

Hammonds Catering Services

About our Services

Hammonds Catering Services has a reputation for providing a professional service. We pride ourselves on our ability to achieve high standards of food display and quality whilst maintaining an efficient reliable service.

We believe quality is paramount in everything we do and endeavour to produce all our food to a very high standard. A wide range of meats and sandwich fillings are produced on site using 100% meats and fresh produce with no added preservatives etc. Salads and bread products are purchased locally on a daily basis to ensure optimum freshness.

We have proved that it is possible to supply quality food and good customer service at a price that our customers will consider to be good value for your money

Current Operations

- Outside Catering Service – weddings, christenings, parties, funerals etc.
- Corporate Buffet Service- Meetings, training seminars, corporate entertaining, and product launches etc.
- Tea & Coffee Service
- Daily Fresh Food Sandwich/ Snack Trolley Service supplied to offices and companies in the Telford area.
- Waitress Service – experienced waiting-on staff available.
- Cold Drinks Service – full range of alcoholic and non-alcoholic drinks available with glass hire.
- Catering Equipment Hire Service
- Event catering – barbecues, hog roasts etc.

About our Menus

Our menus are regularly reviewed to ensure that we are providing a good variety of products within each menu, whilst offering a 'Value for Money' service.

We have outlined some set menus, which should be suitable for most occasions. The menu choice is entirely yours and may be altered to add or exclude items as required. If you have any dietary requirements we will be pleased to accommodate your wishes and provide a suitable menu.

If after reading through the enclosed menus you wish to speak to our Menu Co-ordinator we will be pleased to work with you to design the most suitable buffet for your particular occasion and to accommodate your preferences and budget.

If you require staff on-site to serve and ensure the smooth running of the event our waitress service is available at £14.00 per hour per waitress (service available for numbers in excess of 30 people).

All prices quoted include the provision of disposable plates, cutlery, glasses, serviettes etc. China crockery, glasses & stainless steel cutlery can be supplied with a service charge of 22p per item to cover the cleaning costs.

- All prices quoted are subject to VAT

Minimum Orders

To aid the cost effectiveness of our business it has become necessary for us to apply a minimum order on numbers for each buffet. In most cases this is 20 people unless stated otherwise on the menu. Below minimum orders can be accepted but it may be necessary to apply a small delivery charge.

Ordering Procedures

To place a buffet order please contact our buffet coordinator who will discuss with you the menus and your requirements and will then go on to make all the necessary arrangements.

Tel: 01952 582969
Fax: 01952 583862
Email: info@hammondscatering.co.uk

After placing your order a confirmation letter will be forwarded to you along with a detailed invoice. If you need to make any alterations to your order this can be done by calling our office on the above number. We always endeavour to supply you with the items requested, however occasionally if a certain product is not available it may be necessary to make a substitution with a similar product.

Notice Required/ Late Bookings

To ensure that we can accept your booking and to be able to accommodate your selected delivery time we advise that you give us as much notice as possible. We will always try to accommodate late bookings i.e. less than 7 days notice but heavy workloads may have an affect on the time we can deliver the buffet.

Payment Terms

On placing your order a deposit of 30% will be required in order to secure the booking. A further 30% deposit will be required one month before the event and the balance must be paid 7 days prior to the event. Payment can be made by cash, cheque (please allow 7 working days for clearance), debit card or credit card. No charge will be made for payment by maestro, solo or visa debit card however a charge of 3% to cover bank charges will be applied to all orders being paid by credit card.

Complaints Procedure

If you encounter any problems with an order, no matter how small, please notify our office immediately on receipt of the buffet and we will do everything possible to rectify the situation straight away. All feedback from our customers is acted upon and very much appreciated.

Delivery/ Collection Procedures

We recommend that delivery of the buffet is planned for at least 30 minutes prior to your guests arriving. The food will be delivered and laid out – please ensure that sufficient tables are available to accommodate the food. If required, at a small extra charge of £2.00, the buffet tables can be lined with disposable banquet roll.

A fluorescent label containing information regarding the time your buffet was despatched and the time the food must be consumed by will accompany your order. Food must be consumed within 4 hours of the despatch time unless it is being kept under the correct refrigerated conditions.

The collection of all platters, baskets etc will be undertaken the following day at a time to suit. Please ensure that all the equipment including all foil platters and baskets are ready for collection – any missing or damaged items will be charged for at the full replacement cost. If the items are not available for collection at the arranged time the customer will need to make arrangements for the equipment to be returned to us as soon as possible.

