

Canapes



Canapés

Veggie

Hummus, Black Olive and Lentil 'Flower Pots' Vegetable Crudites (Vegan) (gf)
Vegetable Sushi Rolls, Magnolia Kimchi, Pickled Wild Garlic Capers (Vegan) (gf)
Polenta Bites with Caramelised Mushrooms and Onions (gf)
Minted Broad Beans, Feta and Honey, Pyclet Blini
Focaccia with Tumeric Hummus, Wild Garlic Capers (Vegan)
Onion Bahji with Coriander Chutney and Mint Yoghurt (VeO)
Whipped Goats Cheese, Beetroot and Honey Pyclet Blini
Spanakopita - Spinach, Herb & Feta Filo Parcels (VeO)
Beetroot and Coriander Falafels with Chermoula (Vegan)
Hoisin Mushrooms, Coriander, Sriracha Mini Bao Bun (Served Hot) (VeO)
Arancini, Pesto, Sunflower Seeds (Served Hot) (VeO)
Veggie Burger Sliders, Tomato Chutney (Served Hot) (VeO)
Spinach and Blue Cheese Spanish Croquettes (Served Hot)
Macaroni Cheese Bites, Chipotle (Served Hot)
Cheddar or Goats Cheese Beignets, Chilli Dip (Served Hot)

Fish

Smoked Mackerel Pate, Chorizo Jam, Crostini (gfo)
Elderflower & Gin Cured Trout, Mascarpone Blini (gfo)
Battered Fish, Chips and Minted Peas (Served Hot)
Smoked Oysters & Bacon (Served Hot)
Battered Calamari, Lemon & Garlic Aioli (Served Hot)

Meat

Mini Beef Sliders, Tomato Chutney, Cheese (Served Hot)
BBQ Pulled Pork, Sriracha, Salsa, Bao Bun (Served Hot)
Terriyaki Beef, Coriander, Sriracha, Dukkah, Bao Bun (n) (Served Hot)
Lamb Kofta, Mint Raita, Pomegranates (gf)
Pulled Pork Bon Bon, Apple Sauce
Black Pudding Scotch Egg, Brown Sauce

(n) Contains Nuts (v) Vegetarian (VeO) Vegan Option Available
(gf) Gluten Free (gfo) Gluten Free Option Available

Grazing Buffets



Grazing Buffets

*Picky Bits all beautifully arranged around the table.
Option to Mix and Match themes*

Quint Essential

Sausage Rolls, Pork Pies, Hams, Scotch Eggs, Picalilli and Pickles

Ploughmans - Stilton, Cheddar, Brie, Celery and Grapes

Quiche Slices, Savoury Muffins and Chutney

Bowls and Baskets Of Classic Potato Salad, Green Salad, Breads, Crackers, Vegetable Crudites

Extra - Sweets - Brownies, Cream Scones, Meringue Nests (gf)

Mediterranean

Mozzerella, Tomato and Basil Oil, Manchego and Honey

Antipasti Meats

Hummus and Stuffed Vine Leaves

Olives, Falafels, Sundried Tomato and Artichokes

Watermelon and Feta Greek Salad / Pesto Pasta / Breadsticks, Focaccia and Oils

Extra - Sweets - Basque Cheesecake (gfo) Orange Polenta Cake (gfo) Almond & Raspberry Blondie

Vegetarian - Asian

Homemade Samosas, Onion Bahjis, Stuffed Pan Puri Pops (Vegan)

Rice Paper Rolls Stuffed with Vegetables and Satay Peanut Sauce & Vegetable Sushi (Vegan) (gf)

Raita, Baba Ganoush, Spicy Pickles and Chutneys (VeO)

Tabbouleh / Bombay Potatoes / Coconut, Grapefruit, Sesame and Orange Rice Noodle Salad & Cashews (Vegan)

Black Lime and Sesame Focaccia & Flatbreads (Vegan) (gfo)

Extra - Sweets - Baklava (VeO) Cardamon and Orange Brownies (Vegan) (gfo) Fresh Fruit Skewers



Feasting

Buffet Spreads

Feasting Buffets

Hot Mains - Pick Up to Three

Moroccan Style Mutton Tagine, Pomegranates & Preserved Lemon / Vegan Chickpea & Veg Alternative (All gf)

Herby Persian Style Lemon Chicken Curry / Vegan Artichoke & Potato Alternative (All gf)

Thai Style Fish Curry, Vegetables and Rice Noodles (gf)

Classic Beef Lasagna / Mushroom, Artichoke, Ricotta Alternative

Spiced Pulled Beef and Pork Belly Bits Lasagna

Warming Beef Chilli with Beans and Dark Chocolate / Vegan Vegetable and Bean Alternative (All gf)

Braised Beef and Red Wine, Mushrooms and Potatoes (gf) / Vegan Beetroot and Pearl Barley Bourguignon

Coq au Vin, Red Wine and Pancetta (gf)

Grilled Chicken Skewers / Halloumi Vegetable Skewers Marinated in Herbs / Yoghurt / Spices

Side Salads - Pick Up To Three

Loaded Vegetable Herby Cous Cous / Tabbouleh / Quinoa (gf) Alternative

Beetroot with Za'atar, Feta, Yoghurt, Honey and Mint (gf)

Spiced Cauliflower, Fennel, Orange, Sticky Saffron Raisins, Herbs (gf)

Watermelon Greek Salad, Feta and Olives

Tomato with herbs, lentils and Labneh

Thai Style Salad with Carrots, Cucumber, Grapefruit, Coconut and Peanut Satay Sauce

Root Vegetable, Beetroot, Goats Cheese, Orange, Honey and Walnut (gf)

Pesto Pasta with Wild Garlic, Basil, Roasted Veg and Parmesan

Hot Sides - Pick Two

Feta and Spinach Filo Parcel 'Spanakopita' Honey and Sesame Seeds

Arancini with Saffron and Nduja / Mushroom / Sundried Tomatoes & Basil

Iberico Ham and Chorizo / Mozzarella Cheese / Squid Ink Croquettes

Pulled BBQ Pork / Teriyaki Beef / Hoisin Mushroom Bao Bun

Hot Veg / Carbs - Pick Two

Confit Leeks, Puy Lentils and Leek Cream

Sauteed Seasonal Greens / Spiced Greens with Chermoula and Nuts

Roasted Root Vegetables with Honey / Spiced Root Veg with Hummus

Herby New Potatoes / Spiced Bombay Potatoes

Jacket Spuds with Creme Fraiche and Spring Onions

Dauphinoise Potato*

Cold Sides

Marinated Olives, Oils & Hummus

Breads / Focaccia / Breadsticks / flatbreads (gfo)

Spiced Hummus, Baba Ganoush, Chermoula, Labneh and Date Syrup (gf)

Samosas / Bahjis, Pickles and Chutney