

baffled

CATERING

CANAPES

**All served on toasted rustic baguette,
minimum order 10 per flavour**

£2.50 per piece

*Locally reared home cured salt beef, horseradish
cream cheese, gherkin & mustard*

Smoked salmon, horseradish cream cheese & dill

*Spiced roast butternut squash and goats cheese
cream (Veggie)*

Black olive tapenade and artichoke (vegan)

*Homemade hummus and roasted peppers
(vegan)*

FINGER FOOD

**Sample of our finger food options
£4 per piece**

Chicken & Leek Potpie

Porcini Mushroom Potpie

Brisket Beef Potpie

Smoked Haddock & Salmon Potpie

Shortcrust pastry with homemade filling

*Homemade Sausage Rolls
(Vegan available)*

Baby Gem Lettuce Bites

Chicken Ceaser or Prawn Cocktail

Baby romaine lettuce with homemade filling

TOPPED FOCACCIA

**Our homemade focaccia topped with a
choice of flavours, cut into
30 generous fingers £40**

Caramelised onion and reblochon

Sundried tomato and mozzarella

Roast pepper and black olive VE

Salami and mozzarella

Roasted vegetable & parmesan

Artichoke and reblochon

SALAD SHARERS

**Large salad bowls, feed up to 10 people
£50 per bowl. Sample of flavours below
please ask for full range**

*Middle eastern spiced & roast butternut
squash, goats' cheese, spinach and
pomegranate dressing*

*Tuna & Rice Niçoise – Classic niçoise
flavours of peppers, black olives, capers,
anchovy with basmati rice*

*Roast chicken – Whole free-range roast
chicken torn and mixed with cos lettuce,
avocado and focaccia croutons*

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SANDWICH PLATTER

Mixed sandwiches on soft white/ seeded granary bread arranged as classic triangles on eco friendly platters. Feeds 10 £50 per platter only 4 flavours per platter

Roast chicken and mayo

Coronation Chicken

Ham and mustard

Prawn & Lemon Mayo

Smoked Salmon & Lemon Cream Cheese

Cucumber & Mint Cream Cheese

Free range Egg mayo

Mature cheddar and pickle

DELI BAGUETTES

Larger sandwiches available on freshly baked rustic baguette, sourdough or homemade focaccia £10 per sandwich

Ham & Cheese – Smoked ham, mature cheddar, salami & dill pickles with mustard mayo

Chorizo & Halloumi – Cooked sausage chorizo, seared halloumi with rocket and chilli jam with mayo

Caprese – Mozzarella, vine tomato, pesto, rocket

Halloumi and Avocado with chilli jam

Roast vegetable & hummus – Slow roasted vegetables and homemade coriander hummus (Vegan)

MINI BRUNCH

Mini brunch bites £4 per bite

Spinach & Feta Frittata

Chorizo & Red Pepper Frittata

Avocado with lime on rustic crostini with Chilli Mango Salsa

Banana Loaf with Sweetened Mascarpone & Seasonal Berries

CAKE BITES

All cakes are homemade & gluten free

£4.50 per four cake bites

Triple Chocolate Brownie

Cherry Bakewell Blondie

Peanut Crunch

Peanut Butter Brownie

Goey Banana Slice (VG)

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HOT BUFFET

We offer a wide variety of homemade hot dishes priced per head
(Pricing accurate as of Sept 2025 & is exclusive of VAT)

Curries

Beef Rendang with steamed basmati rice and warm green beans with a lemon dressing £16 per head

Vegan squash and broccoli chana masala with steamed basmati rice and warm green beans with lemon dressing £14 per head

Chicken tikka masala with steamed basmati rice and warm green beans with a lemon dressing £15 per head

Vegetarian Chilli with steamed basmati rice and warm green beans with a lemon dressing £14 per head

Chilli con carne with steamed basmati rice and warm green beans with a lemon dressing £16 per head

Italian

Chicken Cacciatore served with roasted new potatoes and steamed beans £15 per head

Beef lasagne served with homemade focaccia and a rocket & Parmesan salad £15 per head

Aubergine parmigiana with homemade focaccia and a rocket & Parmesan salad £15 per head

French

Beef Bourguignon with dauphinoise potatoes and steamed beans £18 per head

Mushroom Bourguignon with dauphinoise potatoes and steamed beans £15 per head

Moroccan

Chicken tagine with jewelled couscous and steamed beans tossed with preserved lemon and tahini £15 per head

Butternut Squash tagine with jewelled couscous and steamed beans tossed with preserved lemon and tahini £12 per head

We set up self service tables at your event with chafing dishes to keep large trays of food warm for guests to serve themselves.

Included within the pricing is delivery, the use of our chafing dishes to keep food warm, disposable plates, cutlery and napkins. We also return to the venue to collect all refuse and equipment if it needs to be left in situ. However, we do not supply staff to serve.

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HOT BUFFET

Homemade hot dishes priced per tray

Sample menu below - bespoke dishes can be created on request

(Pricing accurate as of Sept 2025 & is exclusive of VAT)

Aubergine Parmigiana (15-18 portions per tray) priced at £135 per tray

Beef lasagne (15-18 portions per tray) priced at £135 per tray

Rocket and parmesan salads with balsamic dressing (10-15 portions per tray) at £30 each

Mac N Cheese (15-18 portions per tray) priced at £90 per tray

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