



# SPLINTERS

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# CATERERS



WEDDING & EVENTS CATERERS

Houchins

# YOUR WEDDING AT HOUCHINS

You have chosen a beautiful venue with a fantastic team to help you plan your perfect wedding day. We work very closely with the team at Houchins to ensure every aspect of the planning and of course your big day itself runs smoothly.

Our Prices for Catering at Houchins start from:

**£52.00** per person for **2 Courses** & **£56.00** per person for **3 Courses**

If you require a Children's Menu this is charged at:

**£22.00** per child (10 and Under) for **3 Courses**

## AT HOUCHINS YOU ARE ABLE TO OFFER YOUR GUESTS A CHOICE MENU.

With a choice menu, your guests would choose their meal in advance. We would ask that you choose the following from the menu:

- 2 Starters - One of which should be a Vegetarian Option or Vegan Option if you have Vegan guests.**
- 3 Main Courses - One of which should be a Vegetarian Option or Vegan Option if you have Vegan guests.**
- 2 Standard Sized Desserts or 3 Mini Desserts to be served as a Trio.**

You would then advise us of any special dietary requirements. Which we would then cater for on an individual basis.

## UPGRADES TO YOUR WEDDING CATERING

### Canapés

You can choose to include canapés for your guests to enjoy during your drink's reception.

**You would choose 5 from our menu and these are charged at £8.00 per person.**

### Evening Catering

You can choose Splinters to provide catering for your evening reception. We have an extensive evening catering menu for you to choose from.

**Charges for the different options are included within the below menu.**

# TASTING SESSIONS

We offer the chance for all of our couples to come in for a tasting session with us and try a selection of dishes to enable them to finalise their wedding menu.

The cost of the tasting session is £80.00 inclusive of VAT. We also use this session to discuss canapes, evening catering and any other details regarding your wedding food & drinks. It is always a great evening and really allows our couples to make decisions and finalise their wedding menu.

Once you have booked a tasting session with us, we will be in contact to discuss your ideas and preferences. You can also make us aware of any food allergies or intolerances at this stage.

Tastings are held at our Head Office in Bulmer:

**Splinters Caterers, Unit 5, Rear Brick Barn, Goldingham Hall, Bulmer, Suffolk, CO10 7ER**

**The cost of the tasting is £80.00 for the session.**

You are allocated one hour for your session. This gives plenty of time to discuss your requirements and sample your chosen menu.

A maximum of two people can attend your tasting session.

For your tasting we ask that you choose:

**3 Starters**

**3 Main Courses**

**and either 3 Standard Desserts or 6 Mini Desserts (to be served as two trios)**

Unless you are vegetarian, we suggest that you use your main course options to sample meat dishes. Vegetarian options can be chosen from our menu either during your tasting session or at a later date perhaps by one of your vegetarian guests.

These choices are required at least two weeks ahead of your tasting - this is so our kitchen team can prepare for your session.

**SPLINTERS**  

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**CATERERS**



**MENU**

Houchins

# CANAPÉS

(£8.00 per person for 5 Canapés)

## MEAT

Crostini topped with Paté & Cranberry

Crostini topped with Pea, Mint & Crispy Bacon

Asparagus wrapped in Parma Ham topped with Balsamic & Parmesan (GF)

Duck Spring Roll with Hoisin Sauce, Spring Onions & Sesame

Yorkshire Puddings filled with Roast Beef & Horseradish

Chipolatas cooked in Honey & Wholegrain Mustard

Chicken & Chorizo Skewers (GF)

Chicken Satay Skewer with Peanut Dipping Sauce (GF)

Crispy Pork Belly with Apple Sauce (GF)

Peppered Steak Pies

Poppadom topped with Chicken Tikka & Mango Chutney

Jacket Potatoes with Sour Cream, Crispy Pancetta & Spring Onion (GF)

Anti Pasti Skewers (GF)

