



Fabulous Buffet Catering for Corporate, Party, Wedding, Event, Wake

Our food is Homemade in our kitchens which are in Bracknell, Richmond & Gloucester using the very best, freshest ingredients and products from our local suppliers made on the day of the event that offers a varied range of dishes for your guests to choose from

Our menus include dishes suitable for Vegetarian, Vegan, Dairy Free, Gluten Free dietary preferences

With our flexible service, we can either provide our door step drop off delivery service for you to set up at your convenience or provide staff to assist with the setup, serving, clearing and tidying up using our crockery and cutlery range allowing you to relax and mingle with your guests

You can contact us using the details below or alternatively by using our contact page on our website, where you can provide us with more details.

www.gibbons-catering.com Tel:-07957 978123 Email:- info@gibbons-catering.com

Party Menu

At Gibbons Catering we strive to make your experience unique and memorable. Central to this philosophy is understanding the need to work closely with our clients throughout every stage of the process. This enables us to tailor our service to accommodate your specific catering expectations, transforming your ideas into a reality.

We help you create a fantastic, exciting and unforgettable experience that you and your friends talk about for ages incorporating your ideas and favourites.

Everyone has their own unique perspective and in order to accommodate your requirements, we pay necessary attention to detail. We are meticulous and will provide you with everything you need.

Central to which is a stunning buffet which is visually dramatic, unique, tasty and bountiful
A great variety that satisfies all dietary requirements such as vegetarian, vegan, dairy free and gluten free

We have a selection of menus that you can either choose as they are or use as a base to adapt incorporating your ideas and favourites.

We will work with you until you are satisfied with the final menu and style of service. Throughout the planning process we will use our expertise for you to get the most out of your budget, saving you precious money and time.

<p>Drop & Go price includes</p> <p>Cold are delivered chilled on platters with see through lids ready to serve Delivery</p>	<p>Served price includes</p> <p>Serving Staff for 2 hours, set up, serve, clear & tidy away, Crockery plates, Stainless cutlery, Disposable napkins & table covering Delivery</p>	<p>Drinks</p> <p>We can provide soft & alcoholic drinks</p> <hr/> <p>Abbreviations</p> <p>(V) Vegetarian, (VE) Vegan, (DF) Dairy free, (GF) Gluten free, (HA) Halal</p>
---	--	---

<p>Travel</p> <p>Up to 10 miles one way is included We do cater in venues further away than this and charge an additional charge</p>	<p>Staffing</p> <p>Included is staffing for a total of 2 hours serving time We can provide service assistance for longer periods for an additional charge</p>
---	--

Click on this QR code to go to our website where we have a fantastic range of menus that suit all tastes and occasions



Minimum Numbers

Afternoon tea	30
Finger buffet	30
Cold fork buffet	20
Hot buffet	25
Canape	30
Breakfast & Brunch	30
Grazing Table	40
Cold & Hot Fork Buffet	25

Mixed Finger Buffet Menu AA

Drop & Go price @ £ 10.00 per guest

Served price @ £ 13.00 per guest

Freshly prepared Sandwiches *(on different breads)*

Free range chicken & salad (GF)(DF)

Pole-and-line caught tuna & sweetcorn mayonnaise (GF)(DF)

Cathedral City Cheddar cheese & red onion (V)(Ve)(GF)(DF)

A selection of Wraps *(on different types)*

Finnebrogue bacon, lettuce & tomato in a tomato wrap with mayonnaise (GF)(DF)

Olive, tomato & hummus wrap (V)(Ve)

Finger Items-cold

Spinach Artichoke Mushrooms bruschetta (V)(Ve)(DF)

Chorizo, dill, caramelised red onion & goat's cheese crostini (DF)

Smoked salmon and pea crostini (DF)

Finger Items-hot or cold

Sweet chilli chicken skewer (GF)(DF)

Vegetable spring roll with a sweet chilli dip (V)(Ve)

Sweet Items

Cherry Bakewell tart (V)(GF)(DF)

Red velvet cakes

Mixed Finger Buffet Menu AB

Drop & Go price @ £ 12.00 per guest

Served price @ £ 15.00 per guest

Home baked Baguettes

Wiltshire gammon ham & pickle (GF)(DF)

Free range egg mayonnaise (V)(GF)

A selection of Wraps *(on different types)*

Finnebrogue bacon, lettuce & tomato in a tomato wrap with mayonnaise (GF)(DF)

Seafood mayonnaise, leaf, tomato & cucumber wrap

Chickpea, caper, carrot wrap (V)(Ve)(GF)(DF)

Finger Items-cold

Mozzarella, cherry tomato & olive skewers (V)(GF)

Crab pate with green onion & chilli salad blinis

Roasted peppers, goat cheese and fresh chives crostini (V)

Finger Items-hot or cold

Bacon, sausage, tomato & mushroom frittata

Pork & apple sausage roll

Cheese & tomato pizza (V)

Sweet Items

Victoria sponge cake

Battenberg cake

Mixed Finger Buffet Menu AD

Drop & Go price @ £ 14.00 per guest

Served price @ £ 17.00 per guest

Freshly prepared Sandwiches *(on different breads)*

Gammon ham & Branston pickle (GF)(DF)

Guacamole with sun dried tomato (V)(Ve)(GF)(DF)

A selection of Wraps *(on different types)*

Egg mayonnaise wrap (V)

Home baked Baguettes

Salmon, chickpea, chilli mayo & rocket baguette

Freshly prepared Bagels

Mushrooms, spinach and feta on sesame bagel (V)(Ve)(GF)

