

Parties

MADE SIMPLE

Celebrating life events to life itself

Special Occasion Menus

Prices Inclusive of VAT

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Economy Finger Buffet -Menu A

From £6.95 per head

A Selection of Filled Ciabatta Sandwiches

- Salami, homemade pepper tapenade and rocket
- Mature cheddar with crunch coleslaw
- Chicken with salad and honey mustard dressing
- Brie, spinach and apple chutney
- Honey roast ham salad
- Wensleydale and cranberry

A Selection of Wedge Sandwiches

- Egg mayonnaise with paprika
- Salami & tomato
- Mature cheddar & red onion
- Topside of beef, rocket, red onion and honey mustard
- Tuna & sweet corn with mayo
- Honey roast ham and cream cheese

Traditional Platter

- A selection of homemade pizza slices
- Thai style chicken skewers with a chilli dipping sauce
- Vegetarian samosa,
- Home made sausage rolls
- Fresh vegetable crudities

Cakes & Cookie Selection

- Mini home made cake selection
- Jam donuts
- Chocolate cookies

Optional Extra

- Seasonal fresh fruit platter @ £1.50 per head
- Tortilla chips and dips @ £1.80 per head
- Cheese platter with a selection of biscuits @ £4.75 per head

Please Note: The variety of sandwiches/mini cakes will depend on numbers. You can select your preferences from the above choices. Prices Include VAT. Please read our Terms & Conditions prior to booking.

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Standard Finger Buffet - Menu B

From £7.95 per head

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A Selection of Filled Ciabatta Sandwiches

- Prosciutto ham, lettuce, tomato & mozzarella
- Chicken and bacon Caesar
- Buffalo mozzarella, sun blush tomatoes with tapenade
- Brie, spinach, plum & apple chutney
- Salami with pepper tapenade & rocket
- Mature cheddar with crunchy coleslaw
- Topside of beef with creamy horseradish
- Tuna, celery, red onion with mayo
- Prawn Marie Rose
- Roasted Mediterranean vegetables and pepper tapenade

A Selection of Wedge Sandwiches

- Egg mayonnaise with paprika
- Salami & tomato
- Mature cheddar & red onion
- Topside of beef, rocket, red onion and honey mustard
- Tuna & sweet corn with mayo
- Honey roast ham and cream cheese
- Wensleydale and cranberry

Main Platters

- Goats cheese & caramelised onion tarts
- Chicken tikka skewers with a yoghurt dip
- Chorizo and pea filo parcels
- Buffalo mozzarella and roasted Mediterranean topped crostini

Cakes & Cookie Selection

- Mini home made cake selection
- Jam donuts
- Chocolate cookies

Optional Extra

- Seasonal fresh fruit platter @ £1.50 per head
- Tortilla chips and dips @ £1.80 per head
- Cheese platter with a selection of biscuits @ £4.75 per head

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Deluxe Finger Buffet - Menu C

From £10.50 per head

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A Selection of Filled Ciabatta Sandwiches

- Honey roast ham with wholegrain mustard
- Prosciutto ham, lettuce, tomato & mozzarella
- Chicken with bacon with salad and honey mustard
- Beef with rocket, red onion and honey mustard
- Mozzarella, sun blush tomatoes with pepper tapenade
- Brie, spinach, plum & apple chutney
- Egg mayonnaise & paprika
- Salami with pepper tapenade & rocket
- Mature cheddar and crunchy coleslaw
- Oak roast salmon with lemon mayonnaise & salad
- Roast beef with creamy horseradish
- Wensleydale & cranberry
- Prawn Marie Rose

A Selection of Wraps

- Steak fajita with roasted vegetables
- Goats cheese with caramelised onion
- Chicken Caesar
- Mediterranean salad with pepper tapenade

Main Platters

- Home mini pie selection, chilli con carne, chicken & bacon, prawn curry, pea and chorizo
- Lemon and garlic marinated chicken drumsticks
- Roast vegetable skewers
- Spinach & ricotta puff pastry plait

Mini Homemade Desserts

- Individual raspberry & hazelnut pavlova
- Chocolate coated profiteroles
- A selection of pastries

Please Note: The variety of sandwiches/desserts will depend on numbers. You can select your preferences from the above choices. Prices Include VAT. Please read our Terms & Conditions prior to booking.

