



**ROASTED  
CATERING**



# FEASTING BROCHURE

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# ABOUT US

Our Professional Catering Company specialises in providing a diverse range of cuisines and services for Film and TV, Weddings, and Corporate Events. Our team comprises of highly skilled Chefs and food enthusiasts, who are passionate about creating dishes from all over the world.

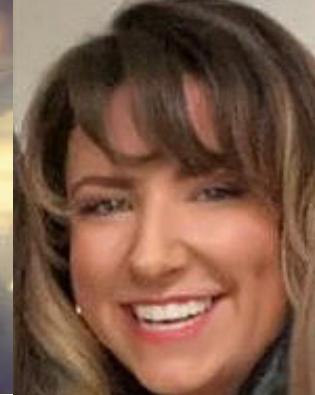
The team have an excellent reputation for providing our services to some of the most famous Cooking & Baking shows on TV. We've had the pleasure of meeting and cooking for a number of our heroes over the years.

Our brands were founded on a collective love for food and people. We started our business with the aim of making a difference in the event industry, delivering exceptional quality at an affordable price point. Our wonderful and dedicated team is at the core of our family, working tirelessly to ensure that every guest enjoys a memorable dining experience.

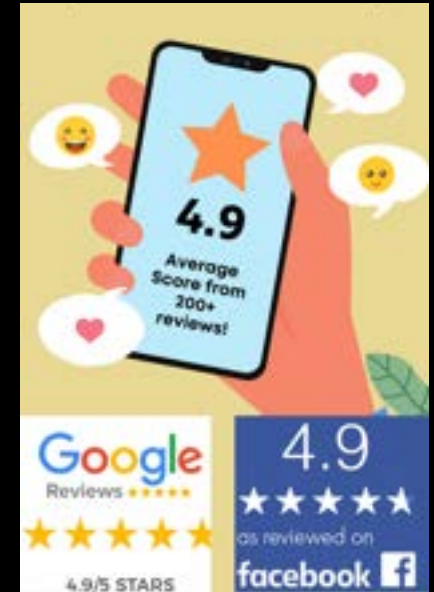
Our Feasting Menu is a culmination of dishes that are crafted from a lifetime of passion and skill from our team of experts. We take pride in specializing in a wide range of cuisine types, including European, Pan Asian, American/South American Inspired Dishes, and even some taste sensations from the Middle East.

We exclusively use locally-sourced meats from our trusted butcher, ensuring that we deliver the best quality to our clients. Our Award-Winning Gold Star Chefs possess extensive knowledge and skills, which we put to the test every day. We understand the importance of catering for dietary requirements, and we offer an extensive selection of vegetarian, vegan, and gluten-free options.

Choose us for your next event and indulge in an unforgettable dining experience that your guests will cherish forever.



# TESTIMONIALS



## Client Review

ANTHONY ORME

Our wedding caterer, dropped us mid covid, leaving us in sheer panic. But now, boy am I glad they did, as we found Tim, Annabelle, James & the team!

The word, fantastic, doesn't do it justice. From our tasting session I knew we were onto a winner, but on the day they were sublime. Everyone commented on how incredible the food was, the koftas & slaw were particular favourites, and the pizza was frankly out of this world.



## Client Review

SARA MASELLA

We used Tim and his wonderful team for our wedding on 2nd December. We opted for his amazing converted Land Rover defender pizza truck which was a great talking point for our guests. The team were so accommodating to us and our guests and the pizza was absolutely amazing!! From initial communication to the tasting, through to the day itself, Tim & Annabelle were so helpful. On the night despite the very cold conditions the team serving were so fun and happy and made sure my groom and I were eating between making sure our guests were! I would highly recommend and will definitely be using them again. Thank you Tim and the team for making our day even more special



## Client Review

MICHAEL SHERLOCK

The catering at our wedding was fantastic. I'll remember the brie arancini balls for a while. All the meats on the bbq platter were excellent, and the mac n cheese side went down particularly well. The vegan/vegetarian platters I'm told were very good, pulled jackfruit for lots of praise. We also had the pizzas for evening guests, my one friend said he wasn't that hungry but he had 8 slices. Thanks so much to the team.