Finger Items-cold

Chorizo, dill, caramelised red onion & goat's cheese bruschetta

Smoked salmon, cream cheese & dill blinis

Finger Items-hot or cold

Cajun chicken skewer (DF)(GF)

Spinach, spring onion, feta frittata (V)

Spinach & Gruyère baked tart (V)

Vegetable samosa (V)(Ve)

Sage & onion soya, red onion, cheese pastry roll

Sweet Items

Strawberries & cream vol au vents

Lemon Loaf Cake (GF)

Chocolate brownies

Mixed Finger Buffet Menu AE

Drop & Go price @ £ 19.00 per guest

Served price @ £ 22.00 per guest

Freshly prepared Sandwiches *(on different breads)*

Cathedral City Cheddar cheese & red onion (V)(Ve)(GF)(DF)

Pole-and-line caught tuna & sweetcorn mayonnaise (GF)(DF)

Italian salami & peppers (GF)(DF)

A selection of Wraps *(on different types)*

Finnebrogue bacon, lettuce & tomato in a tomato wrap with mayonnaise (GF)(DF)

Chickpea, caper, carrot wrap (V)(Ve)(GF)(DF)

Prawn seafood sauce, lettuce cucumber wrap (GF)(DF)

Home baked Baguettes

Salmon, chickpea, chilli mayo & rocket baguette

Free range egg mayonnaise (V)(GF)

Freshly prepared Bagels

Mushrooms, spinach and feta on sesame bagel (V)(Ve)(GF)

Finger Items-cold

Melton Mowbray pork pie with HP brown sauce

BBQ chicken drumsticks

Savoury egg with Branston pickle

Spinach, spring onion, feta frittata (V)

Chorizo, dill, caramelised red onion & goat's cheese crostini (DF)

Smoked salmon, cream cheese & dill blinis

Beef and caramelized onion bruschetta

Mozzarella, cherry tomato & olive skewers (V)(GF)

Finger Items-hot or cold

Southern fried chicken Goujons with garlic mayonnaise

Vegetable spring roll with sweet chilli dip (V)(Ve)

Cajun chicken skewer (DF)(GF)

Sage & onion soya, red onion, cheese pastry roll(V)(Ve)(GF)(DF)

Spinach & Gruyère baked tart (V)

Sweet Items

Strawberries & cream vol au vents

Chocolate brownies

Battenberg cake

Red velvet cupcakes

Mixed Cold Fork Buffet Menu AA

Drop & Go @ £ 15.00 per guest

Served price @ £ 17.95 per guest

Mains

Blackened Cajun chicken (GF)(DF)

marinated with Cajun seasoning and lime then sautéed in a pan, sealing in all the lovely spices. Provided with a separate sauce of sour cream with lime and fresh coriander.

Poached Inverawe salmon, dill mayonnaise (GF)(DF)

delicately poached, offering a tender texture and a subtle, fresh flavor, served with homemade dill mayonnaise

Kale & Butternut Frittata (V)

a hearty and flavorful experience with tender roasted butternut squash, vibrant kale, and a fluffy egg base, all baked to golden perfection

Salads

Coleslaw with cabbage, carrots, onions, mustard, onions, parsley (V)(Ve)(DF)

Mixed Leaf Salad with Lemon & Herb Dressing (V)(Ve)(GF)(DF)

Tomato & basil salad with vinaigrette dressing (V)(Ve)(GF)(DF)

New potato, sugar snap pea & herb salad with mustard & olive oil dressing (V)(Ve)(GF)(DF)

Puddings

Fruit trifle

Honeycomb B golden nugget cheesecake (V)

Mixed Cold Fork Buffet Menu AB

Drop & Go price @ £ 19.00 per guest

Served price @ £ 21.00 per guest

Mains

Sweet chilli chicken fillets (GF)(DF)

tender chicken coated in a sweet and spicy, signature chilli sauce, offering a delightful balance of sweet and savoury flavours

Prawn asparagus and rocket puff tartlet (GF)(DF)

a delicate puff pastry tartlet filled with succulent prawns, tender asparagus spears, and a vibrant bed of peppery rocket, offering a delightful combination of flavours and textures.

Colourful roasted peppers filled with marinated tofu (V)(Ve)(GF)(DF)

rich, hearty, and perfectly balanced bursting with flavour

Salads

Pasta salad (V)(Ve)(DF)

Brown rice, black bean, tomato, pepper, sweetcorn, chilli onions, garlic & herb salad
(V)(Ve)(GF)(DF)

Carrot, sultana, onion & herb salad with lemon & mustard dressing (V)(Ve)(GF)(DF)

Mixed bean and corn salad with fresh herb, chilli and lemon dressing (V)(Ve)(GF)(DF)

Beetroot & yoghurt (V)(Ve)(GF)

Fresh cucumber salad with rice vinegar, and chopped fresh herb (V)(Ve)(GF)(DF)

Puddings

Trillionaires tart (V)(Ve)(GF)

Lemon mousse

Fresh fruit skewers with yoghurt dip (V)(Ve)(GF)(DF)

Mixed Cold Fork Buffet Menu AD

Drop & Go price @ £ 29.00 per guest

Served price @ £ 32.00 per guest

Mains

Sweet chilli chicken fillets (GF)(DF)

tender chicken coated in a sweet and spicy, signature chilli sauce, offering a delightful balance of sweet and savoury flavours

Poached Inverawe salmon, dill mayonnaise (GF)(DF)

delicately poached, offering a tender texture and a subtle, fresh flavor, served with homemade dill mayonnaise

