

PAIS LEY FLOUR GRAZE / STYLE DINE

- Welcome Hampers Breakfast
Brunch
Graze



WELCOME HAMPERS

Essentials Hamper

Artisan Sour Dough
Butter
2 pint milk Mawley Milk
Fresh Orange juice
Style's Local Apple juice
Local Sourced Jam
Selection of Seasonal Fruits
Selection of Paisley Flour Homemade Biscuits & Cookies.

£35.00 p/box Ideal for 2 people on a 2 night break

Breakfast Hamper All of the above hamper & to inc:

Home Cured Locally Sourced Bacon & Sausages Clee Hill Free Range Eggs - Half Dozen Paisley Flour Signature Smokey Baked Bean Blend Great Witley Grown Tomatoes Portobello Mushrooms

£50.00 p/box Ideal for 2 people on a 2 night break

Luxury Hamper All of the above 2 boxes & to inc:

Selection of Artisan Cheese's & Biscuits Homemade & Local Chutneys Bread Sticks Paisley Flour Chocolate Brownies

£75.00 p/box Ideal for 2 people on a 2 night break



BREAKFAST BOXES

PAISLEY/FLOUR

Continental Box

Mini Croissants w/ Jam & Butter (v)
Shot Glasses w/ Fresh Poached Fruits, Greek Yogurt & Granola (v)
Potato, Spinach, Roasted Tomato Frittata (v) (gf)
Mini, Cream Cheese Bagels - exchange for something else - no salmon
Mini Fresh Fruit Skewers (v)(vg)(df)
Avocado Toasts w/ Rocket Pistou, Roasted Cherry Tomato (v)(vg)(df)

British Brunch Box

Homemade Scotch Egg Bacon & Brie Turnover w/Tomato Chutney Mini Fresh Fruit Skewers (v)(vg)(df) Shot Glasses w/ Fresh Poached Fruits, Greek Yogurt & Granola (v) Homemade Fruit & Nut Flap Jacks

Mediteranean Breakfast

Fruit Grazing
Roasted Local Cured Ham
Emmental Cheese & Soft Spreadable Cheese
Waffles w/ Nutella
Danish Pastries
Mini Smoked salmon & Cream Cheese Bagel

Individual Boxes £15.00 p/head

Sharing Box for 2 £26.00 p/box



GRAZING BOXES

PAISLEY'S ITALIAN GRAZE

£15.00 p/head // £25.00 feeds 2

THREE CHEESES (USUALLY GORGONZOLA, PARMESAN & MOZZARELLA BUT CAN VARY) // FRESH HONEYCOMB // MINI POT OF PAISLEY FLOUR'S PINEAPPLE CHUTNEY // HOMEMADE HUMMUS TOPPED W/ PINE NUTS, CHICKPEAS & HERBS // PESTO // ITALIAN CURED MEAT // PAISLEY FLOUR SELECTION OF ANTIPASTI // SELECTION OF SEASONAL FRESH & DRIED FRUIT & NUTS // CRACKERS/MELBA TOAST // EDIBLE FLOWERS (WHEN IN SEASON)

PAISLEY'S CHEESE GRAZE

£20.00 p/head // £35.00 feeds 2

THREE CHEESES (USUALLY BRIE, STILTON & CHEDDAR BUT CAN VARY) // WYRE PIE // FRESH HONEYCOMB // MINI POT OF PAISLEY FLOUR'S PINEAPPLE CHUTNEY // SELECTION OF CURED MEAT (E.G. CURED HAM) // PAISLEY FLOUR SELECTION OF ANTIPASTI // SEASONAL FRESH & DRIED FRUIT // SELECTION OF NUTS // CRACKERS/MELBATOAST // EDIBLE FLOWERS (WHEN IN SEASON)

SANDWICH BOX

£10.00 P/BOX // feeds 2

SMOKED SALMON W/ CREAM CHEESE MINI BAGEL, DILL & CHIVE // CUCUMBER, CREAM CHEESE & CHIVE ON MULTI-GRAIN LOAF // PAISLEY FLOUR'S SPICED PINEAPPLE CHUTNEY, CORONATION CHICKEN W/ CORIANDER ON WHITE BREAD // WORCESTERSHIRE CHEDDAR CHEESE W/ SPRING ONION & HOMEMADE MAYO ON MULTI-GRAIN LOAF

PASTRIES BOX

£20.00 P/BOX // feeds 2

FETA & SPINACH FILO PARCELS // PUFF PASTRY TARTS W/ BRIE & ROASTED VEGETABLES // BACON & TOMATO TURNOVERS W/ CHUTNEY // PORK, CHILLI & CORIANDER SAUSAGE ROLLS W/ SWEET CHILLI MAYO // SEASONAL VEGETABLE QUICHE W/ TOASTED SEEDS & DRESSING

FIZZ & MESS BOX

£18.00 P/box // feeds 2

2 SINGLE-SERVE PROSECCO BOTTLES W/ STRAWS, DIY PINK FRUIT ETON MESS KIT // TO INC. HOMEMADE MERINGUE, FRESH SEASONAL PINK FRUITS, FRESH WHIPPED CREAM, FRUIT BERRY COULIS, EDIBLE FLOWER, WHITE CHOCOLATE SHAVINGS

BROWNIE BITES

£10.00 p/box // feeds 2

SELECTION OF BROWNIE BITES FROM #PAISLEYBROWNIES MENU // EQUIVALENT TO 4 PIECES // DECORATED W/ SELECTION OF NUTS & EDIBLE FLOWERS (WHEN IN SEASON)

HIRE INFO



Deposits / Hampers

We have Options for hiring wicker hampers and serve wear etc, this is an additional cost and deposits on all items will be required.

Disposables

All the food will be served and presented in our disposable, biodegradable boxes. Disposable Plates & Cutlery can be supplied on request.

Crockery & Cutlery

Crockery, Cutlery & Glassware can also be hired at an additional cost and a washing up fee can be arranged.

£ POA

ALLERGEN INFO

All guests must be informed by yourselves that we are a company that uses all allergens in our kitchens and we cannot 100% guarantee that there may not be a trace of the product in their food.

We will ensure that all the correct safety policies are taken into consideration, however we can never be 100% sure. Some items on our menus can be adapted to suit dietary requirements.

Please make your guests aware that if they have any allergens or dietary requirements to let a member of staff know **BEFORE** eating any of our food.

We will also as part of the booking process that you disclose full names and dietary requirements of any guests with allergies.

Vegetarian (V), Plant Based/Vegan (VG), ** Recommended served warm