



PACKAGE 1 £45PP

WELCOME DRINKS

HALF PINTS OF BEER

PROSECCO (CHAMPAGNE AVAILABLE AT AN EXTRA CHARGE, PRICE SUBJECT TO BOTTLE)

KIR ROYALS

CANAPES

MINI CAPRESE BRUSCHETTA CROSTINI

Smoked Garlic Baked Sourdough Topped with Bocconcini, Cherry Tomatoes Marinated In Pesto, And Finished With A Micro Basil Leaf

MALTESE SAUSAGE ROLLS

Full of Flavour Maltese Sausage Meat Mixed with Apricot, Oregano, Paprika & Hints of Chilli

MAIN EVENT

SELECTION OF FRESHLY BAKED PIZZAS

Choose from Our Classics Range

CAPONATA CASSARACCIA (V)

Sweet & Sour Aubergine, Capers, Plum Tomatoes, Celery & Sultanas

SLOW ROASTED LIGHT SPICED CHICKEN

Served with Three Bean Rice & Fresh Herbs

SIDES

MIXED SALAD

Mixed leaves with Tomato, Red Onion, Green and Black Olives

ROASTED MALTESE POTATOES (V)

With Onions, Fennel Seeds, and Tomato Paste

DESSERTS

MINI TIRAMISU & CANNOLI



PACKAGE 2 £55PP

WELCOME DRINKS

HALF PINTS OF BEER

PROSECCO (CHAMPAGNE AVAILABLE AT AN EXTRA CHARGE, PRICE SUBJECT TO BOTTLE)

KIR ROYALS

CANAPES

MINI CAPRESE BRUSCHETTA CROSTINI

Smoked Garlic Baked Sourdough Topped with Bocconcini, Cherry Tomatoes Marinated in Pesto, and Finished with a Micro Basil Leaf

MALTESE SAUSAGE ROLLS

Full of Flavour Maltese Sausage Meat Mixed with Apricot, Oregano, Paprika & Hints of Chilli

SUNDRIED TOMATO GALLETTI (V)

Topped with Feta & Nduja Mousse, Peashoots & a Sweet Balsamic Glaze

MAIN EVENT

SELECTION OF FRESHLY BAKED PIZZAS

Choose from Our Classics Range

CAPONATA CASSARACCIA (V)

Sweet & Sour Aubergine, Capers, Plum Tomatoes, Celery & Sultanas

SLOW ROASTED LIGHT SPICED CHICKEN

Served with Three Bean Rice & Fresh Herbs

12 HOUR BOURBON BBQ PORK SHOULDER

6oz per person. Served with Pickled Chilli & Spring Onion

SPICY BEEF FLATBREAD

Freshly Baked Flatbreads with Garlic, Chilli, Tomato, Finely Diced Red Onion and Spicy Minced Beef

SIDES

MIXED SALAD

Mixed leaves with Tomato, Red Onion, Green and Black Olives

NONNAS SLAW (V) (N)

Fresh and Crunchy Seasonal Coleslaw Served with Sweet Pecans & Super Seeds in a Sweet, Spicy Glaze

ROASTED MALTESE POTATOES (V)

With Onions, Fennel Seeds, and Tomato Paste

DESSERTS

MINI TIRAMISU & CANNOLI



PACKAGE 3 £60PP

WELCOME DRINKS

HALF PINTS OF BEER

PROSECCO (CHAMPAGNE AVAILABLE AT AN EXTRA CHARGE, PRICE SUBJECT TO BOTTLE)

KIR ROYALS

CANAPES

MINI CAPRESE BRUSCHETTA CROSTINI

Smoked Garlic Baked Sourdough Topped with Bocconcini, Cherry Tomatoes Marinated in Pesto, and Finished with a Micro Basil Leaf

MALTESE SAUSAGE ROLLS

Full of Flavour Maltese Sausage Meat Mixed with Apricot, Oregano, Paprika & Hints of Chilli

SUNDRIED TOMATO GALLETTI (V)

Topped with Feta & Nduja Mousse, Peashoots & A Sweet Balsamic Glaze

KING PRAWNS

Rosemary Galletti Topped with Avocado Mousse and a King Prawn Cooked with Fennel, Chilli, and Garlic

MAIN EVENT

SELECTION OF FRESHLY BAKED PIZZAS

Choose from Our Classics Range

CAPONATA CASSARACCIA (V)

Sweet & Sour Aubergine, Capers, Plum Tomatoes, Celery & Sultanas

SLOW ROASTED LIGHT SPICED CHICKEN

Served with Three Bean Rice & Fresh Herbs

12 HOUR BOURBON BBQ PORK SHOULDER

6oz per person. Served with Pickled Chilli & Spring Onion

SPICY BEEF FLATBREAD

Freshly Baked Flatbreads with Garlic, Chilli, Tomato, Finely Diced Red Onion and Spicy Minced Beef

