

Relish THE TASTE

Executive Buffet Menu (Fork)

Based on Catering for 20 people or more. From £24.95 per person +vat.

Delightfully different

To build your own bespoke menu: choose four main items to create your executive buffet, followed by three salads to accompany the meal and finish off with a fresh fruit platter and homemade bakes.

HOMEMADE QUICHES

Gluten Free available on request

Seasonal Vegetarian Quiche

A freshly baked quiche filled with a rotating selection of seasonal vegetables, local eggs, and rich cream, finished with mature cheese for a golden, savoury crust

Quiche Lorraine

A classic French-style quiche made with smoked bacon lardons, free-range eggs, cream, and cheese in a buttery pastry case

COLD CUT MEAT & GARDEN SALAD PLATTERS

Roast Topside of Beef

Slowly roasted topside of beef, cooked until tender and thinly sliced, served cold for a traditional platter favourite

Houghton Wiltshire Ham

(Produced in Northamptonshire)

Premium cured Wiltshire ham from Houghton, known for its delicate flavour and succulent texture

Roast Breast of Turkey

Hand-roasted turkey breast, lightly seasoned and sliced, offering a lean and flavoursome option

Antipasto meat selection

A curated selection of continental cured meats, including salami and air-dried hams, perfect for sharing

PATES

Smooth Chicken Liver Pate

A rich and velvety pâté made from chicken livers, with a generous slug of brandy, gently seasoned and blended for a smooth, indulgent finish

Course Farmhouse Pate

A traditional, rustic-style pâté with a hearty texture and robust flavour

Smoked Salmon Pate

Delicately smoked salmon blended with crème Fraiche' and butter herbs for a luxurious, fresh, and elegant pâté

CHEESE BOARD

Selection of three Cheeses

A carefully chosen trio of quality cheeses offering a balance of flavours and textures, served as a classic cheese board selection

FRITTATAS

Green Vegetable & Herb Frittata

A light, oven-baked frittata packed with seasonal green vegetables and fresh herbs, made with free-range eggs

Salmon, Asparagus & New Potato Frittata

Flaked salmon combined with tender asparagus and new potatoes, baked with eggs and cream for a hearty yet elegant dish

Tomato & Roasted Pepper Frittata

A colourful frittata filled with sweet roasted peppers and ripe tomatoes, finished with herbs and cheese

PICNIC FAVORITES

Traditional Orchard Rared Pork Sausage Rolls

Sausage rolls made using Mr Mumford's 100-year-old recipe, featuring traditional Orchard rared pork for rich, authentic flavour

Pork, Cheese and Onion chutney Sausage Rolls

Savoury pork sausage rolls enhanced with mature cheese and sweet onion chutney

Pork & Apple Sausage Rolls

Classic pork sausage rolls with the addition of apple for a subtly sweet balance

SCOTCH EGGS

Gluten Free available on request

Pork, Apple Black Pudding Scotch Egg

Free-range eggs wrapped in seasoned pork, apple, and black pudding, crumbed and cooked to golden perfection

Pork & Herb Scotch Egg

A traditional Scotch egg made with herbed pork sausage meat and a free-range egg

Pork & Chorizo Scotch Egg

A bold twist on a classic, combining pork with spicy chorizo for added depth of flavour

FISH

Baked Fillet of Fresh Salmon

Oven-baked fresh salmon fillet, cooked gently to retain its natural flavour and moisture

Smoked Salmon

Delicately smoked salmon, thinly sliced and full of rich, smoky flavour

Whole Shell on King Prawns

Large, succulent king prawns served in their shells for maximum flavour

CHICKEN DISHES

Coronation Chicken

A classic British dish of tender chicken in a lightly spiced, creamy curry dressing

Chicken Ceaser Salad Platter

Roasted chicken served with crisp lettuce, Caesar dressing, croutons, and shaved cheese
Gluten free available on request

TAPAS AND DIPS

Charged at an additional £3.00 per person

Marinated Olives

A selection of olives marinated in herbs and olive oil

Red Peppers stuffed Soft Cheese

Sweet red peppers filled with smooth, creamy soft cheese

Homemade Hummus with Crudités

Smooth homemade hummus served with a selection of fresh, crunchy vegetable sticks

Homemade Pea Hummus

A fresh and vibrant hummus made with sweet peas, blended until smooth with herbs, lemon, and olive oil

Whipped Feta

Creamy feta cheese whipped until smooth and light, finished with olive oil and a touch of seasoning

Salads

Select 3 Salads

Potato Salad

New potatoes dressed with lashings of creamy mayonnaise, spring onions & fresh herbs

Traditional Waldorf Salad

Apples, celery & walnuts dressed with creamy mayonnaise

Rice Salad

Curried basmati & wild rice with sweetcorn, peppers & sultanas

Greek Salad

Cucumber, cherry tomatoes, olives, red onion & feta cheese with a oregano & olive oil dressing

Moroccan Couscous Salad

Moroccan spiced couscous and chick pea salad

Quinoa, Beetroot, Pomegranate and Feta Salad

Quinoa with beetroot, pomegranate and feta dressed with fresh herbs, lime juice & olive oil

Pesto Pasta Salad

Gluten free options available on request
Mozzarella, Cherry Tomato and Rocket

Coleslaw

Made to a traditional recipe with lashings of creamy mayonnaise

To finish

Fresh Fruit Platter

A colourful selection of freshly prepared seasonal fruits, beautifully arranged for sharing

Bite-Size Homemade Bakes

An assortment of freshly baked, bite-sized sweet treats, made in-house and perfect for finishing on a sweet note

Extras

Collection, or delivery to the venue is available for an additional fee. Where appropriate, food will be delivered and stored in a refrigerator at the venue. All food will be presented on disposable platters or in boxes, ready to present and serve. Disposable or compostable plates and cutlery will be provided. Hire of china and cutlery can be arranged on request at an additional cost.

Vegetarian

Vegan

Gluten Free

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Pury Hill Café, Forge Barn, Pury Hill Business Park, Towcester, NN12 7LS

Terms of booking: All bookings must be confirmed in writing by letter or email and must include the booking date. A non-refundable deposit (amount to be confirmed at the time of booking, depending on booking details) is required 7 days prior to the booking date. Payment can be made by BACS or cash, payable to Relish The Taste Ltd. Final guest numbers must be confirmed no later than 7 days prior to the booking date. Reductions in numbers will not be accepted after this date. Full payment is due upon receipt of the final invoice. Relish The Taste Ltd must be informed as soon as possible of any guest allergies or special dietary requirements. Please note that allergy-containing ingredients are handled in our production kitchen and storeroom. Cancellations made within 7 days of the booking date will incur a charge of 50% of the total cost. Cancellations made within 48 hours of the booking date will be charged at 100% of the final invoice. All cancellations must be made in writing. Menus are subject to seasonal availability. Where an item is unavailable, a suitable alternative will be provided. Relish The Taste Ltd currently holds a 5-star Food Hygiene Rating. Cold buffet food should be removed after 4 hours of service. Food must then be discarded or returned to refrigeration. Certain higher-risk foods may have a 2-hour service limit, in line with current Health and Safety guidelines.