# WHAT IS A FEASTING MENU?

A Feasting Menu or Family Sharing Style menu is a unique way to celebrate any occasion with friends, family or colleagues. It is a catering style that focuses on bringing people together. This means that dishes are placed in the center of the table for guests to share and pass around.

At its heart It is a way to create a warm and inviting atmosphere that encourages guests to interact with each other and enjoy the food together. Whether it's a wedding, anniversary, corporate event or any other special occasion, a Feasting Menu provides an opportunity to gather around the table and celebrate with loved ones.

One of the key benefits of a Feasting Menu is the variety of dishes and cuisines available. The menu is designed to cater to a range of tastes and dietary requirements, with options for vegetarians, vegans and meat lovers alike. This ensures that everyone can enjoy the meal and feel included in the celebration.

From a visual perspective, a Feasting Menu is a true feast for the eyes. The dishes are often presented in a beautiful and creative way, with an emphasis on seasonal produce, fresh herbs and vibrant colours. This adds an extra layer of excitement and anticipation to the meal, making it an unforgettable experience for all who attend.

Overall, a Feasting Menu is a wonderful way to celebrate any special occasion. It provides a unique and memorable experience that brings people together over delicious food and creates lasting memories.



# BREAKFAST

## FULL ENGLISH BREAKFAST

INCLUDING AWARD WINNING BUTCHERS SAUSAGES, BACON, FREE RANGE EGGS,  
VE OPTIONS AVAILABLE

## HOT FILLED ROLLS

BACON, SAUSAGE & EGG ROLLS

## CONTINENTAL BREAKFAST

FRUIT, CEREALS, A SELECTION OF CHEESE AND MEATS

## OMELETTE BAR

MADE WITH FREE RANGE EGGS, A SELECTION OF DIFFERENT OPTIONS  
AVAILABLE. FROM SPANISH STYLE OMELETTE TO THE PHILLY CHEESE STEAK  
OMELETTE