Colourful roasted peppers filled with marinated tofu (V)(Ve)(GF)(DF)

rich, hearty, and perfectly balanced bursting with flavour

Layered smoked trout, prawn and avocado terrine (GF)

with cream cheese chives and yoghurt

Beef, onion & pepper teriyaki skewers (DF)

succulent beef, sweet onions, and vibrant peppers, marinated in our signature teriyaki sauce, skewered and grilled to perfection

Spinach & Gruyère baked tart (V)

Rich and deliciously gooey

Salads

Mixed leaf (V)(Ve)(GF)(DF)

Coleslaw with cabbage, carrots, onions, mustard, onions, parsley (GF)

Cous cous salad with lemon, mint and cucumber and cherry tomatoes (V)(Ve)

Mixed bean and corn salad with fresh herb, chilli and lemon dressing (V)(Ve)(GF)(DF)

Potato in lemon, caper, oregano, parsley and red onion dressing (V)(Ve)(GF)(DF)

Puddings

Lemon meringue pie

Chocolate tart

Fresh fruit tart with mascarpone

Mixed Canapé Menu AA

Drop & Go price @ £ 10.00 per guest

Served price @ £ 13.00 per guest

Sweet chilli chicken skewer (GF)(DF)

Chorizo, dill, caramelised red onion & goat's cheese bruschetta (DF)

Vegetable spring roll with a sweet chilli dip (V)(Ve)

Prawn & crab tart with seafood sauce

Spinach artichoke mushrooms crostini (V)(Ve)(DF)

Salmon and cream cheese vol au vent

Goat's cheese & chive blini (V)

Mixed Canape Menu AB

Drop & Go price @ £ 15.00 per guest

Served price @ £ 17.95 per guest

Beef and caramelized onion bruschetta

Cajun chicken skewer (DF)(GF)

Smoked salmon and pea crostini (DF)

Mozzarella, cherry tomato & olive skewers (V)(GF)

Vegetable samosa (V)(Ve)

Sage & onion soya, red onion, cheese pastry roll (V)(Ve)(DF)

Prawns in seafood sauce vol au vent

Smoked salmon, cream cheese & dill blinis

Roasted peppers, goat cheese and fresh chives crostini (V)

Fresh fruit mascarpone tart (V)

Mixed Afternoon Tea Menu AA

Drop & Go price @ £ 10.00 per guest

Served price @ £ 13.00 per guest

Freshly made Sandwiches

(on different breads)

Free range chicken & salad (GF)(DF)

Finnebrogue bacon, lettuce & tomato with mayonnaise (GF)(DF)

Cathedral City Cheddar cheese & red onion (V)(Ve)(GF)(DF)

A selection of Wraps (on different types)

Chickpea, caper, carrot wrap (V)(Ve)(GF)(DF)

Prawn seafood sauce, lettuce cucumber wrap (GF)(DF)

Freshly prepared Bagels

Mushrooms, spinach and feta on sesame bagel (V)(Ve)(GF)

Finger Items

Mozzarella, cherry tomato & olive skewers (V)(GF)

Crab pate with green onion & chilli salad blinis

Roasted peppers, goat cheese and fresh chives crostini (V)

Spinach, spring onion, feta frittata (V)(GF)(DF)

Smoked salmon, cream cheese & dill blinis

Hot or Cold Finger Items

Sage & onion soya, red onion, cheese pastry roll(V)(Ve)(GF)(DF)

Pork & apple sausage roll

Sweet chilli chicken skewer (GF)(DF)

Spinach Artichoke Mushrooms bruschetta (V)(Ve)(DF)

Scones

Plain & Fruit scones with whipped cream & jam

Sweet Items

Strawberries & cream vol au vents

Victoria sponge

Coloured macaroons

Lemon Loaf Cake (GF)

ADD

Hot drinks

@ £ 3.00 per guest

Tea, Herbal Tea, Decaffeinated Tea, Coffee & Decaffeinated Coffee

Available if you book our staff
served in crockery

Mixed Afternoon Tea Menu AB

Served price @ £ 15.50 per guest

Finger Sandwiches with crusts off (on different breads)

Scottish kiln smoked salmon with cracked black pepper cream cheese (GF)(DF)
British honey roast ham with lightly salted butter (GF)(DF)
Roast chicken fillet with tarragon mayonnaise & baby spinach (GF)(DF)
Cucumber, Whipped Coconut Cream Cheese, Mint & Spring Onion (V)(GF)(DF)

Freshly prepared Bagels Free range egg mayonnaise with cress

Finger Items-cold

Chorizo, dill, caramelised red onion & goat's cheese crostini (DF)
lemon & garlic king prawns skewer with a aoli dip (GF)(DF)
guacamole & sun-dried tomatoes crostini (V)(Ve)(DF)
Smoked salmon and pea crostini (DF)
Beef and caramelized onion bruschetta

Finger Items-hot or cold

Spinach & Gruyère baked tart (V)
Cajun chicken skewer (DF)(GF)
Lamb & feta sausage rolls (GF)

Scone

Plain & Fruit scones with whipped cream & jam
Plain & Raisin with lemon curd
Paxton & Whitfield Westcombe Cheddar, Soft Cheese & Chives

Sweet Items

Red velvet cakes

Fresh cream éclair choux bun

Battenburg

Fruit tart with mascarpone

Victoria sponge cake

Hot drinks

Tea, coffee, decaffeinated & herbal

Includes crockery, cutlery, service, delivery & buffet tablecloth

Mixed Breakfast & Brunch Menu A

Drop & Go @ £ 10.00 per guest
Served price @ £ 13.50 per guest

Sandwiches

Egg mayonnaise (vegetarian)
Bacon, lettuce, tomato
Beetroot, spinach & goats cheese (vegetarian) (gluten free)

Bagels

Pesto & basil bagel (vegetarian)
Olive, tomato & hummus bagel (vegan)

