

## AIRPORT

United Kingdom, Fairoaks

## CONTACT

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## ORDER DETAILS

Delivery Date:	
Delivery Time (LT):	
A/C Registration:	
Handling:	
Heating Equipment:	
Name:	
Phone:	
Email:	
Bulk or ready to serve?	

## BREAKFAST & BAKERY

BREAD	QTY
Toasted English muffin	
Plain bagel, large	
Brown toast	
Granary toast	
White toast	
Bread roll	
PASTRIES	QTY
Plain croissant, large	
Plain croissant, mini	
Pain au chocolat, large	
Pain au chocolat, mini	
Danish pastry, large	
Danish pastry, mini	
Homemade muffin, large	
Homemade muffin, mini	
Absolute Taste breakfast muffin	
Plantation breakfast wrap	

CONDIMENTS	QTY
Individual jam	
Individual honey	
Individual marmalade	
Individual British butter portion	
YOGHURTS	QTY
Plain yoghurt, glass pot	
Fruit yoghurt, glass pot	
CEREALS	QTY
Mini box of cereal	
Mini box of muesli	
COLD CUTS	QTY
Sliced cured meat platter	
Sliced European cheese platter	
Sliced European cheese and cured meat platter	
Smoked salmon platter	
MUESLI & FRUITS	QTY
Sliced seasonal fruit	
Homemade granola with Greek yoghurt and berry compote	
Bircher muesli with berry compote	
Fresh berry salad	
Fresh fruit salad	
Fruit skewers with Greek yoghurt and honey dip	
Absolute Taste porridge with banana	
Pomelo, orange and pink grapefruit salad	

HOT BREAKFAST	QTY
Free range scrambled eggs with smoked salmon	
Eggs Benedict	
Eggs Florentine	
Eggs Royale	
Gingerbread pancakes	
Omelette with fresh herbs	
Omelette with fresh herbs and gruyere cheese	
Omelette with fresh herbs and Cheddar cheese	
American pancakes with crispy bacon	
Homemade cinnamon waffles	
Smoked back bacon	
Oscar Mayer crispy American bacon	
Sweet cured bacon	
Cumberland sausage	
Chicken sausage	
Grilled tomato	
Sauteed button mushrooms	
Baked beans	
Homemade hash brown	
Fried potatoes	
Free range poached egg	
Free range fried egg	
Free range scrambled egg	

COLD BREAKFAST SETS	QTY
<p>Squairmeal n. 1 Breakfast  <i>Freshly baked croissant, pain au chocolat and pain aux raisins *** Homemade mini white chocolate and strawberry, blueberry and double chocolate muffins *** Soft fruit salad of raspberries, strawberries, blueberries and cantaloupe melon</i></p>	
<p>Squairmeal n. 2 Breakfast  <i>Sliced emmental, double creme chource and pont l'evêque cheese with Parma ham, home roasted smoked ham, salami, grapes and cantaloupe melon *** Sourdough ficelle, brioche and 1000 seed roll with Echire butter *** Salad of raspberries, blueberries and strawberries</i></p>	
<p>Squairmeal n. 4 Breakfast  <i>Smoked Scottish salmon with rocket and caper salad, cream cheese and rye bread croutes *** Honey toasted oats, apple and cinnamon compote with Greek yoghurt *** Trail mix of dried apricots, medjool dates, figs, Brazil nuts, hazelnuts and pecans</i></p>	
<p>Squairmeal n. 5 Breakfast  <i>Bircher muesli with red berry compote, vanilla soya yoghurt, toasted seeds and manuka honey *** Freshly sliced ogan and galia melon, pineapple mango and blueberries *** Homemade banana, walnut and date loaf</i></p>	
<p>Standard Breakfast A  <i>Croissant and Pastry (or 2 of each if mini size) butter and preserve, seasonal sliced fruit and berries - served on a half atlas tray</i></p>	
<p>Standard Breakfast B  <i>Seasonal sliced fruit and berries, cream cheese bagel with smoked salmon - served on a half atlas tray</i></p>	
<p>Standard Breakfast C  <i>Seasonal sliced fruit and berries, cold sliced meat &amp; continental cheese platter, fruit yoghurt, bread roll, butter and preserve - served on a half atlas tray</i></p>	
<p>Standard Breakfast D  <i>Seasonal sliced fruit and berries, crunchy muesli, fruit yoghurt - served on a half atlas tray</i></p>	