## FRESHLY BAKED DANISH SELECTION

## ENGLISH MUFFINS

SALMON, EGGS BENEDICT ETC

## AVOCADO TOAST

## CROQUE MONSIEUR/ CROQUE MADAME

## USA BREAKFAST

PANCAKES, MAPLE BACON, HASH BROWNS, BREAKFAST POTATOES ETC

## SLOW COOKED OVERNIGHT OATS

NUTRITION STATION WITH GRANOLA, YOGURT, FRUIT COULIS, HONEY



# **BARISTA COFFEE SMOOTHIES, JUICES**

## **CRAFTED COFFEE & HOT DRINKS**

**ESPRESSO**

**AMERICANO**

**LATTE**

**CAPPUCCINO**

**CHAI LATTE**

**MACHA LATTE**

**TUMERIC LATTE**

**COLD BREW COFFEE**

**ICED COFFEES AVAILABLE SEASONALLY**

## **ENGLISH BREAKFAST**

**EARL GREY**

**GREEN TEA**

**SELECTION OF HERBAL TEA'S (INCLUDE CAFFEINE FREE OPTONS)**

## **SMOOTHIES**

**A SELECTION OF DIFFERENT SEASONAL FRUIT SMOOTHIES**

**JUICES**

**A SELECTION OF DIFFERENT FRUIT JUICES ON OFFER EVERYDAY:**

**INCLUDES APPLES, ORANGE SHOTS**

**'WAKE ME UP' GINGER SHOT**

**'DEFENCE' GINGER AND TURMERIC SHOT**



# CANAPÉS

## DELICATE CANAPÉS, SERVED COLD/ROOM TEMP

We would recommend 8PP+ for a 1.5 Hour Canapé Reception

### VEGGIE & VEGAN

**CRUSHED AVOCADO WITH RED PEPPER SALSA ON CROSTINI (CRISP TOAST) (V & VE)**

**HUMOUS, BLACK OLIVE & SUN-DRIED TOMATO ON CROSTINI (CRISP TOAST) (V & VE)**

**CARAMELISED RED ONION & GOATS CHEESE ON CROSTINI (CRISP TOAST) (V)**

**ROASTED PEPPERS & FETA ON CROSTINI (CRISP TOAST)(V)**

**GRILLED HALLOUMI & MED VEG ON CROSTINI (CRISP TOAST) (V)**

### MEAT & FISH

**GORGONZOLA CREAM CHEESE, CRISPY BACON & MAPLE SYRUP ON CROSTINI (CRISP TOAST)**

**BRIE, PROSCIUTTO & CRANBERRY ON CROSTINI (CRISP TOAST)**

**SMOKED SALMON WITH CREAM CHEESE ON CROSTINI (CRISP TOAST)**





# LUXURY APPETISERS

**LARGER CANAPÉS, OFTEN SERVED WARM**

We would recommend 6PP+ for a 1.5 Hour Canapé Reception

**CHICKEN BAMBOO SKEWERS WITH SELECTION OF SAUCES,  
MARINADES & GLAZES**

**BBQ SAUCE, JERK SAUCE, PERI PERI SAUCE, CHIMICHURRI SAUCE,  
THAI GREEN SAUCE, TERIYAKI SAUCE, HONEY & MUSTARD SAUCE,  
CHILLI SAUCE, HOMEMADE FRESH NUT FREE PESTO SAUCE**

**HONEY GLAZED BUTCHER CHIPOLATA SKEWERS WITH ROASTED  
SESAME SEEDS**

**GRILLED GYOZA CHICKEN WITH SWEET CHILLI**

**GRILLED GYOZA PORK WITH SWEET CHILLI**

**GRILLED GYOZA VEGETARIAN WITH SWEET CHILLI**



# LUXURY APPETISERS

## LARGER CANAPÉS, OFTEN SERVED WARM

We would recommend 6PP+ for a 1.5 Hour Canapé Reception

**VEGAN SAUSAGES WITH TOASTED SESAME SEEDS (WITH A DRIZZLE OF MAPLE SYRUP)**

**VEGAN ARANCIN BALL WILD MUSHROOM & GARLIC  
VEGAN ARANCIN BALL MED VEG**

**VEGAN TOFU SKEWERS WITH CHILLI SAUCE  
VEGAN TOFU SKEWERS WITH TERIYAKI SAUCE  
VEGAN TOFU SKEWERS WITH BBQ SAUCE**

**VEGAN TOFU SKEWERS WITH JERK SAUCE  
VEGAN TOFU SKEWERS WITH PERI PERI SAUCE  
VEGAN TOFU SKEWERS WITH CHIMICHURRI SAUCE  
VEGAN TOFU SKEWERS WITH THAI GREEN SAUCE**

**VEGAN TOFU SKEWERS WITH TERIYAKI SAUCE  
VEGAN TOFU SKEWERS WITH HONEY & MUSTARD SAUCE  
VEGAN TOFU SKEWERS WITH CHILLI SAUCE  
VEGAN TOFU SKEWERS WITH HOMEMADE VEGAN FRESH NUT FREE  
PESTO SAUCE**

