

The Feast & Flourish Package Menus

These example menus showcase the style and quality of dishes available within the Feast & Flourish Package. Our caterer will work with you to refine your menu, offer tastings, and tailor dishes to your preferences and dietary needs.

Buffet Menu Options

Included as part of the Feast & Flourish Package or available as an alternative to a plated meal.

Savoury Sides

Choose a selection to create your perfect buffet spread:

- Sausage rolls
- Pork pie
- Cocktail sausages
- Cheese & onion rolls

- Assorted quiches:
 - Cheese & onion
 - Quiche Lorraine
 - Mediterranean vegetable

Sandwich Selection

Freshly prepared sandwiches with a variety of fillings:

- Cheese
- Ham
- Tuna mayonnaise
- Egg mayonnaise
- Cucumber & cream cheese
- Chicken & bacon mayonnaise

Sweet Treats

A selection of classic favourites:

- Chocolate Swiss roll
- Raspberry Swiss roll
- Cupcakes
- Scones with jam & cream

We can cater for all dietary requirements, including vegetarian, vegan, gluten-free, dairy-free, halal and allergy-friendly options.

Three-Course Set Menu

Starter

Choose one option for all guests, plus a vegetarian/vegan alternative if required:

Soup of the Day

Served with a freshly baked roll

Prawn Cocktail

Classic prawns with crisp lettuce and brown-butter bread

Chicken Liver Pâté

Served with red onion marmalade and toasted bread

Main Course

Choose one option for all guests, plus a vegetarian/vegan alternative:

Roast Chicken Breast

Served with seasonal vegetables and potatoes

Stilton & Pear Tart (v)

With seasonal vegetables

Pan-Fried Salmon

Served with sweet-chilli stir-fried vegetables and egg noodles
(Rice noodles available on request)

Pudding

Choose one dessert for all guests:

Triple Chocolate Brownie with ice cream

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Apple Strudel with custard