## FISH

Smoked Salmon and Cream Cheese Blinis

Crostini topped with Avocado & Prawn

King Prawn and Smoked Salmon Skewer with Lime Dressing (GF)

Filo coated Prawns with Sweet Chilli Dipping Sauce

King & Prawn & Chorizo Skewer

Fish & Chips with Tartare Sauce



# CANAPÉS

## VEGETARIAN & VEGAN

Tomato, Basil & Mozzarella Kebabs with Pesto Dressing (V, GF)

Vegetable Spring Rolls with Sweet and Sour Dipping Sauce (V, VE)

Brie & Cranberry Tartlets (V)

Breaded Halloumi Sticks with Chilli Jam (V)

Jacket Potatoes with Sour Cream & Chives (V, GF)

Mushroom Arancini with Truffle Mayonnaise & Parmesan (V)

Spinach, Pea & Ricotta Arancini with Tomato Sauce & Parmesan (V)

Vegetable Samosa with Mint Yoghurt Dip (V, VE)

Falafel with Houmous & Pomegranate (VE)

Vegetarian Sausages coated with Sesame Seeds & Soy (VE)



## SWEET

Cinnamon Sugar Churros with Salted Caramel Dipping Sauce

Decorative Chocolate Dipped Strawberries

Raspberry Topped Chocolate Brownie with Milk Chocolate Sauce

Apple Gyoza with Crème Anglaise



# STARTERS

## SOUP

Tomato & Basil Soup (V, VE, GF)

Butternut Squash & Chilli Soup (V, VE, GF)

**(Served with Wedges of Rustic Cob Bread & Butter)**



## MEAT

Seasoned Chicken & Bacon Salad topped with Red Pepper Pearls, Pine Nuts, Croutons & Honey & Mustard Dressing

Duck Gyoza with Cucumber & Spring Onion Salad with Hoisin Dressing

Fresh Asparagus wrapped in Parma Ham topped with Parmesan & Balsamic Glaze (GF)

Chicken Souvlaki with Houmous, Tzatziki, Greek Olives and Pitta Bread

Smooth Brussels Paté served with Red Onion Chutney & Wholegrain Toast

Teriyaki Rump Steak Strips with Watercress Salad & Toasted Cashews (GF if Required)

Chicken Satay Skewer with Oriental Pak Choi Salad & Peanut Sauce



# STARTERS



## FISH

Smoked Salmon & Dill Parcel served with Capers & Toasted Granary Bread

Cod and Pancetta Fishcake with Tartar Sauce

Thai Crab Cakes with Sweet Chilli Sauce

King Prawn and Smoked Salmon with Lemon Dressed Leaves (GF)

Traditional Prawn Cocktail served with Wholemeal Bread & Butter

## VEGETARIAN & VEGAN

Tomato & Pesto Tart served with Rocket & Pine Nut Salad (V)

Garlic Bruschetta topped with Roasted Mediterranean Vegetables & Goat's Cheese (V)

Warm Camembert and Caramelised Red Onion Tart with Balsamic Glaze (V)

Creamy Garlic Mushrooms on Toasted Sourdough (V)

Griddled Halloumi with Rocket Salad and Chilli Jam (V, GF)

Spinach & Ricotta Arancini with a Rich Tomato Sauce (V)

Roasted Asparagus with Broadbean & Garlic Houmous Served with Pesto (VE, GF)

Falafel Bites with a Red Pepper Salsa (VE)

Tomato Bruschetta with Garlic, Basil & Olive Oil (VE)



## BREAD

Add bread to your starter for £1.00 per person supplement. Choose from:

Dinner Rolls, Rustic Cob Loaves, Ciabatta, Focaccia





# SHARING STARTERS

Our sharing starters are served on large platters for your guests to share and enjoy.  
Packed full of flavour and perfect for a rustic style wedding.

