

Summer BBQ Packages

BBQ's are a great way to enjoy a sunny day and to entertain your guests al fresco. Treat yourself to one of our great selections, freshly prepared in front of your eyes.

All packages include:

*Seasonal selection of 3 chef's salads
Assorted country breads & organic butter
Selection of dips & sauces*

"The Great British" £17.50

Aberdeen Angus Beef Burgers
Grilled Cumberland Sausages
Welsh Lamb Kebabs
Portobello Mushrooms with Garlic & Rosemary
Marinated Grilled Plum Tomatoes
Roasted New Potatoes with Garden Mint

"The Great USA BBQ" £18.50

Ragout of Chicken with Mushrooms & Sundried Tomatoes
Aberdeen Angus Beef & London Stout Pie
Moroccan Lamb Tagine with Apricots & Dates (D)
Oven Roasted Salmon, Braised Leeks & Saffron Sauce
Poached Haddock with Spinach & Mature Cheddar Sauce
Salmon & Prawn Fish Pie with Garden Peas and Garlic Mash

"The Lebanese" £17.50

Chicken Shish Kebab with Chilli Sauce
Lamb Kofte with Mint Yoghurt
Spicy Merguez Beef Sausages
Stewed & Grilled BBQ Peppers
Coriander Falafels with Limes
Pilau Rice

"Caribbean Sunshine" £19.50

Jerked Chicken Legs
Cajun King Prawns
Sweet 'n' Spicy Pork Chops
BBQ Plantain Parcels
Grilled Corn with Jerk Butter
Rice & Peas

Minimum 40 guests. Disposable buet ware and crockery included. Hire of BBQ, chef & service sta at additional cost. Available from 1st May to 15th September. Prices exclusive of VAT.

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Fine Dining Christmas Menu

Our Christmas menus are perfect for your office party or client dinner.
Enjoy a range of seasonal dishes and year-round favourites.

2 courses – £19.95 / 3 courses – £22.95

All packages include:

Mince Pies

STARTER

Please choose one starter & vegetarian option

- ✓ Almond Rolled Goats Cheese on Roquette, Roasted Cherry Tomatoes
- ✓ Stilton Stuffed Mushrooms with Cranberry Relish
- Poached Salmon Rillettes with Keta Caviar
- Smoked Salmon & Spinach Roulade with Cucumber Relish
- Rustic Chicken Liver & Morel Pate, Cumberland Dip
- ✓ Spiced Figs with Mozzarella

MAIN COURSE

Please choose one main course & vegetarian option

- Roast Norfolk Turkey with Traditional Trimmings, Cranberry Gravy
- Pancetta Wrapped Turkey Breast with Lemon & Pine Nut Stuffing
- Grilled Corn Fed Chicken Breast with Gorgonzola and Walnuts
- Salmon en Croute with Watercress Sauce
- ✓ Wild Mushroom Strudel with Oregano & Applewood Sauce
- ✓ Caramelized Red Onions Stuffed with Spiced Cous Cous

SWEET

Please choose one dessert

Christmas Pudding with Brandy Sauce

- ✓ Egnog Trifle with Mixed Berry Compote
- ✓ Spiced Date Cake with Mascarpone
- ✓ Ginger & Cranberry Brulee
- Mulled Wine Jelly with Candied Clementines
- ✓ Chocolate & Raspberry Mogador

CHEESE COURSE add £2.95 per person

A selection of British cheeses with celery, walnuts and red onion chutney



Christmas Fork Buffet

Less formal Christmas events are becoming all the rage and we have just the menu for your private or office events.

