

Flock party food menu

Here are some ideas to spark some inspiration for your buffet table. We can also come up with a menu tailored to your specific requirements. Prices start at roughly £15 per head, based on 30 people. The final cost of your menu will depend on the number of people you want to feed. Generally, the more people around the table, the lower the price per head. Whatever your party size, we can create something just right for your budget and your occasion.

Party food

Fresh bread + butter
Olives, nuts + homemade game chips
Seasonal whip or dip + flatbread
Honey glazed mini sausages + relish
Seasonal slaw or leaf salad
Traybake squares (e.g. brownie, flapjack or jam + coconut slice)
or exotic fruit salad

Deluxe party food

Fresh bread + butter
Olives, nuts + homemade game chips
Seasonal whip or dip + flatbread
Homemade sausage rolls + relish
Two seasonal statement salads
Seasonal savoury tart
Potato salad
Minimum one pudding or whole cake (e.g. chocolate roulade, cheesecake or pavlova)

Gourmet charcuterie boards

Could include local meats and cheeses, pickles, olives, dried fruit, fruit jelly, crackers, oatcakes, grissini and homemade pates and terrines

Canapes

Beetroot and orange cured salmon
Smoked salmon, crème fraîche, blinis
Rare beef fillet and salsa Verde crostini
Date, walnut, and gorgonzola croquettes V
Wild mushroom risotto balls V
Baked garlic and rosemary polenta chips V
Moo Shu pork on little gem leaves GF
Prunes wrapped in prosciutto GF

Chocolate brownie
Pavlova with spiced pears and salted caramel
Almond biscuits