(£1.00 per person supplement charge applies)

## **Anti-Pasti Sharing Platter for Each Table**

Salami Milano, Parma Ham, Chorizo & Mozzarella

Served with Olives, Figs, Ciabatta, Olive Oil & Balsamic Vinegar



## **Vegetarian Anti-Pasti Sharing Platter for Each Table**

Stuffed Baby Peppers, Artichoke Hearts, Sun Blushed Tomatoes & Mozzarella

Served with Olives, Figs, Ciabatta, Olive Oil & Balsamic Vinegar

## **Seafood Sharing Platter for Each Table**

Smoked Salmon, Prawns with Marie Rose Sauce, Smoked Mackerel

Served with Capers, Lemon Wedges, Granary Roll & Butter

## **Mezze Sharing Platter for Each Table**

Chicken Souvlaki, Griddled Halloumi, Falafel & Stuffed Baby Peppers

Served with Olives & Sun Blushed Tomatoes, Flatbreads, Classic Houmous & Tzatziki

# MAIN COURSE

## MEAT

Chicken, Smoked Bacon & Asparagus Wellington with Cheese & Leek Sauce

Lemon & Parmesan Crusted Chicken with a Creamy Lemon & Garlic Sauce

Chicken Breast served with a Tuscan Inspired Creamy Sunblushed Tomato, Spinach & Oregano Sauce

Roasted Supreme of Chicken with a Chestnut Mushroom & Tarragon Sauce

Roasted Supreme of Chicken Served on a Cassoulet of Tomato, Chorizo, & Cannellini Beans

Roasted Supreme of Chicken, Sage & Onion Stuffing, Chipolata wrapped in Bacon & Chicken Gravy

Roast Loin of Pork served with Apricot & Sage Stuffing, Apple Sauce & Crackling

Pork Fillet wrapped in Spinach & Serrano Ham with Madeira, Shallot & Mushroom Sauce (GF)

Locally Reared Roast Beef served with Homemade Yorkshire Puddings

Traditional Steak, Guinness & Mushroom Pie

Short Rib of Beef in a Thyme and Red Wine Sauce (GF)

Roast Leg of Lamb with Rosemary & Redcurrant Gravy (GF)

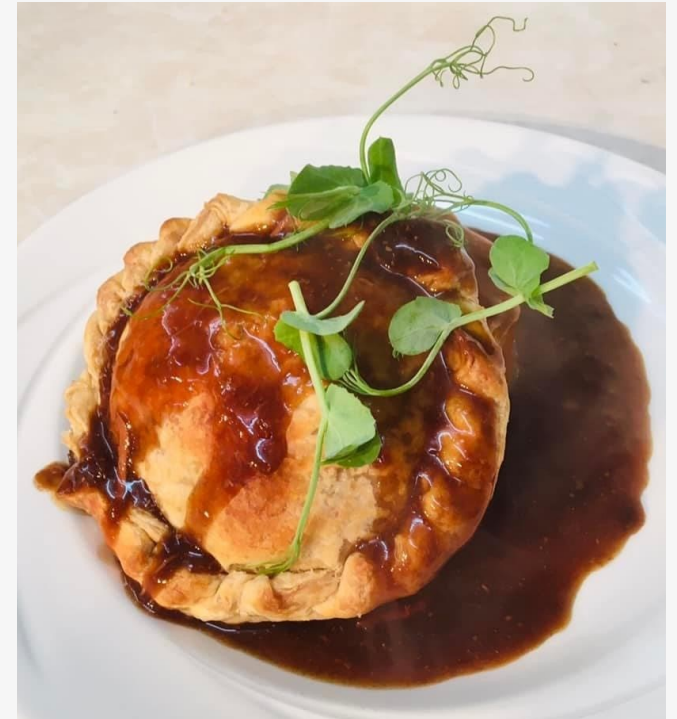
## FISH

Baked Fillet of Salmon with Pesto & Parmesan

Baked Cod with a Butter Bean & Chorizo Cassoulet

Roasted Hake with Romesco Sauce & Roasted Cherry Tomatoes (GF)