Delivery Charges

Subject to minimum numbers, there will be no charge made for deliveries in the Telford/ Shrewsbury area. For orders outside of this area a delivery charge may need to be applied subject to the numbers being catered for and the chosen menu. Please ask our buffet coordinator for a quote.

Fillings for Sandwiches & Rolls

Only 100% meats are used for all our fillings and are cooked daily on site. In addition we prepare all our own sandwich fillings in order to offer a varied and interesting range, and purchase fresh salad daily to ensure optimum freshness of our products. We offer a choice of fillings from our Regular and Luxury ranges

Regular Fillings

- Turkey & Salad
- Turkey, Stuffing & Cranberry Sauce
- Tandoori Chicken with Yoghurt & Cucumber Salad
- Chicken & Ham (with mayonnaise)
- Chicken & Sweetcorn (with mayonnaise)
- Coronation Chicken
- Chinese Chicken
- Mexican Chicken
- Sweet Chilli Chicken
- Honey Roast Chicken
- Beef & Mustard or Horseradish
- Beef Salad
- Beef & Onion
- Pork, Stuffing & Apple Sauce
- Pork Salad
- Ham
- Ham with Mustard or Tomato
- Ham Salad
- Ham & Coleslaw
- Ham & Cheddar Cheese
- Ham, Cheese & Pickle
- B.L.T (with mayonnaise)
- Bacon & Egg (with mayonnaise)
- Pate & Tomato
- Sausage & Pickle/ Mustard
- Red Leicester, Onion & Celery (with mayo)
- Cheddar Cheese & Onion
- Cheddar Cheese & Pickle
- Cheddar Cheese & tomato
- Cheddar Cheese Salad
- Cheddar Cheese & Coleslaw (with mayo)
- Cheddar Cheese, Onion & Salad Cream
- Cheese & Tomato Salsa
- Cheesy Egg
- Salad & Coleslaw (with mayonnaise)
- Mixed Salad
- Egg Salad
- Egg & Tomato
- Egg & Cress
- Soft Cream Cheese & Cucumber
- Tuna Salad
- Tuna & Sweetcorn (with mayonnaise)
- Tuna & Cucumber
- Tuna, Peppers & Red Onion
- Tuna & Egg
- Pink Salmon & Cucumber

Luxury Fillings

- Turkey Breast & Salad
- Chicken Breast & Leafy Salad
- Chinese Chicken & Hoi Sin Sauce
- Turkey, Stuffing & Cranberry Sauce
- Tandoori Chicken, Yoghurt Dressing & Cucumber
- Beef, Cream Cheese, Watercress & Horseradish
- Beef, Tomato & Horseradish Sauce
- Beef Salad & Pickled Gherkin
- Pork, Stuffing & Apple Sauce
- Garlic Sausage, Cream Cheese & Coriander
- Ham Stilton, Lettuce & Tomato
- Ham, Tomato & Basil
- Ham Salad & Garlic Mayonnaise
- Ham, Cream Cheese, Tomato & Coriander
- Ham, Pineapple, Cream Cheese & Watercress
- Bacon, Avocado, Tomato & Mayonnaise
- Bacon, Soft Cheese, Lettuce, Tomato & Basil
- Pate, Red Apple & Ploughman's Pickle
- Pate & Green Leafy Salad
- Cheddar Cheese, Tomato, Spring Onion & Pickle
- Brie & Black Grape
- Stilton Cheese & Salad
- Mature Cheddar, Tomato & Coriander
- Red Leicester, Cream Cheese, Horseradish & Basil
- Soft Cheese & Strawberries
- Roasted Vegetables
- Cream Cheese, Tomato, Pesto & Basil
- Tuna, Egg & Salad (with mayonnaise)
- Prawns in Seafood Sauce & Salad
- Prawns & Avocado in Seafood Sauce
- Red Salmon & Cucumber
- Smoked Salmon & Herb Salad
- Smoked Salmon, Soft Cheese & Watercress
- Prawns & Smoked Salmon Salad

Menu A - Finger Buffet

Platters of Sandwiches & Rolls with regular fillings, accompanied by the following savoury products:

Menu A1 - £3.50

Sausage rolls
Spicy chicken wings
Quiche
Sausages on Sticks
Potato Skins filled with Red Leicester,
Spring Onion & Celery (v)
Pizza Slices (v)
Cheese & Onion Goujons (v)
Curry Potato Bites (v)

Potato Crisps.

