



OUTSIDE CATERING MENU SUGGESTIONS

Whatever the venue and occasion, your guests will absolutely love our succulent pulled pork and we can cater from 25 to 250 people at everything from a relaxed party to a full banquet. We can also provide catering for the whole event and here are some suggestions for your whole event.

Canapés:

- Sweet potato scones with herbed cream cheese
- Smoked trout and avocado fingers
- Pimiento, corn and bacon spirals
- Cocktail sausages with a hot mustard dip
- Smoked salmon soda breads with horseradish and crème fraiché
- Ham or smoked salmon and cream cheese wraps
- Brie and tomato bruschetta
- Egg and bacon bruschetta
- Mini salmon sandwiches
- Prawn blinis
- Beef blinis
- Watermelon, feta, basil & balsamic vinegar cubes
- Squash frittatas with pea puree & roasted tomatoes
- Sea bass ceviche with lychee & chilli
- Thai fish cakes
- Smoked salmon lettuce cups
- Rocket & Parma ham wraps, with mascarpone & pesto

Starters:

- Watercress soup served with cheese scones
- Petit pois and mint soup
- Chicken liver pate with oatcakes and chutney
- Mediterranean meat platter
- Mushroom pate with onion and chilli chutney
- Smoked salmon carpaccio
- Smoked trout and avocado paté

Salads

- Tomato salad with feta cheese and olives
- Moroccan cous cous
- Chickpea, chilli, coriander with banana and mango
- Creamy coleslaw
- Broccoli, feta cheese, hazelnut and cherry tomatoes
- Carrot and courgette with coriander and roasted pumpkin seeds
- Winter coleslaw (red cabbage, fennel, beetroot and celeriac)
- Mixed green salad
- Potato salad



Vegetarian Options:

- Roasted tomato, thyme, Dijon mustard and crème fraiche tart
- Onion tart with baked egg and nutmeg
- Vegetarian lasagne
- Roasted aubergine tart with olives, parmesan, cherry tomatoes and basil
- Mac 'n' cheese

Desserts:

- Chocolate roulade
- Apple pie or apple and bramble pie
- Strawberry pavlova
- Chocolate torte
- Lemon torte
- Strawberries/raspberries
- Lemon posset with shortbread
- Raspberry cranachan
- White chocolate & raspberry tart

All of our foods can be catered to personal preferences and client's needs. Give us a call on 018907 61355 to discuss your individual requirements.