KING PRAWN TOWER

Whole Large Crevettes Served with Bloody Mary Pomodoro

SIDES

MIXED SALAD

Mixed Leaves with Tomato, Red Onion, Green and Black Olives

NONNAS SLAW (V) (N)

Fresh and Crunchy Seasonal Coleslaw Served with Sweet Pecans & Super Seeds in a Sweet, Spicy Glaze

BASIL ORZO (N)

Traditional Orzo Pasta, Tossed in Basil Pesto, Topped with a Basil Crumb

ROASTED MALTESE POTATOES (V)

With Onions, Fennel Seeds, and Tomato Paste

DESSERTS

MINI TIRAMISU, SALTED CARAMEL BROWNIE BITES & CANNOLI



PACKAGE 4 £65PP

WELCOME DRINKS

HALF PINTS OF BEER

PROSECCO (CHAMPAGNE AVAILABLE AT AN EXTRA CHARGE, PRICE SUBJECT TO BOTTLE)

KIR ROYALS

CANAPES

MALTESE SAUSAGE ROLLS

Full of Flavour Maltese Sausage Meat Mixed with Apricot, Oregano, Paprika & Hints of Chilli

KING PRAWNS

Rosemary Galletti Topped with Avocado Mousse and a King Prawn Cooked with Fennel, Chilli, and Garlic

MINI CAPRESE (V)

Finished with a Drizzle of Sweet Fig Infused Balsamic Glaze

FRESH OYSTERS

Accompanied with a Pickled Shallot and Sambuca Dressing

MINI VOL-AU-VENT (V)

Filled with a White Truffle Infused Aubergine Caviar and a Sun-Blushed Cherry Tomato

MAIN EVENT

CLEMENTINE AND VODKA BAKED SALMON

Served with a Beetroot and Crème Fraiche Sauce

BOURBON GLAZED PORK

6oz per person. Served with Baked Apple Sauce

WOBURN COUNTRY FOOD ROLLED RIBEYE

6oz per person. Sliced and Served with a Selection of Mustards

LARGE MAC AND CHEESE (V)

Gouda and Brie Melted Over Macaroni Topped with Sweet Breadcrumbs and Nutmeg

CAPONATA CASSARACCIA

Sweet & Sour Aubergine, Capers, Plum Tomatoes, Celery & Sultanas

KING PRAWN TOWER

Whole Large Crevettes Served with Marie Rose Sauce

SIDES

MIXED SALAD

Mixed Leaves with Tomato, Red Onion, Green and Black Olives

NONNAS SLAW (V) (N)

Fresh and Crunchy Seasonal Coleslaw Served with Sweet Pecans & Super Seeds in a Sweet, Spicy Glaze

BASIL ORZO (N)

Traditional Orzo Pasta, Tossed in Basil Pesto, Topped with a Basil Crumb

ROASTED MALTESE POTATOES (V)

With Onions, Fennel Seeds, and Tomato Paste

DESSERTS

MINI TIRAMISU, SALTED CARAMEL BROWNIE BITES & CANNOLI



VEGAN MIN 8PPL £45PP

WELCOME DRINKS

HALF PINTS OF BEER

PROSECCO (CHAMPAGNE AVAILABLE AT AN EXTRA CHARGE, PRICE SUBJECT TO BOTTLE)

KIR ROYALS

CANAPES

SPICY AUBERGINE & TOASTED ALMOND TORTILLA PARCELS (N)

MUSHROOM CROSTINI WITH HARISSA HUMMUS

CUCUMBER BITES WITH SUNDRIED TOMATO FILLING

MAIN EVENT

VEGAN LOADED POTATO SKINS

Chickpeas, Capers and Sundried Tomatoes

PROSECCO POACHED COMPRESSED PEAR & WALNUT SALAD (N)

Finished with a Sweet Port Reduction

ROASTED BUTTERNUT SQUASH QUINOA SALAD

Finished with a Gingered Orange Sauce with Hints of Chilli

ROASTED CAULIFLOWER RISOTTO BAKE

Topped with Sweet Pomegranates and Vegan Cheese

SIDES

DEEP-FRIED GARLIC STUFFED OLIVES AND CHICKPEAS

MEDITERRANEAN VEGETABLE POLENTA MASH

DESSERTS

MINI CHOCOLATE AVOCADO MOUSSE & CHOCOLATE DELICE



EXTRAS MIN 18PPL

SMOKED BLACK BACK BACON AND BRIE CROQUETTES £3.50 EACH

Served with Smoked Paprika Tomato Ketchup

LAMB KOFTERS £3.50 EACH

Served with Tzatziki

CORNISH CRAB AND LOBSTER CROSTINI £5 EACH

Lightly Topped with Crushed Crispy Kale

CELERIAC & PEAR CAKES (V) £3 EACH

Served with a Horseradish Caper Mayonnaise