HOT BREAKFAST SETS	QTY
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Squairmeal n. 3 Breakfast  
*Full English breakfast hash with soft boiled quail eggs, crispy pancetta, spinach, portabella mushroom and cherry tomato, Pain Poilane toast and homemade tomato ketchup \*\*\* Pink grapefruit, pomelo and orange fruit salad with mint and brown sugar sirup \*\*\* Grilled figs with Earl Gray, vanilla and strawberry compote, Greek yoghurt, manuka honey granola and toasted brioche soldiers*

#### COLD MEALS

SNACKS	QTY
Kettle chips - large	
Kettle chips - small	

CANAPÉS	QTY
Beef carpaccio on rocket & horseradish blinis with truffle oil and Grana	
Pea and mint tartlet topped with feta cheese and fresh mint	
Wild mushroom and asparagus tartlet with a chervil cream	
Tuna Nicoise tartlet	
Pea and mint tartlet topped with feta cheese and fresh mint	
Bamboo skewers of buffalo mozzarella, fig, mint and prosciutto	
Duck pancakes with cucumber, spring onion and hoisin sauce	
Beef carpaccio on rocket and horseradish blini with truffle oil	
Dill blini with gravadlax topped with sour cream and Keta caviar	
Buckwheat blini topped with Caviar House Balik salmon tartare <i>Market price.</i>	
Fresh tuna, avocado, carrot, basil and mint rice paper roll, 6 pieces	
Superfood rice paper roll, 6 pieces	
Asian marinated chicken rice paper roll, 6 pieces	
Crispy duck rice paper roll, 6 pieces	
Seared fresh tuna served on cucumber round, 6 pieces	
Foie gras terrine on a brioche croute	
Mini roast beef Yorkshire pudding	
Beetroot cured salmon on chive potato scone	
Broad bean and mint bruschetta	
Wild mushroom and truffle bruschetta	
Cornish crab and cucumber cup	
Ragstone goats cheese with red onion marmalade	
Beetroot rosti topped with Bresola and horseradish	

SANDWICHES	QTY
Bacon, lettuce and tomato	
Honey roast ham, grainy mustard seed mayo and salad sandwich	
Honey roast ham, farmhouse cheddar and Branston pickle sandwich	
Parma ham, buffalo mozzarella, rocket and basil sandwich	
Roast beef with sunblush tomato, rocket and horseradish sandwich	
Chicken, plum tomato and basil pesto mayo sandwich	
Coronation chicken and iceberg lettuce sandwich	
Chicken Caesar salad sandwich	
Chicken mayo, avocado and bacon sandwich	
Chicken tikka with iceberg lettuce sandwich	
Turkey salad with Dijon mustard sandwich	
Farmhouse cheddar and salad sandwich	
Brie, cranberry and iceberg lettuce sandwich	
Buffalo mozzarella, sunblush tomato, rocket and fresh basil sandwich	
Grilled vegetables with buffalo mozzarella sandwich	
Free range egg mayo and cress sandwich	
Tuna mayo and cucumber sandwich	
Smoked salmon with lemon and black pepper sandwich	
Poached salmon with lemon and dill mayo and crispy leaf sandwich	
Prawn mayo and avocado sandwich	
Crayfish, rocket and mayo sandwich	
Lobster club sandwich sandwich <i>Freshly cooked lobster, bacon, tomato, iceberg lettuce and mayo on bloomer</i>	
Chicken club sandwich sandwich <i>Chargrilled, chicken breast, bacon, tomato, iceberg lettuce and mayo on bloomer</i>	
Baguel with Pastrami with cream cheese and gherkins	
Baguel with Crispy bacon, tomato, cream cheese and guacamole	
Baguel with Roast beef, blue cheese, red onion marmalade and rocket	
Baguel with Smoked salmon and cream cheese	

