



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
- * Butternut Squash & Chorizo Skewers
- * 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
- * Beetroot, horseradish & smoked mackerel cups
- * Prawn blinis
- * Beef blinis
- * Squash Frittatas with pea puree & roasted tomatoes
- * Watermelon, feta, basil & balsamic cubes
- * Prosciutto, rocket, mascarpone & pesto wraps

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
- * Trio of Salmon (Hot smoked salmon, smoked salmon & smoked salmon pate)

Salads

- * Tomato salad with feta cheese and olives
- * Moroccan cous cous
- * Chickpea, chilli, coriander with banana and mango
- * Butter bean, smoked bacon and garlic
- * 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

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.