**VEGAN FALAFEL BALLS WITH VEGAN TZATZIKI  
VEGAN ROASTED MED VEG SKEWERS**



# VEGAN LUXURY APPETISERS

**LARGER CANAPÉS, OFTEN SERVED WARM**

We would recommend 6PP+ for a 1.5 Hour Canapé Reception

**YANKIE BALLS BEEF WITH A BOURBON BBQ SAUCE**

**FIRECRACKER BEEF WITH A CHILLI & LIME HOT SAUCE**

**RAGU BALLS BEEF WITH A TOMATO & BASIL SAUCE**

**HOISIN CHICKEN BALLS WITH A HOISIN SAUCE**

**JERK PORK BALLS WITH A JERK SAUCE**

**SWEET & SOUR CHICKEN BALLS WITH A SWEET SOUR SAUCE**

**GREEK LAMB BALLS WITH A TZATZIKI SAUCE**

**CAPRESÉ BAMBOO SKEWERS (V)**

**ARANCINI BALLS WILD MUSHROOM & GARLIC**

**ARANCINI BALLS HAM HOCK & PEA**

**ARANCINI BALLS SMOKED SALMON & CHIVES**

**ARANCINI BALLS BRIE & PROSCIUTTO**

**ARANCINI BALLS MOZZARELLA & CRANBERRY**

**VEGAN SAUSAGES WITH TOASTED SESAME SEEDS (WITH A DRIZZLE  
OF MAPLE SYRUP)**

**VEGAN ARANCINI BALL WILD MUSHROOM & GARLIC**



# STARTERS / GRAZING

## **ANTI PASTI GRAZING PLATTERS**

with Rustic Breads and Olive oil & Balsamic Dip

*Cured Meats, Olives, Sun Blushed Tomatoes, Grilled Courgettes with Torn Mozzarella Balls topped with Fresh rocket.*

## **VEGGIE / VEGAN ANTI PASTI GRAZING PLATTERS**

with Rustic Breads and Olive oil & Balsamic Dip

*Spinach leaves, Artichoke Hearts, Sun Blushed Tomatoes, Roasted Courgettes, Fire Roasted Peppers, Olives topped with Fresh Rocket Leaves.*

*(Vegetarians would be served boards with torn Mozzarella)*

## **ROASTED SPECIALITY CHEESE BOARD**

Our Luxury option for the cheese enthusiast, priced based on your favourite selection of cheeses whether this be the best of British or perhaps something from our European Pals. We all have our favourite which is why we'd like you to have exactly what you wish for. We have partnered with a number of Britain's finest Cheese suppliers to deliver such a delectable treat.



# STARTERS / GRAZING

## RAINBOW GRAZING PLATTER

Mixed Julienne Peppers, Carrot sticks, Cherry tomatoes, Homemade hummus dip/beetroot infused Hummus, Fresh Rustic sourdough bread, Bread sticks balsamic & olive oil dip.

A NUMBER OF UPGRADES ARE AVAILABLE FOR THIS OPTION - SPEAK TO THE TEAM.

## CHILLI CON CARNE NACHOS SHARING PLATTER

A cult following! Our Giant Chilli beef nachos layered with flavourful chilli con carne, sharp cheddar cheese, salsa, guacamole, Sour cream and all things delicious!

## CHILLI CON VEGGIE NACHOS SHARING PLATTER

A cult following! Our Giant Chilli nachos layered with flavourful chilli con carne, sharp cheddar cheese, salsa, guacamole, Sour cream and all things delicious!



# SMOKED & GRILLED

## MEATS

**ROASTED SPECIAL SMOKED BEEF BRISKET**

**ROASTED SPECIAL SMOKED PORK BELLY**

**ROASTED SPECIAL SMOKED BBQ PULLED PORK**

**ROASTED LAMB KOFTA KEBAB**

with a drizzle of Tzatziki

**BUTTERFLIED CHICKEN BREAST**

with a choice of marinades & sauces & Glazes.

## VEGAN

**VIKKI'S VEGAN BANGBANG CAULIFLOWER WINGS (GF & VE)**

**TIM'S VEGAN ZAATAR & ROASTED LEMON ROASTED VEG BRUSCHETTA (VE)**

**MEXICANO VEGAN TOFU/AUBERGINE FAJITAS (VE GF)**

**VEGAN HONEY SOY MUSHROOMS (VE)**

**VEGAN TERIYAKI MUSHROOMS (VE)**

**VEGAN FIRECRACKER TOFU (VE & GF)**

**HOMEMADE FALAFEL WITH HOMEMADE CUCUMBER RIATA (V & GF)**

**BBQ PULLED WILD MUSHROOM, PEPPER & JACKFRUIT. (VE & GF)**



# BRITISH & EUROPEAN SHARING DISHES

## THE ROASTED FEAST

There is nothing better than a Roast Dinner shared with Friends and loved ones! Spending time with family and enjoying a huge variety of delicious options popped in the centre of the table.

We provide all the beautifully Roasted Meats and Vegan options with all the trimmings and lashing of gravy! Some of our clients like to do a Carve at table option in which a guest on each table is nominated to carve the meat at the table for their table mates!

