

Main Event

Buffet Desserts and Pudding Menu

50 guests plus, two choices

Baked Cheesecakes (*Lemon, Salted Caramel, or chocolate*)

Sticky Toffee Pudding

Sticky Ginger Pudding

Apple Crumble (*or Seasonal Fruit*)

Treacle Tart

Apple Tartan

Tiramisu

Profiteroles with warm chocolate sauce

Meringues and Cream

Pavlova with seasonal or tropical fruits

Chocolate Brownies

Fresh Fruit Salad

Summer Berries (*Seasonal*)

£5.95 per person plus vat with service.

* Tea and Coffee Station is charged at £2.00 plus vat per head.



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www.towburycourtfinefoods.co.uk

www.hartwellsoftowcester.co.uk

Terms of booking • Confirmation of all bookings must be made by Letter or Email, along with the date of your event. • A Non-refundable deposit (Amount to be confirmed on booking depending on booking details) is required 120 days before your event. Payment can be made by BACS, Cheque or Cash, made payable to "Towbury Court Fine Foods Ltd". • Final numbers must be given at least 14 days prior to your booking and no decrease in numbers will be accepted after that date, payment is due on arrival of invoice. • Towbury Court Fine Foods Ltd must be notified if any of your guests have any allergies or special dietary requirements as soon as possible before your event, please note that we handle allergy containing ingredients in our production kitchen and store room. • Cancellation within 60 days of the event will be charged at 50% of the total cost. For cancellations of less than 30 days you will be charged 100% of final invoice. All cancellations must be in writing. • We will endeavor to keep within the menu subject to seasonal availability in the event that the produce is not available a suitable alternative will be provided. • Tasting Menus are charged at price per head, cost is removed from final bill if we cater for your event. • Additional charges may be added for hiring of catering equipment depending on menu choices. • Towbury Court Fine Foods Ltd currently have a consistent 5 stars food hygiene rating. • All buffet foods should be removed after 90 minutes in accordance with the current Health and Safety guidelines. • Parking spaces are required at the function with ease of access to the cooking area. • Any equipment hired on your behalf, lost or damaged by you or any guest will be charged at the full replacement cost. • Tasting menus will be charge and deducted from the final invoice if the booking goes ahead.