Pastries

Butter croissant pastry
Pain au chocolat pastry
Vanilla crown pastry

Cookies

White chocolate cookies
Double chocolate cookies

Fresh Fruit

Includes melon, pineapple, orange, grape, kiwi, strawberry, blueberry

Mixed Breakfast & Brunch Menu B

Drop & Go price @ £ 13.00 per guest

Served price @ £ 16.50 per guest

Sandwiches

Sausage, bacon & egg mayonnaise

Mashed chickpea & avocado (vegan)

Savoury Croissant

Goat's cheese & tomato filled croissants (vegetarian)

Mozzarella, basil, tomato filled croissants (vegetarian)

Cookies

Double chocolate cookies

Apple, oat & raisin cookies

Bakes

Viennese swirls,

Chocolate brownies,

Butterscotch blonde bites,

Cheese Board

Includes mature Cheddar, Somerset brie, Wensleydale, British blue Stilton, boursin, smoked Beechwood served with Piccadilly, pickle, crackers & scattered with grapes

Mixed Breakfast & Brunch Menu D

Drop & Go price @ £ 17.00 per guest

Served price @ £ 20.50 per guest

Sandwiches

Tuna mayonnaise & sweetcorn on white

Chicken salad on multi seed

Bagels

Cheddar & ham bagel

Pesto & basil bagel (vegetarian)

Savoury Croissants

Ham & Cheddar cheese filled croissants

Goat's cheese & tomato filled croissants (vegetarian)

Pastries

Cinnamon swirl pastry

Vanilla crown pastry

Bakes

Flapjack,

Millionaire bites

Cheese Board

Includes mature Cheddar, Somerset brie, Wensleydale, British blue Stilton, boursin, smoked

Beechwood served with Piccadilly, pickle, crackers & scattered with grapes

Crudités

Includes pepper, sweetcorn, cucumber, cauliflower, carrot, cherry tomato & broccoli with salsa &

humus dips

Vegetarian Breakfast & Brunch Menu A

Drop & Go price @ £ 14.00 per guest

Served price @ £ 17.00 per guest

Finger Items

Blueberry Overnight Oats (vegetarian)

chia seeds, almond milk, yoghurt, maple syrup & blueberries

Cinnamon and Apple French Toastie (vegetarian)

chopped apples caramelised with oat milk, cinnamon & sugar added to blackberries squeezed in-between slices of spiced fruit syrup soaked baked bread

Spinach, spring onion & feta frittata (vegetarian)

Mexican-Style Vegan Breakfast Burrito with Tofu Scramble (vegetarian)

Fully loaded with vegan chorizo sausage, baked beans, scrambled tofu, mushroom & hash browns finished with & parsley

Cheese skewers (vegetarian)

NeroMinded· black truffle, blackberry, C'e Dairy, mature & grape skewers

Avocado Crostini with Vegan Bacon Bits (vegetarian)

Feta, cherry tomato & basil bruschetta with balsamic drizzle (vegetarian)

Sweet Items

Fresh fruit skewers with yoghurt dip (vegetarian)

Lemon cake (vegetarian)

Vegan Breakfast & Brunch Menu A

Drop & Go price @ £ 14.00 per guest

Served price @ £ 17.00 per guest

Finger Items

Blueberry Overnight Oats

chia seeds, almond milk, yoghurt, maple syrup & blueberries

Cinnamon and Apple French Toastie

chopped apples caramelised with oat milk, cinnamon & sugar added to blackberries squeezed in-between slices of spiced fruit syrup soaked baked bread

Spinach, spring onion & feta frittata (vegetarian)

Mexican-Style Vegan Breakfast Burrito with Tofu Scramble

Fully loaded with vegan chorizo sausage, baked beans, scrambled tofu, mushroom & hash browns finished with & parsley

Vegan cheese skewers

NeroMinded· black truffle, blackberry, C'e Dairy, mature & grape skewers

Avocado Crostini with Vegan Bacon Bits

Vegan feta, cherry tomato & basil bruschetta with balsamic drizzle

Sweet Items

Fresh fruit skewers with yoghurt dip

Lemon cake

Dairy Free Breakfast & Brunch Menu A

Drop & Go price @ £ 14.00 per guest

Served price @ £ 17.00 per guest

Sandwiches

Cheese & tomato salad

Guacamole with sun dried tomato

Roast chicken & salad

Wraps

Chicken, bacon & avocado salad

Savoury Items

Spinach quiche

Sausage scrambled egg, peppers, hash brown burritos

Sweet Items

Mini Maple French Toast Casseroles

Apple Rhubarb Turnovers

Mini Vanilla Cupcakes

Bramley Apple Pies

Fresh Fruit (dairy free)

melon, pineapple, orange, grape, kiwi, strawberry, blueberry with yoghurt dip

Gluten Free Breakfast & Brunch Menu A

Drop & Go Platter price @ £ 14.00 per guest

Served price @ £ 17.00 per guest

Blueberry & granola parfait

blueberry compote layered with granola & yogurt topped with fresh blueberries

Blueberry & lemon muffin breakfast (gluten free)

Banana & Strawberry Pancakes (gluten free)

banana, strawberries & drizzled in maple syrup

Italian Sausage & Pepper Frittata Affogato (gluten free)

frittata of pepper, onion & Italian sausage topped with a pizza topping of marinara sauce, mozzarella & basil

Egg Muffins (gluten free)

turkey bacon, onion, pepper, spinach, paprika, garlic & mozzarella

Breakfast Tostadas (gluten free)

black bean, cheese, mashed avocado, jalapeños, pickled red onions & salsa on corn tortilla discs

Fresh Fruit (gluten free)

Includes melon, pineapple, orange, grape, kiwi, strawberry, blueberry with yoghurt dip

Cakes

Cherry Bakewell Tarts Gluten Free)

Lemon Loaf Cake (Gluten Free)

Mixed Cold & Hot Fork Buffet Menu A

Served price @ £ 20.50 per guest

Cold Mains

Basil & mascarpone chicken (gluten free)

higher-welfare British diced chicken fillet marinated with lemon and garlic in a basil pesto and mascarpone sauce, with semi-dried cherry tomatoes.