### MEATS & VEGAN MAIN

**ROAST CHICKEN**

**ROAST BEEF**

**SMOKED BEEF BRISKET**

**HONEY GLAZED GAMMON**

**VEGAN 'MEATLESS' MEATLOAF (VE)**

### TRIMMINGS

ROAST POTATOES, YORKSHIRE PUDDINGS, STUFFING, SPROUTS, CARROTS, ROAST PARSNIPS, ROASTED ROOT VEG, SEASONAL GREENS ETC AND LASHINGS OF GRAVY.



# BRITISH & EUROPEAN SHARING DISHES

## **HOMEMADE AWARD WINNING BRITISH BUTCHERS SAUSAGES**

WITH ROASTED GARLIC MASH, CAMELISED ONION & RED WINE JUS.

## **VEGAN SAUSAGES (VE)**

WITH ROASTED GARLIC MASH, CAMELISED ONION & RED WINE JUS.

## **GAMMON**

WITH CAULIFLOWER CHEESE & NEW POTATOES

## **FISH & CHIPS**

WITH MUSHIE PEAS AND TARTAR SAUCE

## **QUICHE**

LORRAINE

SPINACH & ROASTED TOMATO (VE)

## **CORGETTE AND CAULIFLOWER IN A CREAMY VELOUTE SAUCE (VE)**

WITH CRUSHED NEW POTATOES AND GARDEN VEGETABLES

## **VEGAN BALSAMIC MUSHROOM WITH NEW POTATOES (VE)**

## **STRAGONOFF**

BEEF/ CREAMY MUSHROOM (VE)

## **VEGAN BEAN CASSOULET (VE)**





# BRITISH & EUROPEAN SHARING DISHES

## HOTPOTS, STEWS & CASSROLES

BEEF HOTPOT

CHICKEN HOTPOT

IRENE'S IRISH STEW (TIM'S GRANMOTHER)

BEEF CASSEROLE

ROAST CHICKEN CASSEROLE

HUNGARIAN GOULASH

MEATLESS HUNGARIAN GOULASH (VE)

BEAN CASSROLE (VE)

VEGAN LENTIL & CHESTNUT MUSHROOM STEW (VE)

SWEET WINTER VEGETABLE HOTPOT (VE)

SOMERSET STEW WITH VEGAN CHEESE AND PARSLEY MASH (VE)

LENTIL, SWEET POTATO AND CHICKPEA STEW (VE)

## PIES

SHEPHERDS PIE

COTTAGE PIE

STEAK PIE

SLOW ROASTED BEEF BRISKET & ALE PIE

HOMEMADE CREAMY CHICKEN, WILD MUSHROOM AND CHEDDAR CHEESE PIE

FISHERMANS PIE

CHEESE AND ONION (V)

VEGAN SHEPARDS PIE (VE)

VEGAN LENTIL COTTAGE PIE (VE)



