



Fully Catered Party ...Afternoon Tea

*fresh food
quality ingredients
beautifully presented*

SUGGESTED MENU

Selection of traditional ribbon sandwiches

*served on a selection of soft white, brown and seeded breads
and filled with*

Roast chicken

Prawn cocktail and cucumber

Egg mayonnaise and cress

Scottish smoked salmon, cream cheese and cucumber

Wiltshire ham, grain mustard and rocket

Selection of savoury tartlets

topped with

Parma ham and Brie; Roasted vegetables

Smoked salmon and dill; Gorgonzola and caramelised onion

Selection of our home-made cakes

with

Delicious chocolate brownies

Fresh fruit tartlets

and our

Fruit and plain scones served with

Clotted cream

Strawberry and raspberry jams

**Freshly brewed English breakfast tea and
South American blend of percolated coffee**

All attractively displayed on our white dishes and three tier cake stands

~

Vintage china also available, prices on request

DRINKS

Our staff will be happy to serve drinks provided by you
Please arrange for these to be chilled prior to the party

OR

We can offer many of our drinks, already chilled, on a sale or return basis

Sauvignon Blanc white Chilean wine

Chilean Merlot soft red wine

Italian Prosecco sparkling wine

Sparkling Elderflower refreshing & bubbly

Pure **orange juice** or **apple juice**

Sparkling and still **mineral waters**

Please see our prices on final sheet

EXTRA TREATS...

FRESH CREAM CAKES

Replace the cream scones
with a selection of cocktail
fresh cream cakes

VICTORIA SPONGE

A classic light and fluffy sponge
cake sandwiched with jam
and fresh buttercream icing

STRAWBERRY JAM TARTS

Heart shaped jam tarts with
strawberry jam in a buttery
golden biscuit

ENGLISH STRAWBERRIES

Individual bowls of strawberries
with fresh Chantilly cream
(seasonal)

SUMMER SENSATION

FRUIT PUNCH

Elderflower cordial, lime juice,
sparkling water & apple juice

01932 352300

info@truffles.co.uk

www.truffles.co.uk



Fully Catered Party ...Cold Fork Buffets

*freshly prepared
using quality ingredients
beautifully presented*

SAMPLE MENU 1

Roasted salmon and pepper skewers
Chicken breast pieces with bocconcini mozzarella
in a sun-dried tomato dressing
Rocket, mushroom & Montgomery cheddar quiche

SAMPLE MENU 2

Honey and mustard glazed ham, hand carved
Thai green chicken with tender pieces of chicken
in a lemon grass and coriander sauce
Caramelised onion, blue cheese and walnut tartlets

~
Assorted hand-cut breads, all freshly baked, with butter and a selection of dressings
~

Choice of our freshly prepared salads and our homemade desserts

Alternative main course dishes available

TRUFFLES FRESHLY PREPARED SALADS

Please select your choice of salads, we would suggest a choice of three or four salads

Cous-cous with raisins, pink pomegranate and topped with sunflower seeds
Traditional Waldorf salad; Handcut coleslaw; Savoury rice
Conchiglie pasta shells with fragrant basil pesto and whole pine kernels
Mixed salad of crispy lambs lettuce, peppery rocket and red chard
Puy lentils with red onion, peppers and toasted sesame seeds
Feta cheese, cucumber, cherry tomatoes and black olives
Seasonal new potato, sweet caramelised onions and mini crispy bacon lardons
Cherry tomato, mozzarella and avocado salad
Watercress, baby spinach, rocket, fresh orange and walnuts

HOMEMADE DESSERTS

All supplied with fresh cream, we would suggest a choice of two or three desserts

Tarte au citron
Profiteroles and rich chocolate sauce
Raspberry and Amaretto tart
Vanilla & raspberry crème brulee
Seasonal fresh fruit salad
Summer pudding in a rich berry coulis
Fresh cream sherry trifle
White chocolate & raspberry cheesecake
Strawberry, raspberry & blueberry Pavlova

MINI DESSERT TABLE

As an alternative to our traditional larger desserts, providing three mini desserts for each guest

Vanilla crème Brulee in china ramekins ~ Blackcurrant panna cotta in a shot glass
White chocolate and raspberry cheesecake squares
Fresh fruit sherry trifle served in a glass ~ Classic Tiramisu ~ Chocolate mousse pots

