



Hammonds
Catering Services

Food for thought

Events and Celebrations Menu

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
- Daily Fresh Food Sandwich/ Snack Trolley Service supplied to offices and companies in the Telford area.
- Waitress Service – experienced waiting-on staff available.
- Cold Drinks Service – full range of alcoholic and non-alcoholic drinks available with glass hire.
- 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 Planner 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 £14.00 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 0.22p per item to cover the cleaning costs.

- All prices quoted are subject to VAT

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

Ordering Procedures

To place a buffet order please contact our Menu Planner who will discuss with you the menus and your requirements and will then go on to make all the necessary arrangements.

Tel: 01952 582969 or 01743 718477
Fax: 01952 583862
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.

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 Terms

On placing your order a deposit of 30% will be required in order to secure the booking. A further 30% deposit will be required one month before the event and the balance must be paid 7 days prior to the event. Payment can be made by cash, cheque (please allow 7 working days for clearance), debit card or credit card. No charge will be made for payment by maestro, solo or visa debit card however a charge of 3% to cover bank charges will be applied to all orders being paid by credit card.

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 of £2.00, 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 the following day 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.

Delivery Charges

Subject to minimum numbers, there will be no charge made for deliveries in the Telford/ Shrewsbury area. For orders outside of this area a delivery charge may need to be applied subject to the numbers being catered for and the chosen menu. Please ask our Menu Planner for a quote.

Food for thought

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Food for thought

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
- Lemon Chicken
- Italian 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, 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
- 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 - £3.50

Sausage rolls
 Spicy chicken wings
 Quiche
 Sausages on Sticks
 Potato Skins filled with Red Leicester, Spring
 Onion & Celery (v)
 Pizza Slices (v)
 Cheese & Onion Goujons (v)
 Curry Potato Bites (v)

Potato Crisps.

Menu A2 – Finger Buffet £3.95

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

Potato Crisps
 Peanuts

(v) Vegetarian option

Menu B– Finger Buffet £4.75

Platters of Sandwiches, Rolls, Focaccia 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
 & Celery (V)
 Cheese, Pineapple & Grapes on sticks (v)
 Vegetarian Puffs (v)
 Indian Savouries (v)
 Breaded Mushrooms (v)
 Breaded Onion Rings (v)

Pickled Onions
 Potato Crisps
 Peanuts
 Tortilla chips with a salsa dip

Menu B2

Breaded Chicken Goujons
 Bacon & Cheese Straws
 Sausage Rolls
 Vol au Vents – Chicken Coronation
 Chicken Satay
 Quiche slices
 Vol au Vents with Prawns
 Spinach & Feta Goujons (v)
 Potato & Feta Pockets (v)
 Cheese, Pineapple & Grapes (v)
 Breaded Mushrooms (v)
 Onion Rings (v)
 Nachos served with Jalapenos and a spicy
 mexican dip (v)

Pickled Onions
 Potato Crisps
 Peanuts
 Mini Poppadums

Food for thought

Menu C - Finger Buffet £6.15

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

Menu C1

Sausage Rolls
Pork Pie
Breaded Chicken Goujons
Spicy Sausages with Mango Dip
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)
Onion Rings (v)
Breaded Mushrooms (v)
Thai Seafood Dim Sum
Breaded Scampi
Breaded Lobster Tails
Bread Sticks with savoury dips

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

Menu C2

Chicken Goujons with Tomato Salsa Dip
Chicken Satay
Spicy Chicken Wings
Savoury Picnic Eggs
Vol au Vents – Chicken Coronation
Pizza Slices
Cheese, Pineapple & Grapes (v)

Cajun Onion rings (v)
Vegetable Sticks served with Dips (v)
Japanese Breaded Prawns with Sweet Chilli Dip.
Chilli Prawn Filos
Smoked Salmon served on wholemeal bread
Vol au Vents with Prawns

Nachos served with Jalapenos and a Spicy
Mexican Dip (v)
Selection of Pickles and Olives
Potato Crisps
Tandoori Masala Poppadoms
Peanuts

(v) Vegetarian Option

Food for thought

Menu D – Luxury Finger Buffet - £9.65

- Menu includes a selection of Sandwiches, Rolls and/or Continental Breads with Regular and Luxury Fillings.
- Served with Potato Crisps, Peanuts, Tortilla Chips with a Spicy Tomato Dip, Mini Poppadoms and a selection of Pickles and Olives

