



FINGER FOOD

Our wide selection of finger food options are carefully created by our expert chefs. This allows us to cater for all tastes without compromising on quality

GO BESPOKE?

We love to build menus around you!

ADD A DESSERT TOWER TO YOUR DAY?



OUR CHEF RECOMMENDS

Ploughman's Buffet

Sandwiches

A Selection of Our Finest Sandwiches

Savoury

Cumberland Scotch Eggs

Pork & Caramelised Onion Sausage Rolls

British Pea, Asparagus & Feta Tartlet | V

Ploughman's Cheddar & Pickle Scones | V

British Cheddar, Grapes, Figs & Wafers | V

Sweet

Strawberry & White Chocolate Cheesecake Jars | V

Fresh Fruit Platter | VE

Deli Buffet

Sandwiches

A Selection of Our Finest Bagels & Focaccia Sandwiches

Savoury

Goats Cheese Tatins | V

Smoked Carphilley & Leek Quiche | V

Hand-raised Pork Pies | V

Smoked Salmon, Cream Cheese & Dill Vol u Vant

Deli Style Slaw | V

Potato Salad | V

Sweet

British Lemon Tart | V

Mixed Macarons | V



FINGER F O O D

SANDWICHES

YOUR CHOICE OF 3

Beetroot Cured Salmon, Beetroot & Apple Chutney & Rocket
Rare Roast Beef & Onion Chutney
Tuscan Tuna, Roasted Tomato, Basil & Rocket
Scrumpy Cider Honey Roast Ham
Peri Peri Chicken, Lime Mayo, Gem Lettuce
Cotswold Brie, Rocket & Sticky Onion | V
Smashed Avocado, 'Feta' & Beetroot Hummus | VE
Egg Mayonnaise & Baby Watercress | V
Beef pastrami and horseradish remoulade Ciabatta sandwich
Caprese focaccia, sun blushed tomato, watercress pesto, buffalo mozzarella | V
Gin cured salmon and dill crème fraîche bagels
Roasted onion pakora, saag aloo and coriander chutney naan wrap | VE

SALADS

YOUR CHOICE OF 1

Moroccan spiced couscous & pomegranate | VE
Potato salad with pickled onions & herbs | V
Goan spiced rice salad, toasted coconut and coriander | VE
Heritage tomato salad with sherry vinegar dressing | V
Orzo, feta, basil & walnut pesto salad | V
Mediterranean cous cous, apricot, saffron soaked raisins | VE
Smoked bacon & chive potato salad
Kansas style slaw, crispy onion and chive ranch dressing | V

Our working lunches are designed to be able to eat and work at the same time, minimal mess & maximum taste, super easy.

SAVOURIES

YOUR CHOICE OF 2

Leek & Carphilly Quiche | V
Pork & Apple Sausage Roll
Smashed Tomato & Chickpea Sausage Roll | V
Filled Ploughman's Scones | V
Parmesan Pin Wheels | V
Cumberland Scotch Egg
Chorizo Scotch Egg
Pea & Broad Bean Scotch Egg | V
Welsh Rarebit Muffins | V
British Pea, Asparagus & Feta Tartlet | V
Goats cheese & shallot tatins | V

DESSERTS

YOUR CHOICE OF 1 DESSERT

Dark chocolate, salted caramel and cacao pudding pots, white chocolate crumble | V
Espresso martini tiramisu cheesecake
Tart au citron, torched coconut meringue | V
Triple chocolate brownie | V
Strawberry and pink prosecco eton mess | V



R U S T I C

FEAST TABLES

You can either have me served to the table or set up as a hot fork buffet where your guests come to a station

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THE MAIN BIT CHOOSE TWO

Goulash Style Beef & Pork Meatballs
Moroccan Glazed Lamb Shoulder, Harissa Hummus
Minted Lamb Köfte, Tzatziki
Aubergine, Pimiento & Smoked Tofu Tagine, Flaked Almonds | VE
Braised Ox Cheek, Shallot & Red Wine Jus
Sumac, Oregano & Pimento Spiced Cauliflower Wings, Roquito Peppers, Pomegranate, Greek Ketchup | VE
Chicken, Sundried Tomato, Mozzarella & Pesto Ballotine, Wrapped In Parmaham, Toasted pine nuts, Provencale Sauce & Balsamic, Rocket
Chargrilled Aubergine, Tabouleh, Harissa Aioli, Cashews | VE
Dill Crusted Salmon Fillet, Capers, White Wine & Parsley Sauce, Preserved Lemon
Potato & Saffron Gnocchi, Roasted Garlic & Red Onion, Red Peppers, Romesco Sauce | V
Chilli & Garlic Hassleback Courgettes, Sauce Vierge, Watercress | VE

S A L A D S CHOOSE TWO

Mediterranean Cous Cous With Apricot & Saffron Soaked Raisins | VE
Sun Blushed Tomato Rigatoni, Pine Nuts, Fresh Basil & Burratta | V
Wild Mint, Garden Pea, Feta & Broad Bean Salad With Roasted Shallots | V
Butternut Squash, Kale, Quinoa & Red Pepper Salad, Coriander Yoghurt Dressing | V
Mixed Salad Leaves With Fresh Herbs, Olives, Capers & Salsa Verde | VE
Heritage Tomato Salad With Sherry Vinegar Dressing | VE
Goan Spiced Rice Salad, Toasted Coconut & Coriander | VE
Cauliflower Tabbouleh, Pomegranate, Apricots, Flaked Almonds | VE

S I D E S CHOOSE TWO

Roasted Garlic & Chive Mashed Potato | V
Hasselback New Potatoes, Lemon & Parsley Gremolata | VE
Maple Roasted Carrots & Parsnips, Crispy Shallot Crumble | VE
Sicilian Style Green Beans, Flaked Almonds, Olive Oil | VE
Panko Crusted Asparagus & Tender Stem Broccoli, Saffron & Chipotle Yogurt
Hot Honey Roasted Baby Carrots, Tahini Yogurt, Crispy Chickpeas | V
Green Beans, Oregano with Sun Blushed Tomatoes & Feta
Smoked Five Bean Cassoulet, Paprika, crispy Shallots, Chives, Green Oil