

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
- Mobile Bar / Drinks Service
- Waitress Service – experienced waiting-on staff available.
- 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 £23.00 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 38p per item to cover the hire/cleaning costs.

Pricing/ Ordering Procedures/ Delivery charges

All prices quoted in these menus are based on catering for over 80 guests within the local area. A quote for lower numbers and/ or outside of the local area is available upon request.

To place a booking 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 / 01743 718477 / 01902 219407

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.

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 30 people unless stated otherwise on the menu. Below minimum orders can be accepted but it may be necessary to apply a small delivery charge.

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 Term

On placing your order, a small non-refundable deposit will be required in order to secure the booking. The balance can be paid at any time but must be settled at least 6 weeks prior to the event. Payment can be made by cash, cheque (please allow 7 working days for clearance) or bank transfer.

In a situation where the booking has been paid for in full the following will apply:

More than 90 days before the event – a refund less the deposit will be made

30- 90 days before the event – 50% refund will be made

30 days or less before the event – no refund is due however depending on the reason for the cancellation it will be at our discretion to allow the funds to be kept on account for a future event.

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, 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 over the next two days 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.

- **All prices quoted are subject to VAT**

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 – from £7.15

Sausage rolls
Spicy chicken wings
Quiche
Sausages on Sticks
Potato Skins filled with Red Leicester, Spring Onion & Celery (v)
Mozzerella Sticks (v)
Mini Pizza (v)
Vegetable Spring Rolls (v)

Potato Crisps.

Menu A2 – Finger Buffet from £7.50

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

Potato Crisps

Menu B– Finger Buffet from £8.50

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)
Mini Pizza (v)
Indian Savouries (v)
Breaded Mushrooms (v)
Vegetable Spring Rolls (v)

Pickled Onions
Potato Crisps
Tortilla chips with a salsa dip

Menu B2

Breaded Chicken Goujons
Mozzarella Sticks
Sausage Rolls
Vol au Vents – Chicken Coronation
Sweet Chilli Chicken Skewers
Quiche slices
Vol au Vents with Prawns
Cheese and Chilli Pickers (v)
Vegetable Spring Rolls (v)
Cheese, Pineapple & Grapes (v)
Breaded Mushrooms (v)
Goats cheese, caramelized red onion with roasted peppers filled tartlets (v)
Nachos served with Jalapenos and a spicy mexican dip (v)

Pickled Onions
Potato Crisps
Sweet Chilli Crisps

Menu C - Finger Buffet from £9.50

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

Menu C1

Sausage Rolls
Pork Pie
Breaded Chicken Goujons
Sausages with Mango Chutney
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)
Cheese and chilli pickers (v)
Goat's cheese, caramelized red onion with
roasted peppers filled tartlets (v)
Tempura Prawns with a sweet chilli dip
Breaded Scampi
Bread Sticks with savoury dips

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

Menu C2

Chicken Goujons with Tomato Salsa Dip
Chicken Skewers
Spicy Chicken Wings
Savoury Picnic Eggs
Vol au Vents – Chicken Coronation
Mozzarella Sticks (v)
Feta, olive and cherry tomato skewers (v)
Stilton and Caramelised Pear tartlets (v)
Vegetable Sticks served with Dips (v)
Japanese Breaded Prawns with Sweet Chilli Dip.
Chilli Prawn Filos
Smoked Salmon Tartlets
Vol au Vents with Prawns

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

Menu D – 3 Course Luxury Finger Buffet - from £19.50

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

Main Menu Choices

Chicken Breast Goujons served with a Salsa Dip

Hot & Spicy Chicken Wings

Chicken Drumsticks

Marinated chicken mini kebabs

Sausage Rolls

Traditional Pork Pie

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

Breaded Mushroom with a Garlic Dip

Falafels served with a tomato salsa (v)

Chilli and Cheese Pickers (v)