Healthy Option Finger Buffet – Menu D

From £8.75 per head



A Selection of Wholemeal or White Sandwich Wedges

with low fat spread

- Smoked mackerel with lettuce & a lemon crème fraiche dressing
- Low fat cottage cheese with prawns and spring onion
- Sliced free range egg and sliced tomato
- Honey roast ham salad with a light vinaigrette

A Selection of Wraps

- Chicken breast shredded red cabbage, carrot & red onion
- Mixed leaves with tuna, natural yoghurt & creamed horseradish
- Oak roast salmon with grated apple & natural yoghurt
- Mediterranean vegetable with roast pepper tapenade

Skewer Platter

- Chicken tikka skewers with mango ratia
- Salmon & spring onion teriyaki
- Herb basted vegetable skewers

Homemade Desserts

- Tropical fruit brochettes
- Skinny raspberry pannacotta

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Cold Fork Buffet - Menu E

From £15.00 per head

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Main Platters

- Cheese, tomato & caramelised onion quiche
- Honey & lemon basted chicken skewers
- Sliced mustard and honey-glazed baked ham
- Sliced sirloin of beef with horseradish sauce

Accompaniments

- Pear, watercress and blue cheese salad garnished with walnuts
- Herby mixed leaf salad with a lime & dill dressing
- Homemade crunchy coleslaw
- New potato salad with mayo and chives
- A Selection of bread rolls

Homemade Desserts

- Eaton Mess Tarts
- White chocolate cheesecake with a passion fruit pulp

Optional Extra @ £4.75 per head

- Cheese platter with a selection of biscuits

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Deluxe Cold Fork Buffet - Menu F

From £20.00 per head

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Main Platters

- Continental antipasto, with prosciutto crudo, mozzarella, cherry tomatoes, rocket & olives
- Oak roast side of salmon garnished with king prawns
- Mediterranean roasted vegetable & ricotta tart
- Provencal salad, a bed of little gems with egg, potato, tomato & green beans topped with slices of fresh tuna & anchovies

Accompaniments

- Pasta salad with sun blush tomato, rocket, black olives in a garlic olive oil dressing with parmesan shavings
- Tropical rice salad with peppers, fresh pineapple and spring onions with a roast sesame dressing
- Panzanella salad with avocado, tomato, cannellini beans, mixed peppers and freshly baked Ciabatta croutons in a light tomato vinaigrette
- A selection of bread rolls

Homemade Desserts

- Coffee, hazelnut & raspberry meringues
- Lemon butter tart serve with seasonal berries

Optional Extra @ £4.75 per head

- Cheese platter with a selection of biscuits

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Hot & Cold Fork Buffet – Menu G

From £15.00 per head minimum 20 people



Starters

- Continental antipasto with rocket, prosciutto crudo, mozzarella, cherry tomatoes, anchovies & olives

Main Courses

- Traditional meaty lasagna
- Butternut Squash Cannelloni

Accompaniments

- Mixed leaf salad topped with mozzarella & a olive oil dressing
- Homemade cheese & red onion coleslaw
- Slices of garlic Ciabatta bread

Homemade Desserts

- Lemon & lime mousse, with sable biscuits
- Individual Tiramisu

Optional Extra @ £4.75 per head

- Cheese platter with a selection of biscuits

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Celebration Lunch or Dinner

Sample Menu - Price on Application



Starters

- Stilton and pear pate with chutney & crusty white bread
- Traditional prawn cocktail with brown bread
- Crispy bacon & chorizo sausage on a rocket leaf salad with a light raspberry vinaigrette
- Caramelised onion and parsnip soup with a cheese crouton

Main Courses

- Pan seared cod loin with gazpacho sauce & crispy pancetta on a warm salad of mixed beans with slow roasted tomatoes & new potatoes
- Pan fried breast of chicken in a Chasseur sauce with sautéed potatoes & seasonal vegetables
- Roast pork belly with a rich plum & red wine sauce, with crushed new potato mash & seasonal vegetables
- Medley of mushrooms in a red wine and chive sauce, served on a garlic crouton with new potatoes & seasonal vegetables

