

Dishes to Feed a Crowd

HOT BUFFET OPTIONS: SERVES 8 PEOPLE (UNLESS MARKED)

WE OFFER LARGER SIZES OF CERTAIN DISHES AND BIG BOWLS OF SALAD FOR LARGER EVENTS.

Red or Green Thai Chicken or Vegetable Curry - cooked in a fragrant & creamy coconut sauce

Beef Bourguignon* - slow cooked tender beef simmered in a rich red wine gravy

Coq Au Vin - A Classic French Dish of slow cooked chicken in a red wine sauce

Beef*, Chicken Or Mushroom Stroganoff sauteed with onions and cooked in a sour cream and mushroom sauce seasoned with paprika & mustard

Beef Lasagne - a slow cooked Bolognese sauce layered with lasagne sheets and a bechamel sauce and sprinkled with cheese

Roasted Vegetable Lasagne - a selection of roasted vegetables layered with lasagne sheets and a bechamel sauce sprinkled with cheese

Aubergine Parmigiana - layers of roasted aubergine, passata, parmesan and mozzarella

Lamb*, Chicken or Vegetable Tagine - slow cooked lamb/vegetables marinated in our unique Moroccan spice blend and slow braised in the oven in a tomato-based sauce, finished with apricots and chickpeas

Chicken Fillets in a Creamy Mushroom and White Wine Sauce - tender chicken fillets cooked in a rich creamy sauce made from sautéed mushrooms, garlic, and a splash of white wine. Seasoned with herbs

Homemade Beef/Vegetable Chilli Con Carne – cooked with warming spices and fresh chilli

Lamb Rogan Josh – fillet of lamb marinated in aromatic Indian spices and finished with a rich yoghurt-based sauce

Chicken Massaman Curry – rich, flavourful, mildly spiced Thai curry with potato and onion finished with toasted peanuts

Lamb or Vegetarian Moussaka – layered with roasted aubergine, potato and topped with a parmesan enhanced bechamel sauce

Chicken or Prawn Provencal – tomato-based sauce with onions, olives, cherry tomatoes and Provencal herbs

Slow Cooked Pork, Cider and Sage Hotpot – slow cooked pork cooked in cider and sage, topped with a layer of crispy potato

Chicken Paella – traditional Spanish paella

Spring Chicken Paella – new spin on classic paella – chicken with green broad beans, dill, mint and parsley

Salmon En Crouste – Salmon Fillets layered with cream cheese & watercress wrapped in crispy puff pastry

Sweet Potato, Chickpea and Spinach Curry – a hearty coconut based curry enriched with roasted sweet potatoes, spinach and chickpeas

QUICHES TO SERVE HOT OR COLD -SERVES 8-10 PEOPLE

Homemade Traditional Quiche Lorraine

Homemade Goats Cheese and Caramelised Onion Quiche

Homemade Roasted Vegetable & Mature Cheddar Quiche

Homemade Slow Roasted Cherry Tomato and Parmesan Tart

Smoked Salmon and Asparagus Quiche

GRAZING PLATTERS: SERVES 10 PEOPLE

A Large Mixed Platter which includes a selection of Continental and British Cheeses with Homemade Chutney and a selection of Charcuterie to include Parma ham, cured meats & salami served with olives, mini gherkins and sundried tomatoes. We also include a selection of Artisan Crackers.

Fresh fruit can also be added at an additional cost.

Fresh Fruit Platters – a selection of tropical and season fruits – a stunning centerpiece

COLD BUFFET OPTIONS:

Cold Roasted Sirloin of Beef – cooked medium rare, sliced and served with a Mustard Sauce - serves 20

Honey Glazed Gammon, finely sliced - small serves 10 - large serves 20

Free-range Coronation Chicken, jewelled with sultanas and lightly toasted flaked almonds - serves 12

Poached Salmon Fillets served dressed on a platter - serves 8

Sandwich Platters – a varied selection of fish, meat and vegetarian finger sandwiches on white and brown bread – serves 10

Box of Homemade Sausage Rolls – 25 cocktail sausage roll

SALADS BOWLS: SERVES 10 PEOPLE

Heirloom Tomato Salad, dressed with a light vinaigrette and torn fresh basil

Roasted Beetroot Salad dressed with crumbled Greek feta cheese and pomegranate seeds

Courgette Carpaccio Salad with a light lemon dressing and sunflower seeds

Roasted Summer Vegetables tossed through bulgar wheat and finely chopped fresh herbs

Roasted Butternut Squash & Carrot Salad with tahini dressing and pumpkin seeds

Leafy Green Salad with cucumber ribbons, tomatoes, peppers, radishes, avocado - dressing on the side

Mediterranean Couscous Salad with toasted pine nuts and fresh herbs

Jersey Royal Potato Salad with creamy mayonnaise and spring onions

Homemade Crunchy Coleslaw with grated carrot, white cabbage in a light mayonnaise

Greek Salad – tomato & cucumber with red onion, olives and feta cheese dressed with extra virgin olive oil

Mexican Corn Salad – a mix of corn, tomato & red onion, a real burst of vibrant colours; dressed with lime & honey & olive oil

Dauphinoise Potatoes – thinly sliced potatoes cooked in cream and garlic sauce (feeds 8)

Rustic Garlic Bread (roughly 12 slices)

Prices:

Hot Dishes: £115.00 each

Lamb Tagine £125.00

Beef Bourguignon £125.00

Quiches: £39.50 each

Salmon £125.00

Salmon En-croute £125.00

Gammon Small £65.00 Large £125.00

Coronation Chicken £100.00

Sirloin of Beef: £160.00

Grazing Platters: £225 each to include Fresh Fruit add £25.00

Fresh Fruit Platter £95.00

Sandwich Platters - £95.00

Box of 25 Homemde Cocktail Sausage Rolls £55.00

Salad Bowls: £55.00 each

Dauphinoise Potatoes £55.00

Large Rustic Garlic Bread £15.00

For dishes collected by Client no VAT

For event service VAT will be added

Delivery up 5 mile radius £10.00

Delivery over 5 mile radius POA