



FESTIVE Buffet Package 1 £45pp

Welcome Drinks

Half Pints of Beer

Prosecco

Kir Royals

(Champagne available at extra charge, price subject to bottle)

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*

Festive Sausage Rolls

*Full of flavour Maltese Sausage Meat mixed with Apricot, Oregano, Paprika,
Fennel Seeds & hints of Chilli*

Main Event

Selection of Freshly Baked Pizzas

Choose from our classics range

Mac and Cheese (v)

Gouda and Brie melted over Macaroni topped with Sweet Breadcrumbs and Nutmeg

Turkey Parcels and Cranberries

Turkey parcels filled with Maltese Stuffing and wrapped in Pancetta

Sides

Italian Brussel Sprouts

Roasted Sprouts with Gorgonzola and Pancetta

Maltese Potatoes

Cooked with Onions, Fennel Seeds and Tomato Paste

Desserts

Mini Tiramisu

Italian Coffee based dessert which stands for "Pick me up"

Cannoli

Fried pasta shells with different flavoured creams



FESTIVE Buffet Package 2 £50pp

Welcome Drinks

Half Pints of Beer

Prosecco

Kir Royals

(Champagne available at extra charge, price subject to bottle)

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*

Festive Sausage Rolls

*Full of flavour Maltese Sausage Meat mixed with Apricot, Oregano, Paprika,
Fennel Seeds & 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

Mac and Cheese (v)

Gouda and Brie melted over Macaroni topped with sweet Breadcrumbs and Nutmeg

Turkey Parcels and Cranberries

Turkey parcels filled with Maltese stuffing and wrapped in Pancetta

Honey Glazed Ham

Honey glazed Gammon joint, with seasonal vegetables

Brie and Cranberry Flatbread

*Freshly baked flatbread with Brie and Cranberries topped with roasted Walnuts and
Rocket*

Sides

Nonnas Slaw (v)

*Fresh and crunchy
seasonal Coleslaw*

Italian Brussel Sprouts

*Roasted sprouts with
Gorgonzola and Pancetta*

Maltese Potatoes

*Cooked with Onions &
Fennel Seeds*

Desserts

Mini Tiramisu

*Italian Coffee based dessert which
stands for "Pick me up"*

Cannolis

*Fried pasta shells with
different flavoured creams*



FESTIVE

Buffet Package 3 £55pp

Welcome Drinks

Half Pints of Beer

Prosecco

Kir Royals

(Champagne available at extra charge, price subject to bottle)

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

King Prawns

Rosemary Galletti topped with avocado mousse and a King Prawn cooked with Fennel, Chilli, and Garlic

Festive Sausage Rolls

Full of flavour Maltese Sausage Meat mixed with Apricot, Oregano, Paprika, Fennel Seeds & hints of Chilli

Sundried Tomato Galletti (v)

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

Main Event

King Prawn Tower

Whole large Crevettes served with Bloody Mary Pomodoro

Mac and Cheese (v)

Gouda and Brie melted over macaroni topped with sweet Breadcrumbs and Nutmeg

Turkey Parcels and Cranberries

Turkey Parcels filled with Maltese Stuffing and wrapped in Pancetta

Honey Glazed Ham

Honey glazed Gammon joint, with seasonal vegetables

Brie and Cranberry Flatbread

Freshly baked flatbread with Brie and Cranberries topped with Roasted Walnuts and Rocket

Sides

Italian Brussel Sprouts

Roasted Sprouts with Gorgonzola and Pancetta

Nonnas Slaw (v) (n)

Fresh and crunchy seasonal Coleslaw served with sweet Pecans & Super Seeds in a Sweet, Spicy Glaze

Maltese Potatoes

Cooked with Onions, Fennel Seeds and Tomato Paste

Basil Orzo (n)

Traditional Orzo pasta, tossed in Basil Pesto, topped with a Basil crumb

Desserts

Mini Tiramisu

Italian Coffee based dessert which stands for "Pick me up"