# MEDITERRANEAN SHARING DISHES

**BEEF LASAGNE**

**CHICKEN PENNE ARRABIATA**

**BEEF PENNE RAGU**

**BEEF PASTA PUTTINESCA**

**BEEF BOLOGNAISE**

**PASTA PREMIVERA**

**AUBORGNE PARMINAGNA (VE)**

**VEGAN LASAGNE (VE)**

**ROASTED MED VEG PENNE RAGU (VE)**

**RED LENTIL BOLOGNESE (VE)**

**AUBERGINE/ COURGETTE ARRIABIATA (VE)**

**VEGAN PASTA PRIMAVERA (VE)**

**GREEK GYROS**

**GREEK SOUVLAKI**

**MOUSSAKA**

**LAMB, AUBERGINE, VE OPTIONS**



# PAN-ASIAN SHARING DISHES

## **HOMEMADE CANTONESE STYLE CHOW MEIN NOODLES**

CHICKEN/BEEF/PORK/VEG/TOFU

## **HOMEMADE THAI GREEN OR RED CURRY**

CHICKEN/BEEF/PORK/VEG/TOFU

## **KATSU CURRY WITH PANKO COASTED**

CHICKEN/BEEF/PORK/VEG/TOFU

## **HOMEMADE TERIYAKI WITH JAPANESE VEG SLAW**

CHICKEN/BEEF/PORK/VEG/TOFU

## **NASI GORENG (V)**

CHICKEN/BEEF/PORK/VEG/TOFU

## **SWEET AND SOUR**

CHICKEN/BEEF/PORK/VEG/TOFU

## **CHINESE CURRY**

CHICKEN/BEEF/PORK/VEG/TOFU

## **BLACK BEAN SAUCE**

CHICKEN/BEEF/PORK/VEG/TOFU

## **BANG BANG**

CHICKEN/BEEF/PORK/VEG/TOFU

## **SWEET CHILLI**

CHICKEN/BEEF/PORK/VEG/TOFU



# PAN-ASIAN SHARING DISHES

## **KUNG PAO**

CHICKEN/BEEF/PORK/VEG/TOFU

## **HONEY SOY**

CHICKEN/BEEF/PORK/VEG/TOFU

## **RAMEN NOODLE BOWL**

CHICKEN/BEEF/PORK/VEG/TOFU

## **MASSAMAN CURRY**

CHICKEN/BEEF/PORK/VEG/TOFU

## **OYSTER SAUCE VEG STIR FRY**

CHICKEN/BEEF/PORK/VEG/TOFU

## **TEMPURA VEGGIES (VE)**

**VEGAN AUBERGINE OR SWEET POTATO OR CAULIFLOWER KATSU (VE)**

**LENTIL COURGETTE AND CARROT MASSAMAN CURRY (VE)**

**VEGAN RED OR GREEN THAI CURRY (VE)**

**HOMEMADE SUPERFOOD BUDDHA BOWL  
WITH FRESH TENDERSTEM BROCCOLI, BOK CHOI & SMOKED TOFU**

**TUNA BUDDHA BOWL/ POKE BOWLS  
WITH BROWN RICE AND KALE**



# AMERICAN & SOUTH AMERICAN SHARING DISHES

**CHILLI CON CARNE WITH RICE AND NACHOS**

**AWARD WINNING BEEF SMASHBURGERS**  
VARIOUS VARIETIES AND FLAVOURS AVAILABLE

**SOUTHERN FRIED CHICKEN BURGER**

**SOUTHERN FRIED CHICKEN STRIPS**

**HUNTERS CHICKEN**

**FAJITAS - TACOS - BURRITOS - ENCHILADAS**

CHICKEN/ BEEF /PULLED PORK /HALLOUMI/JACKFRUIT/ VEGAN

**HOMEMADE PIMPED TRIPLE MAC & CHEESE CHOICE OF TOPPINGS**

**HOMEMADE CARNE ASADA BOWL**

WITH TORTILLAS, ROMAINE LETTUCE AND RICE

**CAULIFLOWER WINGS (VE)**

**VEGAN CHILLI SIN CARNE (VE)**

**PULLED MUSHROOM (VE)**

**PULLED JACKFRUIT (VE)**



# MIDDLE EASTERN & WORLD

## SHARING DISHES

### **TAGINE**

HOMEMADE SMOKED MOROCCAN LAMB  
HARISSA CHICKEN AND CHICKPEA TAGINE

### **SHAWARMA**

CHICKEN OR LAMB

### **KOFTA FLATBREAD**

LAMB, CHICKEN, VE OPTIONS AVAILABLE

### **FUSION STYLE TIKKA MASALA**

CHICKEN/LAMB/VEGAN

### **FUSION STYLE KORMA**

CHICKEN/LAMB/VEGAN

### **FUSION STYLE JALFREZI**

CHICKEN/LAMB/VEGAN

### **FUSION STYLE ROGAN JOSH**

CHICKEN/LAMB/VEGAN



# VEGETABLES & SIDES

**ROASTED GARLIC & ROSEMARY ROASTIES**

**RICE**

**BASMATI/ STICKY /LONG GRAIN**

**TRIPLE COOKED SKIN ON FRIES**

**MASHED POTATO**

**CELERIAC PURÉE**

**MASHED BUTTERNUT SQUASH**

**A SELECTION OF SEASONAL VEGETABLES SEASONED AND ROASTED IN OUR  
SIGNATURE BLEND OF HERBS AND GARLIC INFUSED OIL.**

**COULD INCLUDE:**

CARROTS PEAS, CABBAGE, SWEETCORN, BROCCOLLI, CAULIFLOWER  
SWEDE, BRUSSEL SPROUTS, COURGETTES, AUBERGINES, BUTTERNUT SQUASH

