type="checkbox"/>
Coleslaw	Classic	<input type="checkbox"/>	<input type="checkbox"/>
	Farmhouse (sultanas and apple)	<input type="checkbox"/>	<input type="checkbox"/>
Antipasti	Fish (prawns, smoked salmon and mackerel)	<input type="checkbox"/>	<input type="checkbox"/>
	Meat (Parma ham, salami, pepperoni and pate)	<input type="checkbox"/>	<input type="checkbox"/>
	Vegetable (olive selection, cheese stuffed peppers and sun dried tomatoes)	<input type="checkbox"/>	<input type="checkbox"/>
Meat platter (chicken, ham and beef)		<input type="checkbox"/>	<input type="checkbox"/>
Cheese board (cheddar, red Lester, brie, stilton, goats)(grapes and apple) (crackers)		<input type="checkbox"/>	<input type="checkbox"/>
Bread basket		<input type="checkbox"/>	<input type="checkbox"/>



- Sweet works slightly different to savoury, you tell us the amount you want it for to which can be completely different to the savoury, this give you the ability to expand variety.

Buffet food sweet		Amount
Fresh fruit	Mixed bowl	
	Berry bowl	
	Melon platter	
	Fruit skewers	
Banoffee pie	Tray	
	Individual cups	
Tiramisu		
Scone cream and jam	Plain	
	Fruit	
Cake	Vanilla	
	Milk chocolate chip	
	White chocolate chip	
	Milk and white chocolate chip	
	Lemon	
	Coconut and raspberry	
	Strawberries and cream	
	Limoncello drizzle	
Brownie		
Cheesecake cups (Must be in 6's)	Nutella	
	Penut butter	
	Raspberry and white chocolate	
	Strawberries and cream	
	Banoffee	
	Biscoff	



- Depending on the event the bar is usually opened, the bar can work in several ways. Drinks can be completely down to guests, the booking can put a set amount behind the bar or we can set a tab and the booking can pay at the end of the event.
- Drinks can also be provided on arrival or during your booking. This is based primarily on predictions and then invoice by the end of the night. You tell us the amount you want it for to which is at a reduced rate to the bar. Anything used over the prediction is charged through the bar

Drinks		Amount
Hot drinks	Tea	
	Coffee	
Water	Still	
	Sparkling	
Fruit juice	Orange	
	Apple	
	Pineapple	
Bucks fizz		
Wine	Red	
	White	
	Rosa	
Prosecco		

- Although this document contains a very wide variety of things if there is something specific you'd like us to see if we can do and price for we are always happy to look into this please just ask
- If you have any minor or severe allergies please speak to Kelly and/or Cara for more information and advice. Although every possible measure has been taken to observe and comply with all legal requirements relating to food, its preparation, hygiene and safety we cannot guarantee the absence of cross contamination. The individual therefore must use their discretion based on their dietary requirements and needs. The 14 EU listed allergens are : celery, cereals containing gluten, crustaceans, egg, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soy/soybeans/soya, sulphur dioxide