

CATERING OPTIONS – Organic Buffet



CORPORATE FINGER BUFFET (cold)

£12.50 per head

will include vegetarian options:

Mini Toad in the Hole & English Mustard
Chicken Breast Skewer Marinated in Ginger; Chilli & Soy Sauce
Roast Beef Skewer with Bearnaise Sauce; Courgette, Mozzarella & Pesto skewer
Smoked Trout with Horseradish and Smoked Salmon & Cream Cheese on Rye Bread
Brie & Cranberry, Goat Cheese, Beetroot on Pumpkin & Sesame Seeded Cracker
New Potato Roasted in Garlic, Smoked Paprika & Olive Oil
Spicy Courgette, Garlic, Chilli & Fresh Red Peppers
Vegetarian Mini Toad in The Hole & English Mustard
Mini Parmesan Biscuits with Thyme & Black Pepper
Quiche - Courgette & Cheddar; Sweet Red Pepper & Cheddar; Onion & Feta
Mini Sandwiches - Spicy Avocado; Chicken Salad; Cheddar & Chutney
Cakes - Lemon & Poppy Seed; Apple & Cinnamon

SOUP LUNCH

£10.50 per head

Spicy Butternut Squash; Leek & Potato; Broccoli & Stilton
Selection of bread & butter
Cakes – Lemon & Poppy Seed; Apple & Cinnamon; Banana & Walnut

HOT BUFFET LUNCH with Dessert

£17.50 per head

Chicken Tagine with Dates, Olives, Coriander, Cumin, Ginger & Chickpeas - served with Couscous & Coriander

Chicken Curry with Coconut milk, Red onion, Courgette, Mushroom, Spring onion, Red curry paste, served with rice

Beef Bourguignon with Red Wine, Beef, Smoked Bacon, Shallots, Mushroom, Onion, Garlic, Bay Leaf & Thyme
- served with Celeriac Mash & Creamy Mash Potato

Goan Fish Curry with White Fish, Onion, Garlic, Coriander Seeds, Cumin Seeds, Dried Chilli, Coconut milk, Ginger & Tomato - served with rice

Hunter's Chicken with Onion, Garlic, Red Wine, Tomato, Olives, Bay Leaves, Rosemary & Anchovy
- served with a Creamy Mash Potato

Beef Chilli with Peppers, Mixed Beans, Tomatoes, Sweetcorn, Onion & Garlic - served with rice

Vegetarian Tagine with Aubergine, Green Peppers, Dates, Olives, Coriander, Cumin, Ginger & Chickpeas
- served with Couscous & Fresh Coriander

Vegetarian / Vegan Spicy Roasted Butternut Squash & Red Lentils with Roasted Butternut Squash, Garlic, Onion, Tomato, Chilli Flakes, Turmeric, Coriander, Cumin & Ginger

Goan Vegetable Curry with Cauliflower, Green Peppers, Onion, Garlic, Coriander Seeds, Cumin Seeds, Dried Chilli, Coconut Milk, Ginger & Tomato – served with rice

Vegetarian / Vegan Chilli with Red Peppers, Mixed Beans, Tomatoes, Sweetcorn, Onion & Garlic - served with rice

Vegetarian Stuffed Sweet Red Pepper with Red Peppers, Feta & Cheddar Cheese

Vegetarian Mushroom Stroganoff with Celery, Onion & Sourcream - served with rice

*All Dishes are Served with a Green Leaves Salad, Grated Carrot & Courgette, Parsley & Mint
and A Selection White & wholemeal of bread*

DESSERTS

Cakes:- Lemon & Popp, Apply & Cinnamon, Banana & Walnut

Chocolate Roulade with whipped cream and a blackberry coulis

Strawberry Eton Mess with blackberry coulis

Fruit Salad

Local Cheese Platter

*Minimum of 15 people
Delivery charge of £15.00*

All costs subject to VAT (as at April 2017)