Homemade Desserts

- Tarte au citron with a raspberry coulis
- White chocolate cheesecake with a passion fruit pulp
- Strawberry mousse served with sable biscuits & seasonal berries

Cheese

- Individually plated continental cheese with a selection of biscuits

Choose one dish from each section. Vegetarian meals provided on request.
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Individual Canapé - Hot Selection

Individual Price

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Lasagna Pies Minimum Order 20 £ 0.85

- Mini short crust pastry cases filled with traditional meat ragu topped with mash potato & polenta with parmesan cheese

Cottage Pies Minimum Order 20 £ 0.85

- Minced beef in a rich onion gravy finished with a rosette of cheddar cheese mash

Chorizo & Potato Minimum Order 20 £ 0.85

- Slices of Spanish chorizo sauce with baby new potatoes and parmesan cheese

Mini Hamburgers Minimum Order 20 £ 1.50

- Served in a mini sesame seed bun with tomato relish

Mini Turkey & Apricot Burgers Minimum Order 20 £ 1.50

- Served in a mini sesame seed bun with tomato relish

Mini Tuna Burgers Minimum Order 20 £ 1.75

- Served in a mini sesame seed bun with wasabi mayonnaise

Hot Sticks & Skewers Minimum Order 20

- Pork with ginger & orange £ 1.50
- Chicken yakitori £ 1.50
- Chicken satay £ 1.50
- Sesame soy glazed beef £ 1.50

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Parties made Simple, 197 Park Road, Loughborough, LE11 2HE
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Individual Canapé - Cold Selection Individual Price

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Mini Vol au Vents Minimum Order 20

- Wild mushroom, garlic & thyme £ 0.85
- Turkey in a creamy wholegrain mustard sauce £ 0.85
- Ricotta & smoked salmon & dill £ 0.85
- Prawn Marie rose £ 0.85
- Egg with bacon & chives £ 0.85

Mini short crust pastry cases Minimum Order 20

- Avocado, spring onion and coriander topped with pimentos £ 0.95
- Cream cheese & chive topped with prawn £ 0.95
- Chicken liver pate & balsamic onion confit £ 0.90
- Smoked mackerel pate £ 0.95

Crostini Minimum Order 20

- Mozzarella with a pepper tapenade with a pesto dressing £ 0.85
- Smoked mackerel pate & cucumber £ 0.85
- Tuna, celery, red onion & parmesan cheese £ 0.85
- Oak roast vegetables with pepper tapenade £ 0.85

Cucumber Shells Minimum Order 20

- Avocado, goats cheese & pimento £ 0.80
- Blue cheese mousse with crispy bacon £ 0.90
- Dolcelatte & walnut £ 0.85

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Individual Canapé - Cold Selection Individual Price

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Cold Sticks & Skewers Minimum Order 20

- Tangy Thai prawn skewers £ 1.50
- Scallops with bacon & rosemary £ 2.50
- Fennel marinated feta & olive £ 1.25
- Salmon teriyaki £ 1.50
- Chicken wrapped with prosciutto & sage £ 1.50

Sweet Canapés Minimum Order 20

- Mini strawberry cream scones £ 0.85
- Mini fresh fruit tarts £ 0.95
- Mini chocolate éclairs £ 0.85
- Mini sticky orange & almond cakes £ 0.85
- Mini raspberry pavlova £ 0.85

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Freshly Prepared Salads

Individual Price

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Salad Platters & Bowls 8 -10 Portions Each

