



FONTYGARY DELI – OUTDOOR CATERING AND BUFFET MENUS

AFTERNOON TEA PLATTER - £7 per person

(Minimum of two people)

Crustless finger sandwiches

*Egg mayonnaise and watercress, smoked salmon and lemon,
ham and mustard, cucumber and cream cheese*

Scone with clotted cream and jam, chocolate chip Welsh cake,
fresh berries, lemon sponge cake

SANDWICH PLATTER - £3.75 per person

BAGUETTE PLATTER - £3.95 per person

(Minimum of four people, choose four options from the list)

Cheddar and pickle*Cheddar and tomato*Cheddar and salad*Houmous and roasted pepper

Egg mayonnaise and watercress*Ham and English mustard*Ham and tomato

Salami, rocket, mustard mayo*Roast beef, watercress, horseradish*Roast pork, stuffing, apple sauce

Chicken tikka mayonnaise and rocket*Prawn marie rose*Smoked salmon and cream cheese

Tuna mayonnaise and cucumber*Crispy bacon, lettuce, tomato, mayonnaise

(1.5 rounds per person on white and brown, no sandwiches with mayonnaise have butter)

(1 baguette per person, cut into 3, no sandwiches with mayonnaise have butter)

WORKING LUNCH PLATTER - £10 per person

Selection of sandwiches

Home-made quiche, sausage rolls, scotch eggs

Cucumber, cherry tomatoes, crisps

Slice of loaf cake

CHEESE PLATTER - £9 per person

Brie, Perl Las, Black Bomber plus one speciality,

grapes, celery, strawberries,

chutney, bread, butter and crackers

GRAZING PLATTER - £10 per person

Minimum of 6 guests

Cured meats, mixed cheeses, olives, vine leaves tomatoes, grapes, strawberries,

blueberries, celery, quiche, bread, crackers, houmous, guacamole, breadsticks,

stuffed peppers, brownies, waffles, chocolate dip

WELSH TRADITIONAL GRAZING PLATTER - £9 per person

Minimum of 6 guests

Pork pies, roast ham, roast beef, sausage rolls, scotch eggs, Welsh cheeses, quiche, pickled onions,

crisps, chutney, crackers, grapes, celery, berries

Place your orders – shop@fontygary.co.uk

We require 72 hours-notice for orders, possibly longer for large orders.

Please advise of any guest allergies when placing your order, you should note that all allergens are present in our kitchen and deli, we therefore cannot guarantee that any of our food is allergen free.

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MEDITERRANEAN GRAZING PLATTER – £11 per person

Minimum of 6 guests

Houmous, tzatziki, stuffed fine leaves, sun-blush tomatoes, marinated olives, cured meats, artichokes, falafel, chilli salsa, pitta bread, feta cheese, lamb kofta meatballs, marinated garlic and lemon chicken

VEGETARIAN GRAZING PLATTER - £10 per person

Minimum of 6 guests

Houmous, guacamole, stuffed peppers, stuffed vine leaves, sun-blush tomatoes, olives, artichokes, falafel, chilli salsa, feta cheese, vegetarian quiche, roasted vegetable skewers, pitta bread

SWEET GRAZING PLATTER - £6 per person

Minimum of 6 guests

Chocolate brownies, chocolate filled crepes, waffles, toffee sauce, berries with chocolate sauce, macaroons, mini welsh cakes, cookies, honeycombe, fudge

CANAPÉS - £1.25 per item

Minimum order – 20 of each item

COLD

Yorkshire pudding with roast beef, horseradish cream

Teriyaki beef lettuce cups

Asparagus wrapped in prosciutto, lime hollandaise

Mini filo tartlets, garlic potato, tuna, green olive

Blinis with smoked salmon, vodka lime mayonnaise

Mini vol au vents with prawn marie rose, chives

Sesame pastries with gorgonzola, red onion marmalade

Sunblushed tomato, Buffalo mozzarella, basil bruschetta

Mini quiches – assorted fillings

HOT

Reheating instructions included

Breaded chicken goujons, bbq dip

Mini chicken kebabs – Indian, thai or garlic, lemon and parsley

Mini pork sausages (2), honey and grainy mustard

Pig in blanket and date in bacon

Mini duck or vegetable spring roll, soy and sesame dip

Mini vegetable samosa, mango chutney

Cranberry and brie filo parcels

Arancini balls

Mini pizza – artichoke and olive or chorizo

Prawns in filo pastry, sweet chilli sauce

Breaded cod goujons, lemon mayo

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COLD FORK BUFFET - £12 per person

