

Gibbons Catering



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

Our food is made in our kitchen utilising the very best and freshest ingredients and products from our local suppliers made on the day of the event

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.

Tel:-07957 978123

Email:- info@gibbons-catering.com

www.gibbons-catering.com

x.com/[gibbonscatering](https://twitter.com/gibbonscatering)

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instagram.com/[gibbonscatering/](https://www.instagram.com/gibbonscatering/)

Hover on this QR code to go to our website



Nuts & Allergens Information

Allergens

All 14 allergens are handled in our kitchen. While we take every reasonable precaution to avoid cross-contamination, we cannot guarantee that any product is entirely allergen-free

Nuts

We must also make you aware that as we prepare and cook all of our food some of which includes nuts in one kitchen and whilst we take precautions, due to the potential for cross contact in our busy kitchen it is possible that there may be nuts or traces of nuts in the food delivered to you

Christmas Finger Grazing Platter

Regular Platter	£ 35.00
Large Platter	£ 50.00

A Christmas platter filled with all things naughty and nice including a festive Gourmet glazed pies, vol au vents, smoked salmon, turkey sliders, mini Christmas dinner Yorkshires and back to the 70s Hector the cheese & pickled onion Hedgehog creating a stunning Christmas centrepiece

Our food is delivered on plant made compostable, eco-friendly food platters made from renewable materials with PLA lining & window ready to serve

Minimum spend £ 70.00	Minimum order time 48 hours
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Delivery distance- miles included in the price one way is 10 miles additional miles @ £ 1.00 per mile
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Bread Items

Smoked salmon with cream cheese
Turkey & prosciutto with cranberry sliders
Triple creamy Brie, tomato, Festive chutney & rocket

Mini Christmas dinner Yorkshire pudding

Golden Yorkshire puddings layered with cranberry mayonnaise and filled with a slice of tender turkey fillet, a mini stuffing ball, a crispy pig in blanket, a orange & thyme roasted carrot and a leek roasted Brussel sprout finished off with a sprig of rosemary

Salmon en croute with cream cheese & dill

Scottish salmon encased in puff pastry and lined with cream cheese & dill

Turkey, ham & mushroom vol au vents

Delicate turkey & ham in a mushroom sauce garnished with herbs

Mini Cranberry Glazed Pies

British pork are packed into a rich and crispy hot water crust pastry, and topped with a smooth and tangy mulled wine cranberry glaze

Caramelised mushroom tartlets

Mushroom, garlic, thyme & gruyere cheese on a baked dough disc

Smoked Salmon Roll Ups

Sesame seed, cream cheese cucumber, chives & lemon wrapped in smoked salmon

Hector the cheese & pickled onion Hedgehog

Austrian smoky cheese & silver skin onion, Mozzarella, cherry tomato & olive, Brie & grape

Pudding treats

Mini mince pies, meringue shells, Christmas slice, clementine