

**concept① concept②**

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## Working Lunch

This style is presented and displayed on trendy flats, while guests help themselves, fully self served.

Sandwiches are made fresh on the day of your event. You may choose four of the following fillings:

Egg Mayonnaise with Watercress  
Posh Ploughman  
Lightly Smoked Ham with Mustard  
Chicken Caesar  
Mature Cheddar and Salad  
Tuna Mayonnaise with Cucumber.

You may choose two fillings for tortilla wraps from the following selection:

Mexican Cheese  
Chicken Tikka  
Tuna Salsa  
Bacon Club.

You may choose three items from the following list.

Chicken Tikka Skewer  
Mini Crouque Monsieur  
Feta & Pepper Tart  
Mini Steak Pie  
Quiche Lorraine  
Olive & Tomato Focaccia.

Complete your menu with either a fresh fruit bowl or a selection of finger desserts.



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## Concept Bowl Food

This style can be served or be set up as a food court depending on the number of delegates.

You may choose five dishes from the following selection:

Roast chicken & Sage with mini crisp herbed Potatoes  
Braised British Beef with a Chilli and Black Bean sauce served with Aromatic Rice.  
Locally made Pork & Leek Sausages with creamed mash potato, with a red onion reduction  
Lancashire lamb hot pot with sauté potatoes  
Thai green chicken curry with sticky rice, finished with coriander  
Wild mushroom and tarragon stroganoff with penne pasta (v)  
A feta and roast pepper tartlet with a basil oil (v)  
Pasta nicoise "tomato, olive, hens egg, & tuna" bound with a French dressing  
Caesar salad topped with crisp croutons, parmesan and smoked ham  
Greenland prawns bound with seafood dressing and crisp lettuce



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## The Delicatessen Concept

This concept is for food to be presented on trendy tableware and for the guests to help themselves.

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Breast of Roasted Chicken with Rock Salt and Thyme.  
Gala Pie with Tomato Chutney.  
Smoked Salmon with Leek Tart.  
Sliced Honey Roasted Wiltshire Ham.  
Mature double Gloucester.  
Beef Bourguignon served with Hot New Potatoes.

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Roasted Vegetable and Feta Salad.  
Coleslaw with Lime and Coriander.  
New Potato with Chive Salad.  
Penne Pasta with Olives and Pesto.  
Tomato with Red Onion Salad.  
Continental Leaf Salad.

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Served with Rustic Bread and Butter, Pickles and Condiments.

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Profiteroles served with Rich Dark Chocolate sauce or Summer Pudding served with Cream.

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## Hot Fork Buffet

This style is served from a hot station, where guests are encouraged to come & choose their main course.

**Choose two main courses:** with any of the following two side dishes, plus one vegetarian dish to complete your menu:

Braised strips of lamb with a roasted shallot and rosemary sauce.

Breast of farmed chicken stepped in red wine with a smoked bacon and thyme cream jus.

Roasted English pork with a scrumpy cider sauce.

Fillet of Scottish salmon accompanied by a mussel, prawn, tomato and spring onion chowder.

**Choose two side dishes:**

Buttered new potatoes, colcannon, dauphinoise, crispy roast potatoes.

Braised red cabbage, roasted root vegetables, panache of seasonal vegetables or ratatouille.

**Vegetarian choice:**

Penne pasta laced with a smoked cheese and chive sauce.

Confit of aubergine filled with wild mushroom and couscous flavoured with coriander & tomato.

**Choose one dessert:**

Pear and frangipane tart with a vanilla custard.

Tarte au citron with a fresh raspberry coulis.

Chocolate and caramel cheesecake with a passion fruit coulis.



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## Hot & Cold Food Station Buffet

This style has a hot & cold combination so that the guests can choose their own main meal.

**You may choose two main courses from the following selection:**

- Spicy beef chilli with vegetable rice
- Thai green chicken curry with aromatic rice
- Homemade beef lasagne with Italian blue cheese & buttered new potatoes
- Classical west coast fish pie with buttered new potatoes with mint

**You may choose one vegetarian dish:**

- Homemade vegetable lasagne topped with Italian cheese and buttered new potatoes
- Thai green vegetable curry with aromatic rice
- Bubble and squeak with toasted pine nuts with blue cheese

**Choose two salads:**

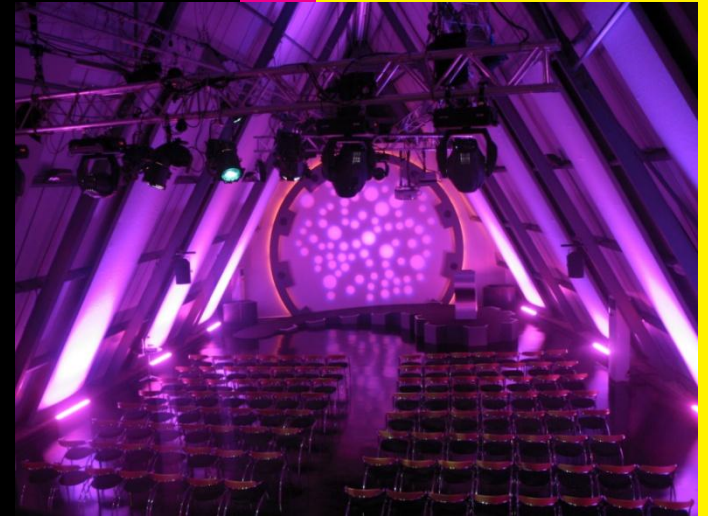
- Tomato and red onion salad
- Coleslaw with coriander & lime
- Cucumber & mint
- Couscous with salsa
- Crispy green salad or continental leaf

**Choose one bread option:**

- Mini Garlic and Herb Naan
- Garlic Bread Slice
- French Bread
- Herb Focaccia
- Ciabatta

**Complete your menu with a dessert:**

- Dark chocolate torte with a passion fruit coulis
- Tiramisu slice with a coffee sauce
- Strawberry trifle raspberry coulis



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## Two Courses Served To You

This style is a sit down format where the food is served to the delegates while they relax.