Crispy Skin Sea Bass Fillet on a bed of Crushed New Potatoes and Spring Onions (GF)



# MAIN COURSE

## VEGETARIAN & VEGAN

Butternut Squash & Mediterranean Vegetable Tart with Red Pepper Sauce

Mushroom, Brie, Spinach & Redcurrant Wellington

Chargrilled Red Pepper stuffed with Couscous topped with Halloumi

Paneer, Sweet Potato and Spinach Curry with Basmati Rice (GF)

Roasted Peppers stuffed with Couscous (VE)

Chickpea & Vegetable Tagine with Basmati Rice (VE, GF)

Moroccan Chickpea and Roasted Vegetable Pie with Harissa (VE)

Sweet Potato, Butternut Squash and Red Onion Chutney Tart with Sunflower Seeds (VE, GF)

Butternut Squash and Lentil Wellington with Cumin (VE)



## PREMIUM MAIN COURSE

(Supplement charges apply)

Duck Breast with Orange & Redcurrant Sauce served with Dauphinoise Potatoes (GF)

Fillet Steak with Stilton & Peppercorn Sauce served with Dauphinoise Potatoes (GF)

Beef Wellington with Red Wine Gravy, Pink Peppercorn Sauce or Stilton Sauce

Rosemary Crusted Rack of Lamb with a Redcurrant Gravy

Lamb Shank served on Mashed Potato with a Rosemary and Redcurrant Sauce (GF)



# MAIN COURSE ACCOMPANIMENTS

All main courses are served with your choice of potato dish of and selection of vegetables.

These are served in dishes to the tables for your guests to help themselves.

**Please Choose 1 Potato Dish from the following:**

Roast Potatoes

Dauphinoise Potatoes

Roasted New Potatoes

Minted New Potatoes

Buttery Mash Potato

**Please Choose 2 Vegetable Dishes from the following:**

Honey Glazed Baton Carrots & Parsnips

Roasted Cauliflower Florets

Steamed Tenderstem Broccoli

Petit Pois & Sugar Snap Peas

Green Beans & Baby Corn

Spiced Red Cabbage

# BBQ MENU

## BBQ MAIN DISHES

Please choose 3 from the list below to be silver served to your table by our waiting staff.

### MEAT & FISH

Marinated Chicken Breast, Drumstick or Thigh (Please choose from – BBQ, Peri Peri, Jerk, Honey & Soy, Lemon & Herb)

Lamb Kofta with Minty Yoghurt

Marinated Teriyaki Salmon & King Prawn Skewer

Butchers Sausage in Finger Roll

Gourmet Burger with Cheese & Relish in a Brioche Bun

Seasoned Steak or Rump of Lamb in Rosemary & Garlic (**£1 Per Head Supplement if both Chosen**)

### VEGETARIAN (All vegetarian guests will receive the following)

Spicy Beanburger served in a Seeded Bun with Tomato Relish

Halloumi & Roasted Vegetable Kebab

Vegetarian Sausage

## BBQ SIDES

Please choose 3 side dishes from the list below, these will be served to the table for your guests to help themselves.

Chunky Red Coleslaw, Corn on the Cob, Edamame Bean Salad, Tomato & Mozzarella Salad, Sweet Chilli Noodle Salad, Beetroot & Onion Salad with Feta, Greek Salad, Fruity Moroccan Couscous Salad, Quinoa Salad, Pasta with Pesto, Spinach, Pine Nuts & Parmesan, Pasta with Tomatoes & Rocket in a Red Wine Dressing topped with Parmesan

## POTATOES

Please choose 1 from the list below, these will also be served to the table for your guests to help themselves.

Potato Salad, Hot Minted New Potatoes, Roasted New Potatoes, Chunky Chips

# LOVE TO SHARE MENU

Our love to share menu includes generous, hearty dishes for your guests to share and enjoy. Packed full of flavour and perfect for your rustic style wedding.

