



The Art of Fine Food and Coffee

Canapé

For a minimum of 20 people. Please choose 4 canapé - for £6.00 per person.
If you would like more than 4 canapé, then add £1.50 per canapé, per person thereafter.

Meat

Beef & Yorkshire Pudding: Fillet Beef, Caramelized Onion, Horseradish
Grilled Beef Fillet with Salsa Verde Crout
Mini Peking Duck Pancakes with Plum Sauce
Spicy Chicken Satay Kebabs with a Satay Sauce
Smoked Turkey and Orange Muffins and Cranberry Sauce
Mini Hamburgers with Pickles and Ketchup
Chorizo and Cream Cheese in Home Made Puff Pastry
Lamb Kebabs Marinated in Mint, Served with a Tahini and Honey Dip
Sticky Sausages - Mustard Seed and Honey Glazed with a Spicy Mashed Potato
Gingered Chicken Cakes Served with Coriander and Lime Mayonnaise

Fish

Coconut Saffron Prawn Spoons
Smoked Trout with a Horseradish Cream, on Dill Scones
Gravalax on Pumpnickel Bread with Dill Mustard Sauce
Smoked Salmon Filo Baskets with Sundried Tomato, Cream Cheese and Basil
Mussels with Tomato Salsa (in half shells)

Vegetarian

Shots - Tomato & Worcester Sauce / Spicy Butternut Squash and Parsnip / Bloody Mary
Spinach, Feta Cheese and Walnut Filo Parcels with a Dash of Chilli
Tomato Salsa and Basil on Home Made Crostini
Mini Red Onion Tatin
Mini Pissaladiere: Anchovies, Olives and Tomato
Crispy Carrot and Spring Onion Rosti with Feta Cheese and Black Olive
Baby Baked Potatoes with Sour Cream and Chives
Cranberry & Brie Filo Parcels
Artichoke and Parmesan Filo Rolls
Feta Cheese and Pine Nuts with Lemon Mayonnaise Dip

Dessert

Vanilla and Chocolate Mini Cakes with Butter Cream and Fresh Fruit
Meringue Nest Topped with Lemon and Honey Cream Syllabub
Baklava with Walnuts, Almonds and Cinnamon
Kiwi, Mango and Melon Brochettes served with Passion Fruit and Mascarpone Dip

All the above can be served either hot or at ambient temperature. Hot canapé must have one of our staff present, at an hourly rate of £10 per hour or part hour, to ensure these items are warmed through correctly - for health, safety and hygiene reasons. We clearly must have use of your oven, or we can hire one - at extra charge. Additional staff are available, at the same rate, to hand canapé to your guests. Serving platters and quality paper napkins are provided.



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Other Options and Payment Terms

Staff - We can provide serving staff and also a chef(s) to run the kitchen. The number of serving staff varies with each type of event, so we will discuss this with you before you book with us. For a wedding or dinner party, we suggest 1 serving staff for each of 10 guests. We pay each serving staff £10 an hour, or part hour. It would be appreciated if you would pay us for these staff, in cash, before they leave the event. It is not necessary to pay our chef(s).

Coffee and Tea - @ £3.50 per head - Our fabulous Food Gallery coffee is a soft medley of East African and South American beans, carefully roasted to achieve an incredible aroma and perfect crema. English Breakfast Tea will also be available. This is served from a buffet table, for guests to help themselves. China cups and saucers, spoons, milk, sugar, water boiler, cafetieres and teapots are provided.

Napkins, Tablecloths, Tables, Chairs etc. Apart from the items included in our individual menus, we do not include the above items as standard. However, we can provide them for you, at an extra hire charge. You can of course hire them yourself. We can introduce you to our preferred local suppliers to make your booking and arrange delivery and collection – saving you time. These suppliers are:

China Rose – Pewsey – 01672-563796

Stratton Catering Equipment Hire - Swindon - 01793-535642 <http://www.strattoncateringhire.co.uk>

R&R Catering Hire – Cheltenham – 01242-820100 <http://www.rhire.co.uk>

A Bar - We can introduce you to an excellent local company, with whom we regularly work and have no hesitation in recommending, who will run the bar for you. This service eliminates the worry of having to think how much of each drink you might need to buy for your event. They can accommodate most payment options: A normal 'Pay Bar'; a 'Free Bar'; or, if you prefer, you can combine both options and select a pay bar with a fixed tab - you set the tab-limit and once spent, your guests have the opportunity to purchase further drinks. Their service includes – an 8ft front and back bar with spirit shelves where required; pumps, gas and coolers for beer or cider; refrigeration for bar drinks; glasses for bar drinks; alcohol licence; bar sundries; professional and experienced staff - smartly uniformed. Please contact us to discuss your requirements.

Marquees – We work very closely with two local companies and will gladly introduce you to them.

Marquee Vision – Marlborough - 01793-769213 <http://www.marquee-vision.co.uk>

Covered Occasions – Winterbourne Monkton - 01672 539539 <http://www.coveredoccasions.co.uk>

Catering Equipment – For seated, or buffet meals, where we are not cooking in an existing commercial kitchen for you, then you will need to supply the following equipment, in a separate area to that where we are serving the food: 2 x 6' fridge, 6 x gas burner hob, 1 x combination oven, 1 x warming oven, hot and cold running water, a sink and drainage unit and sufficient metal preparation tables for the number of guests for which we are catering. We will clearly leave all this equipment in the same condition in which we find it. We can hire this equipment in for your event, to save you the trouble, at an extra charge.

Payment Terms - A 10% non-refundable deposit of the full amount secures the booking date exclusively for you. The balance must be paid 7 days before your event. If we have an enquiry for the same date as yours, prior to receiving your 10% deposit, you will be contacted and offered the option to secure the date exclusively for yourselves. Please visit our shop to pay by credit/debit card or send a cheque to the address below. VAT, at the prevailing rate, will be added to all our prices.