WRAPS	QTY
Chargilled vegetables and hummus wrap	
Mature cheddar, apple, rocket and red onion chutney wrap	
Hoisin duck, cucumber, spring onion and iceberg lettuce wrap	
Cajun chicken, avocado, rocket and tomato salsa wrap	
Chicken Caesar salad wrap	
Satay chicken with spring onion and cucumber wrap	
Tuna Nicoise with spring onion and flat leaf parsley wrap	
Prawn mayo, avocado and rocket wrap	
Crayfish, lime mayo, avocado and rocket wrap	
STARTERS	QTY
Marinated foie gras terrine with fig chutney and toasted brioche	
Foie gras bomb with a Madeira emulsion and ginger crumb	
Carpaccio of beef with parmesan shavings, rocket and white truffle oil dressing	
Prosciutto with cantaloupe melon and fresh black figs	
Kiln roasted salmon	
Fresh crab and avocado stack	
Butter poached lobster stack	
Potted prawn and lobster in lobster butter verrine	
Balik salmon with dill blini, lemon creme fraiche and a bitter leaf salad	
Smoked trout <i>with candied beetroots, new potatoes, watercress and a caper dressing</i>	
Herbed goats cheese, heirloom tomatoes, and microshoots (seasonal dish)	
Roasted vegetable stack <i>with roasted red and yellow peppers, aubergine, courgettes and slow roasted cherry tomatoes with buffalo mozzarella and pesto served with rocket</i>	
SUSHI	QTY
Sushi selection, on request <i>Select items from London's finest Japanese restaurants</i>	

PLATTERS	QTY
Sliced cured meat platter	
European cheese board	
Sliced European cheese and cured meat platter	
Smoked salmon platter	
Seafood platter	
Smoked fish platter	
Crudites platter with a selection of dips	
Vegetarian Mediterranean selection <i>Marinated courgettes, asparagus and sunblush tomato, Bocconcini, artichokes, stuffed piquillo peppers, thyme and olive oil, focaccia croute</i>	
Mediterranean selection <i>Marinated courgettes, asparagus and sunblush tomato, Bocconcini, artichokes, stuffed piquillo peppers, thyme and olive oil, focaccia croute and assorted meats</i>	
Tapas selection <i>Mini frittatas, cherry tomato, sweet piquillo pepper and tomato salsa, prosciutto, Manchego, courgette and mint croquettes, grilled baby chorizo</i>	
Mezze selection <i>Babaganoush, salsa balda, lamb shish, dolma, pumpkin falafel, hummus</i>	
Sandwich and wrap platter	
Sandwich platter	
Bagel platter	
Open sandwich platter	
Canape platter	



SALADS	QTY
Classic Greek	
Plum, cherry and vine tomato with buffalo mozzarella and basil	
Endive, Roquefort and walnut salad	
Superfood salad	
Dukkah crusted goats cheese salad	
Chicory, pear, Stilton and candied pecan nut salad	
Buffalo mozzarella and prosciutto and black figs	
Classic Caesar	
Classic Caesar with chargilled chicken	
Traditional Cobb salad	
Poached salmon, shaved fennel and cucumber salad	
Crispy aromatic duck with spring onion, cucumber salad	
Peking duck, watermelon, feta and spring onion salad	
Spinach, avocado, crispy bacon and croutons	
Rare roast beef salad	
Seared tuna Nicoise	
Smoked trout with roasted new potatoes and crunchy salad	
Fresh lobster, crayfish and king prawn salad	
EXTRA GARNISH & SAUCES	QTY
Heinz ketchup - bottle	
Heinz mayo - individual	
Heinz mustard - individual	
Herb garnish	