01932 352300 info@truffles.co.uk
www.truffles.co.uk



Fully Catered Party ...Hot Fork Buffets

*prepared by our chefs
using quality ingredients
professional waiting staff*

SAMPLE MENU 1

Tarragon chicken; sliced breast of chicken
with sautéed mushrooms in a light tarragon sauce

Classic beef bourguignon
succulent braised beef in a red wine jus

~

Freshly baked bread rolls

~

Hot wild rice or New potatoes
Fresh green salad

~

Our homemade desserts

Please select from our list on previous page

SAMPLE MENU 2

Fillet of beef stroganoff with tender pieces of British beef
in a rich mushroom and shallot cream sauce

Scottish salmon wellington served on a bed of spinach
and pine nuts wrapped in golden flaky pastry

~

Assorted hand-cut breads, all freshly baked

~

Hot wild rice or New potatoes
Roasted vegetables and Green beans

~

Our homemade desserts

Please select from our list on previous page

ALTERNATIVE HOT BUFFET MAIN DISHES

SOME SUGGESTIONS

Seafood ragout with salmon, prawns and cod, served in an elegant cream sauce

Thai green chicken; a fragrant curry of lemon grass and fresh coriander

Fresh asparagus and wild mushrooms on a parmesan pastry base topped with gruyere cheese

HOMEMADE DESSERTS & MINI DESSERT TABLE

Please see our suggestions on the previous page

PRICING

The prices quoted below are given only as a guide

As every function is unique we will provide a full quote after discussing the arrangements with you

For a Fully Catered Party, for 40 to 60 guests,

with our staff in attendance for five hours including setting up and clearing away
with fine china, cutlery, clear crystal glasses and white linen cloths for the buffet table
then typical costs, assuming good access and facilities would be

Afternoon Tea - £29.65 each person

Cold Fork Buffets - £39.55 each person

Hot Fork Buffets - £49.95 each person

Discounts offered for larger numbers and out of season parties

**We can also supply drinks, many on sale or return, along with our
canapes on arrival, table linen & teas and coffee**

ASK FOR A QUOTE TODAY

**01932 352300 info@truffles.co.uk
www.truffles.co.uk**



Fully Catered Party

.....Drinks List

*smartly dressed staff
excellent service
our clear crystal glasses*

WHITE WINES

Chilean Sauvignon Blanc A vibrant Chilean white with lots of zingy, gooseberry flavours	£12.90
Italian Pinot Grigio An easy drinking, dry Italian white, crisp, refreshing and fruity	£13.65
Australian Chardonnay A scrumptious Chardonnay, with a combination of fresh, ripe fruit flavours, with a gentle hint of creamy oak	£14.85
French Chablis An elegant dry white with vibrant fruit flavours, mineral notes and a fresh finish	£19.95

RED WINES

Chilean Merlot Very soft and fruity Chilean red, lots of red berry flavours	£12.90
Chilean Cabernet Sauvignon Smooth and full bodied with rich fruity flavours	£13.65
Australian Shiraz Full-bodied, dry red with blackcurrant notes and a big finish	£14.85
Argentinian Malbec A rich, soft plum and blackcurrant-flavoured red with a deliciously long finish	£19.95

PROSECCO

Italian Prosecco Wonderfully refreshing in style, this is a light yet vibrant Italian sparkling wine, making it an ideal aperitif	£14.90
Sparkling Wine Rose A rose sparkling wine with an aromatic bouquet and a fresh fruity flavour	£16.70

*Champagne list available on request

BEERS & SOFT DRINKS

Bottled Beers , Fosters, Becks or equivalent	£2.95
Cider , clear sparkling apple cider, 568ml bottle	£3.85
Sparkling Elderflower , refreshing, sweet and bubbly, 750ml bottle	£4.50
Pure Orange & Apple Juice , in litre cartons	£2.65
Mineral Water , sparkling and still litre bottles	£2.65
Sparkling cans , many varieties of fizzy pop	£1.45

*Speciality mineral water, beers and freshly squeezed juices available on request

Prices quoted are inclusive of vat

01932 352300 ♥ **www.truffles.co.uk** ♥ **info@truffles.co.uk**