Main Menu Choices

Chicken Breast Goujons served with a Salsa Dip

Hot & Spicy Chicken Wings

Chicken Drumsticks

Sausage Rolls

Traditional Pork Pie

Bacon & Cheese Straws

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

Chicken Satay

Breaded Mushroom with a Garlic Dip

Breaded Cajun Onion Rings

Spinach & Feta Goujons

Vegetable Sticks served with dips

Bread Sticks served with a Cheese & Chive Dip

Celery filled with Stilton Cheese

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

Yoghurt, Cucumber, & Mint Dip

Nachos with jalapenos and a spicy Mexican dip

Thai Seafood Dim Sum

Scampi/ Lobster Tails served with Tartar Sauce

Plaice Goujons served with Tartar Sauce

Vol-au-Vents filled with Prawns

Filo Pastry Baskets filled with Fresh Salmon

Japanese Breaded Prawns with a Sweet Chilli Dip

Chilli Prawns in Filo Pastry

Smoked Salmon served on Wholemeal Bread

Prawn & Sesame Seed Toast

Cheeseboard

Cheese Board with a selection of English & Continental Cheese

Desserts

Fresh Fruit Platter

Fresh Fruit Salad served with cream

Selection of Small Cakes - Petit Fours, Chocolate Cups, Mini Fruit Tartlets etc

Gateaux served with Cream

Cheesecake served with Cream

No. of People	Main Menu Choices	Dessert Choices	Cheeseboard
20-40	25 items	2	Included
Over 40 people	all of menu	3	included

Nibbles/ Canapés (No Sandwiches or Rolls included)

Menu E1 - Nibbles - £3.75

Cocktail Sausage Rolls
Savoury Picnic Eggs
Mini Quiche Squares
Bacon & Cheese Straws
Chicken Goujons & Salsa dip
Sausages on Sticks
Vol au Vents – Coronation Chicken
Vegetable Sticks with Dips (v)
Bread Sticks with Dips (v)
Onion Rings (v)
Breaded Mushrooms (v)

Indian Savouries (v)
Potato Skins – Red Leicester, Spring Onion & Celery (v)
Vegetarian Puff Pastry Selection (v)
Cheese, Pineapple & Grapes (v)
Nachos with Spicy Mexican Dip and Jalapenos
Potato Crisps
Salted Peanuts
Chicken Pasanda & Coriander Poppadoms

Cakes Slices
Mini Danish Pastries

(v) Vegetarian Option

Menu E2 - Luxury Canapés - £6.50

Chicken Goujons with Salsa Dip
Bacon & Cheese Straws
Pate served savoury biscuits
Mini Spiced Sausages with Mango Dip
Potato Skins – Red Leicester, Spring Onion & Celery
Cheese, Pineapple & Grapes
Salami, Cheese & Cherry Tomato
Chicken Satay
Scampi & Lobster Tails with Tartar Sauce
Plaice Goujons with Tartar Sauce
Japanese Breaded Prawns
Smoked Salmon on Wholemeal Bread
Prawn & Sesame Seed Toast
Spinach & Feta Goujons
Breaded Mushrooms & Garlic Dip
Cajun Onion Rings
Vegetable Sticks & Dips
Bread Sticks & Dips
Nachos with Spicy Mexican Dip and Jalapenos

Cucumber Rounds with Herb Cheese
Celery filled with Blue Cheese
Mini Indian Savouries
Chinese Dim Sum

Potato Crisps
Thai Sweet Chilli Crisps
Peanuts
Tortilla Chips & dip
Spicy Tandoori Masala Poppadoms
Chicken Pasanda & Coriander Poppadoms
Olives & Cocktail Pickled Onions

Assorted Petit Fours
Mini Chocolate cups
Mini Fruit Tartlets
Fresh Fruit Platter
Mini Danish Pastries

Food for thought

Knife & Fork Buffets

Menu F1 - £4.75

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 - £6.65

Cold Meat Platters:

Ham served with English Mustard
Turkey Breast served with Cranberry Sauce
Leg of Pork served with Apple Sauce
Silverside of Beef served with Horseradish 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

Food for thought

Menu F3 - £8.95

Cold Meat Platters:

Ham served with English Mustard
Turkey Breast served with Cranberry Sauce
Leg of Pork served with Apple Sauce
Silverside of Beef served with Horseradish Sauce
Continental Meats

Sausage Rolls & Savoury Eggs
Chicken Breast Goujons served with a tomato salsa dip
Quiche Slices – quiche lorraine, cheese & broccoli, vegetable etc.
Potato Skins with a selection of fillings
Indian Savouries served with a yoghurt, cucumber and mint dressing
Japanese Breaded Prawns
Scampi & Lobster Tails served with tartar sauce
Smoked Salmon served on wholemeal bread
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, nut and other savoury nibbles

