

Our hot freshly prepared canapes and meals are delivered in ceramic or stainless steel dishes and are kept hot in a hot box ideal for a quick drop off. Items can be collected on the same day or the day after. Trained Staff can also be present to set up and even serve on request

Canapés/ Finger Foods (served Hot) - £2 each

Rosemary and basil marinated scallops wrapped in pancetta skewers
Butternut squash and chorizo skewers
Jerk chicken and plantain skewers
Jamaican – spiced prawn and mango skewers
Teriyaki salmon skewers with black sesame seeds
Korea gochujang chicken skewers with sesame seeds
Sesame prawn toasts with cilantro
Suya (marinated beef fillets with the real suya powder) and onion skewers (hot and spicy)
Crushed yellow bean prawns with fresh red chilli
Bangers & Mash (Cumberland sausages with a creamed shallot scented potato mousseline)
Lamb kofta kebabs served with tzatziki dip
Thai fish cakes with sweet chilli dip
Coconut calamari with sweet chilli dip
Curried goat served on roti topped with Coriander
Ackee & salt fish dumpling cups
Spiced coconut lamb skewers
Tandoori prawns with minty yogurt dip
Chicken Tikka skewers
Pea and potato samosas



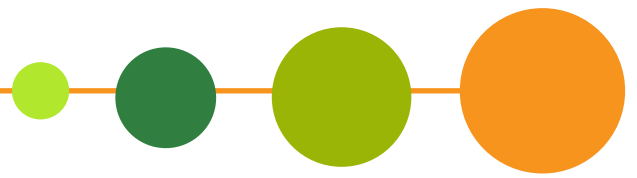
Canapés/ Finger Foods (served Cold) - £2 each

Anise crackers, goats cheese, honey and thyme
Asparagus filo cigars
Artichoke mozzarella & speck rolls
Cream cheese puffs with salmon caviar
Beetroot salmon blinis
Quails egg crayfish and caviar blinis
Smoked mackerel, apple and fennel on rye
Pea and potato samosas with mango chutney
Onion Bhajjis
Leek and parmesan filo tartlets
Jerk chicken and mango salsa filo cups
Vegetable crudités with beetroot and hummus dip
Tortilla chips with a black hummus dip
Beetroot, dill and goats cheese cups
Asian slaw and prawn tartlets
Stuffed dates with goats cheese, pistachios and pomegranate
Tequila scallops
Sea bass ceviche, lychee & chilli
Tuna and wasabi ceviche
Crab, mango and avocado rolls
Tuna, daikon & wasabi roll

Dessert Canapés- £2 each

Chocolate & espresso pots
Sweet chestnut and chocolate baskets
Mini Portuguese custard tarts
Chocolate & almond raspberry cakes
Caramel brownies
Frangelico truffles
Banoffee pie shots
Speculoos mousse
Pomegranate molasses fruit salad
Lemon posset with thyme crumble
White chocolate & Cointreau tiramisu
Mini Pavlovas
Lemon and lime meringue tarts
Raspberry & lime cheesecakes
Pina colada jellies
Churros with a chocolate dipping sauce
Malaysian coconut pancakes
Banana, hazelnut & cream pancakes
Buttermilk doughnuts
Fresh fruit vanilla cream tartelettes
Macarons

Events and Home Delivery Menu for Adults



Plated 3 course meals- £25 per head - Caribbean Inspired

Starters

Coconut, yam & Red Pea Soup (v)

Salt fish fritters

Pan-fried coley fish bites served on a bed of spicy onions and sweet peppers

Jerk chicken wings (hot and spicy)

Main

Jerk Chicken with rice and peas cooked in coconut cream & thyme, served with an avocado salsa

Curried Chicken with rice and peas cooked in coconut cream & thyme, served with an avocado salsa

Curried goat with rice and peas cooked in coconut cream & thyme, served with coleslaw

