

FESTIVE BUFFET OPTIONS

Index

Pg 1 – Option 1. £25pp

Pg 2 – Option 2. £30pp

Pg 3&4 – Option 3. £45pp

Pg 5&6 – Premium Option £50pp

Pg 7 – Vegan Options

Pg 8 – Extras & Drinks Packages

OPTION 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

OPTION 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

OPTION 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

Sides:

Crushed Brussel Sprout Bake (n)

With walnuts, pomegranates, and Gorgonzola

Roasted Maltese Potatoes (v)

Cooked with onions, fennel seeds, and tomato paste

(Menu continues on next page)

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 OPTION: £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 <i>Chickpeas, capers and sundried tomatoes</i>	£20.00
Prosecco Poached Compressed & Pear Walnut Salad (n) <i>Finished with a sweet port reduction</i>	£20.00
Roasted Butternut Squash Quinoa Salad <i>Finished with a gingered orange sauce with hints of chilli</i>	£18.00
Roasted Cauliflower Risotto Bake <i>Topped with sweet pomegranates and vegan cheese</i>	£25.00

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 on tap

Get Merry Pack: £15pp (Minimum of 15 people)

24 bottles of Peroni

6 bottles of wine, Pinot Grigio, Primitvo ,Zinfandel

2lt Grey Goose + 2lt Gin Mare and mixers

Limoncello shots

Out Out Pack: £20pp (Minimum of 15 people)

4 bottles of Prosecco

24 bottles of Peroni

8 bottles of wine, Pinot Grigio, Primitvo, Zinfandel

2lt Grey Goose + 2lt Gin Mare and mixers

Limoncello shots