COLD MEAL SETS	QTY
<p>Squairmeal n. 6 Anytime  <i>Rossini sandwich; rare roast Scotch sirloin beef, foie gras and black truffle butter with rocket and sourdough with butternut, parsnip and artichoke crisps *** Strawberry tartlet, our famous chocolate brownie and fresh fruit skewers</i></p>	
<p>Squairmeal n. 7 Anytime  <i>Lobster BLT; grilled lobster, maple cured bacon, romaine lettuce, vine tomato and lobster mayonnaise on toasted ciabatta with game chips *** Raspberry and pistachio slice, chocolate dipped strawberries and passion fruit tartlet</i></p>	
<p>Squairmeal n. 8 Anytime  <i>Crudites plate of chicory, heritage carrots, red and yellow peppers, spring onion, celery, vine cherry tomatoes and parmesan grissini with chive and shallot cream dip and sunblush tomato pesto *** Chilli and lime marinated prawn skewer, Ras al Hanout spiced chicken skewer with apricot chutney, sea salt and black pepper beef skewer, buffola mozzarella, peach, Parma ham and mint skewer</i></p>	
<p>Squairmeal n. 9 Anytime  <i>Charcuterie plate of pressed foie gras terrine with sauternes, Parma ham, salami Milano, Kassler, cornichons, balsamic onions, vine cherry tomatoes with Champagne toasts *** Artisan French cheese board with chicory, rocket, walnuts, dried figs and wheat wafers</i></p>	
<p>Squairmeal n. 10  <i>Maine lobster and Mediterranean prawn cocktail *** Char-grilled chicken Caesar with crispy pancetta and Gran Padano crackling *** Mango, pineapple and blueberry salad with passion fruit creme fraiche</i></p>	
<p>Squairmeal n. 11  <i>Rare Scottch roast beef on celeriac remoulade with a new patato, baby gem, pea, spring onion and horseradish salad *** Fish taster plate of dressed Cornish crab, smoked salmon and Mediterranean prawn marie rose</i></p>	
<p>Squairmeal n. 12  <i>Four Tapas: marinated manzanilla olives, chargrilled artichoke hearts, stuffed roasted peppers and chargrilled asparagus *** Iberico tasting plate: lomo, chorizo, morcon and leg and shoulder, Manchego cheese with tomato toasts *** Dark chocolate and black cherry mousse with pistachio brittle</i></p>	
<p>Squairmeal n. 13  <i>Seared tuna nicoise salad with tapanade dressing *** beef two ways, carpaccio and tartare with caper and parsley gremolata, shavings of pecorino served with paprika game chips *** White chocolate and raspberry mousse with poached peach</i></p>	
<p>Squairmeal n. 14  <i>Greek salad with marinated feta *** Tuna two ways, tartare and carpaccio with oven dried cherry tomatoes, wild rocket, tapanade dressing served with ciabatta croute and black olive sea salt *** vanilla and toasted almond pannacotta with roasted black figs</i></p>	
<p>Squairmeal n. 15  <i>Sharpham park spelt, roast butternut and herb salad with shaved fennel and cucumber *** English goat cheese, vine tomato and rocket tart with toasted pine nuts and black olives *** Apple and plum compote with macadamia nut crumble and vanilla mascarpone</i></p>	
<p>Squairmeal n. 16  <i>Super food salad of roast butternut, beetroot, quinoa, alfalfa, spinach, edamame, green beans, peas and toasted nuts and seeds *** Sautéed wild mushrooms with tarragon and toasted hazelnuts on rosemary foccacia *** Vegan chocolate and orange cake with citrus and mint compote</i></p>	
<p>Standard Lunch/Dinner A  <i>Seasonal sliced fruit and berries, assorted finger sandwiches, selection of petit fours - served on a half atlas tray</i></p>	
<p>Standard Lunch/Dinner B  <i>Seasonal sliced fruit and berries, Chicken Caesar salad, Chef's choice of dessert, bread roll and butter - served on a half atlas tray</i></p>	
<p>Standard Lunch/Dinner C  <i>Seasonal sliced fruit and berries, Seafood salad, green salad, Chef's choice of dessert, bread roll and butter - served on a half atlas tray</i></p>	
<p>Standard Afternoon Tea  <i>Assorted finger sandwiches, assorted mini pastries - served on a half atlas tray</i></p>	