Poached Salmon & pasta with a Lemon & Yoghurt Dressing

lightly poached salmon fillet with pasta, peppers, feta cheese & pea salad with a yoghurt, lemon & chive dressing

Hot Mains

Spanish bean stew with peppers & kale (vegetarian) (vegan) (gluten free) (dairy free)

cannellini and butter beans in a rich and smoky tomato sauce, with red and yellow peppers and kale.

Sides

Coconut and lime leaf rice (vegetarian) (vegan) (gluten free) (dairy free)

Creamed spinach (vegetarian) (vegan) (gluten free)

Salads

Potato in lemon, caper, oregano, parsley and red onion dressing (vegetarian) (vegan) (gluten free)

Mixed bean and corn with fresh herb, chilli and lemon dressing (vegetarian) (vegan) (gluten free)

Mixed leaf salad (vegetarian) (vegan) (gluten free) (dairy free)

Puddings

Lemon cake gateau (vegan)

Fresh fruit meringue (gluten free)

Mixed Cold & Hot Fork Buffet Menu B

Served price @ £ 25.50 per guest

Cold Main

Blackened Cajun chicken

marinated with Cajun seasoning and lime then sautéed in a pan, sealing in all the lovely spices. We then slice the chicken and provide you with a separate sauce of sour cream with lime and fresh coriander.

Hot Mains

Keralan prawn & mango curry (gluten free) (dairy free)

plump, sustainably-sourced king prawns in a light, fragrant turmeric and coconut sauce with spinach and curry leaves, topped with sweet mango and chilli.

Vegetable and chickpea tagine (vegan)

sweet roasted peppers and aubergines, with dates and a blend of Moroccan spices.

Skewers

Tandoori chicken

Garlic & herb chicken skewer

Sides

Plain Basmati Rice (vegetarian) (vegan) (gluten free) (dairy free)

Peas & leeks with a lemon and herb butter (vegetarian) (vegan) (gluten free)

Salads

Mixed Leaf Salad with Lemon & Herb Dressing (Vegetarian/Vegan/Gluten Free/Dairy Free)

four seasonal leaves with a lemon and herb dressing

Broccoli & Cauliflower Salad with Feta (Vegetarian/Gluten Free)

cauliflower and broccoli tiny florets with feta, tomato, black olives and Italian dressing

Beetroot salad with yoghurt, pomegranate molasses, feta cheese (Gluten Free)

Puddings

Mandarin cheesecake (vegan) (gluten free)

Eton mess

Dairy Free Cold & Hot Fork Buffet Menu A

Served price @ £ 20.50 per guest

Cold Mains

Honey & mustard baked gammon ham
with spicy chutney

Poached fillets of salmon
with fresh dill sauce

Hot Main

Spanish bean stew with peppers & kale (vegetarian) (vegan) (gluten free) (dairy free)
cannellini and butter beans in a rich and smoky tomato sauce, with red and yellow peppers and kale.

Sides

Coconut and lime leaf rice (vegetarian) (vegan) (gluten free) (dairy free)

Trio of greens (vegetarian) (vegan) (gluten free) (dairy free)

Salads

Mixed Leaf Salad with Lemon & Herb Dressing (Vegetarian/Vegan/Gluten Free/Dairy Free)
four seasonal leaves with a lemon and herb dressing

Oriental Raw Vegetable Salad (Vegan/Gluten Free/Dairy Free)
New Potato & spring onion salad with a lemon & herb dressing (Vegan/Gluten Free/Dairy Free)

Carrot and date salad with cumin, chilli, lime and mint (Gluten Free) (Vegan)

Fresh cucumber salad with rice vinegar, and chopped fresh herb

Mixed bean and corn salad with fresh herb, chilli and lemon dressing (Gluten Free) (Vegan)

Puddings

Apricot & Orange Almond Torte (gluten free)(dairy free)
a ground almond and polenta torte soaked in orange syrup, with apricot halves and flaked almonds.

Fresh fruit skewers with yoghurt dip

Gluten Free Cold & Hot Fork Buffet Menu A

Served price @ £ 20.50 per guest

Cold Mains

Honey & mustard baked gammon ham
with spicy chutney

Poached fillets of salmon
with fresh dill sauce

Hot Main

Spanish bean stew with peppers & kale (vegetarian) (vegan) (gluten free) (dairy free)
cannellini and butter beans in a rich and smoky tomato sauce, with red and yellow peppers and kale.

Sides

Coconut and lime leaf rice (vegetarian) (vegan) (gluten free) (dairy free)

Creamed spinach (vegetarian) (vegan) (gluten free)

Salads

Potato in lemon, caper, oregano, parsley and red onion dressing (vegetarian) (vegan) (gluten free)

Mixed bean and corn with fresh herb, chilli and lemon dressing (vegetarian) (vegan) (gluten free)

Mixed leaf salad (vegetarian) (vegan) (gluten free) (dairy free)

Puddings

Mandarin cheesecake (vegan) (gluten free)

Fresh fruit meringue (gluten free)

Vegan Cold & Hot Fork Buffet Menu A

Served price @ £ 20.50 per guest

Cold Mains

Spicy chickpea & houmous (vegetarian/vegan)

cayenne, cinnamon, coriander & paprika chickpeas with lettuce, cucumber, tomato, red onion & almond salad with houmous dressing

Asian Salad with a Sweet Ginger & Soy Dressing (vegan) (dairy free)

red cabbage, carrot, coriander, garlic, ginger, maple syrup, pepper & soy sauce, spinach

Hot Main

Spanish bean stew with peppers & kale (vegetarian) (vegan) (gluten free) (dairy free)

cannellini and butter beans in a rich and smoky tomato sauce, with red and yellow peppers and kale.

