



## **FESTEN BUFFET MENU** **FOR GROUPS OF 15 OR MORE**

We have put together a menu for you to enjoy with your family and friends. Delicious, handmade Festen food that will wow your guests!

We have designed this menu to be extremely easy to prepare. Many of the items can be served cold and if you would like some hot options, you only have to pop containers into the oven for a stress-free but impressive spread.

We would recommend choosing 2 main course options, 2-3 side dishes and 2-3 mini desserts for your group.

Our quiches can be ordered individually.

Please contact us if you have specific dietary needs.

Please ask us about our accompanying Canapé menu and our  
Macaron Towers!





## **MAIN DISHES**

*We have a range of main and side dishes perfect for a buffet spread. Most dishes can be served at room temperature, taking pressure off oven space.*

**£7**

### **PORK LOIN AND SALSA VERDE**

Fine slices of slow roasted pork loin with fresh herb salsa verde.

Allergens

**£8**

### **LAMB KOFTE SKEWERS**

Fresh ground lamb kofte with pickled red onion salad and tzatziki.

Allergens

GLUTEN, MILK

**£8**

### **MEDITERRANEAN KING PRAWN SKEWERS**

King Prawns with slow cooked tomato, garlic and chili.

Allergens

CRUSTACEANS

**£7**

### **TANDOORI CHICKEN**

Marinated Tandoori chicken thighs on the bone served with mint & cucumber yoghurt.

Allergens

GLUTEN, MILK

**£7**

**ROAST BEEF & WHIPPED HORSERADISH CREAM**

Slices of rare tender roast beef served with light horseradish cream.

Allergens  
MILK, MUSTARD.

**£8**

**FESTEN SALMON**

Rolled and deboned salmon, with dill, capers and anchovy pangrattato. Served with garlic aioli.

Allergens  
GLUTEN, FISH, MILK, EGG

**£7**

**AUBERGINE**

Roast aubergine with blistered bbq tomatoes, garlic, olive oil, pine nuts and pesto

Allergens  
NUTS

**QUICHES-**

**available to order individually**

*'Traditional deep filled, French style quiches. Individually portioned.'*

**FILLINGS INCLUDE...**

**£5**

**LEEK & ROQUEFORT QUICHE**

**£5**

**VINTAGE CHEDDAR & ONION**

**£5**

**RED ONION AND GOAT'S CHEESE**

Allergens  
MILK, GLUTEN, EGG





## SIDE DISHES

**£2.50**

### ORZO SALAD

Orzo, cucumber, red onion, mint, dill, parsley and chili

Allergens  
GLUTEN

**£3**

### GREEK SALAD

Tomatoes, cucumber, olives, feta and red onion.

Allergens

**£3**

### CAESAR SALAD

Cos lettuce with croutons dressed in a parmesan and anchovy dressing.

Allergens  
FISH, EGG, MILK, GLUTEN

**£2.50**

### POTATO SALAD

New potatoes with green olive dressing.

**£3**

### WHIPPED BEETROOT

Whipped beetroot served with crostini and crudites.

Allergens  
GLUTEN (crostini)



## **MINIATURE DESSERTS**

£2 each

### **Mini Pavlova with Seasonal Fruit**

Allergens  
EGG, MILK

### **Chocolate Torte & Strawberry**

Allergens  
EGG, MILK

### **Tiramisu Pots**

Allergens  
EGG, MILK, GLUTEN

### **Lemon Posset Pots with Raspberries**

Allergens  
MILK

### **Festen Macarons**

Allergens  
EGG, MILK, NUTS

### **Cheesecake Pots with Seasonal Fruit**

Allergens  
MILK, GLUTEN, NUTS

### **Craquelin**

*Profiterole filled with vanilla cream*

Allergens  
EGG, MILK, GLUTEN



**CHEESE PLATTER**

£4 per person

*Selection of cheeses served with grapes and crackers.*



## NEXT STEPS?

If you like the sound of our menu, please get in touch with us by email ([festenuk@gmail.com](mailto:festenuk@gmail.com)) with some more details about your event, including:

- Date and time of event
- What's the occasion?
- Rough number of guests (you can finalise exact numbers in the last week or so before your event)
- Location
- Any known dietary requirements and allergies

We are always very happy to have a chat over the phone: please call 07854 286182 and leave a message if we are not able to answer straightaway. We require at least seven days' notice for bookings.

In the meantime, you can see photos of our food on our website and you can keep up to date with what we are up to by following us on Instagram @festenuk!





## EXTRA INFORMATION

### PAYMENT

Minimum order value is £150. The minimum group size we cater for is 15.

All dishes (mains, sides and desserts) are priced per person. Please get in touch with us with your group size and what dishes you would like to order and we can get back to you with a quote.

Once you have placed your order we will send you an invoice via our secure payment method SQUARE. We require 50% of the total on booking, with the remaining 50% due the day of the event.

### DELIVERY

We offer free delivery to all B postcodes for all our event menus. Please get in touch if you require delivery outside B postcodes. We will discuss a suitable time for delivery when we take your booking.

### PREPARING YOUR MEAL

Please take note on your oven space and limit your hot items accordingly. Please discuss your options with us if in doubt.

All items will arrive with cooking and storing instructions.

All main course and side dish items will be delivered in oven ready containers.

## TABLEWARE

We can provide serving platters with all orders if required.

We will leave behind with you a box for used platters. Please rinse off bowls and platters before popping them back in the box. We will organise with you a suitable date and time to pick everything up again afterwards.

## ALLERGENS

Please ask us for a copy of this menu with additional allergen information. Please make us aware of any allergies on booking as we may not be able to accommodate all requirements.

## CANCELLATION POLICY

Cancellations 7 days or more before event:

*Full refund*

Cancellations less than 7 days before event:

*We cannot offer a refund but we can reschedule your event.*

Cancellations less than 72 hours before event:

*Unfortunately, we cannot offer a refund or reschedule your event.*