

Festive Buffet Packages

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Package 1 £25pp

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

Cassaraccia Genovese (V)

Courgette, green beans, red onion, black olives, in a creamy pesto sauce

Butternut Squash and Pancetta Salad

Served with green beans, fennel, chili, black olives, crispy sage and toasted pumpkin seeds

Sides:

Mixed Salad

Mixed leaves with tomato, red onion, green and black olives

Lemon Thyme Roasted New Potatoes

Dessert:

Mini Tiramisu and Cannoli

Served with your choice of Tea or Coffee

Package 2 £30pp

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

Cassaraccia Alla Nonna

Crispy pancetta, button mushrooms, chicken, rosemary, thyme, garlic, parsley, tomato ragu with a touch of cream

Butternut Squash and Pancetta Salad

Served with green beans, fennel, chili, black olives, crispy sage and toasted pumpkin seeds

Lamb Kofta Salad

Cucumber, basil and tomato, cous cous, grilled aubergines, tzatziki

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 made with fennel, horseradish, cabbage and basil mayonnaise topped with chilli crumb

Dessert:

Mini Tiramisu and Cannoli

Served with your choice of Tea or Coffee

Package 3 £45pp

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:

Cassaraccia Alla Nonna

Crispy pancetta, button mushrooms, chicken, rosemary, thyme, garlic, parsley, tomato ragu with a touch of cream

Butternut Squash and Pancetta Salad

Served with green beans, fennel, chili, black olives, crispy sage and toasted pumpkin seeds

Lamb Kofta Salad

Cucumber, basil and tomato, cous cous, grilled aubergines, tzatziki

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 next page)

Sides:

Basil Orzo (n)

Traditional orzo pasta, tossed in basil pesto, topped with a basil crumb and toasted pinenuts

Roasted Maltese Potatoes (v)

Cooked with onions, fennel seeds, and tomato paste

Nonnas Slaw (v) (n)

Fresh and crunchy seasonal coleslaw made with fennel, horseradish, cabbage and basil mayonnaise topped with chilli crumb

Mixed Salad

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

Dessert:

Mini Tiramisu, Chocolate Brownie Bites and Cannoli

Served with your choice of Tea or Coffee

Premium Package: £50pp

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

Hot Kiln Smoked Trout Crostini

Baby beetroot and compressed pear, hot smoked trout and a mint beetroot and crème fraiche sauce

Mini Caprese (v)

Finished with a drizzle of sweet fig infused balsamic glaze

Fresh Oysters

Accompanied with pickled shallot and Sambuca dressing

Mini Beef and Ale Pies

Slow cooked short rib of beef in ale and incased in puff pastry

Main Event:

Poached Salmon and Watercress Quiche

Topped with olive tapenade and smoked salmon

Lamb Leg/Saddle Salad

Cucumber, basil and tomato, cous cous, grilled aubergines, tzatziki

Aurbry Allen 32 dry aged Rolled Ribeye or Sirloin

Crunchy caper, garlic and anchovy crumb with pizzaiola sauce on the base

Large Mac and Cheese (v)

Gouda and brie melted over macaroni topped with sweet breadcrumbs and nutmeg

Cassaraccia Alla Nonna

Crispy pancetta, button mushrooms, chicken, rosemary, thyme, garlic, parsley, tomato ragu with a touch of cream

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 and toasted pine nuts

Roasted Maltese Potatoes (v)

With onions, fennel seeds, and tomato paste

Nonnas Slaw (v) (n)

Fresh and crunchy seasonal coleslaw made with fennel, horseradish, cabbage and basil mayonnaise topped with chilli crumb

Mixed Salad

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

Dessert:

Mini Tiramisu, Amaretti and Pistachio Tiffin, quince Jellies and Cannoli

Served with your choice of Tea or Coffee

Vegan Option: £35pp

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

Canapes:

Grilled aubergine and hummus (n)

£20.00

Beetroot and tahini crostini

£18.00

Cucumber Bites with Sundried Tomato Filling

£15.00

Main Event:

Vegan Loaded Potato Skins

£20.00

Chickpeas, capers and sundried tomatoes

Aubergine Schnitzel

Soaked in almond milk and panko breadcrumbs seasoned with sumac

£20.00

Lemon and pea orzo

£18.00

Baby roquito peppers, fresh mint, chilli flakes

Roasted Cauliflower Risotto Bake

£25.00

Topped with sweet pomegranates and vegan cheese

Sides:

Deep-fried Garlic Stuffed Olives and Chickpeas

£12.00

Mediterranean Vegetable Polenta Mash

£12.00

Dessert:

Mini Chocolate Avocado Mousse

£2.50

Vegan Christmas pudding

£3.00

Extras

£2.50pp (minimum of 15 people)

Smoked Black Back Bacon and Gorgonzola 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

Goats Cheese Filo Parcels (v)

Plum, fig and fennel chutney

Hay Smoked Pulled Venison Brisket Tacos

Crispy kale and onions. Pickled chilies, soft chestnuts and truffle honey

DRINKS PACKAGES

Bottomless Prosecco: £20pp

(2 hours only)

Rent a keg: £150 per 20lt keg approx. 35pints

Have your own Moretti beer on tap

(Rent a keg is exclusive to Brasserie hire only)

Get Merry Pack: £350

(Ideal for 15ppl and up)

24 bottles of Peroni beer

6 bottles of wine - Pinot Grigio, Primitivo , Pinot Blush

70cl Grey Goose + 70cl Hendricks Gin (plus mixers)

70cl Limoncello

Out Out Pack: £550

(Ideal for 25ppl and up)

4 bottles of Prosecco

24 bottles of Peroni beer

8 bottles of wine - Pinot Grigio, Primitivo, Pinot Blush

2x 70cl Grey Goose + 2x 70cl Hendricks Gin and mixers

70cl Limoncello