



## **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.