**BALSAMIC MUSHROOMS (VE)**

**CHARRED RED ONIONS WITH BALSAMIC, PUMPKIN SEED & VEGAN RICOTTA. (VE)**

**SAUTÉED GARLIC GREEN BEANS**

**MAPLE ROASTED BRUSSELS SPROUTS AND BUTTERNUT SQUASH**

**PESTO ASPARAGUS**

**HONEY ROASTED CARROTS**

**CAULIFLOWER CHEESE**

**CREAMY POTATOES AU GRATIN**



# **SALADS**

**GREEK SALAD**

**HEIRLOOM TOMATO SALAD**

**ROASTED TOMATO BULGAR WHEAT SALAD**

**ASIAN CUCUMBER MIRIN SALAD (GARLIC, GINGER, CHILLI, MIRIN & SOY)**

**CREAMY SLAW**

**FRAGRANT JAMAICAN RICE SALAD**

**MEXICAN BEAN SALAD WITH A CHIPOTLE & CORIANDER DRESSING**

**EPIC SUMMER SALAD - CUCUMBER, HERITAGE TOMATOES, SPINACH, MANGO, AVOCADO,**

**FETA, POMEGRANATE, RED ONION, MINT, BASIL & CORIANDER**

**ROASTED BEETROOT & THYME SALAD**

**ALLOTMENT SALAD - PEAS, ASPARAGUS, BROCCOLI, RADISH, LEEKS, POINTED CABBAGE,**

**SLICED POTATOES, BOUND IN A VINGARETTE DRESSING**

**CAESAR SALAD**

**NOT A WALDORF SALAD (NOT NUTS)**

**AVOCADO SALAD - AVOCADO, CORN, CHERRY TOMATOES, & RED ONION WITH A LEMON**

**DRESSING.**

**ITALIAN TOMATO & CUCUMBER SALAD - TOMATO, RED ONION, CUCUMBER, MINT,**

**ASIAN SLAW - SHREDDED ASIAN VEGETABLES, CABBAGE, SOY MARINADE.**





# **SALADS**

**AMAICAN SALAD - COCONUT MANGO, PINEAPPLE SALAD.**

**BROCCOLLI, TOMATO & FETA SALAD**

**TABBOULEH**

**GARLIC & WHITE WINE MUSHROOM SALAD TOPPED WITH CHIVES**

**MUSHROOM RICE SALAD**

**COWBOY RICE SALAD - BROWN RICE, CORN, DICE PEPPERS, PARSLEY & CORIANDER,**

**TOMATOES, RED ONION, BLACK BEANS OR KIDNEY BEANS**

**MEXICAN STREET SALAD WITH RED RADISHES & CHILLI.**

**SESAME & CHILLI SPINACH SALAD - WITH RED ONION & BALSAMIC VINAIGRETTE**

**BUTTERBEAN SALAD WITH FRESH BASIL PESTO & TOMATO.**

**SPINACH, PESTO & PARMESAN ORZO SALAD**

**ICEBERG SALAD WITH CROUTONS & RANCH**

**MACARONI SALAD WITH DILL PICKLES, RED ONION, CELERY, MAYO, SOUR CREAM, & DIJON**

**MUSTARD & CHIVES.**

**CORONATION CHICKEN SALAD**

**CALIFORNIAN SALAD WITH TOASTED PINE NUTS**

**EDAMAME BEANS & A CITRUS DRESSING**

**MUSTARDY BEETROOT & LENTIL SALAD WITH ROCKET & EXTRA VIRGIN OLIVE OIL**



# SALADS

**RED CABBAGE & APPLE COLESLAW**

**SUPERFOOD SALADS WITH MIXED GRAINS, SUN BLUSHED TOMATOES, BLACK OLIVES,  
ROCKET, CUCUMBER.**

**+ SPRING SALAD, BABY GEM LETTUCE, PETIT POI'S, ASPARAGUS, GOAT CHEESE, MINT,  
LEMON ZEST & JUICE,**

