



THE GALLEY

CAFÉ · DELI · GIFTS

EXTERNAL CATERING

Salads:

Prices vary according to the number of portions required and whether the salad includes meat / fish. However, a large Greek Salad (approx. 10 servings) is £25.

- Celeriac, orange & caraway salad with a mustard yoghurt dressing [v]
- Chicken Caesar salad *
- Greek salad [v]
- Peach, feta & mint salad [v]
- Potato salad [v]
- Prawn, tenderstem broccoli, feta & almond salad
- Orzo & tomato salad with capers & kalamata olives [v]
- Tomato & olive salad [v]
- Tuscan bread salad with croutons *
- Spicy Halloumi salad with tomatoes & fried bread [v]*
- Sticky, spicy aubergines with toasted sesame seeds & spring onions [v]

* We can omit the croutons or keep them separate if you require a GF option

Dips: from £10 for speciality dips

- Coleslaw
- Carrot, orange, ginger & walnut dip
- Houmous
- Pomegranate, cucumber & pistachio yoghurt dip
- Roasted red pepper houmous
- Spiced beetroot dip

Assorted crudites (celery / carrot sticks / cucumber / mini sweetcorn / radishes)
- price varies depending on numbers

Other items:

- Burrata & burnt oranges with pistachios, mint & pomegranate [v]
- Roasted portobello mushrooms with pine nuts & halloumi [v]
- Spiced root vegetable cakes with tamarind & date sauce [v]

Frittatas: (8 large slices) £24

- Cheddar & feta frittata with peppers, herbs & pul biber chilli flakes [v]
- Greek courgette frittata with dill [v]
- Sweet potato, spinach & red onion frittata [v]
- Cauliflower cake [v]

Quiches:

Individual £3.95

Rectangular (6 large slices) £18

- Broccoli & stilton [v]
- Goat's cheese & onion marmalade [v]
- Leek & Gruyere [v]
- Kalamata olive, semi-dried cherry tomato & feta [v]
- Norfolk ham & mature Cheddar
- Smoked salmon & broccoli

Sausage rolls: from £2.50

- Plain pork
- Pork, apple & sage
- Pork, chorizo & smoked paprika
- Pork & black pudding
- Pork & caramelised onion chutney
- Pork & stilton

These can be served whole (approx. 6.5 inches) or cut into smaller bite size pieces

Vegetarian rolls: from £2.50

- Beetroot, feta & chilli
- Butternut squash, chestnut & sage
- Chickpea, red pepper & feta
- Pea pastizzi
- Spiced potato, pea & spinach

These can be served whole (approx. 6.5 inches) or cut into smaller bite size pieces

Soft-centred scotch eggs: £3.50

- All day breakfast
- Cumberland
- Pork & black pudding
- Pulled pork
- Spicy chorizo
- Sweet potato, caramelised onion & goats cheese [v]
- Sweet potato & feta [v]

Meat options: from £4 per portion

- Tamarind & honey pork ribs
- Savoury pork & fennel baklava

Grazing boards:

Prices vary depending on numbers and the types of cheeses & meats required, but allowing £8 per person for nibbles and £15 as a main meal is a good starting point.

- Cheese board - variety of local and international cheeses, served with butter & crackers *
- Charcuterie & pate board *
- Fish platter (includes smoked salmon, smoked fish fillets, prawns, rollmops, anchovies, variety of fish pate)

** The boards will be dressed with nuts, dried fruit & grapes etc unless otherwise requested*

Antipasti:

Prices vary according to weight but are between £2.25 - £4.00 per 100g

- Balsamic onions
- Kabanki stuffed peppers
- Pitted olives in assorted marinades
- Semi dried cherry tomatoes
 - Smoked artichokes
 - Stuffed olives
- Sun dried tomatoes with Gran Pando cheese

Fresh bread:

- Variety of focaccias, sourdough & other speciality breads [v] **from £3.50**
 - Large mature Cheddar cheese straws [v] **£1.50 each**

Individual desserts: from £2 per portion

- Blueberry, lime & ginger cheesecake
- Brownie bites (chocolate, espresso caramel, salted caramel)
 - Chocolate Tiramisu
 - Eton mess pots with lime & mango
- Mini or large scones (fruit, plain, special flavours) + clotted cream + jam
 - Raspberry, cardamom & vanilla yogurt fool

Whole desserts: serves 8-10

- Dark chocolate, cardamom & espresso mousse cake **£30**
 - Seasonal fruit pavlova **£25**
 - Salted caramel roulade **£25**
- Whole celebration cakes (assorted flavours) from **£25**

These are just some of the things we can offer.

Do please speak to us directly if you would like to discuss dietary requirements or alternative menus.

As we hold our own alcohol licence, we can provide beer, cider, assorted wines and spirits if required. We can also supply staff for your event.

The Galley

43 Lower Street,
Horning, NR12 8AA
01692 630088
www.thegalley-horning.co.uk