

BUFFET PACKAGES

Index

Package 1 £25pp

Pg 1

Package 2 £30pp

Pg 2

Package 3 £45pp

Pg 3 & 4

Premium Package £50pp

Pg 5 & 6

Vegan Options

Pg 7

Extras

Pg 8

Drinks Packages

Pg 9

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

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

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

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 *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:

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 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

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

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, Salt Chocolate Brownie Bites 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