## HOT MEALS

SNACKS & STARTERS	QTY
Gruyere and wild mushroom tartlet	
Mini quiche Lorraine	
Mini caramelised shallot and dolcelatte tartlet	
Duck and vegetable spring roll	
Homemade Thai crab cake	
Wild mushroom risotto cake	
Mini cod fishcake	
Sweet potato, chilli and feta cheese potato cake	
Wild mushroom beignet	
Tiny Scottish salmon burger	
Baby brioche filled with wild mushrooms	
Sweetcorn fritter	
Filo wrapped prawns	
Tiny homemade beef burger	
Lobster rarebit tartlet with baby leaf and fresh herb salad	
Classic quiche Lorraine tartlet served with baby gem and fresh herb salad	
Steamed asparagus, broad beans, lobster and soft poached egg <i>with fresh chervil and chive butter blanc</i>	
Seared scallops, pan fried chorizo and lemon risotto	
Pumpkin ravioli with sweet pepper bisque, hazelnuts and crispy shallots	
Homemade salmon fishcake with wholegrain mustard dressing and bitter leaf salad	
Seared scallops, Mediterranean crevettes and petits pois Francais with herbed veloute	
Seared beef salad, foie gras bonbon <i>with artichoke, confit tomato and balsamic grelot onions</i>	
Smoked pork belly with dressed lentils and caramelized Granny Smith apples	

FINGER FOODS	QTY
Charred lobster skewers with a lime and coriander dip	
Cajun tuna skewers with pineapple and red chili sauce	
Panko crusted Mediterranean prawns skewers with mango, sesame and coriander dip	
Skewers of tiger prawns tossed in chili, lime and coriander with a lime, chili & creme fraiche dip	
Teriyaki salmon skewers with a spicy soy, honey and creme fraiche dip	
Thai marinated beef skewers with coriander, mint, red chili and lime dip	
Skewers of sirloin beef with a salt and pepper crust and horseradish creme fraiche dip	
Beef satay skewers with spicy peanut dip	
Tandoori chicken on skewers with a cucumber, mint and yoghurt dip	
Chicken satay skewers with spicy peanut dip	
Moroccan spice lamb skewers with moutabel dip	
Marinated lamb skewers with rosemary, lemon and garlic with a green olive & flat leaf parsley dip	

SOUPS	QTY
Fresh pea and ham with pea shoots, crumbled feta and crispy pancetta, 1 litre	
Fresh pea and mint with truffle oil and pea shoots, 1 litre	
Fresh spicy tomato with garlic croutes, 1 litre	
Chilled gazpacho, 1 litre	
Chilled melon and honey, 1 litre	
Fresh tomato and basil, 1 litre	
Creamy mushroom and cognac, 1 litre	
French onion with Gruyere croutons, 1 litre	
Smoked haddock chowder with a chive creme fraiche, 1 litre	
Butternut with creme fraiche and butternut crisps, 1 litre	
Crab and sweetcorn chowder, 1 litre	
Healthy chicken noodle soup, 1 litre	
Tom Kha Gai - Thai spiced chicken and coconut soup, 1 litre	
Tom Yum - Hot and sour Thai soup, 1 litre	
Seasonal minestrone, 1 litre	
Lobster bisque, 1 litre	
Fresh asparagus soup, 1 litre	

MAIN DISHES - MEAT	QTY
Rosemary and garlic roasted cannon of lamb <i>parsnip and potato puree, roasted baby root vegetables, red currant jus and a mint hollandaise</i>	
Herb rubbed rump of lamb <i>with dauphinoise potatoes, crispy seasonal vegetables and thyme jus</i>	
Mustard and pepper crusted beef fillet <i>horseradish rosti, carrot puree, baby leeks and a red wine jus</i>	
Pan fried medallions of veal <i>spring onion potato cake, shallot and wild mushroom ragout</i>	
Fillet steak "Rossini" <i>served with butter spinach</i>	
Beef bourguignon <i>with horseradish mashed potatoes, seasonal greens and baby carrots</i>	
Beef stroganoff <i>with herbed wild rice or tagliatelle. Please specify side.</i>	
Moroccan lamb tagine <i>with mint and lemon flavoured couscous</i>	
MAIN DISHES - FISH & SEAFOOD	QTY
Roasted loin of cod with a cheddar and parsley crust <i>on garlic infused mash, sauteed shallots, pancetta lardons and mushrooms in a burgundy wine sauce</i>	
Poached salmon <i>with new potatoes, confit of tomato and artichoke stack, chargrilled asparagus and a lemon hollandaise sauce</i>	
Seared sea bass fillet <i>with new potatoes, asparagus, broad bean and pea salad with a lemon beurre blanc sauce</i>	
Roasted halibut <i>roasted turned potatoes, fresh tenderstem broccoli</i>	
Spiced monkfish tail <i>with crispy potato, mustard lentils and cucumber raita</i>	
Whole Dover sole meuniere, filleted off the bone <i>with sauteed potatoes, baby fennel, asparagus, leeks and carrots</i>	
Whole Dover sole grilled, filleted off the bone <i>with sauteed potatoes, baby fennel, asparagus, leeks and carrots</i>	
Lobster thermidor served with a green leaf salad	