- Herby mixed salad £18.75
with fresh mozzarella, black olives & a basil dressing
- Green bean salad £19.70
with tomatoes, mushrooms, capers, red onion & garlic
- Greek salad £21.25
with Feta, tomatoes, cucumber, olives, parsley & mint
- Chicken waldorf salad £26.90
with chicken breast, red & green apples, walnuts, tarragon & mayonnaise
- Panzanella £26.90
white beans, avocado, yellow pepper, tomatoes & fresh basil in a light tomato vinaigrette topped with freshly baked Ciabatta croutons
- Roasted Mediterranean £19.40
red onion, courgettes, peppers & aubergine with fresh coriander
- Provencal salad £32.00
mixed leaves topped with egg, new potatoes, green beans, cucumber, anchovies & olives, with a garlic vinaigrette topped with pieces of fresh grilled tuna & grana padano cheese
- Antipasto salad £31.90
little gem & rocket leaves with torn mozzarella, Parma ham, cherry tomatoes, anchovies and caper berries
- Mixed bean & chorizo £25.80
green beans, broad beans, chorizo, red onion & parsley with a light lemon & garlic dressing
- Pasta salad £19.70
chilled fusilli with sun blush tomatoes, rocket, olives, garlic in a balsamic dressing with parmesan shavings
- New potato salad £16.00
with red onion & parsley in a lemon mayonnaise
- Spinach salad £17.50
baby leaf spinach, sundried tomato, red onion & grana padano shavings with a lime & dill dressing

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Savoury Pastry Items

Individual Price



Homemade Quiches 10 -16 Portions

- Red lentil & tomato £16.25
- Apricot & Dolcelatte £19.40
- Tuna, tomato & cheddar £15.60
- Oak roast salmon & leek £23.40
- Roast vegetable £15.60
- Bacon & tomato £15.60
- Goats cheese & caramelised onion £15.60
- Leek Dolcelatte & walnut £18.60

Large Pastry Plaits 10 - 12 portions

- Sausage, red onion & cheese £ 10.60
- Spinach ricotta & onion £ 10.60

Prices Include VAT. Please read our Terms & Conditions prior to booking.

Mixed Sandwich Platters

Individual Price

Luxury Sandwich Platter 20 quarters - Serve 4-6 People £15.60

- British roast beef & horseradish
- Honey roast ham salad
- Oak roast salmon Caesar
- Tuna, celery & red onion
- Brie, spinach & apple chutney

Vegetarian Sandwich Platter 20 pieces - Serve 4-6 People £ 12.60

- Free range egg and sliced tomato
- Wensleydale & cranberry
- Mature cheddar & red onion
- Mozzarella & sun blush tomato wrap
- Goats cheese and caramlised onion wrap

Wrap Platter 24 pieces - Serve 4-6 People £17.40

- Steak fajita and roast vegetable
- Sweet chilli chicken
- Oak roast salmon Caesar
- Mozzarella and sun blush tomato
- Roast Mediterranean vegetable with roast pepper tapenade
- Goats cheese and caramlised onion

Fish Sandwich Platter 20 quarters - Serve 4-6 People £15.60

- Prawn marie rose
- Tuna & sweet corn
- Oak roast salmon & cucumber
- Tuna, celery & onion
- Smoked mackerel with lettuce & a crème fraiche dressing

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Selection of Starters & Sides

Price on Application

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Soups Minimum Order 10 Portions

- Seasonal vegetable
- Spicy corn & tomato with chorizo garnish
- Caramelised onion & parsnip with a cheese crouton
- Traditional leek & potato
- Tomato & basil pesto
- Smoked haddock chowder
- Broccoli & Dolcelatte
- Carrot, apricot & sesame
- Roasted red pepper & tomato

Starters Minimum Order 10 Portions

- Roasted figs with crisp Parma ham, rocket and parmesan shavings
- Salad of pears with walnuts and Roquefort dressing
- Chicken liver pate, served with freshly baked bread
- Baked mushroom rarebit served on toasted Ciabatta
- Stilton & mackerel pate, served with freshly baked bread
- Traditional prawn cocktail
- Bacon & chorizo on mixed salad leaves with raspberry vinaigrette
- Stilton tarts with a walnut dressing & mixed leaves
- Mediterranean salad with grilled Halloumi cheese

Sides Minimum Order 10 Portions

- Ratatouille roast
- Warm broad & green bean salad
- Tomato & basil mash
- Leeks in a cheese sauce
- Cauliflower & broccoli cheese
- Vegetable colcannon
- Parsnip & potato grana padano bake
- Garlic bread
- Seasonal vegetables
- Roasted potatoes with garlic & rosemary
- Steamed rice
- New potatoes with herbed butter

