

# 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

*Garlic baked sourdough rings topped with buffalo mozzarella, cherry tomatoes drizzled in pesto, and finished with a micro-basil leaf*

Maltese Sausage on a Stick

*Full of flavour topped with a pink baby onion*

## **Main Event:**

Selection of Freshly Baked Pizzas

*Choose from our Classics range*

Maltese Risotto Bake

*Our homemade Bolognese mixed with risotto rice and topped with mozzarella cheese and Parmesan*

Crushed Brussel Sprout Orzo (v) (n)

*With baked apple and Gorgonzola sauce. Topped with crispy sage and toasted almonds*

## **Sides:**

Mixed Salad

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

Rosemary French Fries or Sweet Potato Fries with Garlic Mayo Dip

## **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

*Garlic baked sourdough rings topped with buffalo mozzarella, cherry tomatoes drizzled in pesto, and finished with a micro-basil leaf*

Maltese Sausage on a Stick

*Full of flavour topped with a pink baby onion*

Sundried Tomato Galletti (v)

*Topped with roasted goats cheese curd, pickled beetroot and a sweet balsamic glaze*

### **Main Event:**

Selection of Freshly Baked Pizzas

*Choose from our Classics range*

Maltese Risotto Bake

*Our homemade Bolognese mixed with risotto rice and topped with mozzarella cheese and Parmesan*

Crushed Brussel Sprout Orzo (v) (n)

*With baked apple and Gorgonzola sauce. Topped with crispy sage and toasted almonds*

Sticky Maple-Glazed Ham

*6oz per person. Served with baked apple sauce*

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, celery and black olives*

Rosemary French Fries or Sweet Potato Fries with Garlic Mayo Dip

Winter Slaw (v) (n)

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

### **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 Handmade Italian Sausage Rolls

*Italian sausage meat wrapped in wilted spinach, Parma ham, and puff pastry*

### Brie, Apple, and Caramelised Red Onion Filo Tarts (v)

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

### Sundried Tomato Galletti (v)

*Topped with roasted goats cheese curd, pickled beetroot and a sweet balsamic glaze*

## **Main Event:**

### Maltese Risotto Bake

*Our homemade Bolognese mixed with risotto rice and topped with mozzarella cheese and Parmesan*

### Crushed Brussel Sprout Orzo (v) (n)

*With baked apple and Gorgonzola sauce. Topped with crispy sage and toasted almonds*

### Sticky Maple-Glazed Ham

*6oz per person. Served with baked apple sauce*

### Spicy Beef Flatbread

*Freshly baked flatbreads with garlic, chilli, tomato, finely diced red onion and spicy minced beef*

### Mini Turkey and Cranberry Pies

*Served with a creamy wild mushroom gravy*

### King Prawn Tower

*Whole large crevettes served with Marie Rose sauce*

**(Menu continues on next page)**

**Sides:**

Crushed Brussel Sprout Bake (n)

*With walnuts, pomegranates, and Gorgonzola*

Roasted Maltese Potatoes (v)

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

Winter 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 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*

### Mini Handmade Italian Sausage Rolls

*Italian sausage meat wrapped in wilted spinach, Parma ham, and puff pastry*

### Brie, Apple, and Caramelised Red Onion Filo Tarts (v)

*Finished with a drizzle with 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*

### Sticky Maple-Glazed Ham

*6oz per person. Served with baked apple sauce*

### Rolled John Stone Rib-Eye

*6oz per person. Sliced and served with a selection of festive mustards*

### Large Mac and Cheese (v)

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

### Mini Turkey and Cranberry Pies

*Served with a creamy wild mushroom gravy*

### King Prawn Tower

*Whole large crevettes served with Marie Rose sauce*

**(Menu continues on next page)**

**Sides:**

Crushed Brussel Sprout Bake (n)

*With walnuts, pomegranates, and Gorgonzola*

Roasted Maltese Potatoes (v)

*With onions, fennel seeds, and tomato paste*

Winter 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 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:**

Spicy Aubergine & Toasted Almond Tortilla Parcels (n)  
**£20.00**

Mushroom Crostini with Harissa Hummus  
**£18.00**

Cucumber Bites with Sundried Tomato Filling  
**£15.00**

### **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  
**£18.00**  
*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  
**£12.00**

Mediterranean Vegetable Polenta Mash  
**£12.00**

### **Dessert:**

Mini Chocolate Avocado Mousse  
**£2.50**

Raw Christmas Cake  
**£3.00**

# Extras

## **£2.00pp (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*

## **£4.00pp (minimum of 15 people)**

Festive Cheese Board

Red Storm: *A punchy strong cheddar-like cheese from Snowdonia*

Mayfield Swiss: *A sweet nutty Swiss-style cheese from East Sussex*

Gorgonzola Dolce: *Sweet and salty, perfectly matched with our honeycomb*

Taleggio: *From Lombardy in Italy, this is a wash rind cheese. It has a strong aroma but is surprisingly mild in taste*

*(Cheese board served with a spiced pear chutney, local honeycomb, celery and frozen grapes)*

**Add: A bottle of Oak Barred Barros Colheita 1996 Port for £25**

# 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, Zinfandel

70cl Grey Goose + 70cl Gin Mare (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, Zinfandel

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

70cl Limoncello