

# BUFFET PACKAGES

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## Package 1 £40pp

### Welcome Drinks:

- Half Pints of Beer
- Prosecco (Champagne available at extra charge, price subject to bottle)
- Kir royals

### Small Canapés:

#### 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 Cassaracia (V)

*Sweet & Sour Aubergiene, Capers, Plum Tomatoes, Celery & Sulatanas*

#### 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*

#### Lemon Thyme Roasted New Potatoes

### Dessert:

#### Mini Tiramisu and Cannoli

## Package 2 £45pp

### Welcome Drinks:

- Half Pints of Beer
- Prosecco (Champagne available at extra charge, price subject to bottle)
- Kir royals

### Small Canapés:

#### 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 Cassaracia (V)

*Sweet & Sour Aubergiene, Capers, Plum Tomatoes, Celery & Sulatanas*

#### 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*

#### Roasted Maltese Potatoes

*Cooked with onions, fennel seeds and tomato paste*

#### Nonnas Slaw (v) (n)

*Fresh and crunchy seasonal coleslaw served with sweet pecans & Super Seeds In A Sweet, Spicy Glaze*

Dessert:

Mini Tiramisu and Cannoli

# Package 3 £50pp

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## Welcome Drinks:

- Half Pints of Beer
- Prosecco (Champagne available at extra charge, price subject to bottle)
- Kir royals

## Small Canapés:

### King Prawns

*Rosemary Galletti topped with avocado mousse and a king prawn cooked with fennel, chilli, and garlic*

### 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:

### Caponata Cassaracia (V)

*Sweet & Sour Aubergiene, Capers, Plum Tomatoes, Celery & Sulatanas*

### 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*

*(Menu continues on the next page)*

**Sides:**

**Basil Orzo (n)**

*Traditional orzo pasta, tossed in basil pesto, topped with a basil crumb*

**Roasted Maltese Potatoes (v)**

*Cooked with onions, fennel seeds, and tomato paste*

**Nonnas Slaw (v) (n)**

*Fresh and crunchy seasonal coleslaw served with sweet pecans, cashews, almonds, and peanuts in a sweet, spicy glaze*

**Mixed Salad**

*Mixed leaves with tomato, red onion, Green and black olives*

**Dessert:**

**Mini Tiramisu, Salt Chocolate Brownie Bites and Cannoli**

## Premium Package: £65pp

### Welcome Drinks:

- Half Pints of Beer
- Prosecco (Champagne available at extra charge, price subject to bottle)
- Kir royals

### Small Canapés:

#### King Prawns

*Rosemary Galletti topped with avocado mousse and a king prawn cooked with fennel, chilli, and garlic*

#### Maltese Sausage Rolls

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

#### Mini Caprese (v)

*Finished with a drizzle of sweet fig infused balsamic glaze*

#### Fresh Oysters

*Accompanied with 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 Cassaracia

*Served with a creamy wild mushroom gravy*

#### King Prawn Tower

*Whole large crevettes served with Marie Rose sauce*

(Menu continues on next page)

**Sides:**

**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*

**Nonnas Slaw (v) (n)**

*Fresh and crunchy seasonal coleslaw served with sweet pecans, cashews, almonds, and peanuts in a sweet, spicy glaze*

**Mixed Salad**

*Mixed leaves with tomato, red onion, celery and black olives*

**Dessert:**

**Mini Tiramisu, Chocolate Brownie Bites and Cannoli**

## Vegan Option: £40pp

Items can be swapped or added, options have been individually priced for 20 servings per item (minimum of 15 people).

### Canapes:

Spicy Aubergine & Toasted Almond Tortilla Parcels (n)

£20.00

Mushroom Crostini with Harissa Hummus

£78.00

Cucumber Bites with Sundried Tomato Filling

£75.00

### Main Event:

Vegan Loaded Potato Skins

£20.00

*Chickpeas, capers and sundried tomatoes*

Prosecco Poached Compressed Pear & Walnut Salad (n)

£20.00

*Finished with a sweet port reduction*

Roasted Butternut Squash Quinoa Salad

£78.00

*Finished with a gingered orange sauce with hints of chilli*

Roasted Cauliflower Risotto Bake

£25.00

*Topped with sweet pomegranates and vegan cheese*

### Sides:

Deep-fried Garlic Stuffed Olives and Chickpeas

£72.00

Mediterranean Vegetable Polenta Mash

£72.00

### Dessert:

Mini Chocolate Avocado Mousse

£2.50

Raw Christmas Cake

£3.00

# Extras

**£3.00pp (minimum of 15 people)**

**Smoked Black Back Bacon and Brie Croquettes**

*Served with a smoked paprika tomato ketchup*

**Maltese Sausages Wrapped in Parma ham**

*Served in a wholegrain mustard gravy*

**Cornish Crab and Lobster Crostini**

*Lightly topped with crushed crispy kale*

**Celeriac & Swede Potato Cakes (v)**

*Served with a horseradish caper mayonnaise*