**CORONATION CHICKEN SALAD**

**CALIFORNIAN SALAD WITH TOASTED PINE NUTS**

**QUINOA & MANGO SALAD**

**ROASTED CAULIFLOWER SALAD**

**TOMATO & BASIL RICE SALAD**

**CRUNCHY BULGAR SALAD WITH RADISH,**

**EDAMAME BEANS & A CITRUS DRESSING**

**LENTIL SALADS WITH TAHINI, CARROT, COURGETTE & PUMPKIN SEED**

**SRIRACHA & LIME MAYO POTATO SALAD**

**WATERMELON, HERITAGE TOMATO & FETA WITH CHOPPED MINT SALAD**

WE HAVE AN ACCUMULATION OF DIFFERENT SIDES AND SALADS, SPANNING ACROSS EVERY  
CONTINENT AVAILABLE. PLEASE ASK TO SEE OUR FULL SALAD SECTION.



# DESSERTS & SHARING DESSERTS

**PIMPED TRIPLE CHOCOLATE GOOEY CHOCOLATE BROWNIES OR  
BLONDIES (V)**

**MILLIONAIRE SHORTBREAD (V)**

**ROCKY ROAD (V)**

**CARAMEL BISCUIT BAR (V)**

**LEMON DRIZZLE (V)**

**CARROT & ORANGE CAKE (V)**

**CHOCOLATE FUDGE CAKE (V)**

**HOMEMADE SEASONAL CRUMBLE SERVED  
WITH VANILLA CUSTARD**

**PIMPED HOT MINI DOUGHNUTS**

**BELGIAN WAFFLE WITH A SELECTION OF TOPPINGS**



# EVENING SNACKS & LITE BITES

## WOOD FIRED PIZZAS

WE HAVE A HUGE RANGE OF PIZZA FLAVOURS; FROM YOU'RE FIRM FAVOURITES TO INNOVATIVE NEW STYLES AND FLAVOURS. (SEE OUR PIZZA MENU FOR MORE FLAVOURS)



## SOUTHERN FRIED CHICKEN TENDERS & FRIES

A SELECTION OF SAUCES, TOPPINGS AND GLAZES AVAILABLE.

## TACOS/FAJITA WRAPS

A CELEBRATION OF MEXICAN STREETFOOD OPTIONS TO KEEP THE PARTY GOING.

## BBQ PULLED PORK ROLLS

## YORKSHIRE PUDDING WRAPS

BEEF/CHICKEN/LAMB/PORK/VEGAN

## PIMPED HOT DOGS

A SELECTION OF SAUCES, TOPPINGS AND GLAZES AVAILABLE.

## WOOD FIRED BACON ROLLS

SERVED WITH A SELECTION OF CONDIMENTS

## LOADED FRIES/ WEDGES

CHILLI CON CARNE WITH CHEESE

BACON, SOUR CREAM, CHEDDAR AND CHIVE

BEEF BRISKET, EXTRA MATURE CHEDDAR AND JUS.

SHEEZE & HAM (VE)

## SANDWICHES/PANINIS

VARIOUS FLAVOURS AVAILABLE INC G/F & VE OPTIONS



# **EVENING SNACKS & LITE BITES**

**FRITTATA**

**FALAFEL BALLS**

**ONION BHAJIS**

**SAMOSAS**

**SPRING ROLLS**

**GYOZAS**

**BAO BUNS**

**CORNISH PASTIES**

**SAUSAGE ROLLS**

**MINI CORNISH PASTIES**

**MINI BEEF PASTIES**

**CHICKEN BAKES**

**PIMPED HOTDOGS**

**PANINIS**

**HOMEMADE GOLDEN VEGETABLE SOUP.**

**LAMB KOFTA FLATBREADS**

**ALL EVENING SNACKS AND LIGHT BITES SERVED WITH ACCOMPANYING  
SAUCES/ CONDIMENTS**

