

Funeral Services

We take care of everything including full set up of your buffet, creating an elaborate layered display assembled on-site on beautiful elevated platters with fresh greenery, flower arrangements, decor and serving accessories, crockery, napkins and table linen, set up ready for you and your guests arrival, whether you require catering at home, a marquee in your garden or a selected venue. Freshly prepared food made from scratch, exactly how you want it!

We work closely with you to create the perfect buffet for your event.

Menu 1- **£9.75 a head**

Selection of freshly made sandwiches with homemade fillings on white and granary bread.

Sandwich options:

Cheddar cheese and pickle

Tuna mayonnaise

Egg mayonnaise and cress

Honey roasted ham and wholegrain mustard

Coronation chicken

Cucumber and cream cheese

Hummus and Carrot

Chicken skewers with spicy peanut dip

Homemade signature sausage rolls

Vegetable spring rolls with sweet chilli dip

Sesame prawn toast

Brie and cranberry parcels

Homemade mini quiche

Homemade individual mini cakes to include:

Victoria Sponge

Lemon Drizzle

Chocolate Fudge

Coffee and Walnut

Lemon and Blueberry

Carrot cake

Menu 2 - **£12.25 a head**

Selection of freshly made sandwiches with homemade fillings on white and granary bread.

Sandwich options:

Cheddar cheese and pickle
Tuna mayonnaise
Egg mayonnaise and cress
Honey roasted ham and wholegrain mustard
Coronation chicken
Cucumber and cream cheese
Hummus and Carrot

Homemade signature sausage rolls
Chicken skewers with peanut dip
Smoked salmon crostini with mascarpone, dill and lemon
Caprese skewers with pesto dip
Duck spring rolls with hoisin sauce
Brie and cranberry parcels
Homemade mini quiche
Shot glass Tempura king prawns with Marie Rose sauce
Mini Yorkshires with roast beef and horseradish cream
King prawn and avocado crostini

Homemade individual mini cakes to include:

Victoria Sponge
Lemon Drizzle
Chocolate Fudge
Coffee and Walnut
Lemon and Blueberry
Carrot cake

Gold Menu - £11.75 a head

Selection of freshly made sandwiches with homemade fillings on white and granary bread.

Sandwich options:

Cheddar cheese and pickle
Tuna mayonnaise
Egg mayonnaise and cress
Honey roasted ham and wholegrain mustard
Coronation chicken
Cucumber and cream cheese
Hummus and Carrot

Homemade mini quiche
Signature homemade sausage rolls
Shot glass Tempura king prawns with Marie Rose sauce
Brie and cranberry parcels
Smoked Salmon crostini with mascarpone dill and lemon

Mini Yorkshire puddings with roast beef and horseradish cream
Thai chicken skewers with peanut dip
Duck spring rolls with plum sauce
Mini Yorkshire puddings with roast beef and horseradish cream
King prawn and avocado crostini
Caprese skewers with pesto dip
Chicken goujons
Vegetable spring rolls with sweet chilli dip

Optional Extras

Fresh fruit platter
(selection of seasonal fruits, cut into bite sized pieces)

£2.25 a head

Cheese platter
(Selection of cheeses, crackers and chutneys, grapes and berries)

£4.25 a head

Vegetable platter
(Selection of vegetables, mini pita, breadsticks and hummus dips)

£2.95 a head

Dessert options

Cheesecake shots
which include Oreo, White chocolate and pistachio, Biscoff, Salted caramel, white chocolate and strawberry

£2.40 a head

Brownies, marshmallows and fruit skewers, served with chocolate dip

£2.00 a head