Brown stew steak served with plain rice and potato salad
Steamed vegetables served with rice and peas and coleslaw (v)



Dessert

Mango cheesecake with lychee sorbet

Milk chocolate mousse Bombe with pecan caramel and bourbon ice cream and pecan crumble

Plated 3 course meals- £25 per head - African Inspired

Starters

Meat pepper soup

Spicy black eyed bean fritters (koose) with chili and tomato relish (v)

Chili tiger prawns

Main

Jollof rice (slow cooked rice in fragrant herbs and spices) served with grilled chicken, a red onion salad and a spicy tomato stew

Plain rice with Efo Rio (Spinach and fish stew)

Nigerian bean stew served with plain rice and fried plantain (v)

Fried rice (Plain rice made with mixed vegetables & prawns) served with Grilled chicken and fried plantain

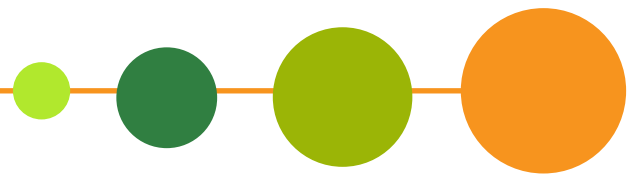


Dessert

Cheese cake slice with pear compote, light corn syrup, white pear and huckleberry sauce and spiced wine sorbet

Peanut butter bar with red grape sorbet and fruit sangria sauce

Events and Home Delivery Menu for Adults



Plated 3 course meals- £25 per head - Modern European Inspired

Starters

Mushroom risotto with mascarpone & chives
Mango, avocado & grilled chicken salad
Bubble and squeak cakes with sour cream and chive dip

Main

Grilled smoked Iowa pork chops with fine green beans, caramelized apples, apple cider sauce and braised red cabbage

Beef Teriyaki with boiled Edamame and steamed long grain rice

Poached trout with saffron mousse

Roast chicken with boiled baby potatoes, steamed baby carrots, broccoli and gravy

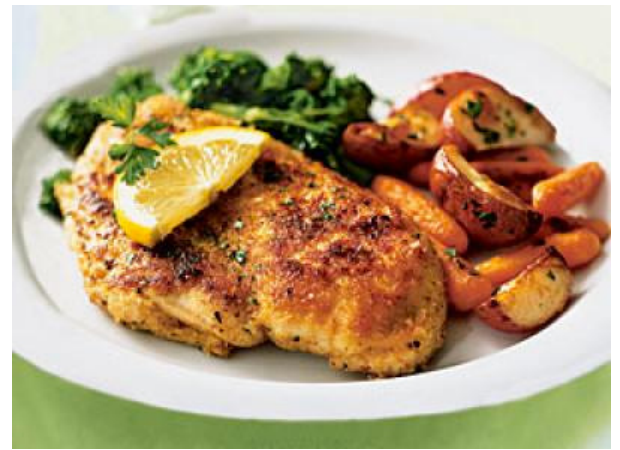
Grilled vegetable Jambalaya with sushi style rice and garnished with sliced green onion

Dessert

Strawberry shortcake with strawberry and basil sorbet and white chocolate tringles to garnish

Warm chocolate tart with caramel and coffee sauce, coffee ice cream quenelles and caramel tuiles

Goat cheese cake with blueberry Tuile, orange sauce, lemon sorbet and chantilly cream



Plated 3 course meals- £25 per head - Indian Inspired

Starters

Pea and potato samosas with a minty yogurt dip (v)
Onion Bhajis (v)
Chicken tikka skewers
Tandoori prawn served with minty yogurt dip

Main

Chicken Karahi topped with chopped cilantro and served with Pilaf rice
Lamb Rogan Josh topped with chopped cilantro and served with plain rice / naan bread
Dhal and apricot curry served with Plain rice and chopped cilantro (v)