Vegetable Sticks served with dips

Bread Sticks served with a Cheese & Chive Dip

Indian Savouries – Onion Baajis, Pakoras, Vegetable Samosas served with a

Yoghurt, Cucumber, & Mint Dip

Nachos with jalapenos and a spicy Mexican dip

Tempura Prawns with a sweet chilli dip

Plaice Goujons served with Tartar Sauce

Vol-au-Vents filled with prawns

Japanese Breaded Prawns with a sweet chilli dip

Chilli Prawns in Filo Pastry

Smoked Salmon tartlets

Cheeseboard

Cheese Board with a selection of English & Continental Cheese

Desserts

Selection of desserts of your choice - see dessert menu

No. of People	Main Menu Choices	Dessert Choices	Cheeseboard
30-59	12 items	2	Included
Over 60 people	15 items	3	included

Canapes/ Nibbles

Rare beef wheels filled with cream cheese, watercress & horseradish (g)
Melon & Prosciutto ham (g)(d)
Peach and soft blue cheese wrapped in Parma ham (g)
Duck liver pate on mini crostini topped with real ale chutney (d)
Sweet chilli glazed pigs in blankets
Sausage roasted with honey and Dijon mustard. (d)
Chorizo & chicken skewers (g)(d)
Smoked Mackerel Blinis or crostinis with soft cheese, crème fraiche, lemon juice and parsley
Feta, olive & cherry tomato sticks (v)(g)
Savoury cheese tartlets topped with piped cream cheese and red onion marmalade (v)
Melon, feta & mint (v)(g)
Red Leicester, spring onion & celery filled potato skins (v)(g)
Goat's cheese, caramelized red onion and roasted pepper tartlets (v)
Tandoori chicken & mint yoghurt sauce mini wraps
Tempura prawns
Smoked salmon blinis .
Tomato, pesto and feta bites (v)
Marinated King Tiger prawn mini skewers (g)(d)
Cured meats on seeded artisan breads (d)
Caramelized pear and blue cheese tartlets (v)
Rustic breads topped with goats cheese (v)
Mini Indian savouries (v) (d) (ve)
Mini Falafel selection with a salsa dip (g)(d)(v)(ve)
Roast vegetable mini kebabs (g)(d)(v)(ve)
Potato skins filled with hummus (g)(d)(v)(ve)
Pepper bells & black olives with hummus dip (g)(d)(v)(ve)
Vegetable sticks served with a dip (g)(d)(v)(ve)
Watermelon and mint (g)(d)(v)(ve)
Crisp Selection (v)
Mixed Olives (v)
Fresh Fruit mini skewers (v)
Selection of mini cakes (v)
Mini chocolate brownies (v)
Mini cream and jam scones (v)

Gluten Free (g) Dairy Free (d) Vegetarian (v) Vegan (ve)

Prices – based on the number of canapes per person and prices from:

6 canapes - £5.25	8 canapes - £6.90	10 canapes- £8.25
7 canapes - £6.15	9 canapes - £7.70	11 canapes - £8.95

Knife & Fork Buffets

Menu F1 – from £9.95

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 – from £13.95

Cold Meat Platters:

Sirloin of beef with horseradish sauce or a mustard of your choice.
Ham served with English Mustard
Turkey Breast served with Cranberry Sauce
Leg of Pork served with Apple 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 (two courses) – from £18.95

Cold Meat Platters:

Ham served with English Mustard

Sirloin of beef with horseradish sauce or a mustard of your choice.