Please choose one dish from the below to be served to the tables along with sides for your guests to help themselves.

**THE ROAST** - Your Choice of 2 Meats all the Trimmings & Plenty of Gravy

Roast Chicken, Turkey, Beef, Pork, Gammon or Lamb Served with our Perfect Roast Potatoes

(Discretionary Supplement may be required for Lamb based on Market Price)

**STEAK & CHIPS** - Roast Sirloin Steak with Garlic Butter, Chunky Chips, Roasted Vine Tomatoes, Mushrooms & Watercress Salad (£2.00 per person supplement)

**PIE & MASH** - Traditional Handmade Pies Served with Buttery Mash Potato & a Selection of Seasonal Vegetables

Please choose from the following - Chicken Ham & Leek, Chicken Mushroom & Dijon Mustard, Classic Steak, Steak Ale & Mushroom

**AMERICAN CLASSIC** - Sweet & Smoky BBQ Pulled Pork, Lightly Spiced Potato Wedges, Cheesy Corn on the Cob, Green Salad & Coleslaw

**SPIRIT OF PORTUGAL** - Piri Piri Chicken, Roasted Sweet Potatoes, Charred Cauliflower & Zesty Slaw

**TASTE OF THE MIDDLE EAST** - Moroccan Spiced Lamb Shoulder, Jewelled Couscous, Falafel & Houmous, Roasted Vegetables & Yoghurt Dressing

(Discretionary Supplement may be required for Lamb based on Market Price)

**MEXICAN FIESTA** - Barbacoa Beef (Mexican Spiced Slow Cooked Beef Brisket), Coriander & Lime Rice, Mexican Spiced Sweet Potatoes, Red Cabbage Slaw, Pico De Galo & Avocado Dressing

**ITALIAN FEAST** - Caprese Stuffed Roasted Chicken Breast

OR

Roasted Stuffed Porchetta (Rolled Pork Belly)

Garlic & Herb Roasted New Potatoes, Maple Glazed Carrots, Tenderstem Broccoli & Salsa Verde

# DESSERT

Glazed Fruit Tart with Crème Anglaise

Chocolate Roulade filled with Rich Baileys Chocolate Truffle

Sticky Toffee Pudding with Toffee Sauce

New York Style Baked Cheesecake with Toffee Sauce & Honeycomb

Traditional Apple & Cinnamon Crumble Served with Custard or Ice Cream (can be vegan)

Fresh Lemon Tart topped with Whipped Cream & Fresh Raspberries

Salted Caramel and Chocolate Tart with Caramel Sauce and Salted Caramel Pearls

White Chocolate Blondie with Raspberry Ripple Ice Cream and Freeze-Dried Raspberries

Crème Brûlée served with Heart Shaped Shortbread Biscuit

Chocolate Coffee Torte with Coffee Mascarpone Cream



## VEGAN DESSERT

Chocolate Brownie with Raspberries

Blackcurrant Delice (VE, GF)

Chocolate & Coconut Tart (VE, GF)

Chocolate Orange Torte (VE, GF)

Raspberry Frangipane (VE, GF)

Chocolate & Raspberry Tart (VE, GF)

New York Cheesecake topped with Fruit Coulis & Fresh Fruit (VE)



# TRIO OF DESSERTS

A trio of mini desserts, please choose 3 from the following.

New York Cheesecake topped with Toffee Sauce & Honeycomb

Rich Chocolate Brownie

White Chocolate Blondie topped with Raspberry

Pavlova topped with Strawberry & Kiwi (GF)

Fruit Tart

Lemon Tart with Raspberry Coulis

Dark Chocolate Pots filled with Milk & White Chocolate Mousse (GF)

Crème Brûlée (GF)

Panna Cotta (GF)

Eton Mess with Mango & Passionfruit (GF)

Salted Caramel and Chocolate Tart

Lemon Posset topped with Raspberry (GF)

Banoffee Pie

Chocolate Orange Tart

Chocolate Coffee Torte with Coffee Mascarpone Cream





# CHILDREN'S MENU

Please choose 1 dish from each course. All children must have the same menu.