Desserts - see below

Menu F4 - £9.95

Fresh Salmon – Medallions of Salmon served on a Bed of Mixed Leaves
Prawns served in a Light Mayonnaise Dressing
Plaice Goujons, Scampi & Lobster Tails served with Tartar Sauce
Smoked Salmon served on Wholemeal Bread
Thai Seafood Dim Sum
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
Cajun Onion Rings
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, Nut and other Savoury Nibbles

Desserts (choose from the following desserts)

Fruit Cheesecake
Gateaux
Fresh Fruit Platter
Fresh Fruit Salad
Selection of Mini Cakes & Pastries
Apple Pie or Apple Strudel & Cream
Cheese & Biscuits

Food for thought

Menu G –Luxury Buffet - £13.25

Main Course

Real Traditional Ham served with Mustard
Leg of Pork served with Apple Sauce
Silverside of Beef served with Horseradish Sauce
Roast Chicken or Turkey served with Cranberry Sauce
Continental Meats

Sliced Tandoori Chicken –served with Yoghurt, Cucumber & Mint Dressing.
Seasoned Chicken Drumsticks
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 served on Wholemeal Bread
Vol-au-Vents filled with Prawns
Japanese Breaded Prawns
Thai Seafood Dim Sum
Chilli Prawn Filo
Prawn Toast

Quiche - Quiche Lorraine, Cheese & Broccoli, Vegetable etc.
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 & Onion Rings 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, Foccacia Bread etc
Pickles – Pickled Onions, Beetroot, Ploughman’s Pickle, Olives etc

Desserts

Fruit Cheesecake & Cream
Selection of Gateaux & Cream
Fresh Fruit Platter
Fresh Fruit Salad & Cream
Apple Pie or Apple Strudel & Cream
Selection of Small Cakes –
Petit Fours, Mini Tarts, Chocolate Cups, Mini Pastries etc

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
20-40	18 items	Select 4	2	Included
Over 40 people	all of menu	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 £14.00 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 desserts menu at end of brochure.
- Minimum order for hot food is 30 people.
- Discounts available for numbers in excess of 100.

Prices

Starters £3.75

Main Courses £7.50

Desserts from £1.75

SPECIAL OFFERS

STARTER & MAIN COURSE	£10.50
STARTER, MAIN COURSE & DESSERT	£12.00
MAIN COURSE & DESSERT	£ 8.95

Starters

HS1

Avocado served with Feta Cheese & Olives accompanied by a Leafy Salad.

HS2

Avocado with prawns in a seafood sauce accompanied by a Leafy Salad.

HS3

Homemade Tomato & Basil Soup.

HS4

Homemade Mushroom and Parsley Soup.

HS5

Stuffed Peppers – Colourful Peppers stuffed with a typically Greek Rice & Herb Filling.

HS6

Fresh Asparagus and Traditional Ham oven baked in a Mature Cheddar Cheese Sauce.

HS7

Baked Aubergine slices topped with Tomato, Mozzarella Cheese & Basil.

HS8

Stuffed Mushrooms - Large Mushroom filled with Fresh Herbs, Cheese and Garlic.

HS9

Fresh Salmon oven baked with White Wine and Herbs served with a Leafy Salad.

- All starters will be accompanied by a selection of breads and butter.

Food for thought

Hot Food Menus

Main Courses

All our dishes are prepared by Hammonds Catering using only locally sourced fresh ingredients.

HM1

Roasts - Chicken, Turkey, Pork, Beef or lamb.

Served with Roast Potatoes, Creamed Potatoes, Fresh Vegetables and a selection of Sauces/ Relishes.

HM2

Chicken stuffed with Bacon & Mushroom

Served in a Rich Tomato Sauce.

HM3*

Beef Lasagne – made with Prime Beef Steak. Layered bake with Pasta, Bolognese Sauce and Rich Cheese Sauce.

HM4 *

Chilli con Carne made with Beef Steak, medium spiced with fresh Chillies and Spices.

HM5 *

Chicken Balti Curry (medium strength). Accompanied by Nan Bread and a selection of Relishes and Pickles.

HM6

Chicken & Peppers (mild) – Pieces of Chicken Breast served with Red and Green Peppers in Creamy Tomato & Paprika Sauce.