Turkey Breast served with Cranberry Sauce

Leg of Pork served with Apple Sauce

Continental Meats

Sausage Rolls & Savoury Eggs

Chicken Breast Goujons served with a tomato salsa dip

Quiche Slices (v)

Potato Skins with a selection of fillings

Indian Savouries served with a yoghurt, cucumber and mint dressing

Japanese Breaded Prawns

Scampi served with tartar sauce

Smoked Salmon Tartlets

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 and other savoury nibbles

Desserts - see dessert menu

Menu F4 (2 courses) – from £20.95

Fresh Salmon – medallions of salmon served on a bed of mixed leaves

Prawns served in a light mayonnaise dressing

Plaice Goujons, Scampi served with tartar sauce

Smoked Salmon Tartlets

Tempura Prawns served with a sweet chilli dip

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

Falafels served with a tomato salsa

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 and other savoury nibbles

Dessert – see dessert menu

Menu G –Luxury Buffet (3 courses) – from £23.50

Main Course

Real' Traditional ham served with Mustard
Sirloin of beef with horseradish sauce or a mustard of your choice.
Leg of Pork served with Apple Sauce
Roast Chicken or Turkey served with Cranberry Sauce
Continental Meats

Sliced Tandoori Chicken –served with Yoghurt, Cucumber & Mint Dressing.
Coronation Chicken
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 Tartlets
Vol-au-Vents filled with Prawns
Japanese Breaded Prawns
Tempura Prawns
Chilli Prawn Filo
Prawn Skewers

Quiche (v)
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 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 – see dessert menu

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
20-45	12 dishes	Select 4	2	Included
Over 45 people	15 dishes	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 £23.00 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 is available – please refer to dessert's menu at end of brochure.
- Minimum order for hot food is 30 people
- All starters will be accompanied by a selection of rustic breads served with butter and/ or olive oil/ balsamic dip.
- **PLEASE CALL FOR A QUOTATION**

Sample Starter Menus

Garlic mushrooms in stilton sauce

Goat's cheese and caramelized onion tart

Baked aubergine with tomato and mozzarella topping

Chicken liver pate and real ale chutney

Spicy Parsnip Soup.

Summer roast vine tomato with basil soup

Asparagus wrapped in ham with mature cheddar sauce

Avocado pear with prawns in Rose Marie sauce

Stuffed Peppers with goats' cheese & olives

Smoked Salmon and king Tiger Prawns served with a watercress, horseradish and yogurt dressing on a bed of mixed leaves.

Field mushroom with parsley and rosemary croute soup

Smoked mackerel pate & artisan breads

Thai fish cakes & breaded tiger prawns with sweet chilli dip

Roast butternut squash, sage and parmesan soup

Crab, avocado & rocket salad

Marinated Chicken skewers served with pitta bread & herb salad

Seafood cocktail – shrimp tails, crab & tiger prawns

Feta & halloumi cheese in thyme & lemon baste & rocket salad

Broccoli & stilton

soup

We also offer sharing platter starters – continental cold meats and cheese served with rustic breads with a selection of dips, olives and stuffed mini bell peppers.

Sample Main Course Menus

Roast loin of pork with a rich prune & Armagnac jus

Chicken breast stuffed with goats' cheese & chorizo and wrapped in prosciutto

Butterflied Leg of Shropshire Lamb glazed with Dijon mustard, garlic & rosemary

Peppered pork in a creamy mushroom & whiskey sauce

Lamb tagine with apricots & Moroccan spices

Slow roasted lamb shanks in port and redcurrant sauce

Chicken breast in tomato, chorizo & black olives

Fillet of salmon baked with a creamy horseradish & watercress sauce

Luxury fish pie

TRADITIONAL ROASTS SERVED WITH ALL THE TRIMMINGS:

Roast Chicken

Silverside/topside of beef

Turkey Breast Crown

Luxury sirloin of beef

Whole Hog Roast

Leg of lamb

Leg of pork

Gammon

Sample Vegetarians Options:

Spinach, ricotta & mushroom lasagne

Ratatouille & goats cheese tart

Saffron risotto of wild mushroom & baby spinach with parmesan shavings

Side Dishes

New potatoes

Creamed potatoes with leak & stilton cheese

Dauphinoise Potatoes

Roasted carrots & parsnips with rosemary

Creamed potatoes

Oven baked courgette, tomatoes & thyme

Sweet potato mash

Mediterranean roasted vegetables

Rosemary potato rostis

Roasted root vegetables

Honey roasted parsnips

Rocket salad with a balsamic dressing

BBQ's & Hog Roasts

We offer a full range of BBQ and Hog Roast menus including our popular TRIO of meats – please request a copy of our Hog Roast/ BBQ menus or ask for a quote.