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Selection of Hot Meals

Price on Application

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Hot Meals Minimum Order 10 Portions

- Moroccan Lamb & apricot casserole
- Chicken, chorizo & butter bean stew
- Italian cottage pie topped with polenta & parmesan mash
- Slow cooked Hungarian beef paprikash
- Lamb shank cooked with red wine & rosemary
- Roast pork belly with apple mash & cider gravy
- Traditional meaty lasagna
- Pan seared cod with gazpacho sauce & crispy pancetta
- Lamb Rogan Josh
- Pan fried breast of chicken in a Chasseur sauce
- Keema pie topped with a sweet potato mash
- Chilli con Carne with garlic bread
- Traditional cottage pie
- Fillet of salmon in a Dijon cream sauce
- Roast loin of pork with spinach & pancetta stuffing with a plum & red wine sauce
- Boeuf Bourguignon
- Individual steak & merlot pies in light short crust pastry

Vegetarian Options Minimum Order 10 Portions

- Butternut squash, ricotta and sage cannelloni
- Stilton & leek bread and butter pudding
- Tagine of butternut squash, shallots, carrots & prunes
- Medley of mushrooms in a red wine and chive sauce
- Butternut curry with chickpeas & spinach
- Maple & rosemary roasted squash with Caerphilly
- Three bean chilli

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Outside Cooking BBQ Menus

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BBQ Menu Minimum Order 30 Portions

- A selection of Homemade burgers
 - Lamb & mint
 - Beef
 - Pork & apple
- Selection of pork sausages
- Chicken teriyaki skewers
- Field mushrooms topped with pesto & grilled halloumi cheese
- Marinated Mediterranean vegetable skewers
- Mixed leaf salad
- Coleslaw
- New potato salad with radishes, green beans & spinach
- A selection of bread rolls
- Sauces & mustards

From £12.95 per person

Prices Exclude VAT. Please read our Terms & Conditions prior to booking.

Deluxe BBQ Menu Minimum Order 30 Portions

- Homemade beef burgers
- Selection of pork sausages
- Skewered King prawn & fillet steak
- Chicken Maryland kebabs
- Field mushrooms topped with pesto & grilled halloumi cheese
- Mixed leaf salad
- Coleslaw
- New potato salad with radishes, green beans & spinach
- A selection of bread rolls
- Sauces & mustards

From £19.95 per person

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Paella & Hog Roast Menus

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Paella Party Minimum Order 30 Portions

- Large pans of paella cooked in front of your guests
 - Mixed seafood
 - Chicken & chorizo
 - Mixed vegetables
- Served with a pear cider sauce
- Mixed salad
- A selection of olives & breads

Prices from £20 per head

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Hog Roast Menu Minimum Order 45 Portions up to 150 Portions per Pig

- Spit roasted Pig
- Homemade stuffing
- Homemade Apple sauce
- Ciabatta rolls

Served on a plate buffet style with:

- Selection of salads
- Warm new potatoes

Or

Served as a roast dinner with:

- Selection of seasonal vegetables
- New potatoes

Your Pork will be cooked either inside or outside depending on the weather.

- Additional Roast Chickens optional

Prices from £650

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Homemade Desserts Individually Priced

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Full Cakes & Desserts 10-14 Portions depending on selection

- Chocolate & caramel banoffee pie £18.10
- Lemon cheesecake £18.10
- White chocolate & strawberry shortcake cheesecake £18.75
- Black forest gateau £18.10
- Strawberry gateau £18.10
- Chocolate, strawberry ganache gateau £37.50
- Chocolate fudge cake £16.90
- Carrot cake £16.90
- Chocolate & Baileys gateau £19.50
- Chocolate & chestnut roulade £16.90
- Raspberry meringue roulade £16.90
- Seasonal fruit crumbles Seasonal price
- White chocolate cheesecake with a passion fruit pulp £18.75
- Victoria sponge cake £12.50
- Deep filled lemon & orange custard tart £16.90
- Rich chocolate bread & butter pudding £26.80
- Sticky date and walnut pudding with sticky toffee sauce £16.90
- Lemon drizzle cake £16.90
- Lemon tart £15.00
- Chocolate tart £21.25
- Chocolate coated profiteroles £21.25
- Hazelnut praline tiramisu £26.80