MAIN DISHES - POULTRY	QTY
Roast breast of chicken stuffed with asparagus and herb mousseline <i>potato galette, pan fried spinach and a Madeira emulsion</i>	
Roast breast of chicken stuffed with sunblush tomato, basil, pinenuts and boursin <i>with fondant potato, vegetable medley and chive veloute</i>	
Roast duck breast and confit of duck <i>with a white bean cassoulet and crispy green leaves</i>	
Thai green chicken curry with red chili and coriander rice	
Coq au vin confit chicken leg and roasted breast <i>with a creamy mash, spinach, caramelized pearl onions and pancetta lardons with a bordelaise sauce</i>	
MAIN DISHES - VEGETARIAN	QTY
Blackened tomato and goats cheese tartin <i>with green pesto on a baby leaf salad</i>	
Double baked souffle <i>with walnut and celery</i>	
PASTA & RISOTTO	QTY
Pappardelle with wild boar ragu <i>wild pig meat</i>	
Risotto primavera <i>with large shards of parmesan crackling</i>	
Butternut risotto <i>with chunks of roasted butternut, pumpkin oil and shavings of parmesan</i>	
Wild mushroom risotto with truffle oil	
Potato gnocchi with homemade pesto sauce	
Penne puttanesca	
Penne puttanesca with seared fresh tuna	
Linguine with lobster, prawns, chilli and wilted rocket	
Pea and ham raviolli with a wholegrain mustard cream	
Seasonal homemade filled pasta	
Spaghetti Bolognese	
Beef lasagne and crispy green salad	

SIDE DISHES	QTY
Pan fried leek ribbons	
Caramelised balsamic shallots	
Honey and thyme baby carrots	
Grilled baby courgettes	
Selection of steamed baby vegetables	
Minted pea puree	
Broad bean, pea, baby leek and asparagus medley	
Roasted root vegetables	
Grilled Mediterranean vegetables	
Pan fried spinach	
Roasted garlic mashed potatoes	
Twice fried chunky chips	
Parmentier potato with pancetta and spring onion	
Goose fat roasted potatoes	
Pan fried new potatoes with garlic and herbs	
Horseradish and spring onion rosti	
Thyme and lemon crushed new potato stack	
Buttered potato, confit cherry tomato and artichoke stack	
Basmati rice	
Wild rice with fresh herbs	
Brown rice	
Chickepea Pont Neuf	
Truffled English peas with lettuce	
Baby spring vegetables with herbed butter	
Roasted Yukon gold potatoes	

CHILDREN MEALS	QTY
Fun shaped sandwiches <i>starter, snack</i>	
Carrot sticks, cucumber sticks and mini pitta <i>starter, snack</i>	
Cocktail sausages served with "tommy k" <i>starter, snack</i>	
Macaroni and cheese	
Chicken goujons with potato wedges and sour cream	
Homemade fish fingers with chunky chips	
Sausage, mashed potato and beans	
Spaghetti with meatballs and tomato sauce	
Spaghetti with tomato sauce	
Beef lasagne with cheesy garlic bread	
Hamburger and fries	
Grilled salmon	
Grilled white fish	
Margherita pizza	
Chicken and Monterey Jack quesadillas	
Buttermilk chicken drumsticks	
Honey and soy chicken and vegetable stir fry	
Turkey Schnitzel with thin potato straws	

