

SANDWICH BUFFETS

Our sandwich buffets are delivered chilled from £7.95 per head and include 1 round of sandwiches per person, a packet of crisps, at least 1 piece of fruit and slice of homemade cake per person – minimum order £300, unless regular order

Available on Burbidge's white, whole wheat and granary loaves or local seeded bread, baguettes, wraps and rolls

VEGETARIAN FILLINGS

Falafel, hummus, red cabbage and Greek style yoghurt & harissa mayonnaise
Free range egg and watercress
Feta, roasted vegetables, olives and pine nuts
Egg mayonnaise with capers & rocket
Pasteurised Brie, grape & cranberry sauce
Mature cheddar & spring onion
Roasted vegetables and hummus
Spicy kidney bean & coriander cream
Mozzarella, basil and vine ripened tomato
Goats cheese, sliced beetroot, rocket and horseradish mayonnaise

MEAT FILLINGS

Ham & coleslaw
Haw & Dijon mayonnaise
Smoked ham, cream cheese & rocket
BLT
Bacon & avocado
Coronation chicken & mango chutney
Chicken Cesar salad
Chicken, bacon & avocado, Dijon & lemon mayonnaise
Chicken satay, with spicy peanut sauce, grated carrot, spring onion and coriander
Mango chilli & lime chicken
Roast chicken salad
Chicken & tarragon mayonnaise with sliced tomato
Shredded duck with plum sauce, spring onion, cucumber & watercress
Roast beef & horseradish cream
Salami, avocado & leaves
Roast turkey & red currant jelly
Roast pork and applesauce
Pulled pork with mustard, fennel seeds and sage

FISH FILLINGS

Prawn cocktail and baby leaves
Spicy prawn & coriander
Tuna, sweet corn and cucumber
Crayfish tails with a lime mayonnaise
Smoked salmon & dill & lime mayonnaise
Smoked Salmon, cream cheese, avocado, sundried tomatoes, rocket, lemon & black pepper

SOUP LUNCH:

£9.95 PER HEAD,

Delivered hot in soup kettle(s)
Served with selection of rolls & butter
Includes china soup bowl or mug, cutlery and napkin
With fruit basket or homemade cake or sausage roll platter
Includes clear up & removal after 2 hours, with return dirty service
Minimum spend £250

HEALTHY SNACKS:

ADDITIONS OR ALTERNATIVE

£3.00 per head or £35 for a selection of items to serve 12
Prepared fruit pots, unsalted mixed nuts pots 100g,
Seeds & dried fruit pots 50g
Paleo bars – raw bars, only natural ingredients, no added sugar, salt, preservatives, Dairy & gluten free, suitable for vegans
Natural Greek yoghurt, local honey & toasted oat pots
Feel good seed & oat bars - these healthier bars contain apples and bananas so we can reduce the butter & natural sugars used
Anytime carrot, banana & pumpkin muffins – made fresh on the day, low sugar, dairy free, low fat, delicious

REQUIRE FINGER FOOD, STARTER OR DESSERT – TAKE A LOOK AT OUR OTHER MENUS

All delivery only items must be refrigerated immediately or served and eaten within 3 hours of delivery. After that time they must be disposed of.

EVENT TERMS AND CONDITIONS

- Written or email confirmation is required from the client to secure all functions
- A 25% non-refundable deposit secures your function and acknowledges your agreement to our terms and conditions
- A further (non-refundable) 50% of the remaining balance will be required 2 months before your event
- The remaining 25% is payable 1 month before your event
- We reserve the right to invoke a late payment charge of 2% for every week payments are late
- Final numbers are required 1 month before and our final invoice is based on this number. After this time if numbers fall no refund can be given. Should numbers increase they will be charged at the agreed rate per head
- The hire of china plates, appropriate cutlery and linen can be included in our quote
- Please note that, all hired equipment remains the responsibility of the client, during their function. Broken, lost or damaged equipment or linen will be charged to the client at full replacement cost
- Insurance – we strongly advise that you take out event insurance
- Price quoted assumes fully equipped kitchen facilities on site. Additional charges will apply for equipment hire if this is not the case.
- The water and electricity supply at your chosen venue must be of a standard suitable to meet health and safety regulations, any costs incurred to achieve this will be passed onto the client
- Buffets where we are not remaining to serve and clear (or where we have agreed to leave 'high risk' food leftovers) must be refrigerated or consumed within 3 hours of set up (shorter periods may apply in certain conditions)
- Ingredients are subject to availability and change

CANCELLATION POLICY:

- Deposit non-refundable
- A further 50% of total invoice will be payable if event cancelled and less than 2 months' notice provided
- Invoice payable in full when cancelled with less than 1 months' notice given