Individual Cakes & Desserts Minimum Order 10 of any one variety

- Individual cup cakes £ 1.35
- Raspberry & hazelnut pavlovas £ 3.60
- Crème brulee tarts £ 3.10
- Raspberry & strawberry Eaton mess tarts £ 3.10
- White chocolate & Irish cream & berry trifles £ 3.60
- Raspberry mousse with mixed berries & sable biscuits £ 3.60
- Chilled baked peaches with strawberry mascarpone & amarretti £ 3.30

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Christmas Finger Buffet

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A Selection of Filled Ciabatta & Wedge Sandwiches

- Turkey with cranberry
- Pork with sage & onion stuffing & apple sauce
- Beef with red onion & horseradish sauce
- Brie, bacon & cranberry
- Prawn Marie Rose
- Tuna & sweet corn
- Wensleydale & cranberry
- Egg mayonnaise & watercress pesto
- Roast Mediterranean vegetables and pepper tapenade
- Brie with spinach, & apple chutney

Christmas Sausage Platter

- Chipolata sausage & mango chutney rolls
- Honey, mustard & rosemary glazed sausages
- Pigs in blankets

Festive Vegetarian Platter

- Vol au vents with creamy mushroom, rocket & red current
- Goats cheese, cranberry, & walnut tarts
- Pepper tapenade & roast vegetable crositni

Homemade Mini Dessert Selection

- Home made mini mince pies
- Home made christmas cake

Optional Extra @ £4.75 per head

- Cheese platter with a selection of biscuits

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Deluxe Christmas Finger Buffet

From £10.00 per head

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A Selection of Filled Ciabatta Wedge Sandwiches

- Turkey & bacon salad
- Pork with sage & onion stuffing & apple sauce
- Turkey with roasted vegetables
- Brie, bacon & cranberry
- Oak roast salmon with beetroot & crème fraiche
- Oak roast salmon with cream cheese, horseradish & dill
- Brie, spinach & apple chutney
- Pear & rocket with a blue cheese & pecan spread
- Mozzarella, sun blush tomato & pepper tapenade

A Selection of Wedge Sandwiches

- Prawn marie rose
- Tuna, celery & onion
- Mature cheddar & pickle
- Wensleydale & cranberry
- Egg mayonnaise & watercress pesto
- Mature cheddar with coleslaw
- Honey roast ham with salad
- Beef with rocket, red onion & honey mustard dressing

Main Platters

- Orange, cranberry & five spice chicken drumsticks
- Goats cheese, spinach & ricotta plait
- Oak roast salmon, leek & horseradish pies
- Cranberry & bacon scones with cranberry pecan cream cheese

• Homemade Mini Dessert

- Home made mini mince pies
- Home made Christmas cake

Optional Extra @ £4.75 per head

- Cheese platter with a selection of biscuits

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Special Christmas Finger Buffet

From £12.00 per head

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A Selection of Filled Ciabatta Sandwiches

- Turkey & bacon salad
- Pork with sage & onion stuffing & apple sauce
- Turkey with roasted vegetables
- Brie, bacon & cranberry
- Prawn marie rose
- Oak roast salmon with cream cheese, horseradish & dill
- Brie, spinach grape & apple chutney
- Pear & rocket with a blue cheese & pecan spread
- Feta cheese with sun blush tomatoes & olives
- Hummus with roasted vegetables

A Selection of Wraps

- Turkey & bacon Caesar
- Steak fajita with roasted vegetables
- Oak roast salmon Caesar
- Goats cheese with caramelised onions

Main Platters

- Coconut & mango marinated turkey skewers
- Chicken, chorizo & tomato skewers
- Herby butternut squash & feta slices
- Individual smoked haddock & leek tartlets

Homemade Desserts

- Christmas pavlova with clementine's, pomegranate & pecans
- Individual egg nog trifles