Big Pot Menus

We have a wide choice of freshly prepared dishes which are accompanied by a selection of side dishes:

Chicken stuffed with Bacon & Mushroom
Served in a rich tomato sauce.

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

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

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

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

Spanish chicken with chorizo and olives and served with rice or potatoes

Chinese Chicken Stir fry served with Rice

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

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

Sicilian Marsala Chicken infused with citrus and Italian masala wine.

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

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

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

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

Bangers & Mash served with fried onions served with roasted root vegetables, spring greens or baked beans

(variety of premium sausages available and made by a local butcher)

Variety of Homemade pies served with mash, peas and gravy **

Salad Menu

We offer an extensive range of freshly prepared salad dishes and any of these dishes can be changed to suit your requirements.

Mixed Salad – lettuce, tomatoes, cucumber, onions, celery, peppers etc.

Herb Salad – various types of lettuce and watercress with a selection of herbs.

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 Salsa – tomatoes, red onion, chillies, lime juice, coriander

Cous Cous with pomegranate and fresh herbs and a hint of citrus

Roasted Vegetable Cous Cous

Bean Salad – selection of beans spring onions, tomatoes, dressing

Black Bean Salad with sweetcorn, peppers & jalapenos

Greek Salad with Feta Cheese & Olives

Tzatsiki – Greek yoghurt, cucumber, garlic, mint.

Baby Potato Salad – new potatoes, chives, mayonnaise

Bombay potato – new potatoes, sultanas, curry mayonnaise

Minted Potatoes – new potatoes with chives & mint

Chinese Noodle Salad, selection of vegetables with noodles in a hoi sin sauce dressing

Garlic Mushroom Salad – Mushrooms, garlic mayonnaise

Rice Salad – Rice, peppers, orange, sweetcorn, peas, 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 – extra £1.00 per portion

Vegetarian Pasta Salad –pasta, carrot, peppers, tomato, mixed beans and sweetcorn

Tuna Nicoise Salad with green beans, tomatoes and anchovies

Sweet Potato Salad with red onion and chives in honey vinaigrette

Tabbouleh – bulgur wheat salad with sweet tomatoes, red onions, parsley, mint in a citrus dressing

Thai Carrot & Radish Salad with a sweet chilli dressing

Courgette, Mint and Feta Salad

Rice Salad with asparagus, mint, mozzarella and peppers

Desserts/ Fruit/ Cakes

	Price per person from
Homemade desserts – please see dessert menu	£4.95
Fruit Platter – Pieces of Fresh Fruit Served on a Platter – Melon, Pineapple, Strawberries, Peaches, Kiwi Fruit, Orange, Mango, Grapes, and Plums etc.	£3.50
Fruit Bowl – whole fruits – apples, oranges, bananas, peaches, grapes etc	£1.30
Selection of Homemade Cake – Brownies, carrot cake, Victoria sponge, lemon drizzle, coffee & walnut, honey and almond etc.	£2.25
Muffins – Chocolate Chip, Blueberry, Toffee etc	£2.00
Danish Pastries with various fillings	£2.00
Scones with fresh cream and jam	£2.50
Jam Doughnuts	£1.25
Cheese Board - selection of English & Continental Cheeses served with Biscuits and Butter and Accompanied by Celery, Cherry Tomatoes, Grapes, Pickles & Olives	From £5.50

Tea & Coffee Service

We offer a full hot drinks service to include tea, coffee and hot chocolate if required.

This service can be supplied with full table service or we also offer an alternative service with a hot drinks station set up and guests can help themselves to tea and coffee from our thermos pots. These pots hold approximately twelve cups and will remain hot for over 3 hours – prices available upon request.

We supply all the required equipment along with the supply of all crockery and cutlery.