Dessert

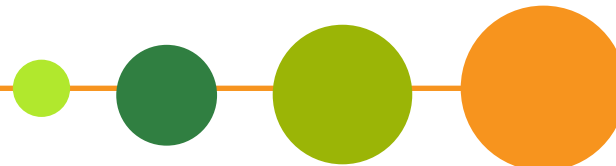
Mango and passion- poached pineapple with coconut flan and cilantro sorbet

Key lime tart with strawberry coulis and crème Chantilly

Warm date spice cake with butterscotch sauce & cinnamon ice cream



Events and Home Delivery Menu for Adults



Breakfast - £5.00

Fresh fruit skewers
Mini cereal packs with fresh whole milk
Banana & strawberry smoothie in shot glasses
Baskets of mini croissants & pain au chocolate
Scrambled egg and smoked Salmon English muffins
Hot bacon butties with hp sauce or tomato ketchup
Assorted Muffins(blueberry, banana & raspberry)
Freshly baked mini ' Vienoiserie Selection'
Honey granola & red berry compote with natural yogurt
Morning glory muffins
Brioche doughnuts
Cherry cheese baskets

Buffet- from £5 per head

Paella
Sticky pork ribs
Nigerian Jollof rice with grilled jerk chicken
Beef lasagna
Curried goat
Curried chicken
Rice and peas/ plain basmati rice
Jamaican style fried fish on a bed of spicy onions
Nigerian spicy goat meat
Butternut squash Lasagna
Nigerian bean stew and plantain
Bangers & Mash with onion gravy & peas
Swedish meatballs with creamy gravy, chive mash, and loganberry jelly
Braised lamb shank, mustard mash and rosemary sauce
Chicken wrapped in pancetta with button mushrooms in a creamy sauce & parsley potatoes
Chicken breast stuffed with sun dried tomatoes ricotta basil, potatoes
Chicken tikka masala, coriander rice & naan bread
Thai green chicken curry with jasmine rice
Hot Thai red curry with prawns and jasmine rice
Chuck steak chili con carne with basmati rice
Jerk chicken with rice & peas
Chicken breast wrapped in prosciutto ham cooked in a white wine, butter sauce, Tuscan potatoes and green beans
Lamb Rogan Josh with plain rice
Matter Paneer
Fruity Pilaf rice
Plain Pilaf rice
BBQ chicken wings
Mexican style potato wedges
Sweet and sour chicken with egg fried rice
Indian lamb and apricot stew
Chicken Karahi
Plum and basil couscous with grilled chicken
Grilled trout with quinoa
Cheese and tomato mini croissant pizza's
Pea and potato samosas
Chicken spring rolls
Vegetarian spring rolls
Chana dhal patties
Jamaican vegetable patties
Jamaican chicken patties

Cooked full English menu- £10.00

Cumberland sausages, hash brown, grilled bacon and scrambled eggs with chives, slow roasted tomatoes, baked beans and grilled flat mushrooms. Served with fresh butter bread rolls. (Black pudding optional)



Events and Home Delivery Menu for Adults

Salads- £5 per head

Cray fish, rice noodle, mango and cashew nut
Grilled chicken with plum cous cous
Grilled trout and Quinoa
Chargrilled asparagus, courgette & haloumi
Chargrilled butternut squash ,rocket leaves & pesto with goats cheese
Beetroot & avocado salad with soya beans mint & coriander leaves
Chorizo, tomato & chickpea salad
Tomato, feta and pasta salad
Roasted sweet potato with pecan maple with a hint of chili
Greek feta salad
Rocket with shavings of parmesan with aged balsamic dressing
Potato salad
Crunchy slaw with apple and raisins
Green leaf salad with a hazelnut dressing
Grilled chicken and tortilla
Chicken, avocado, butternut squash and beetroot
Chicken Caesar
Simple Tuna
Tuna nicoise
Alfresco chicken
Basil pasta and French dressing
Humous and feta
Cray fish and smoked salmon
Carrot, chili and walnut
Tabbouleh
Steak rocket and balsamic vinegar
Prawn and rice noodle
Fennel, prawn and lime
Wild mushroom, pine nut and watercress
Wild rice and salmon
White cabbage, crispy noodle and sesame
Tomato and spring onion
Cucumber and dill
Potato, broad bean and bacon
Beetroot, cauliflower and crème fraiche
Spinach, bacon and quail egg

