

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)
Squid Ink Tapioca Crackers, Smoked Trout Pate and Trout Fish Eggs

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

*Served on Platters or beautifully arranged as a grazing table.
Option to Mix and Match themes.
Simpler Version available for more casual pickier occasions.*

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

EXTRAS - 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

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

Veggie Pan – 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)

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



Rolling Feasts
Hot & Cold
Buffet Style
Spreads

Rolling Feasts

Hot and Cold Buffet Style Spreads

Middle Eastern

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

Herby Persian Style Lemon Chicken Curry / Vegan Vegetable Alternative (All gf)

Pearl Barley Potage with Herbs, Feta (V) - Optional added Meatballs

Marinated Chicken thighs / or Chicken Skewers / Moroccan Lamb Shashlik

Sides

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) / Black Lime and Sesame Focaccia, Barbari Breads / Hummus,
Baba Ganoush / Spinach and Feta Filo Parcels

Mediterranean

Classic Beef Lasagna / Mushroom, Artichoke Ricotta Alternative (v)

Tuscan Bean Style Cassoulet with Vegetables, Rosemary, Saffron, White Wine and Chilli (Ve)
(+ Chorizo / Chicken)

Yoghurt, Herb and Lemon Marinated Chicken Thighs / Halloumi Vegetable Alternative (gf)

Mixed Seafood Pealla with Tomatoes, Red Peppers, Saffron and White Wine (gfo)*

Sides

Watermelon Greek Salad, Feta & Olives / Tomato, Herbs, Lentils and Hung Yoghurt / Charred
Pepper Pesto Pasta / Spanakopita / Iberico Ham, Chorizo and/or Cheese Croquettes / Focaccia /
Pitas / Hummus / Taramasalata

English / French (Best for Winter Events)

Braised Beef, Stout and Vegetable Stew with Herby Dumplings (gf) / Vegan Beetroot and Pearl
Barley Bourguignon

Coq au Vin, Red Wine and Pancetta (gf)

Mutton, Red Wine, Rosemary & Red Currant Stew

Seafood Bouillabaisse, Tomato White Wine Saffron Broth, Pickled Fennel (gf)

Sides

Buttered Herby Potatoes / Potato Gratin / Creamy Confit Leeks / Sauteed Greens / Roasted Root
Vegetables and Honey / Breads and Whipped Butter / Braised Red Cabbage

Mexican

Classic Beef Chilli with Dark Chocolate / Bean and Vegetable Alternative (Vegan)

Pulled Pork Enchiladas / Jackfruit Alternative (Vegan)

Spicy Seafood Stew with Tomatoes and Lime / Fish Tacos with Chipotle lime yoghurt

Sides

Sweet Potato and Charred Vegetable Quinoa Salad / Mini Jacket Potatoes with Sour Cream and
Salsa Verde / Empanadas / Pickled Red Cabbage with Hibiscus and Red Onion / Nachos / Cheesey
Refried Bean Dip / Guacamole / Spicy Slaw