# FUNERAL CATERING MENU



# COMPASSIONATE CATERING FOR REMEMBRANCE GATHERINGS

Life's journey brings both moments of joy and sorrow. During times of loss, we understand the need for dignified and compassionate support. Our dedicated team offers funeral catering services with the utmost care and understanding. We tailor menus to meet your specific needs and preferences, ensuring the gathering reflects the memory of your loved one with respect and warmth.













#### Artisan Sandwich Selection –

Indulge in a variety of freshly made sandwiches, handcrafted with high-quality ingredients.

#### Mini Quiches -

Savour savoury quiches baked in-house with a medley of fillings.

#### Handmade Sausage Rolls –

Enjoy traditional sausage rolls made with flavorful meat and flaky pastry.

#### Scotch Eggs -

Delight in classic Scotch eggs, featuring a perfectly cooked egg wrapped in sausage meat and breadcrumbs.

#### Cheese Straws -

Experience a delightful crunch with buttery, savoury cheese straws.

#### Tortilla Fiesta –

Dive into fresh tortillas with a selection of dips, perfect for sharing.

# BUFFET MENU 2

#### Freshly Baked Rolls -

Savour a variety of freshly baked rolls, ideal for building your own mini masterpieces.

#### Cured Meat Platter -

Embark on a journey of flavours with a selection of cured meats from around the world.

#### Locally Sourced Cheese & Crackers -

Support local artisans and enjoy a delightful selection of cheese and crackers.

#### Sticky Glazed Mini Sausages -

Indulge in mini cocktail sausages glazed with a sweet and savoury sauce.

#### Chicken Teriyaki Skewers –

Savour tender chicken skewers marinated in a delicious teriyaki glaze.

#### Hummus, Taziki & Pitta Bread –

Immerse yourself in Mediterranean flavours with creamy hummus, refreshing tzatziki, and warm pitta bread.

# BUFFET MENU 3

#### Chilled Meat Platter -

Enjoy a selection of cold meats, perfect for a light and refreshing meal.

#### House Salad Symphony –

Experience a vibrant salad with a variety of fresh, seasonal ingredients.

#### Classic Coleslaw with a Twist -

Savour a chunky coleslaw with a unique twist that will tantalize your taste buds.

#### Creamy Potato Salad with Chive & Garlic -

Delight in a creamy potato salad infused with the freshness of chives and garlic.

#### Artisan Bread Basket –

Explore a variety of artisan breads, perfect for complementing your meal.

#### Crudite & Dip Selection -

Enjoy a colourful selection of fresh vegetables with a variety of delicious dips.

### AFTERNOON TEA MENU

#### Handmade Finger Sandwiches -

Delicate slices of soft bread. Cucumber and cream cheese offer classic elegance, while coronation chicken or smoked salmon and cream cheese add a touch of savoury delight.

#### All-Butter Scones -

Freshly baked and bursting with golden warmth, our all-butter scones are a quintessential afternoon tea experience. Each bite offers a delicate crumb and a satisfying richness, perfect for savouring with generous dollops of clotted cream and your choice of jam.

#### Homemade Sausage Rolls -

Flaky pastry, golden brown and inviting, encases a savoury sausage filling bursting with flavour.

#### Homemade Quiche -

Choose from the classic Lorraine, featuring creamy custard, bacon, and cheese, or explore our vegetarian option packed with fresh seasonal vegetables.

#### Sweet Solace -

Choose two homemade cakes from the following – homemade carrot cake, light lemon drizzle, mini Victoria sponge, delicate macaroons, or chocolate fudge cake.

#### Mini Macaroons -

Delicate and colourful meringue cookies, available in various flavours, add a touch of elegance and sweetness to your afternoon tea.

#### Warm Beverages -

Classic & speciality teas, soothing herbal infusions, freshly brewed coffee.

We offer diverse culinary inspirations to spark your imagination, but customisation is always an option! Have something different in mind? Just ask! We tailor menus to individual preferences and dietary needs (gluten-free, vegan, etc.). We believe everyone deserves to celebrate deliciously, so let us know your requirements – we'll make it happen!



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