Menu A2 – Finger Buffet £3.95

Sausage Rolls
Savoury Picnic Eggs
Chicken Drumsticks
Quiche slices
Potato Skins filled with Red Leicester
Cheese, Spring Onion & Celery (v)
Vegetable Pakoras (v)
Vegetable Puffs (v)
Sausages on Sticks
Cheese, Pineapple & Grapes on Sticks (v)

Potato Crisps
Peanuts

Menu B– Finger Buffet £4.75

Platters of Sandwiches, Rolls, Foccacia Breads and Ciabatta Breads with regular fillings:

Menu B1

Sausage Rolls
Pork Pie
Spicy Chicken Wings
Chicken Drumsticks
Cocktail Sausages
Savoury Picnic Eggs
Vol au Vents – Chicken & Bacon
Potato Skins with Red Leicester, Spring
Onion & Celery (V)
Cheese, Pineapple & Grapes on sticks (v)
Vegetarian Puffs (v)
Indian Savouries (v)
Breaded Mushrooms (v)
Breaded Onion Rings (v)

Pickled Onions
Potato Crisps
Peanuts
Tortilla chips with a salsa dip

Menu B2

Breaded Chicken Goujons
Bacon & Cheese Straws
Sausage Rolls
Vol au Vents – Chicken Coronation
Chicken Satay
Quiche slices
Vol au Vents with Prawns
Spinach & Feta Goujons (v)
Potato & Feta Pockets (v)
Cheese, Pineapple & Grapes (v)
Breaded Mushrooms (v)
Onion Rings (v)
Nachos served with Jalapenos and a spicy
mexican dip (v)

Pickled Onions
Potato Crisps
Peanuts
Mini Poppadums

Menu C - Finger Buffet £6.15

Platters of Sandwiches, Rolls, Foccacia Breads and Ciabatta Breads with regular and luxury fillings:

Menu C1

Sausage Rolls
Pork Pie
Breaded Chicken Goujons
Spicy Sausages with Mango Dip
Vol au Vents – Cranberry chicken
Quiche slices
Indian Savouries with a Yoghurt Dip (v)
Potato Skins with Red Leicester Cheese,
Celery and Spring Onion (v)
Onion Rings (v)
Breaded Mushrooms (v)
Thai Seafood Dim Sum
Breaded Scampi
Breaded Lobster Tails
Bread Sticks with savoury dips

Selection of pickles and olive
Potato Crisps
Sweet Thai chilli Crisps
Peanuts
Tortilli Chips with Tomato Salsa dip

Menu C2

Chicken Goujons with Tomato Salsa Dip
Chicken Satay
Spicy Chicken Wings
Savoury Picnic Eggs
Vol au Vents – Chicken Coronation
Pizza Slices
Cheese, Pineapple & Grapes (v)

Cajun Onion rings (v)
Vegetable Sticks served with Dips (v)
Japanese Breaded Prawns with Sweet
Chilli Dip.
Chilli Prawn Filos
Smoked Salmon served on wholemeal bread
Vol au Vents with Prawns

Nachos served with Jalapenos and a spicy
mexican dip (v)
Selection of Pickles and Olives
Potato Crisps
Tandoori Masala Poppadoms
Peanuts

Menu D – Luxury Finger Buffet - £9.65

- Menu includes a selection of sandwiches, rolls and/or Continental Breads with Regular and Luxury Fillings.
- Served with Potato Crisps, Peanuts, Tortilla Chips with a Spicy Tomato Dip, Mini Poppadoms and a selection of Pickles and Olives

Main Menu Choices

Chicken Breast Goujons served with a Salsa Dip
Hot & Spicy Chicken Wings
Chicken Drumsticks
Sausage Rolls
Traditional Pork Pie
Bacon & Cheese Straws
Savoury Picnic Eggs
Pate Served on Savoury Biscuits
Vol-au-Vents filled with Chicken & Smoked Bacon.
Vol au Vents filled with Coronation Chicken