Sides

Coconut and lime leaf rice (vegetarian) (vegan) (gluten free) (dairy free)

Creamed spinach (vegetarian) (vegan) (gluten free)

Salads

Potato in lemon, caper, oregano, parsley and red onion dressing (vegetarian) (vegan) (gluten free)

Mixed bean and corn with fresh herb, chilli and lemon dressing (vegetarian) (vegan) (gluten free)

Mixed leaf salad (vegetarian) (vegan) (gluten free) (dairy free)

Puddings

Lemon cake gateau (vegan)

Fresh fruit kebabs with yoghurt dip (vegan)

Vegan Cold & Hot Fork Buffet Menu B

Served price @ £ 25.50 per guest

Cold Main

Roasted courgette, corn & bulger (vegan)
lemon zest, olive oil, fresh mint, paprika & cherry tomato

Hot Mains

Spanish Bean Stew with Peppers & Kale
cannellini and butter beans in a rich and smoky tomato sauce, with red and yellow peppers and kale.

Vegetable and chickpea tagine (vegan)
sweet roasted peppers and aubergines, with dates and a blend of Moroccan spices.

Skewer

Satay aubergine skewers (vegan)(vegetarian)(dairy free)

Sides

Plain Basmati Rice (vegetarian) (vegan) (gluten free) (dairy free)
Peas & leeks with a lemon and herb butter (vegetarian) (vegan) (gluten free)

Salads

Mixed Leaf Salad with Lemon & Herb Dressing (Vegetarian/Vegan/Gluten Free/Dairy Free)
four seasonal leaves with a lemon and herb dressing

Broccoli & Cauliflower Salad with Feta (Vegetarian/Gluten Free)
cauliflower and broccoli tiny florets with feta, tomato, black olives and Italian dressing

Beetroot salad with yoghurt, pomegranate molasses, feta cheese (Gluten Free)

Puddings

Mandarin cheesecake (vegan) (gluten free)

Trillionaires tart (Vegan / Gluten Free)
a crumbly vegan chocolate pastry case filled with a layer of rich vegan toffee sauce & topped with an indulgent vegan chocolate style ganache finished with golden splashes

Vegetarian Cold & Hot Fork Buffet Menu A

Served price @ £ 20.50 per guest

Cold Main

Spicy chickpea & houmous (vegetarian/vegan)

cayenne, cinnamon, coriander & paprika chickpeas with lettuce, cucumber, tomato, red onion & almond salad with houmous dressing

Hot Mains

Spanish bean stew with peppers & kale (vegetarian) (vegan) (gluten free) (dairy free)

cannellini and butter beans in a rich and smoky tomato sauce, with red and yellow peppers and kale.

Vegetable and chickpea tagine (vegan)

sweet roasted peppers and aubergines, with dates and a blend of Moroccan spices.

Sides

Coconut and lime leaf rice (vegetarian) (vegan) (gluten free) (dairy free)

Creamed spinach (vegetarian) (vegan) (gluten free)

Salads

Potato in lemon, caper, oregano, parsley and red onion dressing (vegetarian) (vegan) (gluten free)

Mixed bean and corn with fresh herb, chilli and lemon dressing (vegetarian) (vegan) (gluten free)

Mixed leaf salad (vegetarian) (vegan) (gluten free) (dairy free)

Puddings

Lemon cake gateau (vegan)

Trillionaires tart (Vegan / Gluten Free)

a crumbly vegan chocolate pastry case filled with a layer of rich vegan toffee sauce & topped with an indulgent vegan chocolate style ganache finished with golden splashes

Mixed Hot Fork Buffet Menu A

Served price @ £ 23.00 per guest

Mains-Meat

Basil & mascarpone chicken (gluten free)

higher-welfare British diced chicken fillet marinated with lemon and garlic in a basil pesto and mascarpone sauce, with semi-dried cherry tomatoes.

Mains-Fish

Keralan prawn & mango curry (gluten free) (dairy free)

plump, sustainably-sourced king prawns in a light, fragrant turmeric and coconut sauce with spinach and curry leaves, topped with sweet mango and chilli.

Mains Vegan/Vegetarian

Spanish bean stew with peppers & kale (vegetarian) (vegan) (gluten free) (dairy free)

cannellini and butter beans in a rich and smoky tomato sauce, with red and yellow peppers and kale.

Sides

Coconut and lime leaf rice (vegetarian) (vegan) (gluten free) (dairy free)

Creamed spinach (vegetarian) (vegan) (gluten free)

Salads

Potato in lemon, caper, oregano, parsley and red onion dressing (vegetarian) (vegan) (gluten free)

Mixed bean and corn with fresh herb, chilli and lemon dressing (vegetarian) (vegan) (gluten free)

Mixed leaf salad (vegetarian) (vegan) (gluten free) (dairy free)

Puddings

Lemon cake gateau (vegan)

Fresh fruit meringue (gluten free)

Mixed Hot Fork Buffet Menu B

Served price @ £ 25.00 per guest

Mains-Meat

Hoisin duck noodles (dairy free)

shredded duck, egg noodles, red peppers, baby sweetcorn and spring onion in hoisin sauce.

