



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



Outside Catering

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



Outside Catering

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.