Dietary requirements will be catered for separately.

## STARTER

Melon Balls with Strawberry Pieces

Garlic Bread

Chicken Goujons with Ketchup Dip

Tortilla Chips topped with Melted Cheese

## MAIN COURSE

Mini Chicken Breast Roast Dinner with Chipolata & Yorkshire Pudding

Sausages & Mash with Yorkshire Pudding & Gravy

Chicken Nuggets Chips & Beans

Macaroni Cheese

Fish Fingers Chips & Beans

Cheese & Tomato Pizza with Salad

Sausage, Chips & Beans

Penne Pasta with Tomato Sauce topped with Grated Cheese

## DESSERT

Ice Cream with Marshmallows & Sprinkles

Chocolate Brownie & Ice Cream with Chocolate Sauce

Chocolate Fudge Cake with Ice Cream

Fruit Salad

Vanilla Sponge Pudding & Custard

Jelly & Ice Cream

# EVENING CATERING MENU

## HOT SNACKS (Minimum 60 Guests)

Served on Trays to your Guests with Disposable Napkins (£9.00 per person. Inclusive of VAT at 20%)

Please Choose 1 from the Following. All dietary requirements will be catered for on an individual basis.

Soft White Rolls filled with Smoked Back Bacon

Butchers Sausage in a Soft White Roll with Fried Onions

Fishfinger Baps with Little Gem & Tartare Sauce

Crispy Chicken Wraps with Sweet Chilli Sauce, Mayonnaise and Iceberg Lettuce

**All of the Above are Served with**

Chips in Cones with Ketchup, Salt & Vinegar

## GRAZING TABLE

(£12.00 per person. Inclusive of VAT at 20%)

English Cheddar, Smoked Applewood, Stilton, Brie, Salami Milano, Chorizo, Sausage Rolls & Scotch Eggs.

Spinach & Feta Filo Parcels (Vegetarian)

Olives, Sun Blushed Tomatoes, Stuffed Peppers, Crudities served with Houmous.

Displayed with Vine Tomatoes, Grapes, Celery & Spring Onions. Seasonal Fruits & Nuts.

Savoury Biscuits, Artisan Breads, Cheese Straws, Bread Sticks & Pretzels.

Chutneys, Pickles & Hot Honey

## HOG ROAST SERVES 100-120 GUESTS

(£1400 Inclusive of VAT at 20%)

Whole Spit Roasted Pig

Served in a Soft White Bap with Crackling, Stuffing & Apple Sauce

# Street Food Terrace MENU

## HOUCHINS

*Give a festival feel to your evening reception, our street food menu is served outside on the terrace at Houchins from our gazebo.*

*£12.00 per person (Including VAT)  
Minimum 60 guests*

*Choose 1 of the Street Food Menu's Below*

*(served outside weather permitting)*

## STONEBAKED PIZZA

*Choose 3 options from the below menu. All dietary requirements will be catered for on an individual basis.*

MARGHERITA

PEPPERONI

MEAT FEAST

BBQ CHICKEN

HAWAIIAN

SPICY SALAMI & CHILLI JAM

GOATS CHEESE CARAMELISED  
RED ONION & ROCKET

ROASTED VEGETABLE & PESTO

MASCARPONE, MUSHROOM &  
THYME

## TACOS

*Choose 2 options from the below menu. All dietary requirements will be catered for on an individual basis.*

### BARBACOA BEEF

*mexican spiced, slow cooked pulled beef brisket*

### MEXICAN CHICKEN & CHORIZO

*mexican spiced chicken with smoky chorizo*

### CRISPY FRIED CHICKEN

*crispy fried chicken breast*

### SMOKY PULLED PORK

*sweet, spiced & smoky pulled pork*

### CRISPY FRIED FISH

*crispy fried white fish goujons*

### SPICED ROASTED VEGETABLES & BLACK BEANS

*mexican spiced roasted vegetables with smoky black beans*

*All served in a soft corn tortilla with a choice of the following fillings:  
shredded lettuce, mexican slaw, cheese, jalapeños, salsa, guacamole, sour cream, chipotle mayo & chilli sauce*

