



**ROASTED
CATERING**



FESTIVAL 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.

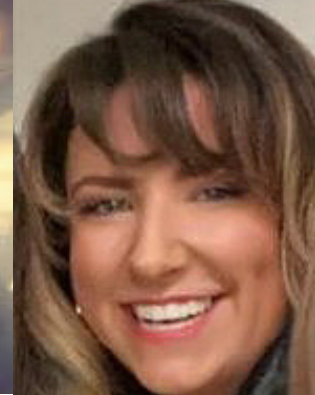
The team have an excellent reputation for providing our services to some of the most famous Cooking & Baking shows on TV. We've had the pleasure of meeting and cooking for a number of our heroes over the years.

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.

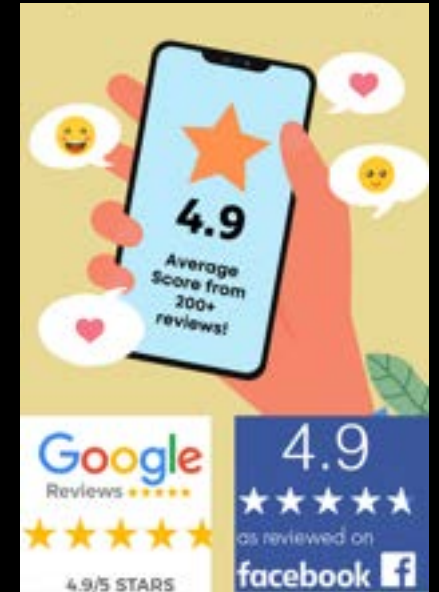
Our Feasting Menu is a culmination of dishes that are crafted from a lifetime of passion and skill from our team of experts. We take pride in specializing in a wide range of cuisine types, including European, Pan Asian, American/South American Inspired Dishes, and even some taste sensations from the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

A Festival 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. The concept is based around having multiple food trucks, food stations etc operating at the same time to offer various cuisines. Many of our clients are doing this for main meals to break from the boring sit down Plated Wedding Breakfast.

This is restaurant grade food or above being served by some of the most talented Chefs and Foodies. The quirky Food Trucks and Mobile Kitchens are custom built to be capable of feeding thousands of people in a day so the throughput and speed of service ensures people can eat when they want to and keep the party going.

Many clients do this alongside great music, bars and other entertainment to recreate the chilled out vibes of a festival yet having high quality food.

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.

One of the key benefits of a Festival 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.



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**

