



We are award winning, specialised, funeral caterers that have been in business for over 25 years.

I know, from personal experience, how stressful organising a funeral can be. Having arranged the funeral service and informed friends, family and colleagues of the details you may well want to spend time after the funeral with your guests.

Our menus have been carefully designed for the occasion and can easily accommodate a few extra guests should they come back after the service. Our chefs make the most delicious sandwiches and our pastry chefs bake outstanding cakes.

We can advise on suitable local venues, provide gazebos if you decide to entertain at home and need additional space, and provide service staff, linen, crockery and glassware. We can even advise on the number of guests to cater for as we know you don't usually get RSVPs.

We have the experience, the skills and the knowledge to ensure that a difficult day runs as seamlessly as possible. If you feel that we can be of any help at all, please contact us. All contact is treated with the utmost sensitivity.

MICHELE JONES
Director

'The food and service provided by your team were excellent. All the dishes were highly rated, but the quiche and cakes came in for special praise, especially the delicious ginger cake.'

MR PEARSE



TRADITIONAL FINGER BUFFET MENU

Platters of assorted finely cut cocktail sandwiches on white, wholemeal and granary bread to include;

*Fresh poached salmon and dill mayonnaise
Traditional smoked ham and salad
Free range egg mayonnaise and cress (v)
Mature Cheddar cheese and salad (v)
Tuna mayonnaise and salad
Free range chicken mayonnaise with mixed leaf
and cracked black pepper*

*Hot glazed cocktail sausages baked in honey and sesame seeds
Warmed glazed vol au vents with chicken and mushroom and
fresh salmon and parsley sauce
Warmed caramelised onion and gruyere cheese
cocktail quiches (v)*

*Three tier cake stands with a selection of homemade cakes,
meringues and fresh cream scones*

Selection of English and fruit teas and coffees

£16.95 per person

*Price includes all the necessary crockery, cutlery, glassware,
linen to the buffet tables and uniformed, experienced service staff.
All prices are exclusive of VAT.*

*'We enjoyed the catering very much and were very impressed
with your staff. Thank you.'*

MRS ENGLISH



LUXURY FINGER BUFFET MENU

Platters of assorted finely cut cocktail sandwiches on white, wholemeal and granary bread to include;

*Fresh poached salmon and dill mayonnaise
Traditional smoked ham and salad
Free range egg mayonnaise and cress (v)
Mature Cheddar cheese and salad (v)
Tuna mayonnaise and salad
Free range chicken mayonnaise with mixed leaf
and cracked black pepper*

*Marinated griddled king prawns with lemon and chilli
Dill blinis with smoked salmon, cream cheese and
mustard dill sauce
Warmed mushroom and tarragon cocktail quiches (v)
Yorkshire puddings with rare beef and horseradish
Homemade Cumberland sausage rolls
Fresh fruit kebabs*

*Three tier cake stands with a selection of homemade cakes,
meringues and fresh cream scones*

Selection of English and fruit teas and coffees

£22.95 per person

*Price includes all the necessary crockery, cutlery, glassware, linen
to the buffet tables and uniformed, experienced service staff.
All prices are exclusive of VAT*

*'The food and service were outstanding - as usual - and you made
everything seem so effortless. It made a real difference
on a difficult day.'*

MRS PEDDER