#### DESSERTS & FRUIT



DESSERTS	QTY
Opera Gateaux <i>Afternoon tea</i>	
Chocolate eclair <i>Afternoon tea</i>	
Warm chocolate fondant with clotted cream ice cream	
Chocolate brownie with home made honeycomb ice cream and chocolate sauce	
Chocolate espresso torte with coffee mascarpone mousse	
Praline and dark chocolate mousse with gingerbread fingers	
Vanilla panna cotta with rhubarb jelly, strawberry and rhubarb compote & homemade shortbread	
Coffee and doughnuts <i>Coffee mouse with matled milk topping and cinnamon and date filled doughnuts</i>	
Apple trio	
Seasonal fruit crumble with an Amaretto and macadamia topping and custard	
Homemade bread and butter pudding with custard	
Warm sticky toffee pudding with butterscotch sauce	
Classic creme brulee	
Tiramisu	
Cream filled profiteroles with chocolate sauce	
Banoffee pie with chocolate sauce	
Pavlova with cream and fresh fruit	
FRUIT	QTY
Chocolate dipped strawberry <i>Afternoon tea</i>	
Mini fruit skewer	
Sliced fruit platter	
Small fruit basket	
Medium fruit basket	
Large fruit basket	

BERRIES	QTY
Small berry basket	
Medium berry basket	
Large berry basket	
Fresh berries <i>please pecify quantity, price on request</i>	

CAKES & TARTS	QTY
Victoria sponge <i>Afternoon tea</i>	
Carrot cake with orange cream cheese topping <i>Afternoon tea</i>	
Blueberry and lemon teacake <i>Afternoon tea</i>	
Raspberry and almond cake <i>Afternoon tea</i>	
Walnut cake <i>Afternoon tea</i>	
Lemon drizzle cake <i>Afternoon tea</i>	
Raspberrry teacake <i>Afternoon tea</i>	
Banana bread <i>Afternoon tea</i>	
Muesli slice with banana and honey <i>Afternoon tea</i>	
Milk chocolate tart with a hazelnut creme Anglaise	
New York baked blueberry cheesecake with bluebrry compote and fruit coulis	
Individual fruit tartlet with berry coulis	
Dark chocolate and pumpkin tart with vanilla creme Anglaise and clotted cream	
Passion fruit tart wiht banana and passion fruit sorbet	
Individual lemon tartlet with a red berry salad	
Apple tarte tartin with homemade vanilla ice cream and apple crisps <i>with homemade vanilla ice cream and apple crisps</i>	
Treacle tart with clotted cream	
Lemon meringue pie	
Seasonal fruit cheesecake	

PETIT FOURS	QTY
Fresh fruit tartlet <i>Afternoon tea</i>	
Baked plum and almond tartlet <i>Afternoon tea</i>	
Chocolate and pistachio tartlet <i>Afternoon tea</i>	
Chocolate caramel tartlet <i>Afternoon tea</i>	
Lemon tartlet <i>Afternoon tea</i>	
Absolute Taste mini muffins	
Mini macaroon	
Petit four platter	
White chocolate and pistachio fudge	
Fresh fruit tartlet	
Lemon tartlet	
Chocolate tartlet	
Baby mango and blueberry tartlet	
Passion fruit tartlet	
Pecan pie	
Rose scented meringue kiss	
Chocolate dipped strawberry	
Baklava	
Chocolate truffle	
Chocolate espresso torte	
Macaroon	
White chocolate mousse in dark chocolate cup	
Almond and pistachio Florentine	
Pistachio and orange tuile	
Madeleine	
Cranberry biscotti	
Eclair	

COOKIES	QTY
Chocolate brownie square <i>Afternoon tea</i>	
Salted caramel and pecan brownie <i>Afternoon tea</i>	
Lavender shortbread <i>Afternoon tea</i>	
Homemade cookie - large <i>Afternoon tea</i>	
Homemade cookie - medium <i>Afternoon tea</i>	
CHEESE	QTY
Artisan British cheese board	
<b>BEVERAGES</b>	
MINERAL WATER	QTY
Evian water 1.5Lt	
Evian water 330ml	
Evian water 500ml	
Fiji water 1Lt	
Fiji water 500ml	
Fiji water 330ml	
Perrier water 330ml can	
Perrier water 330ml glass	
Perrier water 750ml glass	
Volvic water 1.5 ltr	
Volvic water 500ml	

