



Business Lunches/ Party Buffets

We can provide for your function an extensive menu choice. All our foods are lovingly hand made for our customers. Foods are delivered locally free of charge, a small delivery charge will be made for non local locations. All dishes are served on disposable catering platters. Included in the price are good quality disposable plates, glasses, cups and cutlery.

Soft drinks are not included but are available on request; elderflower pressé, real still lemonade, fruit juices, mineral water etc.

Waitress service is available on request.

Telephone 01730 814867 for further information, requests and booking.

Morning coffee Treats

£2.50 per head

This includes a selection of homemade cookies and shortbreads and pastries:

- Triple Chocolate Cookies
- Shortbread circles
- Mini rye cakes
- Chocolate Chip Flapjack

Buffet Lunches

Sandwich, Cakes and Pastries Menu

£7.50

Choose a selection of 4 sandwich types and 4 types of cakes.

Sandwich, Posh Nosh Savouries and Cakes & Pastries Menu

Choose a selection of 4 sandwich types, 2 Posh Nosh Savouries and 3 types of Cakes and Pastries.

£10.50

Sandwich Selection Choice

- Smoked salmon and cream cheese
- Egg and cheese
- Smoked ham and mustard
- Mature cheddar and Auntie Val's chutney
- Humus and Cucumber
- Bacon, lettuce and Tomato
- Roast Chicken and Cranberry
- Tuna Mayonnaise and salad

Posh Nosh Savouries Choice

- Mini Bagels with Cream cheese and smoked salmon
- Tomato, mozzarella and Basil bruschetta
- Mini pitta pockets with lamb sour cream and mint
- Filo tarts filled with boursin cheese and roasted vegetable cous cous
- Lincolnshire Sausage Rolls
- Paté toasts with chutney
- Beef and Horseradish on Rye bread.

Cakes and Pastries Choice

- Scones, jam and cream
- Mini fresh cream chocolate eclairs
- Mini cupcakes
- Mini tiffin squares
- Mini Lemon and Blueberry Tarts
- Mini Toffee Apple Tarts
- Mini Chocolate Truffle Tarts

- Mini Bakewell Tarts
- Iced fairy cakes.

Knife and Fork Menus

Classic Ploughmans Platter & Dessert

£10.50

- A selection of cheeses, French bread and butter, chutney, pickles, cherry tomatoes and apples.
- Individual Fruit Tarts, tracle tarts and bakewell tarts.

Business Buffet Lunch

£17.50

- A selection of 3 salads and a choice of 3 meat/fish/vegetarian platters.
- A choice of 2 different desserts.
- Fresh Bread Rolls and Butter

Salad Choices

- Mixed salad
- Bean salad
- Waldorf salad(celery, apple and walnut with mayonnaise)
- Coleslaw
- Tomato, basil and mozzarella salad
- Red cabbage, hazelnut and grape salad
- Rice salad
- Pasta Salad
- Roasted Vegetables and Cous Cous salad.

Mains Platter Choices

- Sliced glazed Roasted Gammon

- Pink Roast Beef
- Cold dressed Salmon fillets
- Vegetable Terrine
- Tuna fillets with Chilli and Lime Mayonnaise
- Coronation Chicken
- Cheese onion and Tomato Homemade Quiche

HOMEMADE Dessert Choices

- New York Cheesecake
- Chocolate Gâteau
- Coffee choux buns
- Black forest cupcakes
- Apple pie and cream
- Individual berry pavlova's
- Toffee apple crumble tart
- Individual pots of macerated strawberries and set vanilla cream