Optional Extra @ £4.75 per head

- Cheese platter with a selection of biscuits

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Christmas Fork Buffet

From £14.50 per head

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Main Platters

- Sliced Norfolk turkey served with mini sausages, chestnut & bacon stuffing
- Festive nut roast served with a cranberry & orange sauce
- Mustard & honey-glazed baked ham
- Goats cheese, cranberry & walnut tarts

Accompaniments

- Mixed leaf salad topped with mozzarella with a light olive oil dressing
- Waldorf salad
- Mediterranean roast vegetable and cannelloni bean salad
- Winter cabbage coleslaw
- Selection of bread rolls

Homemade Desserts

- Baked plums in mulled wine with whipped cream
- Chocolate & chestnut roulade

Optional Extra @ £4.75 per head

- Cheese platter with a selection of biscuits

Please Note: The variety of sandwiches/desserts will depend on numbers. You can select your preferences from the above choices. Prices Include VAT. Please read our Terms & Conditions prior to booking.

Parties made Simple, 197 Park Road, Loughborough, LE11 2HE
T: 01509 261269 E: info@thegastronomic.co.uk
www.thegastronomic.co.uk www.chilledmeals.co.uk

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Wine List

Prices for Licensed Premises

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Red Wines

Norte Chico Merlot Chile Ripe & spicy blackberries with soft tannins	£ 11.50
Ca di Ponti Nero d'Avola Sicily Packed with ripe 'dried' berries this has bold dry red-fruit flavours, hints of chocolate & a great peppery back-taste.	£ 11.50
Rolleston Vale Shiraz/Cabernet South East Australia A mix of berries, brambles & licorice with a smooth & satisfyingly tannic conclusion.	£13.70
Vega del Rayo Rioja - Spain Vanilla and fruit "wrapped" in hints of oak and smoky tannins.	£12.70
Bradgate Cabernet Merlot Stellenbosch - South Africa Traditional mix of Cabernet Sauvignon & Merlot producing a soft & accessible red made in the 'European' style.	£15.50

Champagne & Sparkling Wines

Primo Prosecco Vino Frizzante, IGT, ITALY With its traditional 'Spago' Cork this is light, fresh & a nice aperitifs you can choose.	£13.80
Willowglen Brut, South Eastern Australia Soft herbal aromas with fresh fruit flavours, a smooth palate that is crisp & clean.	£14.50
Trivento Brut Nature Rosé, Mendoza, Argentina This has a delicate rose-water colour & an elegant perfume with a soft, gently dry taste that will linger on your palate.	£16.80
Pol Gardère Champagne, France A mellow, buttery & well-priced champagne that is low on acidity, making it ideal for those special occasions.	£33.00

Please Note: The above selection includes our popular range. Premium wine are available on request.
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White Wines

Millbrook Chenin Blanc , Coastal Region, South Africa	£11.50
A typical Chenin Blanc with ripe tropical fruit aromas complemented by hints of lemon & with a lovely balance of fruit and acidity	
Norte Chico Sauvignon Blanc , Central Valley, Chile	£11.50
Great glass of 'zingy' dry white with the aroma & taste of freshly picked gooseberries.	
Ca di Ponti Catarratto , Sicily	£11.50
Savoury almond aromas along with a spicy character this is medium bodied with peachy honeyed fruit & nice herbal finish.	
Trivento Tribu Viognier , Argentina	£ 11.50
Here are apricots & honey wrapped up with tropical fruits to finish.	
Allamanda Pinot Grigio , I.G.T. Delle Venezie, Italy	£11.50
Fresh, lightly & dry with floral aromas this is a better than average example.	
William's Well Reserve Chardonnay , South Eastern, Australia	£13.80
Typically 'Aussie' this is full if ripe pineapples, melons, figs & other tropical fruits.	
Bradgate Chenin/Sauvignon , Stellenbosch, South Africa	£13.80
An elegant blend with the Chenin giving a soft fruit 'front' & Sauvignon Blanc adding that zing to the back taste & length.	

