

Afternoon Tea / Finger and Fork Buffets

Suited to Day Events and Funerals

We have played a part in many funerals either in the home or at a venue and can be as discreet as possible, supplying food as a drop-off or we cater your whole event.

We are always happy to chat through and bespoke menu choices

All prices per person and subject to vat

1 - Choose your menu ..

Below:

2 - Do you require staff...

Waiters £15 p/h

3 – Do you require drinks...

Tea coffee service: £1.75

A selection of English and herbal teas

Filter coffee

Sugar selection

Crockery

Full fat and skimmed milk

Sandwich Based Buffets:

Prices per person - min 10 £

Sandwich Lunch 6

Our premium sandwich selection

Kettle chips

Sponge cake selection

The Surrey Tea 8.5

Our premium sandwich selection

Plain and fruit scones, strawberry preserve and Cornish clotted cream

Sponge cake selection (Victoria /Lemon /Coffee)

Fruit kebabs

Chelsea Afternoon Tea 12

Finger sandwich selection

Plain and fruit scones, strawberry preserve and Cornish clotted cream

Freshly prepared cake selection

Mini vegetarian quiche selection

Homemade Cumberland puff sausage rolls

Bumper 9.5

Our 'Premium Sandwich Menu' (1 round)

Sea salt and vegetarian crisps

Dessert Platter

Mini vegetarian quiche selection: broccoli and stilton, goat's

cheese, cheddar and chive

Seasonal fruit platter, whole pieces and freshly cut

Finger and Fork Buffets:

Our buffets are presented on melamine and china platters, supplied with paper plates and napkins

Prices per person - min 10

£

Brooklands

9

Our Premium Sandwich Menu' (1 round)
Roast Aubergine and Courgette Quiche
Rost, Apple and Cingar Buff Sausage Belle

Pork, Apple and Ginger Puff Sausage Rolls

Chipotle Chicken Skewers

Millionaire Shortbread / Coconut Chocolate Flapjack / Strawberry Sponge

St Georges 12.5

Our 'Corporate Sandwich Menu' (1 round) Vegetable Samosa, with mango chutney

Stilton, Caramelised Red Onion Filo Cups

Mini Chicken and Leek Pie

Lamb and Beef Kofta with Raitha

Dark Chocolate Brownie and Orange and Almond Bites

Fruit Platter or Fruit Pots

Mediterranean Buffet 16

Ciabatta and focaccia breads

Red onion, chilli and broccoli pasta salad (V)

Caprese salad; rocket, vine tomato and bocconcinni (V)

Thyme herbed roast chicken thighs

Cured meat platter

Fruit platter

Assorted homemade cake selection

Campania 18

Club Sandwich

chicken, bacon, tomato, tarragon egg mayo

Italian Seasoned Pork and Pancetta Ballotine

Chicken Pesto Skewers, Basil Mayo

Mascarpone Smoked Salmon Roulade

Prawn Cocktail filled Cups

Courgette Mint and Goats Cheese Frittata (V)

Mozzarella, Sunblush Tomato Bruschetta

Orange and Almond Cake, Dark Chocolate Brownie

Seasonal Fruit Kebabs (V)

Delfino 16

Sweet Potato, Red Onion Pakora on Asian Slaw Beetroot Graylax. Crushed Dill Potatoes. Endive

Mackerel, Caramelised Red Onion on Bruschetta

Goats Cheese, Red Onion Filo Parcel

Pea and Mint Arrancini, Pepporonata and Basil Dip

Pulled Pork with Pineapple and Ginger Salsa

Dark Chocolate Chip Brownie