

## SAMPLE MENUS

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### SHARING PLATTERS

You can mix & match your board from any of the selection below, subject to a minimum order for 30 people.

#### MEDITERRANEAN MEAT ANTIPASTI BOARD

Selections of:

salami, pistachio, mortadella & cured meats

A selection of:

Italian cheeses, baby mozzarella with chilli & mint, pecorino & chilli jam

A selection of:

Italian antipasti vegetables; green chillies, olives, artichoke hearts, roasted peppers, & caper berries

Crunchy salad of shaved carrot & beets with chilli, lemon & mint

#### MEDITERRANEAN VEGETABLE ANTIPASTI BOARD

Seasonal vegetables, chargrilled & marinated in herbs & olive oil

A selection of:

Italian cheeses, baby buffalo mozzarella with chilli & mint, pecorino & chilli jam

A selection of:

Italian antipasti vegetables; aubergine caponata, green chillies, olives, artichoke hearts, stuffed baby bell peppers & caper berries

Crunchy salad of shaved carrot & beets with chilli, lemon & mint

#### FISH BOARD

Gravlax, peppered mackerel, smoked salmon & anchovies

Crispy squid with garlic, chilli & lemon mayo, tiger prawns in garlic olive oil

Dips of taramasalata & tzatziki

Pickled beetroot & shallot salad, spring onion & crème fraîche new potato salad

#### PÂTÉ, CHEESE & MEAT BOARD

Homemade pâté & terrines

Smoked duck breast marinated in Port, oak smoked ham

A selection of:

Continental & Welsh cheeses; brie, Roquefort, Tintern, St Illtyd's, Harlech

Pickles & chutneys

Crunchy salad of shaved carrot & beets with chilli, lemon & mint

## **BOWL FOOD**

Bowl foods are a substantial & stylish alternative to canapés. We can serve from Food Stations or our waiting staff will serve your guests. Choose from 3 or 5 bowls for your guests.\*

### **British Menu**

Wild boar & apple sausages with butter mash & red onion gravy  
Mini cod & chips with mushy peas  
Honey roasted gammon on bubble & squeak patties with piccalilli  
Roast pork & baby roast potatoes with sage & onion stuffing, crisp crackling & apple sauce  
Classic cauliflower cheese

### **French Menu**

Moules marinières mussels with white wine, herbs & cream  
Beef bourguignon slow cooked beef, smoked bacon, onions & red wine  
Coq au in with smoked bacon, caramelised shallots, tarragon mash  
with a red wine & sherry vinegar reduction  
French onion soup, slow-cooked caramelized onions  
with Gruyere & Parmesan crouton

### **Greek Menu**

Briami of Greek oven roasted vegetables finished with feta  
Keftedes with tomato sauce over orzo pasta  
Kleftiko slow cooked lamb, onions, garlic, lemon, oregano & white wine  
Greek salad tomatoes, cucumber, red onion, feta & Kalamata olives

### **Italian Menu**

Linguine with pesto & French beans with Parmesan shavings  
Penne carbonara with pancetta crisps  
Gnocchi with tomato sauce, spinach & ricotta  
Baby mozzarella, tomato & basil with yellow cherry tomatoes & extra virgin olive oil

### **Indian Menu**

Chicken & vegetable korma with coriander rice topped with mini poppadoms  
Selection of tandoori kebabs with mint sauce  
Lamb rogan josh with turmeric rice, minted onion relish & mango chutney  
Saag aloo potato: a mild medium curry cooked in butter with spinach & potatoes

### **Japanese Menu**

Katsu chicken curry breaded chicken fillet with curry sauce on rice  
Tempura prawns with soy & chilli dipping sauce  
Teriyaki sliced beef on soba noodles  
Sesame seared tuna over  
Leaves with wasabi & soy

### **Dessert Menu**

Sticky toffee puddings with custard  
Crème brûlée  
Baklavas with honeyed Greek yoghurt  
Vanilla cheesecake  
Chocolate fondant  
Traditional sherry trifle  
Lemon posset with shortbread thins  
Passion fruit pavlova  
White chocolate & raspberry mousse

## KNIFE & FORK MENUS

### HOT FORK BUFFET

**Served from hot chafing dishes, choose two of the following:**

- Breast of chicken tikka curry
- Beef stroganoff
- Pork escalopes with a cream & mustard sauce
- Cumberland sausage & onion gravy
- Lamb & leek pie
- Beef bourguignon
- Coq au vin
- Salmon in a white wine & dill sauce
- Mushroom stroganoff (v)
- Mediterranean vegetable lasagne (v)
- Stuffed peppers with cous cous (v)

**Then choose two of the following:**

- Panache of vegetables
- Rice
- Wild rice
- Creamy mashed potato
- Jacket potatoes
- Buttered new potatoes
- Mixed green leaf salad bowl
- Butter glazed carrots
- Symphony of green vegetables