Rosé Wines

Late Harvest White Zinfandel California, USA	£13.20
Lovely rosé hue having floral aromas of strawberries & watermelon with green apple flavours on the palate.	
Norte Chico Rose Central Valley, Chile	£ 11.50
Fruity & flavoursome, this is easy to drink & has a nice lightly acidic finish	
Millbrook Pinotage Rose Coastal Region, South Africa	£11.50
With its lovely, bright, rose-water colour this soft fruity rosé shines like the sunshine.	

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Alternative Drinks

Available by the Glass or Jug

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Drinks on Arrival

Kir	£ 3.95
fresh dry white wine with a dash of Crème de MURE, blackberry Liqueur in a champagne glass. This just looks and tastes great, very light and fruity	
Kir Royale	£ 4.80
Here we use fizz instead of still white and do the same	
Bucks Fizz	£5.00
Sparkling wine and orange juice	
Autumn Punch	£4.10
A fruity red wine with winter berries, ginger ale and a dash of brandy, can be served either warm or cold	
Mulled Wine with Calvados	£ 3.00
A great alternative to a wine punch, made from apple cider & granny smith apples with allspice berries and cinnamon with a dash of Calvados, served warm	

Soft Drinks

Fruit Juices, Orange, Apple, Pineapple, Tomato 1Ltr	£ 1.25
Mineral Water 1ltr	£ 2.35
Mineral Water 220ml	£ 1.20
Coke, Diet Coke, Lilt, Fanta, Sprite, Dr Pepper 330ml Cans	£ 1.20

Hot Drinks, 10 portions per pot

Coffee Pots	£ 7.00
Tea Pots	£ 7.00
Hot Chocolate	£ 9.00
Speciality Teas	£10.20

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We are here to help – Questions? Just ask!

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Quotations

We provide a range of services and will prepare a free quotation to meet your requirements. If you feel that you would like to select elements from the quotation we can provide you with a detailed breakdown, although the overall price may be higher than on a full package price, given the saving we can make in providing more.

Minimum Order

We work on a minimum of 10 people or a value of around £50 per order. If you have a smaller order please contact us to discuss details.

Booking & Confirmation

Once you are sure that your quotation meets your needs, please confirm your booking as soon as possible. We cannot guarantee that your chosen date will be available until you have confirmed your booking. Final numbers should be confirmed seven days before your event. These final numbers will be used for your invoice, unless there is a last minute increase in numbers.

Deposit

Bookings over £200 must be secured with a deposit of £50. Smaller bookings and regular/account customers are not required to pay a deposit.

Delivery

Delivery on orders above £50 is free within a 5 mile radius. Deliveries over £50 but under £200 over a 5 mile radius are charged at 60p per mile. Delivery over £200 within a 25 mile radius is free. Costs for deliveries over 25 miles are dependent on the order value and detailed on your quotation. You can collect if preferred.

Serving Staff

If you require serving staff in attendance we can include these within your quotation. Our rate for staff, which includes tax and NI contribution, is £15 per hour.

Same day Service

Should you require an urgent buffet from our standard menus please contact us as soon as possible. Depending on staff/product availability and other business commitments we may be able to meet your needs.

Loan Equipment

Any items such as crockery, cutlery or glassware that are lost or damaged will be charged at the current price including VAT. We may make a charge for laundering napkins and table cloths. These will be noted on your quotation if requested.

Cancellation

Bookings cancelled over 6 months before the event will have the deposit refunded. Bookings cancelled at least 2 weeks prior to the event will lose their deposit. Bookings cancelled 7 days prior to the event will be charged 25% of the value of the booking. Bookings cancelled within 48 hours of the event will be charged 75% of the total booking value. Bookings cancelled within 24 hours will be subject to 100% of the total booking value.

Payment

Payment is on or before the day of the event, on collection or delivery, by Debit/Credit Card, Cheque or Cash.

VAT

Please confirm at the time of requesting a quotation or booking if you are VAT registered. We will present all business customers with a price excluding VAT. The VAT will be added to the final invoice. Private customers are presented final price quotations which are inclusive of VAT. The Quotation will always be clear marked if VAT is included and at what rate.