SOFT DRINKS	QTY
Caffeine free Coke can 330ml	
Caffeine free diet Coke can 330ml	
Coke can 330ml	
Coke can Zero 330ml	
Diet coke can 330ml	
Fanta 330ml	
Fanta Zero 330ml	
Lemonade can 330ml	
Red Bull 250ml	
Red Bull sugar free 250ml	
Sprite can 330ml	
Sprite Zero can 330ml	
7UP can 330ml	
Diet 7 UP can 330ml	
Kids activity pack	

JUICES	QTY
Apple, mango, pineapple, blueberry and strawberry juice, 1 litre	
Apple and pear juice, 1 litre	
Apple and raspberry juice, 1 litre	
Banana, apple and strawberry juice, 1 litre	
Carrot juice, 1 litre	
Carrot, cucumber and celery, 1 litre	
Carrot and orange juice, 1 litre	
Grapefruit, orange and lemon juice, 1 litre	
Mixed berry juice, 1 litre	
Kiwi juice, 1 litre	
Mango juice, 1 litre	
Mango and passion fruit, 1 litre	
Melon and mango, 1 litre	
Orange juice, 1 litre	
Orange and raspberry, 1 litre	
Papaya, melon and lime, 1 litre	
Peach, pear, lemon and strawberry juice, 1 litre	
Pineapple juice, 1 litre	
Pineapple and mango juice, 1 litre	
Pineapple, raspberry and banana, 1 litre	
Raspberry, mango and banana smoothie, 1 litre	
Strawberry, pineapple and kiwi juice, 1 litre	
Watermelon and ginger juice, 1 litre	
Cranberry juice long life, 1 litre	
Orange juice long life, 1 litre	
Tomato juice long life, 1 litre	

MILK & CREAM	QTY
Coffee creamer	
Pint of semi skimmed milk	
Pint of skimmed milk	
Pint of whole milk	
UHT milk 500ml	
Soya milk 1Lt	
Half and half 500ml	

CHAMPAGNE	QTY
Champagne <i>On request. Please specify wishes.</i>	

HOT BEVERAGES	QTY
Hot water <i>On request</i>	
Hot coffee <i>On request</i>	
Thermos of black coffee <i>price on request</i>	
Arabic coffee, 1 litre <i>price on request</i>	
Camomile tea bag, box	
Assorted herbal tea bags, box	
Darjeeling tea bags, box	
Decaff Earl Grey tea bags, box	
Decaff English breakfast tea bag, box	
Earl Grey tea bags, box	
English breakfast tea bags, box	
Green tea bags, box	
Jasmine tea bags, box	
Mint tea bags, box	
Orange pekoe tea bags, box	

SPIRITS	QTY
Cucumber and kiwi gin refresher	
Spiced strawberry, basil and Bacardi cooler	
Watermelon vodka mule	
Bourbon mint julep	
Apple, elderflower and gin collins	
Mango and passion fruit vodka martini	
Absolute Taste vodka Bloody Mary	
Cosmopolitan	
South Pacific	
Dark and stormy rum zinger	
Sole gin and fresh lime topped with ginger ale	
NON-FOOD	
ICE	QTY
Ice cubes 1kg	
Dry ice	
MENU CARD PRINTING	QTY
Menu writing	
NEWSPAPERS & MAGAZINES	QTY
Newspapers <i>On request. Please specify wishes.</i>	
Magazines <i>On request. Please specify wishes.</i>	



FLOWERS	QTY
Small arrangement <i>On request. Please specify wishes.</i>	
Medium arrangement <i>On request. Please specify wishes.</i>	
Orchid plant <i>On request. Please specify wishes.</i>	
Orchid stem <i>On request. Please specify wishes.</i>	
Bouquet <i>On request. Please specify wishes.</i>	
Single roses <i>On request. Please specify wishes.</i>	

KITCHEN EQUIPMENT	QTY
Hot towels (tray of 10)	
Kitchen roll (2 pack)	
Paper napkins - canape size	
Paper napkins - large pack	

DISPOSABLES	QTY
Kleenex tissues cube	