White Choclate Profiteroles

Choux pastry balls filled with White Chocolate Cream

Cannoli

Fried pasta shells with different flavoured creams



FESTIVE

Premium Package 4 £65pp

Welcome Drinks

Half Pints of Beer

Prosecco

Kir Royals

(Champagne available at extra charge, price subject to bottle)

Small Canapés

Mini Caprese (v)

Finished with a drizzle of sweet Fig infused Balsamic Glaze

King Prawns

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

Mini Vol-au-vent (v)

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

Fresh Oysters

Accompanied with Pickled Shallot and Sambuca dressing

Festive Sausage Rolls

Full of flavour Maltese Sausage Meat Mixed with Apricot, Oregano, Paprika, Fennel seeds & hints of Chilli

Mini Spicy Gaspachio (v)

Topped with a Clementine Jam and micro Basil

Main Event

King Prawn Tower

Whole large Crevettes served with Bloody Mary Pomodoro

Large Mac and Cheese (v)

Gouda and Brie Melted over Macaroni topped with sweet Breadcrumbs and Nutmeg

Clementine and Vodka Baked Salmon

Served with a Beetroot and Crème Fraiche sauce

Honey Glazed Ham

Honey glazed Gammon joint, with seasonal vegetables

Rolled Ribeye

6oz per person. Sliced and served with a selection of Mustards

Sides

Italian Brussel Sprouts

Roasted Sprouts with Gorgonzola and Pancetta

Nonnas Slaw (v) (n)

Fresh and crunchy seasonal Coleslaw served with sweet Pecans & Super Seeds in a Sweet, spicy glaze

Maltese Potatoes

Cooked with Onions, Fennel Seeds and Tomato Paste

Basil Orzo (n)

Traditional Orzo pasta, tossed in basil Pesto, topped with a Basil

Desserts

Mini Tiramisu

Italian Coffee based dessert which stands for "Pick me up"

White Chocolate Profiteroles

Choux pastry balls filled with White Chocolate Cream

Cannoli

Fried pasta shells with different flavoured creams



FESTIVE

VEGAN BUFFET £45pp Min 15ppl

(Order individually for a min of 6ppl for each item)

Welcome Drinks

Half Pints of Beer

Prosecco

Kir Royals

(Champagne available at extra charge, price subject to bottle)

Small Canapés

Spicy Aubergine & Toasted Almond Tortilla Parcels (n) £27 6ppl

Mushroom Crostini with Harissa Hummus £25 6ppl

Cucumber Bites with Sundried Tomato Filling £25 6ppl

Main Event

Vegan Loaded Potato Skins £26 6ppl

Chickpeas, Capers and Sundried Tomatoes

Prosecco Poached Compressed Pear & Walnut Salad (n) £28 6ppl

Finished with a sweet port reduction

Roasted Butternut Squash Quinoa Salad £25 6ppl

Finished with a Gingered Orange sauce with hints of Chilli

Roasted Cauliflower Risotto Bake £25 6ppl

Topped with sweet Pomegranates and Vegan Cheese

Sides

Deep-fried Garlic Stuffed Olives and Chickpeas £12 6ppl

Mediterranean Vegetable Polenta Mash £20 6ppl

Desserts

Mini Chocolate Avocado Mousse £20 6ppl

Raw Christmas Cake £23 6ppl



FESTIVE Extras

(minimum of 18 people)

Smoked Black Back Bacon and Brie Croquettes £72 18ppl

Served with a Smoked Paprika Tomato ketchup

Chipolata Sausages Wrapped in Streaky Bacon £54 18ppl

Served in a wholegrain Mustard gravy

Cornish Crab and Lobster Crostini £126 18ppl

Lightly topped with crushed Crispy Kale

Celeriac & Swede Potato Cakes (v) £75 18ppl

Served with a Horseradish Caper Mayonnaise

Turkey Arancini £95 18ppl

With Lemon, Thyme, hints of Chilli and Mozzarella, Parsnip Yogurt Puree