Filled Potato Skins

Red Leicester Cheese, Spring Onion, Celery & Mayonnaise
Coronation Chicken

Savoury Sticks

Cheese, Pineapple & Grapes
Salami, Cheese & Tomato
Chicken Satay

Breaded Mushroom with a Garlic Dip
Breaded Cajun Onion Rings
Spinach & Feta Goujons
Vegetable Sticks served with dips
Bread Sticks served with a Cheese & Chive Dip
Celery filled with Stilton Cheese
Indian Savouries – Onion Baajis, Pakoras, Vegetable Samossas served with a Yoghurt, Cucumber, & Mint Dip
Nachos with jalapenos and a spicy Mexican dip

Thai Seafood Dim Sum
Scampi/ Lobster Tails served with Tartar Sauce
Plaice Goujons served with Tartar Sauce
Vol-au-Vents filled with prawns
Filo pastry Baskets filled with Fresh Salmon
Japanese Breaded Prawns with a sweet chilli dip
Chilli Prawns in Filo Pastry
Smoked Salmon served on Wholemeal Bread
Prawn & Sesame Seed Toast

Cheeseboard

Cheese Board with a selection of English & Continental Cheese

Desserts

Fresh Fruit Platter
Fresh Fruit Salad served with cream
Selection of Small Cakes - Petit Fours, Chocolate Cups, Mini Fruit Tartlets etc
Gateaux served with cream
Cheesecake served with cream

No. of People	Main Menu Choices	Dessert Choices	Cheeseboard
20-40	25 items	2	Included
Over 40 people	all of menu	3	included

Nibbles/ Canapés (No sandwiches or rolls included)

Regular Canapé Menu E1

Cocktail Sausage Rolls
 Savoury Picnic Eggs
 Mini Quiche
 Mini Pizza
 Bacon & Cheese Straws
 Chicken Goujons & Salsa dip
 Sausages on Sticks
 Vol au Vents – Coronation Chicken
 Vegetable Sticks with Dips
 Bread Sticks with Dips
 Mini Indian Savouries
 Tomato & Mozzarella Crostini
 Cheese & Tuna Crostini
 Potato Skins filled with Red Leicester, Spring Onion & Celery
 Vegetarian Puff Pastry Selection
 Cheese, Pineapple & Grapes

No. Per person	Price	No. Per person	Price	No. Per person	Price
3	£1.20	5	£1.80	7	£2.55
4	£1.50	6	£2.20	8	£2.90

Luxury Canapé Menu E2

Liver pate served on savoury biscuits with a fruity pickle
 Peach slices and stilton cheese wraps in Parma ham
 Vegetable sticks & bread sticks served with dips
 Mini spiced sausages served with a mango dip
 Mini Vol au vents filled with Prawns
 Feta Cheese, Olives and Cherry Tomato Sticks
 Rare Beef, cream cheese, watercress and horseradish wheels
 Chicken Satay on sticks
 Cumberland Sausage with a tomato salsa dip.
 Mini Wraps filled with tandoori chicken & a yogurt and mint sauce
 Mini Crostini – with various toppings:
 Tomato, Basil & Mozzarella
 Blue cheese & spinach
 Tomato, Feta and Olives
 Tomato, peppers and basil pesto
 Smoked Salmon, Cream Cheese, Horseradish and watercress
 Salami & Ricotta
 Brie, Basil & Pine nuts
 Mini Indian savouries with a yogurt and mint dip
 Japanese breaded prawns with a sweet chilli dip
 Chilli Prawn Filos with a sweet chilli dip
 Smoked Salmon Canapés
 Mini cakes - Meringues, Cheesecakes, Chocolate Cups, Mini Fruit Tartlets
 Fresh Fruit Skewers

No. Per person	Price	No. Per person	Price	No. Per person	Price
3	£1.65	5	£2.65	7	£3.70
4	£2.15	6	£3.20	8	£4.20

- All prices are subject to Vat.

Knife & Fork Buffets

Menu F1 - £4.75

Freshly Carved Ham served with English Mustard
Cheese Board with a selection of English and Continental Cheeses served with Grapes

Traditional Pork Pie
Freshly Baked Sausage Rolls

Mixed Salad
Coleslaw

Pickled Onions
Ploughman's Pickle

White and Wholemeal French Stick served with butter.
Savoury biscuit for Cheese

Menu F2 - £6.65

Cold Meat Platters:

Ham served with English Mustard
Turkey Breast served with Cranberry Sauce
Leg of Pork served with Apple Sauce
Silverside of Beef served with Horseradish Sauce
Selection of Continental Meats

Traditional Pork Pie
Freshly Baked Sausage Rolls
Scotch Eggs and Picnic Eggs
Vegetarian Quiche

Cheese Board with a selection of English and Continental Cheeses
Grapes
Celery Sticks
Cherry Tomatoes
Olives

Salads – (see salad menu)

Pickles – Onions, Beetroot, Gherkin, Ploughman's Pickle etc.