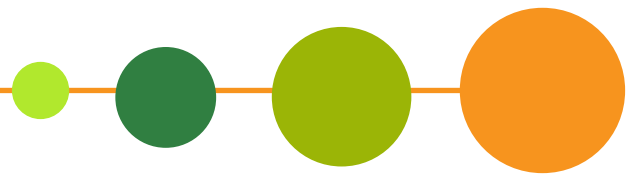


Sandwiches- from £3.50 per head

Chicken and yogurt dressing
Chicken Caesar
Chicken and avocado
Classic egg mayonnaise
Cray fish and avocado
Italian cheese avocado
Roast beef and crispy onion
Big prawn and spinach
Ham, cheese and mustard
Humous salad
Mature cheddar and pickle
Classic tuna
All day breakfast made with cooked sausage and bacon
Mozzarella and rocket
Yummy yogurt prawns
Egg, bacon and tomato
Smoked chicken, watercress and pickled walnuts
Smoked roast salmon and horseradish
Smoked salmon and gourmet salmon
Asparagus, aioli and artichoke hearts
Pastrami on rye
Salt beef and horseradish
Chicken provencal
Chicken and basil salad
Brie and cranberry
Ham and eggs bloomer
Pastrami bloomer
Smoked salmon and egg
Lamb, red currant jelly and aubergine
Ricotta, pesto, tomato and rocket
Salami, cream cheese and olive
Tuna St Tropez



Events and Home Delivery Menu for Adults



Wraps- £3.50 per head

Tuna nicoise wrap
Avocado wrap
Serrano Ham and basil in omelette wrap
Chicken salad
Hoisin duck wrap
Jalapeno chicken hot wrap
Hot salt beef

Baguettes- £3.50 per head

Egg and bacon
Egg and roasted tomato
Egg and smoked salmon
Chorizo, grilled aubergine and mozzarella
Classic tuna
Venison and rocket
Shredded chicken, bacon and spinach
Char- grilled pepper and arugula leaves
Ham, egg and Italian cheese
Egg Florentine
Turkey, mustard and crispy onion

Croissant- £2.50 per head

Egg and bacon
Ham and cheese
Mushroom, cheese and walnut

Soup- £4.50 per head

Roasted root vegetable soup
Field and forest mushroom
Malaysian chicken
Celeriac and parsley mash
5 bean cassoulet
Arabian- spiced carrot
Prosciutto primavera
Chicken, leek and potato
Chilli beef and kidney bean
Pea and mint with croutons
Beef noodles

Wedding cakes

Heart shaped carrot cake, cream cheese icing, buttercream décor
White buttercream magnolia wedding cake
White cake with black silhouettes
Hydrangea cake
Dogwood flowers cake
Yellow cake with daisies
Chocolate tiered cake
Link twist cake
Drapes and swags cake

Afternoon Tea- from £5 per head

Selection of Home Made Cakes, cupcakes and Scones
Lemon drizzle cake
Scones with clotted cream and strawberry
Banoffee pie
Lemon tart
Cupcakes(vanilla & chocolate)
Banana loaf
Fruity teacake
Marbled cake
Victoria sponge cake
Open scones, strawberry jam, clotted cream
Raspberry tart
Hazelnut dacquoise
Cream puffs
Cranberry orange muffins
Raspberry mascarpone tart
German chocolate brownie
Danish twist
Chocolate eclairs
Coconut frangipane
Chocolate caramel mousse