HM7

Tagine of Lamb – Moroccan style dish with diced Leg of Lamb served in a aromatic Mildly Spiced Sauce with Apricots. Served with Mediterranean Couscous.

HM8

Balsamic Chicken - Boneless Chicken casserole in Red Wine and Balsamic Sauce with a Root Vegetable topping.

HM9*

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

HM10

Traditional Beef Hot Pot – Prime cuts of Beef served with Vegetables in a Rich Gravy, topped with Sliced Potatoes.

HM11

Fisherman's Pie - Fresh Cod and Prawns baked with Mushrooms in a Cheese Sauce and topped with Creamed Potatoes.

HM12

Peppered Pork – Fillet of Pork served in a Cream Sauce with Mushrooms and Irish Whiskey.

* Vegetarian versions available

Many other dishes including vegetarian options are available – details upon request.

A choice of vegetables, rice, pasta and salad dishes are available to be served with the above dishes.

Food for thought

Salad Menu

- Mixed Salad – lettuce, tomatoes, cucumber, onions, celery, peppers etc.
- Herb Salad – various types of lettuce and watercress with a selection of herbs.
- Avocado Salad – mixed salad with avocado & lemon juice
- 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 & Onion Salad – tomatoes, red & Spanish onions, dressing
- Cachumbar – tomatoes, spring onions, coriander,
- Tomato Salsa – tomatoes, red onion, chillies, lime juice, coriander
- Bean Salad – selection of beans (green, kidney, butter, pinto etc.) spring onions, tomatoes, dressing
- Greek Salad with Feta Cheese & Olives
- Tzatziki – Greek yoghurt, cucumber, garlic, mint.
- Potato Salad – new potatoes, chives, mayonnaise
- Bombay potato – new potatoes, sultanas, curry mayonnaise
- Minted Potatoes – new potatoes with chives & mint
- Garlic Mushroom Salad – Mushrooms, garlic mayonnaise
- Rice Salad – Rice, peppers, orange, sweetcorn, peas, peanuts, dressing
- Peanut Crunch – Red & white cabbage, peppers, red onion, peanuts, lemon & 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
- Vegetarian Pasta Salad –pasta, carrot, peppers, tomato, mixed beans and sweetcorn

- Salads are included in menus F, G, & H
- Salads can be added to any of the other buffet at an additional cost of £0.90 per person.

Food for thought

Desserts, Fruit/ & Cakes

	Price per person
Fruit Platter – Pieces of Fresh Fruit Served on a Platter – Melon, Pineapple, Strawberries, Peaches, Kiwi Fruit, Orange, Mango, Grapes, and Plums etc.	£1.85
Fruit Bowl – whole fruits – apples, oranges, bananas, peaches, grapes etc	£0.85
Fresh Fruit Salad & Cream	£2.05
Gateaux – Black Forest, Chocolate Fudge Cake, Orange & Lemon, Strawberry, Coffee & Mandarin, Served with Fresh Cream	£1.65
Cheesecake – Strawberry or Blackcurrant Served with fresh Cream	£1.70
Luxury Gateaux served with Fresh Cream (Please give 3 days notice with minimum order of 10 people)	£2.75
Apple Strudel or Apple Pie served with cream	£1.65
Selection of Cake Slices – Chocolate Fudge, Caramel, Carrot Cake, Apple & Mince etc.	£0.90
Muffins – Chocolate Chip, Blueberry, Toffee etc	£1.00
Danish Pastries with various fillings	£1.00
Mini Danish Pastries	£0.55
Jam Doughnuts	£0.60
Fresh Cream Cakes – platter of assorted cakes	£1.35
Selection of Small Cakes & Pastries Petit Fours, Chocolate Cups, Fruit Tartlets, Mini Danish Pastries, Choc Eclairs	£1.60
Cheese Board - selection of English & Continental Cheeses served with Biscuits and Butter and Accompanied by Celery, Cherry Tomatoes, Grapes, Pickles & Olives	£2.05
Salads – selection of salad dishes (refer to Salad menu)	£0.90

Tea & Coffee Service

Our tea and coffee is served in 2 litre thermos pots, which hold approximately twelve cups and will remain hot for over 3 hours. The coffee is freshly brewed using ground filter coffee and our hot drinks are served with a selection of biscuits.

Price includes the provision of china cups and saucers, milk, cream, sugar etc.

Coffee served with biscuits	£7.80 per pot
Tea served with biscuits	£7.80 per pot

Cold Drinks

A full range of alcoholic and non-alcoholic drinks are available – information available upon request. Outside bars can be arranged.

Food for thought