



MENU 1 - TRADITIONAL VINTAGE

SELECTION OF BROWN & WHITE SANDWICHES

TUNA & CUCUMBER, EGG MAYONNAISE & CRESS, ROAST HAM, CHEESE SAVOURY

OR

GOURMET SELECTION WITH SELECTION OF BREADS & ROLLS

FRESH ROAST CHICKEN & STUFFING, CHICKEN TIKKA, SALMON & CUCUMBER, SMOKED
SALMON & CREAM CHEESE, ROAST BEEF, VEGGY OPTION (EXTRA 80p PER HEAD)

ALL PLATTERS GARNISHED WITH SALAD & POTATO CRISPS.



SELECTION OF SAVOURY PASTRIES

CHEESE & ONION QUICHE, PORK PIE, GALA PIE, FRESH BAKED SAUSAGE ROLLS



SEASONED CHICKEN DRUMMERS & THIGHS

PICKLES & CHEESE & PINEAPPLE ON STICKS



INDIVIDUAL CAKE SELECTION

COMPLIMENTARY TEA & BISCUITS SERVED FROM ARRIVAL

£8.95 PER HEAD

PRICE INCLUSIVE OF STAFFING, BUFFET TABLECLOTHS, DISPOSABLE PLATES & CUTLERY

EXTRAS AVAILABLE ON REQUEST - WHITE LINEN TABLECLOTHS, CROCKERY & CUTLERY,
SELECTION OF GATEAU & DESSERTS



MENU 2 - HOT BUFFET

HOME-MADE TRADITIONAL MEAT & POTATO PIE

HOME-MADE CHEESE & ONION PIE

SERVED WITH MUSHY PEAS & BEEF GRAVY



ACCOMPANIED WITH HOME-MADE RED CABBAGE & SLICED ONIONS IN SWEET VINEGAR,
BEETROOT



FRESH BAKED CRUSTY BREAD & BUTTER

£6.75 PER HEAD

PRICE INCLUSIVE OF BUFFET TABLECLOTHS, SERVICE, DISPOSABLE PLATES & CUTLERY

EXTRAS AVAILABLE - WHITE TABLE LINEN, CROCKERY, CUTLERY, ASSORTED INDIVIDUAL
CAKES, GATEAU & DESSERTS.

IWDI Catering



MENU 3 - COLD BUFFET

GOURMET SANDWICHES ~ SELECTION OF BREAD, ROLLS OF MEAT & NON-MEAT
WITH FRESH SALAD GARNISH & POTATO CRISPS



FRESH BAKED SAUSAGE ROLLS



CHARCUTERIE GRAZING BOARD WITH ARTISAN BREAD, DIPS



CHEESE BOARD & CHUTNEY



FRESH HOME-MADE COLESLAW



SPICY CHICKEN MAYONNAISE PASTA

GREEK FETA CHEESE SALAD

FRESH FRUIT PLATTER

£9.50 PER HEAD

COMPLIMENTARY TEA or COFFEE or ORANGE JUICE & BISCUITS FROM ARRIVAL.

PRICE INCLUSIVE OF DISPOSABLES & BUFFET CLOTHS. WHITE LINEN HIRE = £30.