(minimum of 8 people)

Meat platter - roast ham, roast beef, charcuterie, coronation chicken

Selection of quiches including vegetarian

Salads – cherry tomato, cucumber, red onion, rocket, coleslaw with apple, potato with mint and spring onions, pasta with roasted peppers, spinach and pesto, garlic and balsamic mushrooms

Crusty white bloomer and butter or garlic bloomer – please choose one option

HOT FORK BUFFET - £14 per person

(Minimum of 8 people)

Please choose two of the following options:

Classic beef lasagne

Beef chilli con carne

Beef casserole with red wine

Spicy lamb meatballs in tomato sauce

Chicken in a creamy white wine and mushroom sauce

Chicken and bacon in a creamy cider and mustard sauce

Chicken tagine with apricots and coriander

Thai green chicken curry

Coconut, ginger, chilli chicken curry

Mediterranean stuffed peppers (rice, beef, tomatoes, olives, capers)

Creamy fish pie topped with mash

Roasted vegetable and basil lasagne

Thai red chickpea, squash and spinach curry

Spinach, feta, garlic and lemon filo tart

Please choose three of the following options:

Minted new potatoes with butter

Potato salad, chives, spring onions, mint, mustard mayo

Roasted new potatoes with garlic, thyme and lemon

New potato gratin with bacon and mustard

Baked saffron rice

Pasta salad with roasted peppers, pesto, basil

Couscous with coriander, mint, roasted red onions, cherry tomatoes

Mixed leaves, tomato, cucumber, red onion, vinaigrette

Coleslaw with apple

Buttered seasonal green vegetables

Garlic bread/Olive bread and butter

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**FONTYGARY DELI – OUTDOOR CATERING AND BUFFET MENUS
SWEET**

WELSHCAKES

Traditional, lemon or chocolate
£0.50 or six for £2.50

Heart shaped £0.60 each
Cocktail size £0.40 each

SCONES

Scones with clotted cream and strawberry jam £2.50 each

MERINGUES

Plain, raspberry, lemon, chocolate
£3.50 each topped with whipped cream and berry compote

INDIVIDUAL TARTS

Mascarpone cheese, fresh berries
Chocolate and orange or lemon
£3.95 each

WHOLE CAKES

Fresh cream Victoria sponge, strawberries - £24
Coffee and walnut - £17
Honeycombe - £17
Lemon - £17
Banana and white chocolate - £17
Vegan chocolate - £17
Carrot and walnut - £17
Lemon cheesecake - £24
Baileys cheesecake - £24

HOT DESSERTS

Foil for two or foil for four

Sticky toffee pudding £3.50/£6.50
Apple crumble £4/£7.50
Apple and blackberry crumble £4/£7.50
Bread and butter pudding £3.50/£6.50

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INDIVIDUAL QUICHES - £3.95 each

Serve whole or cut into quarters for a buffet snack

MEAT

Bacon and mushroom* Bacon and leek* Bacon and brie
Ham and cherry tomato* Chorizo and red * Salami and chilli

FISH

Smoked salmon and dill* Smoked salmon and asparagus
Tuna and sweetcorn* Prawn and spring onion

VEGETARIAN

Leek and parmesan* Caramelised red onion and goats' cheese
Roasted pepper and brie* Mushroom and basil
Leek and blue cheese* Leek and goat's cheese* Spinach and brie
Asparagus and parmesan* Cherry tomato, rocket and feta
Sun-blushed tomatoes, olives, Parmesan
Artichoke and parmesan

PIZZA – for cooking off at home

Individual baguette with mozzarella and pizza sauce base - £2.50
Gluten free individual baguette, vegan cheese, pizza sauce base - £3.50
Whole focaccia pizza with mozzarella and pizza sauce base - £4

Choose from following toppings:

Pepperoni, ham, chorizo, mixed salami, tuna, pineapple, mushroom, olives, jalapenos, red onions, cherry tomatoes, anchovies, sweetcorn, roasted peppers, artichokes, capers, sunblush tomatoes

PIES, PASTRIES, BREAD

(7-days notice required)

Steak and Ale* Steak and kidney* Chicken and ham* Venison* Cheese and leek
All individual - £3.95 each