Selection of Breads – French Sticks (white and wholemeal), Ciabatta Bread, Focaccia Bread
etc

Savoury Biscuits for Cheese

Menu F3 - £8.95

Cold Meat Platters:

Ham served with English Mustard
Turkey Breast served with Cranberry Sauce
Leg of Pork served with Apple Sauce
Silverside of Beef served with Horseradish Sauce
Continental Meats

Sausage Rolls & Savoury Eggs
Chicken Breast Goujons served with a tomato salsa dip
Quiche Slices – quiche lorraine, cheese & broccoli, vegetable etc.
Potato Skins with a selection of fillings
Indian Savouries served with a yoghurt, cucumber and mint dressing
Japanese Breaded Prawns
Scampi & Lobster Tails served with tartar sauce
Smoked Salmon served on wholemeal bread
Salads – Choice of salads (see salad menu)
Pickles – Onions, Beetroot, Gherkin, Red Cabbage, etc.
Selection of Breads – French Sticks (white and wholemeal), Ciabatta Bread etc
Selection of Crisps, nut and other savoury nibbles

Desserts - see below

Menu F4 - £9.95

Fresh Salmon – medallions of salmon served on a bed of mixed leaves
Prawns served in a light mayonnaise dressing
Plaice Goujons, Scampi & Lobster Tails served with tartar sauce
Smoked Salmon served on wholemeal bread
Thai Seafood Dim Sum
Chilli Prawn Filos
Japanese Breaded Prawns with a sweet chilli dip.
Quiche Slices
Chicken Goujons with a Tomato Salsa dip
Chicken Satay
Breaded Mushrooms with a garlic dip
Cajun Onion Rings
Indian Savouries served with a yoghurt, cucumber and mint dressing
Potato Skins with a selection of fillings
Salads – Choice of salads (see salad menu)
Pickles – Onions, Beetroot, Gherkin, Red Cabbage, Olives etc.
Selection of Breads – French Sticks (white and wholemeal), Ciabatta Bread etc
Selection of Crisps, nut and other savoury nibbles

Dessert – see below

Desserts (choose from the following desserts)

Fruit Cheesecake
Gateaux
Fresh Fruit Platter
Fresh Fruit Salad
Selection of Mini Cakes & Pastries
Apple Pie or Apple Strudel & Cream
Cheese & Biscuits

Menu G –Luxury Buffet - £13.25

Main Course

Real' Traditional ham served with Mustard
Leg of Pork served with Apple Sauce
Silverside of Beef served with Horseradish Sauce
Roast Chicken or Turkey served with Cranberry Sauce
Continental Meats

Sliced Tandoori Chicken –served with Yoghurt, Cucumber & Mint Dressing.
Seasoned Chicken Drumsticks
Chicken Breast Goujons served with a tomato salsa dip

Fresh Salmon – medallions of salmon served on a bed of mixed leaves with King Prawns
Prawns served in a light mayonnaise dressing
Plaice Goujons, Scampi & Lobster Tails served with tartar sauce
Smoked Salmon served on wholemeal bread
Vol-au-Vents filled with Prawns
Japanese Breaded Prawns
Thai Seafood Dim Sum
Chilli Prawn Filo
Prawn Toast

Quiche - Quiche Lorraine, Cheese & Broccoli, Vegetable etc.
Traditional Pork Pie
Indian Savouries – Onion Baajis, Pakoras, Samosas etc. served with a
Yoghurt, Cucumber, & Mint Sauce
Selection of Savouries on Sticks - Chicken Satay, Cheese, Pineapple & Grapes,
Cheese, Tomato & Salami, Ham & Melon etc.
Breaded Mushrooms & Onion Rings with a Garlic Dip
Potato Skins with a selection of fillings
Vegetable Sticks & Bread Sticks served with a selection of dips

Salads

Salads – Selection of Freshly Prepared Salads – see salad menu
Selection of Breads – French Sticks (white and wholemeal), Ciabatta Bread,
Focaccia Bread etc
Pickles – Pickled Onions, Beetroot, Ploughman's Pickle, Olives etc