Mains-Fish

Smoked haddock & leek risotto (gluten free)

smoked haddock, king prawns, spinach and peas in a creamy risotto with white wine and mature Cheddar

Mains - Vegan/vegetarian

Vegetable and chickpea tagine (vegan)

sweet roasted peppers and aubergines, with dates and a blend of Moroccan spices.

Sides

Creamy mash (vegetarian) (vegan) (gluten free)

Trio of greens (vegetarian) (vegan) (gluten free) (dairy free)

Peas & leeks with a lemon and herb butter (vegetarian) (vegan) (gluten free)

Salads

Minted dressed potato combo salad with new potatoes and roasted sweet potatoes with mint, spices, spring onion and orange and topped with pumpkin and sesame seeds (gluten free)

Carrot and date salad with cumin, chilli, lime and mint (vegan) (gluten free)

Beetroot salad with yoghurt, pomegranate molasses, feta cheese (gluten free)

Coleslaw with cabbage, carrots, onions, mustard, onions, parsley (gluten free)

Puddings

Mandarin cheesecake (vegan) (gluten free)

Eton mess

Vegetarian Hot Fork Buffet Menu A

Served price @ £ 23.00 per guest

Mains

Vegetable and Chickpea Tagine

sweet roasted peppers and aubergines, with dates and a blend of Moroccan spices.

Spanish Bean Stew with Peppers & Kale

cannellini and butter beans in a rich and smoky tomato sauce, with red and yellow peppers and kale.

Roasted Pepper and Goat's Cheese Quiche Suitable

Sweet roasted peppers and slices of goat's cheese in a deep, free-range egg quiche

Sides

Creamy Mash

Coconut and Lime Leaf Rice

Peas & leeks with a lemon and herb butter (vegetarian) (vegan) (gluten free)

Salads

Potato in lemon, caper, oregano, parsley and red onion dressing (vegetarian) (vegan) (gluten free)

Mixed bean and corn with fresh herb, chilli and lemon dressing (vegetarian) (vegan) (gluten free)

Mixed leaf salad (vegetarian) (vegan) (gluten free) (dairy free)

Fresh cucumber salad with rice vinegar, and chopped fresh herb

New potatoes in mayonnaise and chive (Gluten Free)

Puddings

Trillionaires tart (Vegan) (Gluten Free)

a crumbly vegan chocolate pastry case filled with a layer of rich vegan toffee sauce & topped with an indulgent vegan chocolate style ganache finished with golden splashes

Vegan strawberry cheesecake (Vegan)

a gluten free oaty biscuit base topped with a sweet vegan cheesecake style topping & fresh strawberries

Fresh fruit skewers with yoghurt

Vegan Hot Fork Buffet Menu A

Served price @ £ 23.00 per guest

Mains

Vegetable and Chickpea Tagine

sweet roasted peppers and aubergines, with dates and a blend of Moroccan spices.

Spanish Bean Stew with Peppers & Kale

cannellini and butter beans in a rich and smoky tomato sauce, with red and yellow peppers and kale.

Yellow Vegetable Curry

with roasted vegetables, green beans and toasted cashews

Sides

Creamy Mash

Minted Couscous

Coconut and Lime Leaf Rice

Peas & leeks with a lemon and herb butter (vegetarian) (vegan) (gluten free)

Puddings

Trillionaires tart (Vegan) (Gluten Free)

a crumbly vegan chocolate pastry case filled with a layer of rich vegan toffee sauce & topped with an indulgent vegan chocolate style ganache finished with golden splashes

Vegan strawberry cheesecake (Vegan)

a gluten free oatly biscuit base topped with a sweet vegan cheesecake style topping & fresh strawberries

Fresh fruit tarts with almond & oat "cheese"(Vegan)

Dairy Free Hot Fork Buffet Menu A

Served price @ £ 23.00 per guest

Mains

Yellow Vegetable Curry (vegetarian)(vegan)(dairy free)
with roasted vegetables, green beans and toasted cashews

Boeuf bourguignon (Dairy Free)
beef cooked in a red wine, tomatoes, smoked bacon, thyme, mushrooms

Keralan Prawn & Mango Curry (Gluten Free, Dairy Free)
plump, sustainably-sourced king prawns in a light, fragrant turmeric and coconut sauce with spinach and curry leaves, topped with sweet mango and chilli.

Sides

Coconut and lime leaf rice (vegetarian) (vegan) (gluten free) (dairy free)

Creamy Mash

Salads

Mixed leaf salad (vegetarian) (vegan) (gluten free)

Fresh cucumber salad with rice vinegar, and chopped fresh herb

Green bean, mange tout & cherry tomatoes in a basil, garlic and tomato dressing

Chick peas with garlic, lemon and cumin (Gluten Free) (Vegan)

Mixed bean and corn salad with fresh herb, chilli and lemon dressing (Gluten Free) (Vegan)

Puddings

Fresh fruit skewers with plant based yoghurt

Bramley Apple Pie

Cherry Bakewell Tart

Gluten Free Hot Fork Buffet Menu A

Served price @ £ 23.00 per guest

Mains-Meat

Basil & mascarpone chicken (gluten free)

higher-welfare British diced chicken fillet marinated with lemon and garlic in a basil pesto and mascarpone sauce, with semi-dried cherry tomatoes.

Mains-Fish

Keralan prawn & mango curry (gluten free) (dairy free)

plump, sustainably-sourced king prawns in a light, fragrant turmeric and coconut sauce with spinach and curry leaves, topped with sweet mango and chilli.

