

**Breakfast Butties** (10 person minimum)

Choose one: 2 slices of bacon, 3 sausages, 2 slices Yorkshire Dama halloumi, 1 egg, 2 slices Bury black pudding, 2 hash brown, a large spoonful of mushrooms, a handful of grated mature cheddar or approx 65g of avocado.

1 Filling £3.50

2 Fillings £4

3 Fillings £4.50

More fillings at 50p increments

**Finger Buffet 1** £9 per person (10 person minimum)

- A selection of sandwiches on a mix of white bloomer and malted brown bread, to include vegetarian options. (Sandwiches are cut into 3 to offer more choice per person)  
*(Choose from: Tuna mayo, Egg & cress, Cheddar & celery, Ham & mustard, Chicken salad, beef & horseradish, sausage & onion marmalade)*
- A bowl of crisps
- A selection of savoury bites *(For example: Mixed chicken skewers, mini samosa's, sausage rolls, pork pies)*
- Selection of mini homemade cakes

**Finger Buffet 2** £10.50 per person (10 person minimum)

- A selection of sandwiches on a mix of white bloomer and malted brown bread, to include vegetarian options. (Sandwiches are cut into 3 to offer more choice per person)  
*(For example: Sweet chilli chicken salad & mayo, Smoked chicken & avocado, Hummus, roast peppers & rocket, Smoked salmon, cream cheese, lemon & black pepper, Blue cheese, apple & rocket, Bacon, brie & cranberry.)*
- A bowl of crisps
- A selection of savoury bites *(For example: Cheesy puff pinwheels, Mini quiches, Duck spring rolls.)*
- Selection of mini homemade cakes

**Fork Buffet 1** £11.95 per person (10 person minimum)

- A selection of sandwiches on a mix of white bloomer and malted brown bread, to include vegetarian options. (Sandwiches are cut into 3 to offer more choice per person)
- A selection of savoury bites
- A bowl of mixed salad with house dressing supplied separately
- A bowl of homemade coleslaw
- A bowl of crisps
- Selection of homemade mini cakes
- Fruit platter

**Fork Buffet 2** £15.95 per person (10 person minimum)

- A selection of sandwiches on a mix of white bloomer and malted brown bread, to include vegetarian options. (Sandwiches are cut into 3 to offer more choice per person)
- Platter consisting of cold meats, cheese, antipasti, breads and oils
- A bowl of mixed salad with house dressing supplied separately
- A bowl of homemade coleslaw
- A bowl of crisps
- Selection of homemade mini cakes
- Fruit platter

**Knife & Fork Buffet** £15 per person (12 person minimum)

- Two whole homemade quiches, usually one veggie and one meat
- A bowl of mixed salad with house dressing supplied separately
- A bowl of homemade potato salad
- A bowl of homemade coleslaw
- A bowl of crisps
- A whole homemade Victoria or lemon Victoria sponge cake
- Cheese and biscuit platter

**Hot Lunches** from £8 per person (8 person minimum)

- For example Homemade beef or veggie lasagne and garlic baguette
- Followed by fruit crumble and cream

*(Other options available: Lamb hotpot, Jacket and chilli, Curry and naan bread etc. Bread and butter pudding.)*

**Canapés from 75p each**

For example a mix of 400 Meat, Fish and Vegetarian Canapés as below would cost £300

- Salami canoli
- The Reuben
- Coronation chicken wraps
- Hoisin duck vol-au-vents
- Mini beef and horseradish yorkies
- Melon, cheese and ham stacks
- Asparagus frittata
- Caprese crostini
- Endive stilton, apple and walnut boats
- Devilled egg cups
- Brie and cranberry lollipops
- Mackerel choux buns
- Prawn and wasabi blini
- Smoked salmon, cream cheese, caviar on brown bread
- Cucumber pea and feta half moons
- Goats cheese and beetroot chutney bites

Food will be served on trays and in bowls, which we would like back please. We prefer to do this to save on waste and landfill etc. and to keep costs lower. These can be collected by us at the end of the day or can be dropped off to us whichever is more convenient for you. Cutlery and napkins are not supplied unless specifically requested.

Vegan and Gluten Free options available on request.

Any Food allergies or specific dietary requirements can usually be catered for, but **MUST** be advised at time of ordering. Owing to the size of our kitchen we are unable to guarantee a nut free environment. Please discuss any allergies with Jo before ordering.

If you require something different from the above we would be happy to discuss other options and work within a chosen budget.