Desserts

Fruit Cheesecake & Cream
Selection of Gateaux & Cream
Fresh Fruit Platter
Fresh fruit Salad & Cream
Apple Pie or Apple Strudel & Cream
Selection of Small Cakes –
Petit Fours, Mini Tarts, Chocolate Cups, Mini Pastries etc

Cheese & Biscuits

Cheese Board with a selection of English & Continental Cheeses,
accompanied by Celery Sticks, Cherry Tomatoes & Grapes

No. of People	Main Menu Choices	Salad Choices	Dessert Choices	Cheese & biscuits
20-40	18 items	Select 4	2	Included
Over 40 people	all of menu	Select 6	4	included

Hot Food Menus

All our hot food is freshly prepared at our production unit by experience staff using only the freshest quality products. A heated serving unit will be supplied for the food to be displayed and served from. Staff can be hired to serve the food and clear away etc at a cost of £14.00 per waitress per hour. Not only will they take care of the serving of the food but they will help to ensure that the event runs smoothly. The food will remain hot for several hours but to enjoy the food at its best we recommend that the food is served as soon as possible after it has been delivered.

- A selection of desserts are available – please refer to desserts menu at end of brochure.
- Minimum order for hot food is 40 people
- Discounts available for numbers in excess of 100.

Prices

Starters £3.75

Main Courses £8.00

Desserts from £2.00

SPECIAL OFFERS

STARTER & MAIN COURSE	£10.95
STARTER, MAIN COURSE & DESSERT	£13.00
MAIN COURSE & DESSERT	£ 9.75

Starters

HS1

Avocado served with Feta Cheese & Olives accompanied by a leafy salad.

HS2

Avocado with prawns in a seafood sauce accompanied by a leafy salad

HS3

Homemade Tomato & Basil Soup

HS4

Homemade Mushroom and Parsley Soup.

HS5

Stuffed Peppers – colourful peppers stuffed with a typically Greek rice & herb filling.

HS6

Fresh Asparagus and Traditional Ham oven baked in a Mature Cheddar Cheese Sauce.

HS7

Baked Aubergine slices topped with Tomato, Mozzarella Cheese & Basil

HS8

Stuffed Mushrooms - Large mushroom filled with fresh herbs, cheese and garlic.

HS9

Fresh Salmon oven baked with White Wine and Herbs served with a leafy salad.

- All starters will be accompanied by a selection of breads and butter.

Hot Food Menus

Main Courses

All our dishes are prepared by Hammonds Catering using only locally sourced fresh ingredients.

HM1

Roasts - chicken, turkey, pork, beef or lamb.

Served with roast potatoes, creamed potatoes, fresh vegetables and a selection of sauces/ relishes.

HM2

Chicken stuffed with Bacon & Mushroom

Served in a rich tomato sauce.

HM3*

Beef Lasagne – made with prime beef steak. Layered bake with pasta, bolognaise sauce and rich cheese sauce.

HM4 *

Chilli con Carne made with beef steak, medium spiced with fresh chillies and spices.

HM5 *

Chicken Balti Curry (medium strength). Accompanied by Nan Bread and a selection of relishes and pickles.

HM6

Chicken & Peppers (mild) – Pieces of chicken breast served with red and green peppers in creamy tomato & paprika Sauce

HM7

Tagine of Lamb – Moroccan style dish with diced leg of lamb served in a aromatic mildly spiced sauce with apricots. Served with Mediterranean Cous Cous

HM8

Balsamic Chicken - Boneless chicken casseroled in red wine red wine and balsamic sauce with a root vegetable topping.

HM9*

Sweet & Sour Chicken or Pork - succulent pork or chicken stir fried with onions, peppers and pineapple in a sweet and sour sauce.

HM10

Traditional Beef Hot Pot – prime cuts of beef served with vegetables in a rich gravy, topped with sliced potatoes.

HM11

Fisherman's Pie - Fresh cod and prawns baked with mushrooms in a cheese sauce and topped with creamed potatoes

HM12

Peppered Pork – fillet of pork served in a cream sauce with mushrooms and Irish whiskey.

* Vegetarian versions available

Many other dishes including vegetarian options are available – details upon request.

A choice of vegetables, rice, pasta and salad dishes are available to be served with the above dishes.

