

Celebration Catering

We are privileged to work alongside a wonderful team of Chefs who have a genuine *'Passion for flavour'*.

We can cater for all tastes, budgets and themes- so below are to offer you a guide rather than a finite choice of what is available. As with our events our menus can be designed bespoke to you and your guests, or you may like to maximise Chefs experience and ask for inspiration.

A Rainbow of Canapés

Elegant, classy and a great way to entice your guests tastebuds at the start of an event with their glass of bubbly.

Choose from a wide range of hand crafted, delectable bites or opt for the 'Chef Choice' for a beautifully balanced platter served by our waiting team

from £9.50 per person for a variety of canapés

Classic Finger Buffet

Assortment of Traditional Sandwiches

Crudités & Fresh Dips

Honey glazed sausages

Sausage rolls

Spiced Potato Wedges

Exotic selection of hor d'oeuvres

Rock salted crisps

Rainbow Fruit Platter with a vanilla bean yogurt dip

Sweet & Classic favourite Treats

from £8.50p/p - £12p/p

Quirky Mini Dishes & Bowl Food

This is a great concept that becomes a real talking point among guests as individual, mini dishes circulate amongst your guests as they enjoy the party. Easy to budget but very difficult to choose as they are all so fabulous- we recommend 3-6 dishes per person throughout the event.

Here are a few examples of what you can wow your guests with;

Bangers & Mash with onion gravy

Fish & Chips in a cone

Mini Burgers & homemade spiced relish

Thai king prawn Green Curry with saffron rice

Chilli Con Carne with Tortilla & sour cream

Italian Meatballs & pasta swirls

Pulled Pork sliders with rustic coleslaw

Baby jackets, confit of leeks & Dorset Cheddar

Boozy Pimms Trifle

Lemon Posset with brandy snap crisps

.... remember there is a whole list to choose from both savoury & sweet and most dishes can be scaled down to a canapé size or served as a main dish

from £4.00 per person/per mini dish

Pizza Bar

Freshly prepared Pizzas with an assortment of toppings, fun and visually a great feature within your function suite, accompanied by potato wedges, dips & homemade coleslaw

from £7.50per person

Rustic Cheeseboards & Antipasti

This is such a favourite with hosts when you would like to offer something to nibble but not quite sure what would work- sociable and relaxed offerings make for a great gathering with friends

Cheese boards look stunning and come complete with award-winning cheeses, an assortment of crackers & biscuit, homemade chutneys & jams, adorned with complimenting fruit such as grapes or figs

from £4.00 per person

Antipasti has become a trendy offering for guests and can enhance your cocktail & drinks party perfectly- have a Mediterranean flavour or opt for a more eastern inspired Mezze

from £5.00 per person