## WRAPS & FLATBREADS

*Choose 2 options from the below menu. All dietary requirements will be catered for on an individual basis.*

### FAJITA CHICKEN

*mexican spiced chicken breast, roasted peppers & onions, cheese, jalapeños, salsa, guacamole & sour cream*

### GREEK CHICKEN

*marinated chicken breast, feta, shredded iceberg lettuce, tomatoes & red onion with tzatziki*

### SPICED BBQ PULLED PORK

*sweet & spicy pulled pork with cheddar cheese & red slaw*

### SLOW COOKED BEEF BRISKET

*spiced slow cooked beef brisket with caramelised onions & chipotle mayo*

### GRIDDLED HALLOUMI

*halloumi, spinach, red onion, tomatoes, sweet chilli sauce & tzatziki*

### FALAFEL & HOUMOUS

*falafel with houmous, spinach, rocket, sweet chilli sauce & garlic mayo*

## AMERICAN BBQ

### CHEESEBURGER & BUTTERMILK CHICKEN BURGER

*Served in a Toasted Brioche Bun with a choice of  
the following fillings:*

*Cheese, Fried Onions, Shredded Iceberg Lettuce,  
Sliced Tomatoes, Pickles, Ketchup, BBQ Sauce,  
Mayonnaise, Chipotle Mayonaise, American  
Mustard, Relish*

### GOURMET HOTDOG

*American Hot Dog, English Sausage or  
Bratwurst*

*Served in a Bread Roll with a choice of the  
following fillings:*

*Cheese, Fried Onions, Ketchup, BBQ Sauce,  
Mayonnaise, American Mustard, Relish*

## TOASTIES & PANINIS

*Choose 3 options from the below menu. All dietary  
requirements will be catered for on an individual basis.*

### ALL THE CHEESE

### CHEESE & HAM

### MOZZARELLA, SALAMI, SUN DRIED TOMATO & PESTO

### CHEDDAR, CHORIZO & CHILLI JAM

### TUNA MELT

### GOATS CHEESE & CAMELISED RED ONION

### BRIE & CRANBERRY

### NUTELLA, BISCOFF & MARSHMALLOW

### NUTELLA & BANANA

## ROAST MEAT SANDWICHES

*Choose 1 option from the below menu. All dietary requirements will be catered for on an individual basis.*

### ROAST PORK

*succulent roast pork with stuffing, crackling & apple sauce.*

### ROAST BEEF

*topside of beef with roasted onions, rocket & horseradish mayonnaise*

### ROAST CHICKEN

*garlic & herb roast chicken with stuffing & cranberry sauce*

## MAC & CHEESE

*Choose 2 toppings from the below menu to accompany our super cheesy mac & cheese. All dietary requirements will be catered for on an individual basis.*

### BBQ PULLED PORK MAC

*sweet & sticky BBQ pulled pork, BBQ sauce & crispy onions*

### BACON MAC

*crispy smoked bacon & garlic crumb*

### PESTO MAC

*pesto, sun dried tomato & mozzarella balls*

### CHORIZO MAC

*chorizo, roasted peppers & caramelised onions*

### PIZZA MAC

*marinara sauce, mozzarella & pepperoni*

# SPLINTERS

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## CATERERS

### CONTACT US

Our team is based here.

**Splinters Caterers**

Unit 5, Rear Brick Barns

Goldingham Hall

Bulmer, Sudbury

CO10 7ER

Please visit our website.

[www.splinterscaterers.co.uk](http://www.splinterscaterers.co.uk)

Please use the contact details below should you have any questions or queries.

info@splinterscaterers.co.uk

01787 373153