Per person – £18.95

All packages include:

Focaccia with Olive Oil & Aged Balsamic

Chef's Selection of Winter Salads

Roast Potatoes & Winter Vegetables

Mince Pies

STARTER

Optional, please choose one £2.95

Smoked Salmon Blini with Caviar

Roast Beef Crostini with Wasabi Mayonnaise

✓ Leek & Goats Cheese Tarts (V)

✓ Roasted Winter Vegetable Terrine (V)

HOT BUFFET

Please choose one

Ragout of Norfolk Turkey, Sage Stuffing Balls & Chipolatas

Slow Cooked Beef Brisket with Whiskey Glace

Roasted Salmon with Watercress Sauce

Confit of Duck with Chestnuts & Blackberry Gravy

✓ VEGETARIAN HOT BUFFET

Please choose one

Wild Mushroom Risotto with Rocket Pesto

Spinach & Ricotta Tortellini with Gorgonzola & Walnuts

Pumpkin & Cauliflower Cobbler

Broccoli Bake with Honey Roasted Parsnips

SWEET

Please choose one

Chocolate Mousse with Advokaat

Mulled Wine Jelly with Candied Clementines

Christmas Pudding with Brandy Sauce

Spiced Date Cake with Mascarpone

£18.95 includes bread & butter, selection of salads, hot main, hot vegetarian, hot side dish & dessert. Minimum 25 guests – crockery, cutlery & buffet ware included, chef & service staff at additional cost. Prices exclusive of VAT. Please add £1.50 for Christmas crackers & festive paper ware. Menu available 15th Nov – 15th Jan.

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Christmas Finger Buffet

Bite size festive treats to give your Christmas party that little extra, enhancing any event for a seasonal feel.

£2.95 per item, minimum order of 4 items

MEAT

Crostini with Chicken Liver Parfait & Cranberry Jelly
Pancetta Wrapped Cumberland Sausages with Honey & Mustard *(h)*
Grilled Turkey & Chestnut Stuffing in Pitta
Spiced Turkey Samosas with Rhaita *(h)*
Salt Beef Bagels with Mustard & Pickles

FISH & SEAFOOD

Smoked Salmon Blinis with Cream Cheese & Caviar
Grilled King Prawns with Wasabi Mayonnaise *(h)*
Teriyaki Salmon Skewers *(h)*
Cornish Crab Cakes with Lemongrass & Chilli Dip *(h)*
Beetroot Cured Salmon on Rye Bread



VEGETARIAN

Mini Sea Salt & Rosemary Baked Potatoes with Soured Cream *(h)*
Spinach & Goats Cheese Tart
Baba Ganoush with Flat Bread
Roasted Vegetable Tortilla
Onion Bhajis with Rhaita *(h)*

SWEETS

Christmas Pudding Skewers with Brandy Custard
Chocolate Brownies with Dates & Walnuts
Chocolate Éclairs
Stilton Biscuit with Celery
Mulled Wine Shots

Hire

EQUIPMENT HIRE

Starter/Dessert Plate	£0.35
Dinner Plate	£0.45
Side Plate	£0.35
Rice/Soup/Cereal Bowl	£0.45
Knife Small/Large	£0.20
Fork Small/Large	£0.20
Spoon Small/Large	£0.20
Serving Cutlery	£1.00
Wine Glass	£0.40
High Ball Glass	£0.40
Champagne Flutes	£0.40
Hot Drink Mug & Teaspoon	£0.35
China Cup, Saucer & Teaspoon	£0.45
Glass Jug 1ltr	£2.00
Milk Jug	£2.00
Salt & Pepper Set	£2.00
Wine Cooler	£2.50
Champagne Cooler Large	£5.00
Cork Screw/Bottle Opener	£1.00
Non Slip Tray	£3.00
Chafing Dish including Fuel	£19.00
Convection Oven	£95.00
Hot Cupboard	£95.00
Induction Hob	£35.00
Coffee Machine	£30.00
Hot Water Urn	£30.00
BBQ including Gas	£75.00

FURNITURE HIRE

Trestle Tables 6ft	£15.00
Round Tables 6ft	£15.00
Poseur Tables	£25.00
Banqueting Chairs	£4.00

LINEN HIRE

White or Black Table Cloths 90x90	£15.00
White or Black Table Cloths 70x144	£15.00
Serviettes White	£2.50

STAFF HIRE

Waiting Staff per hour (minimum 4hrs)	£15.00
VIP Event Staff per hour (minimum 4hrs)	£19.00
Event Manager per hour (minimum 4hrs)	£25.00
Chef per hour (minimum 4hrs)	£20.00
Porter/Cleaner per hour (minimum 4hrs)	£15.00

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