Corned beef pie WHOLE (serves 8) - £19/ Corned beef pie SLICE - £2.75

Scotch eggs – £3.95 each

Sausage rolls – £2.65 each

Pork pie - £2.50 each

Goats' cheese, caramelised red onion and thyme puff pastry tart - £3.95 each

Leek and Caerphilly Glamorgan crumble muffins – £3.60 each

Garlic bread baguettes - £2.25/ Garlic bread bloomer loaf - £5.50

Organic white bloomer, olive bloomer, walnut and raisin bloomer – Market price

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SALADS

Couscous, roasted red onions, cherry tomatoes, coriander, parsley and mint
New potato salad, grainy mustard mayonnaise, spring onions, mint and chives
Tricolore pasta, artichokes, olives, toasted pinenuts, sunblushed tomatoes, fresh basil
Pasta, roasted peppers, pesto, spinach, parmesan
Endamme bean, sugar snaps, peas, green beans, pomegranate, soy, honey and lemon
Roasted red and yellow peppers, balsamic, fresh basil
Coleslaw with red onion, apples and lemon
Thai red cabbage coleslaw, sweet chill dressing
Roasted aubergine, courgettes, pepper, red onions, fresh basil
Balsamic garlic mushrooms, chives
Celery, apple, walnut waldorf, lemon mayonnaise
Beetroot, orange, feta
Noodles, mange tout, beansprouts, peppers, red onion, soy, ginger, sesame, lime
Lentil, roasted peppers and red onions, parsley, red wine vinegar, lemon
Green beans, peas, cucumber, crème fraiche, mint
Roasted cauliflower, chickpeas, spring onions, turmeric, cumin, garlic, rocket
Cauliflower, spring onions, sultanas, curry mayonnaise, onion bhaji
Cucumber, Greek yoghurt, fresh mint, garlic, lemon
Carrot, courgette, cumin, pomegranate
Five bean, toasted hazelnuts
Tomato, mozzarella, avocado, basil, balsamic
Greek – feta, olives, oregano, cucumber, olives, red onion, tomatoes
Mixed leaves, cherry tomatoes, cucumber, red onion, vinaigrette

We can adapt salads and provide you with further ideas should you wish

Small tub - £3.50
Medium tub - £4.50
Large tub - £5.50
Buffet bowl - £15

CORONATION CHICKEN

Chicken breast in mild curried mayonnaise with coriander,
toasted almonds and dried apricots
Small tub - £5.50
Medium tub - £6.50
Large tub - £7.50

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HOME-MADE MEALS FOR REHEATING AT HOME

Small or large foil size

Made fresh, majority are suitable for home freezing

Classic beef lasagne - £6/£22

Beef chilli con carne - £6/£22

Beef, ale and mushroom casserole - £8/£30

Beef cottage pie topped with creamy mash - £6/£22

Spicy lamb meatballs in tomato sauce - £6/£22

Minced lamb moussaka with potatoes, aubergine and cheese sauce - £6/£22

Lamb tagine with apricots and coriander - £8/£30

Chicken breast and mushrooms in a creamy white wine sauce - £7/£26

Chicken breast and pancetta in a creamy cider and mustard sauce - £7/£26

Chicken tagine with apricots and coriander - £6/£22

Thai green chicken curry - £6/£22

Coconut, ginger, chilli chicken curry - £6/£22

Creamy fish pie topped with mash - £8/£30

Roasted vegetable and basil lasagne - £5/£18

White bean and chickpea chilli con carne - £5/£18

Thai red chickpea, squash and spinach curry - £5/£18

Mediterranean stuffed peppers (rice, feta, tomatoes, olives, capers) - £3.5 each

SIDES

Small or large foil size

New potato gratin with bacon and mustard - £3.50/£12

Dauphinoise potato - £3/£10

Cauliflower cheese - £3/£10

Baked saffron rice - £2.5/£8

PASTA SAUCES

Small or large foil size

Tomato, basil - £3/£10

Roasted pepper, courgette, red onion, basil, tomato - £3.50/£12

Tomato, caper, olive, basil - £3.50/£12

Tomato, chilli, pancetta - £3.50/£12

Classic beef ragout - £4/£14

Pancetta, mushroom, cream, garlic, parmesan - £4/£14

Smoked salmon, spinach, lemon zest, black pepper - £5/£18

Spinach, cream, parmesan, olives - £4/£14

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