Barbecues & Hog Roasts

Barbeque/ Hog Roast service will be available for corporate events, outdoor events and family celebrations.

Staff can be available on site to cook and serve the food and to ensure that the event runs smoothly. Our staff take great pride in their work and will do everything possible to ensure that the event proceeds successfully. Following a consultation to discuss your requirements a menu and quotation for our services will be produced.

Drinks including alcoholic beverages can also be supplied and ancillary equipment hire can also be arranged i.e. marquees, tables and chairs, glasses etc. Outside bars can be arranged.

Sample Menus

Barbecues

Sample Menu

Chicken (quarters)

Tandoori Chicken

Pork Sausages

Beef Burger (100% beef)

Cheese Burgers (100% beef)

Pork Kebabs

Vegetarian Burgers/ Sausages

Jacket Potatoes

New Potatoes

Mixed Salad

Coleslaw

Rice Salad

Potato Salad

Herb Salad

Bread – rolls, baps etc

Relishes etc.

Selection of sauces, relishes and pickles, fried onions etc.

Price from £6.95 per person

(price includes staff on site to cook and serve)

- This price has been based on catering for 100 people

Other items available – please ask for a quote.

Steaks – Beef, Pork, Lamb

Steaks – Salmon & Tuna

- Minimum order 50

- All prices quoted are subject to Vat @ 17.5%
- A range of salad dishes etc can be added to the above menus – see salad menu
- Desserts available – see dessert menu
- Other meats available – lamb, beef, turkey etc.
- Price will depend on chosen menu, numbers being catered for and amount of staff required on site to cook and serve the food

Whole Hog Roast & Hot Roast Joints

Hot Pork Roast

Roast Leg of Pork – served hot

Accompanied by apple sauce & stuffing.

Selection of bread baps

Selection of Sauces & Relishes

Minimum order 30

- Staff can be supplied to carve and serve

Whole Spit Roasted Pig -

Whole Pig carved and served hot. Accompanied by apple sauce, fried onions &, stuffing.

Bread Rolls

Selection of sauces and relishes

Fills approximately 200–220 baps

Price £495.00 per pig

(includes two member of staff on site to carve and serve)

PLEASE CALL US FOR A MENU & QUOTATION

Salad Menu

- Mixed Salad – lettuce, tomatoes, cucumber, onions, celery, peppers etc.
 - Herb Salad – various types of lettuce and watercress with a selection of herbs.
 - Avocado Salad – mixed salad with avocado & lemon juice
 - Coleslaw – white cabbage, carrot, spring onion, peppers, mayonnaise
 - Cheese Coleslaw – coleslaw as above with the addition of grated cheese
 - Florida Salad – white cabbage, orange, pineapple, red apple, sultanas, french dressing
 - Celery & Apple – celery, apple, sultanas, dressing
 - Tomato & Onion Salad – tomatoes, red & Spanish onions, dressing
 - Chumbar – tomatoes, spring onions, coriander,
 - Tomato Salsa – tomatoes, red onion, chillies, lime juice, coriander
 - Bean Salad – selection of beans (green, kidney, butter, pinto etc.) spring onions, tomatoes, dressing
 - Greek Salad with Feta Cheese & Olives
 - Tzatziki – Greek yoghurt, cucumber, garlic, mint.
 - Potato Salad – new potatoes, chives, mayonnaise
 - Bombay potato – new potatoes, sultanas, curry mayonnaise
 - Minted Potatoes – new potatoes with chives & mint
 - Garlic Mushroom Salad – Mushrooms, garlic mayonnaise
 - Rice Salad – Rice, peppers, orange, sweetcorn, peas, peanuts, dressing
 - Peanut Crunch – Red & white cabbage, peppers, red onion, peanuts, lemon & dressing
 - Curried Rice Salad – Rice, carrot, peppers, sultanas, curry dressing.
 - Spicy Chicken Pasta Salad – pasta, chicken, peppers, curry dressing
 - Ham & Tomato Pasta – pasta, ham, Tomatoes, Sweetcorn, tomato dressing
 - Chicken & Pasta Salad – Pasta, chicken, apple, celery, asparagus, lemon juice, turmeric, dressing
 - Bacon & Pasta Salad – same as Chicken pasta salad but substituting the chicken with smoked bacon
 - Spicy Sausage & Tomato Salad – spicy pork sausage, tomato, onion, sweetcorn, peppers, chilli,
 - Tuna & Pasta Salad – pasta, tuna, sweetcorn, mayonnaise
 - Prawn & Salmon Pasta Salad
 - Vegetarian Pasta Salad –pasta, carrot, peppers, tomato, mixed beans and sweetcorn
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- Salads are included in menus F, G, & H
 - Salads can be added to any of the other buffet at an additional cost of 90p per person.