### COLD FORK BUFFET

- Whole decorated poached salmon with lemon mayonnaise
- Baked ham with a Welsh honey & mustard glaze
- Crown of roast turkey with cranberry sauce
- Mixed green salad
- Savory rice salad
- Coleslaw
- Marinated garlic mushrooms
- Hot parsley potatoes

## FINGER BUFFET MENUS

Dessert can be added to any of our buffet menus

### THE GREEK BUFFET

A selection of Mediterranean wraps:

Garlic pork & tzatziki, Greek salad with feta, roasted Mediterranean vegetables with hummus, chicken Caesar

Keftedes

Calamari

Feta & olives

Tzatziki & hummus with pitta bread

Stuffed vine leaves

Feta cheese pies

### WELSH FINGER BUFFET

Glamorgan sausage (v)

Sautéed leek & Perl Las tartlet

Welsh honey & mustard chicken skewers

Salmon & leek fish cakes

A selection of sandwiches & filled batch rolls

Mini Clark's pies

*\*You can add bara brith & Welsh cakes to your buffet at a supplement*

### THE PARTY BUFFET

A selection of brown & white sandwiches on bloomer bread

Marinated chicken pieces with sweet chilli dip & garlic mayo

A platter of cheese, fresh pineapple, sweet pickle onions & olives

Spiros corned beef pie

Mini sausages with honey & sesame

Lamb kofta skewer with mint dip

### VEGETARIAN BUFFET MENU

Selection of sandwiches: cheese & chutney, egg & cress

Roasted Mediterranean vegetables wraps

Greek salad with feta cheese wraps

Cheese, onion & red pepper rolls

Onion bhajees with mango chutney

Vegetable spring rolls with sweet chilli dip

A platter of cheese, fresh pineapple, sweet pickle onions & olives

## BESPOKE BUFFET MENU

For 25 or more guests why not put together a buffet of your choice;

**Included in the price is a selection of Granary & White Sandwiches & Filled Batch Rolls. Choose 4 of the following fillings:**

- Baked ham & mustard
- Roast beef & horseradish
- Brie & grape
- Coronation chicken
- Egg & cress
- Tuna & sweetcorn
- Cheese & spring onion
- Prawn Marie rose with rocket
- Turkey & stuffing with cranberry
- Smoked salmon & crème fraiche
- Buffalo mozzarella, sun dried tomatoes & basil
- Roasted Mediterranean vegetables with hummus

**Choose 4 of the following items:**

- Onion bhajees with mango chutney
- Mini spring rolls
- Chicken & vegetable satay with peanut sauce
- Sesame king prawns
- Fish goujons with tartare sauce
- Mini cottage pie
- Quiche lorraine & sautéed leeks with Perl Las quiche
- Tartlet of Welsh sausage, onion mash & honey drizzle
- Barbecue spare ribs
- Mini Clark's pie
- Platter of breaded mushrooms, onion rings & jalapeno peppers
- Marinated chicken pieces with dips
- Lamb kofta with mint dip
- Spiros corned beef pie
- Cheese, onion & red pepper rolls
- Honey glazed mini sausage
- Greek style keftedes with tomato chutney
- Mini fish cakes
- Sun blushed tomato, feta & basil filo parcels
- Honey & sesame glazed chicken
- Crudités of raw vegetables with hummus dips

*\*Extra items can be added at a supplement*

## HOT EVENING BUFFET MENUS

### SPIROS HOG ROAST

(min 100)

A hog roast with a Mediterranean twist: Whole hog roasted as individual joints & marinated with different flavours & carved by our chefs.

Served with roasted Mediterranean vegetable rice salad, coleslaw, stuffing, bread & sauces

### SELECTION A

**Choose 2 joints for Chefs to carve at the buffet table:**

Roast topside of beef  
Roast turkey with stuffing  
Honey glazed ham

Served with mixed green salad, coleslaw, potato wedges, dips & sauces

### SELECTION B

Chicken or vegetable curry  
Chilli con carne

Served with rice & chips, naan bread & chutney

### SELECTION C

A selection bacon & sausage ciabatta rolls with sauces  
Spiros corned beef pie  
Chunky chips

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## AFTERNOON TEA

**Selection of sandwiches & filled mini rolls**

Ham & wholegrain mustard mayonnaise  
Cheddar cheese & chutney  
Cucumber  
Smoked salmon with lemon butter  
Egg & watercress

**Followed by savouries**

Welsh red devil rarebit with caramelised red onion marmalade  
Cherry tomato & parmesan pastry tart  
Tartlet of Welsh sausage, wholegrain mustard mash & honey drizzle

**Scones served with preserves & clotted cream**

**Assortment of pastries baked by our pastry chef**

**Served with tea**