

PARTY BUFFET

MIDDLE EASTERN PLATTER £15PP

Sweet potato falafel
Spiced lamb meat balls
Fried hallumi cheese
Griddled flat breads with hummus and tzatziki
Red cabbage, pomegranate and sumac salad
Bulgar wheat tabbouleh salad
Stuffed vine leaves and olives

SANDWICH PLATTER £5PP

Selection of meat / fish / vegetarian /
vegan sandwiches and wraps
Crisps
Hummus and crudites

PICNIC PLATTER £18PP

*SAVOURY

Picnic cob: granary loaf layed with roast
vegetables and fresh pesto
Mature cheddar and caramelised onion quiche
Cured meats and antipasti
Cheese board with mature cheddar, brie,
Stilton crackers, grapes and chutney
Garden salad

*SWEET

Mini scones with cream and jam
Choc orange brownie bites
Lemon drizzle squares

AFTERNOON TEA £20PP

Finger and sandwiches
– Egg and watercress
– Cucumber and cream cheese
– Mature cheddar and onion marmalade
– Home cooked ham with tomato and mustard

Smoked salmon and creme fraiche tartlettes
Black sesame and Parmesan cheese straws
Sausage and Caramalised onion rolls

Raspberry and dark chocolate tarts
Orange mascapone and fresh berry tarts
Homemade scones with clotted cream and jam
Lemon drizzle squares
Battenburg

FOR FURTHER DETAILS
PLEASE EMAIL OR RING

HOMEMADE
— by thelma's —

07774 013 438
emily_rowley@live.co.uk

PARTY BUFFET

COLD BUFFET MENU 1 £12PP

Choose three of our sumptuous salads
FROM THE LIST RIGHT

Homemade Goat's cheese and herb fritatta bites

Freshly baked quiches with all butter pastry
PLEASE CHOOSE 2 FLAVOURS FROM LIST RIGHT

Artisan bread basket with hummus, tzatziki
and Dukkah

COLD BUFFET MENU 2 £15PP

Choose three of our sumptuous salads
FROM THE LIST RIGHT

Freshly baked quiches with all butter pastry
PLEASE CHOOSE 2 FLAVOURS FROM LIST RIGHT

Chicken and chorizo skewers with lime and
coriander mayo

Large sharing puff pastry tarts with a variety of
vegetarian toppings

Garlic and rosemary roasted hassleback potatoes

Artisan bread basket with hummus, tzatziki
and Dukkah

SALAD OPTIONS

Roast beetroot with herby green cous cous and feta

Garden salad with toasted seeds, sunblushed
tomatoes and garlic and lemon dressing

Indian spiced chickpea salad with mango chutney,
coriander and onion

Homemade coleslaw – simple but delicious!

Celeriac Remoulade

Bulgar wheat with honey roast root veg
and fresh herbs

Tomato, mozzarella and basil with a pesto dressing

Tradition Greek Salad

Marinated butter beans with garlic, chilli, lemon
and tomato

Puy lentils with roast celeriac, caramelised onion,
goat's cheese

Potato salad with lemon and dill mayo

QUICHE OPTIONS

Smoked mackerel, parmesan and dill

Sage, blue cheese and mushroom

Goats cheese, sunblushed tomatoes and
roasted butternut squash

Smoked salmon, asparagus and spring onion

Bacon, cheddar and onion

Spinach, Ricotta and tomato

Roasted celeriac and cheddar

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DESSERTS

DESSERT MENU

£3PP (minimum order 15 people)

Homemade tirimisu with mascapone cream, coffee and chocolate

Dark chocolate and orange mousse

Fresh fruits in a rose water and cardamom syrup served with pistachio cream

A rich chocolate and almond brownie served with fresh berries

Spiced apple and plumb crumble

Zingy lemon and lime cheesecake

Chocolate orange croissant bread and butter pudding

Tropical fruit eaton mess: pineapple, mango and passion fruit with fresh cream and meringe

Summer berry trifle: amaretto soaked sponge with summer berries, fresh cream, custard and toasted almonds

Black Forest trifle: chocolate sponge, cream, custard, cherries and cherry brandy

MINI TART SELECTION

£1.50PP

(perfect for passing round with a glass of fizz!! minimum order 10 people)

Baked dark chocolate ganache and raspberry

Zingy lemon posset

Orange and vanilla mascarpone with fresh berries

Chocolate salted caramel

Apple and pecan crumble pie

Tiramisu

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SOMETHING A BIT DIFFERENT

MIDDLE EASTERN/ MOROCCAN THEME £17.50PP

ONE THE TABLE

- Turkish Flat bread
- stuffed vine leaves
- lemon and basil marinated olives
- hummus
- Homemade babaganoush (smoked aubergine dip)
- Tzatziki

HOT BUFFET

- Fragrant root vegetable tagine
- pomegranate, harrissa and almond cous cous
- pickled red cabbage, pomegranate and sumac salad
- Middle Easter chickpea salad with tahini, lemon and herb

INDIAN THEMED £17.50PP

ONE THE TABLE

- Homemade onion bajis
- naan bread
- mango chutney
- raita
- vegetable samosa

HOT BUFFET

- tarka daal
- aloo gobi
- pilau rice
- carrot, cumin and ginger salad

MEDITERRANEAN THEMED £17.50PP

ONE THE TABLE

- seven hills bakery olive ciabatta
- tomato, mozzarella and basil salad with fresh pesto
- marinated olives
- chargrilled peppers and artichoke hearts
- white bean, roast garlic and rosemary dip

HOT BUFFET

- caponata (a rich aubergine, tomato and caper stew)
- rosemary and garlic roast potatoes
- fennel lemon and Parmesan salad
- green beans with garlic and almond

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CANAPES

ALL PRICED AT £1 EACH

Fried hallumi with caper and lime vinegarett

Lemon and sumac chicken skewers

Courgette ribbons stuffed with chilli and lemon
marinated olives and artichoke hearts

Blini with flaked citrus baked salmon

Pitta crisp with Homemade baba ganoush
and pistachios

Blini with roasted cherry tomato and basil
cream cheese

Fig, stilton and thyme crostini

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MORE INFO

Please specify at the time of ordering any specific dietary requirement / allergies.

There is a minimum order of 10 people per menu (unless stated otherwise)
All prices include crockery, cutlery and napkins. We offer free delivery within a 2 mile radius of the cafe, a delivery fee will be agreed in advance for all deliveries over a 2 mile radius. Return of clean crockery/ collection of dirty crockery can be arranged at time of booking. Collection of dirty crockery will incur a washing up fee.

We require a 25% non-refundable deposit to secure your booking.
Cancellation within a 48 hour period will incur the full costs having to be met.
Full payment can be made after the event and is payable by cheque, cash or BACS.

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