Range of Children's Party Menus

Novelty Party Boxes £3.15

Filled Sandwich or Roll
Packet of Walkers Crisps, Hula Hoops or Cheesy Wotsits
Mini Chocolate Bar
Packet of Sweets or Lollypop
Mini Packet of Choc Buttons or Smarties
Satsuma
Carton of Drink

Children Buffet - £3.35

Selection of filled sandwiches and/ or rolls:

Chicken Nuggets
Mini Sausages
Pizza Slices
Sausage Rolls
Cheddar Cheese Chunks & Grapes

Selection of savoury snacks – crisps etc.
Novelty Biscuits

Selection of Small Cakes, muffins and cake slices

Individual Jellies

Carton of Drink

Luxury Children Buffet - £4.25

Selection of filled sandwiches and/ or rolls:

Pizza Slices
Sausage Rolls
Picnic Eggs
Chicken Nuggets
Potato Skins topped with Soft Cheese
Mini Sausages
Cheddar Cheese Chunks & Grapes
Vegetable Sticks with a Creamy Cheese Dip
Selection of savoury snacks – crisps etc.

Novelty Biscuits
Selection of Small Cakes, Muffins and slices

Fruit platter – mini pieces of fruit – strawberries, grapes, orange, kiwi, plums, melon, pineapple

Individual Jellies

Carton of Drink

Sandwich/ Roll Filling Options

- Ham
- Turkey Breast
- Cheese - Cheddar
- Tuna Mayonnaise
- Cheese Spread
- Jam
- Egg mayonnaise
- Chocolate Spread

- Price includes the provision of disposable plates and serviettes
- Minimum Order 15 children
- The drinks provided are Fruit Shoots or equivalent.
- If drinks are not required the price of each menu can be reduced by 20p
- All prices quoted are subject to VAT @ 20%

Desserts/ Fruit/ Cakes

	Price per person
Fruit Platter – Pieces of Fresh Fruit Served on a Platter – Melon, Pineapple, Strawberries, Peaches, Kiwi Fruit, Orange, Mango, Grapes, and Plums etc.	£1.85
Fruit Bowl – whole fruits – apples, oranges, bananas, peaches, grapes etc	85p
Fresh Fruit Salad & Cream	£2.05
Gateaux – Black Forest, Chocolate Fudge Cake, Orange & Lemon, Strawberry, Coffee & Mandarin, Served with Fresh Cream	£1.65
Cheesecake – Strawberry or Blackcurrant Served with fresh Cream	£1.70
Luxury Gateaux served with Fresh Cream (Please give 3 days notice with minimum order of 10 people)	£2.75
Apple Strudel or Apple Pie served with cream	£1.65
Selection of Cake Slices – Chocolate Fudge, Caramel, Carrot Cake, Apple & Mince etc.	90p
Muffins – Chocolate Chip, Blueberry, Toffee etc	£1.00
Danish Pastries with various fillings	£1.00
Mini Danish Pastries	55p
Jam Doughnuts	60p
Fresh Cream Cakes – platter of assorted cakes	£1.35
Selection of Small Cakes & Pastries Petit Fours, Chocolate Cups, Fruit Tartlets, Mini Danish Pastries, Choc Eclairs	£1.60
Cheese Board - selection of English & Continental Cheeses served with Biscuits and Butter and Accompanied by Celery, Cherry Tomatoes, Grapes, Pickles & Olives	£2.05
Salads – selection of salad dishes (refer to Salad menu)	90p

Tea & Coffee Service

Our tea and coffee is served in 2 litre thermos pots, which hold approximately twelve cups and will remain hot for over 3 hours. The coffee is freshly brewed using ground filter coffee and our hot drinks are served with a selection of biscuits.

Price includes the provision of china cups and saucers, milk, cream, sugar etc.

Coffee served with biscuits	£7.80 per pot
Tea served with biscuits	£7.80 per pot

Cold Drinks

A full range of alcoholic and non-alcoholic drinks are available – information available upon request. Outside bars can be arranged.