



Outside Catering

## Hot fork food

Prices will depend on your individual selections.

You may wish to choose 2 dishes to give your guests a choice, or a meat dish and a vegetarian option.

### Red meat, game and pork

Lamb moussaka & Greek salad

Beef lasagna with crunchy mixed salad

Beef and olives in a rich red wine gravy

Peppered steak ragu with a rich shallot sauce served with dauphinoise potatoes

Lancashire lamb hot pot with mushroom mash

Beef in ale with herby dumplings and vegetables

Irish lamb stew and champ

Swedish meatballs with penne pasta

Beef bourguignon with creamy mashed potatoes

Shepherds pie with buttery greens

Pork stroganoff with mushrooms and rice

Teriyaki beef with noodles and green salad

Sausages with garlic mash and spiced red cabbage

Pork Normandy with calvados and apple

Spiced pork stir-fry on pea mash

Italian lamb with Mediterranean vegetables

Beef chilli con carne with rice and green salad

Moroccan lamb tagine with spicy cous cous

Malaysian beef rendang with basmati rice

Pork and leek sausages cooked in red onion gravy served with bubble and squeak

Three cheese pasta with pancetta

Jerk pork with butternut squash wild rice



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## Chicken and poultry

Coq au vin with creamed potatoes and green beans  
Chicken, broccoli and cheese pasta bake  
Caesar salad with sautéed chicken breast and garlic croutons  
Oriental chicken with stir-fried vegetables in an oyster sauce  
Chicken tangine with preserved lemon cous cous  
Chicken korma royale and basmati rice  
Chicken tikka marsala with pilau rice and chutneys  
Chicken with creamy peppercorn sauce  
Chicken with wild woodland mushrooms  
Thai spiced green chicken curry  
Spanish chicken and potato stew  
Chicken, borlotti bean and pumpkin stew  
Duck casserole with ginger, soy and lemongrass with fragrant rice  
Glazed duck with honey, citrus and soy sauce  
Duck cassoulet, mash and crushed roots

## Fish and Shellfish

Guernsey fish pie with peas  
Salmon fishcakes with spicy tomato salsa  
Salmon in a creamy chive and dill sauce with garlic crushed potatoes  
Red Thai prawn curry on jasmine rice  
Seafood lasagna with crunchy mixed salad  
Mediterranean prawns with roasted garlic, tomatoes and peppers  
Salmon and pea kedgeree  
King prawn, chilli, garlic and basil pasta  
Crab, potato and spinach gratin



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## Vegetarian

Wild mushroom gnocchi with parmesan, rocket and pine nuts  
Vegetable tagine with dates, apricots on red pepper cous cous  
Pumpkin risotto with parsnip crisps  
Green thai vegetable curry and fragrant jasmine rice  
Cauliflower and vegetable gratin  
Vegetable moussaka with crunchy mixed salad  
Root vegetable and mushroom bourguignon with herby dumplings  
Green Thai vegetable curry and fragrant jasmine rice  
Roasted Mediterranean vegetables topped with crumbed brie  
Spicy Szechuan vegetable noodles  
Winter vegetable risotto with vine tomatoes  
Baked aubergine parmigiana with mozzarella, tomato and basil.  
Tiramisu with a cappuccino sauce  
Chocolate profiteroles  
Fresh strawberry tartlet  
Normandy apple flan  
Amaretto stewed pears with vanilla custard  
Bread and butter pudding  
Spiced apple pie and guernsey cream  
Fudgy, dark chocolate sponge and orange scented cream  
Baked passion fruit and rhubarb sponge pudding  
Tropical fruit salad and vanilla bean yogurt  
Sticky lemon tart with orange scented cream  
Raspberry and almond tart with amaretto sauce  
Selection of English and continental cheeses

If you have any favourites please discuss these with us.