Mains - Vegan/Vegetarian

Spanish bean stew with peppers & kale (vegetarian) (vegan) (gluten free) (dairy free)

cannellini and butter beans in a rich and smoky tomato sauce, with red and yellow peppers and kale.

Sides

Coconut and lime leaf rice (vegetarian) (vegan) (gluten free) (dairy free)

Creamed spinach (vegetarian) (vegan) (gluten free)

Salads

Potato in lemon, caper, oregano, parsley and red onion dressing (vegetarian) (vegan) (gluten free)

Mixed bean and corn with fresh herb, chilli and lemon dressing (vegetarian) (vegan) (gluten free)

Mixed leaf salad (vegetarian) (vegan) (gluten free) (dairy free)

Potato in lemon, caper, oregano, parsley and red onion dressing (vegetarian) (vegan) (gluten free)

Mixed bean and corn with fresh herb, chilli and lemon dressing (vegetarian) (vegan) (gluten free)

Puddings

Fresh fruit meringue (gluten free)

Trillionaires tart (Vegan / Gluten Free)

a crumbly vegan chocolate pastry case filled with a layer of rich vegan toffee sauce & topped with an indulgent vegan chocolate style ganache finished with golden splashes

Mixed Grazing Tables & Boards

Minimum Number 40

Wonderfully visual display that will get your guests going WOW when they first see it

Ideal for less formal gatherings where guests can circulate, mingle and socialise whilst grazing through the splendid array of different foods from around the world which includes foods which cover most allergies and dietary preferences

Why not add additional types of food from our great selection of Grazing Boards which just slot onto the table

Take the Grazing tables to the next level by adding riser boxes, flowers and foliage to add height & colour

Elegant Grazing Table

Drop & Go price @ £ 17.00 per guest

Served price @ £ 20.00 per guest

Charcuterie

Saucisson Sec Slices, Bresaola Slices, Mortadella, German Smoked Ham,
Salami Slices, Spanish Chorizo Sausage Slices, German Peppered Salami

Cheese

Red Leicester, Mature Cheddar, French Brie, British Blue Stilton, Wensleydale Cranberry,
Beechwood Smoked Cheese

Celery, Long cucumber slithers around table, Pretzels, Dark chocolate, Fig, Mandarin, Blackberry,
Grape, Strawberries, Passion fruit, Dried apricot, Silverskin onion, Olive, Gherkins, Fresh sage,
Fresh rosemary, Honey, Piccadilly, Pickle, Chutney, Wholegrain mustard, Crackers

Crudit 

Pepper, Sweetcorn, Cucumber, Cauliflower, Carrot, cherry tomato, broccoli
with salsa & humus dips

Fruit

Melon, pineapple, orange, grape, kiwi, strawberry, blueberry

Antipasti

Sundried Tomato Antipasti, Black Olives, Stuffed Vine Leaves, Artichoke Antipasti, Soft Cheese
Stuffed Peppers, Silverskin Onions, Green Olives, Mozzarella, Grilled courgettes, Grilled peppers,
Cherry Tomatoes

Cracker & Breads

Grains & Seeds Ciabattin Sourdough (Vegetarian/Vegan), White Ciabattin Sourdough
(Vegetarian/Vegan), Wholemeal Ciabattin Sourdough (Vegetarian/Vegan), Sundried Tomato &
Oregano Sourdough (Vegetarian)
Cream crackers, Table cracker, Cornish Wafers, Cheddars, Water biscuits, Digestives biscuits

Condiments Grazing Board (EGT)

Honey, Piccadilly, Pickle, Wholegrain mustard, Dijon Mustard (Vegan), Olive Oil & Balsamic
vinegar (Vegan), Red Onion Chutney (Vegan), Tomato Chutney (Vegan)

Platinum Grazing Table

Drop & Go price @ £ 27.00 per guest

Served price @ £ 30.00 per guest

Charcuterie

Saucisson Sec Slices, Bresaola Slices, Mortadella, German Smoked Ham,
Salami Slices, Spanish Chorizo Sausage Slices, German Peppered Salami

Continental Cheese

Baron Bigod, Shepherds Purse Harrogate Blue, Rosary Goats Cheese w Garlic & Herb,
Manchego sheep's milk, West Country farmhouse Vintage Cheddar, Snowdonia Truffle trove extra
mature Cheddar with black truffle, Long Clawson dairy Wensleydale & cranberry,

Crudit 

cherry tomato, lemon slices, radishes, carrot, mange tout, celery, fine french beans, baby sweetcorn,
cucumber with humus dip

Fruit

Kiwi, Blood orange, Orange, Apricot, Raspberries, Strawberries, Cherry, Fig, Passion fruit, Cantelope
melon,

Antipasti

Sundried Tomato Antipasti, Black Olives, Stuffed Vine Leaves, Artichoke Antipasti, Soft Cheese
Stuffed Peppers, Silverskin Onions, Green Olives, Mozzarella, Grilled courgettes, Grilled peppers,
Cherry Tomatoes

Cracker & Breads

Charcoal & sesame crackers, Finn Crisp Original Slims, Scottish Rough Oatcakes, Hovis Digestives
Biscuits, Multigrain Crackers
Grains & Seeds Ciabattin Sourdough (Vegetarian/Vegan), White Ciabattin Sourdough
(Vegetarian/Vegan), Wholemeal Ciabattin Sourdough (Vegetarian/Vegan), Sundried Tomato &
Oregano Sourdough (Vegetarian)

Condiments

Honey, Piccadilly, Pickle, Wholegrain mustard, Dijon Mustard (Vegan), Olive Oil & Balsamic
vinegar (Vegan), Red Onion Chutney (Vegan), Tomato Chutney (Vegan)