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**You may choose one main course from the following selection:**

Roasted breast of farmed chicken, lyonnaise potato and French beans. Served with a flat mushroom and tarragon sauce.

Fillet of Scottish salmon marinated in soy and chilli wrapped in buttered pastry accompanied with a potato and spinach timbale, with a hollandaise sauce.

Leg of English lamb with chateau potatoes and braised red cabbage and parsnip confit served with a rich garlic and rosemary jus.

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**You may choose one vegetarian main course from the following selection:**

Roasted red pepper with compote of mixed beans and tomato laced with coriander and topped with cashel blue.

Tartlet of red onion and goats cheese served with a pesto dressing.

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**You may choose one dessert from the following:**

Traditional tiramisu with a toffee sauce

Ruby orange torte on a chocolate biscuit base

Classic lemon tart served with a sweet Chantilly and raspberry coulis

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## Three Courses Served To You

Please choose from one of the following:

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### Concept 1

Normandy Apple Tart (Tartlet filled with Red Onion Confit, Leek, Basil and Goats Cheese Sauce, finished with Sliced Apples, Grapes and Goats Cheese Crumb) presented on a Rocket and Red Chard Salad with a Light Grain Mustard Dressing.

Breast of farmed chicken with lyonnaise potato laced with wild mushroom and spinach accompanied by French beans and served with a red wine sauce flavoured with tarragon.

A fresh passion fruit delice served with a raspberry coulis

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### Concept 2

A Chicken and Prune Terrine wrapped in Parma Ham and served with Toasted Brioche and a Red Onion and Orange Confit.

Braised leg of lamb with a celeriac and potato timbale, roasted baby carrots served with a garlic and rosemary jus

White chocolate and raspberry pyramid with a mango sauce

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### Vegetarian

Dishes will be designed with the choice of your concept menu

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## Plated Concept

This concept is an individual main course and requires the delegates to be seated.

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Breast of Chicken roasted in Rock Salt and Thyme served with a Basil Mayonnaise.  
New Potato Salad with Chives.  
Cucumber and Mint Salad.  
Tomato and Basil Salad.  
Couscous with Salsa Sauce.  
Rustic Bread Roll selection with Butter.

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Chefs desert of the day is included

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## Rolling Concept Buffet

This style is to last over a longer period of time. Guests are served the hot elements of the meal and then select from the deli bar to complete their meal. This style requires guests to be seated.

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Breast of Chicken marinated in Cajun Spices served in a Roadsted Tomato Sauce finished with Basil.

OR

Roasted Fillet of Scottish Salmon accompanied by a Mussel and Prawn Chowder laced with Shallots and Dill.  
Hot Buttered New Potatoes with Fresh Mint.

## Deli Bar

Coleslaw with Lime and Coriander.  
Mexican Bean Salad.  
Waldorf Salad  
Beetroot and Onion Salad.  
Mediterranean Pasta Salad.  
Rustic Bread and Butter.

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Chefs desert of the day is included.

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## Crew Menus

Please choose one option from each of the following to create your crew menu for the day:

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### Main Course:

Homemade pork and leek sausages with onion and sage gravy  
Steak and ale pie  
Deep fried chip shop battered cod with tartar sauce  
Homemade beef lasagne topped with a cheddar cheese sauce  
Chicken tikka masala finished with fresh coriander

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### Lighter Option:

Roasted pork loin chop with a sweet and sour sauce  
Cajun style chicken leg with a chilli dipping sauce  
Salmon and broccoli fishcakes with a hollandaise sauce  
Tuna tomato and pasta bake flavoured with basil  
Stir fried chicken and oriental vegetables with a soy dressing

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### Vegetarian Option:

Homemade vegetable lasagne topped with a cheese sauce  
Vegetable and paneer curry finished with coriander  
Buffalo mozzarella and cherry tomato pizza  
Thai vegetable and herb cakes with a chilli dipping sauce  
Macaroni pasta in a cheese sauce with crispy topping

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The main courses will be accompanied by a selection of suitable vegetables, two seasonal salads and either potato, rice, or a pasta dish.

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The main course and lighter option are made in equal quantities unless requested by the client to do otherwise and ten percent of the food produced on the day will be vegetarian.

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Two puddings selected by our Head Chef

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## Extra Food and Drink For Your Event

Bacon rolls:  
Sausage rolls:  
Egg rolls:  
Danish pastry:  
Fresh fruit:  
Fruit juice:  
Tea & coffee available all day:  
Tea & coffee per session:  
Voss mineral water (sparkling or still):  
Mineral water (sparkling or still):  
Cookies:  
Cake:  
Chocolate bars:  
Crisps:

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## Crew food

Cereal and toast:  
Bacon roll:  
Sausage roll:  
Packed lunch:  
Hot lunch:  
All day tea & coffee:

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# creative cuisine!

daintily drizzled or big and beefy. choose from our favourite menus or challenge our chefs' creativity to match the theme of your event. **whatever you decide, you can be sure that it will be creative cuisine.**

Please feel free to contact me on **01525 408325** if you would like some bespoke menus designing for the event.