CATERING MENU

BEEF | APPROX 3 PORTIONS PER KG AS A MAIN

Beef Lasagne | Beef mince bolognaise with bechamel & cheese inbetween layers of pasta
Beef Strogonoff | Sirloin strips in a creamy tomato, paprika & mushroom sauce
Indian Beef Curry | Beef fillet pieces in our delicious coconut & tomato curry sauce with chickpeas
Beef Fillet | Single serve 250g portions of beef fillet topped with our delicious mushroom sauce
Veal Schnitzel | Baby beef coated with flour, egg & breadcrumbs and lightly pan-fried
Lamb Knuckle Curry | Lamb on the bone slow-cooked in our delicious curry sauce with black beans
Cottage Pie | Lean beef mince with peas topped with creamy mashed potato
*Starred dishes only available in Autumn/Winter

CHICKEN | ELGIN FREE-RANGE I APPROX 3 PORTIONS PER KG AS A MAIN

Balti Almond Chicken | Chicken breast pieces in a mild & creamy sauce with toasted almonds
Chicken Schnitzel | Tender chicken breast fillets coated with egg & breadcrumbs and pan-fried
Sweet Chilli Chicken | Stir-fried pieces of chicken breast in a delicious sweet chilli sauce with cashews
Thai Plum Chicken | Stir-fried pieces of chicken breast in a delicious Asian plum sauce with cashews
Chicken Limone | Flattened chicken breast marinated in lemon, olive oil & herbs and oven grilled
Chicken Tikka | Flattened chicken breast marinated in a spicy tikka sauce and oven-grilled
Chicken Tarragon | Chicken breast baked in a creamy wine sauce with roasted tomato & tarragon
Chicken Genovese | Stir-fried pieces of chicken breast with soy sauce, sweet peppers & zucchini strips
Morrocan Tagine | Chicken bone-in thighs cooked in onion, spices, apricots, honey & almonds

FRESH FISH | SINGLE PORTIONS

Teriyaki Salmon | Fresh Norwegian salmon marinated in a teriyaki sauce & oven-grilled | Approx 180g portion
Kingclip Al Olio | Fresh kingclip baked with olive oil, garlic, chilli & herbs | Approx 200g portion

SIDE VEGETABLES I APPROX 5-6 PORTIONS PER KG

Roasted Beetroot | Slow-roasted beetroot with olive oil, balsamic vinegar, Maldon salt & black pepper | V
Grilled Veggies | Seasonal veggies roasted with olive oil, Maldon salt, herbs & spices I V
Italian Broccoli | Steamed & dressed with olive oil, garlic & Maldon salt I V
Grilled Butternut | Roasted with cumin seeds, olive oil, black pepper & Maldon salt I V
Thai Noodle Stir-Fry | Stir-fried pasta & seasonal veggies with olive oil & Thai spices I V
Basmati Rice | Quality Basmati rice steamed to perfection I V
Sweet potato | Slow-roasted with olive oil, honey & Maldon salt
Creamy Potato Mash | Potatoes mashed with butter, salt & milk
Cauliflower & Kale | Roasted cauliflower & chickpeas with steamed kale & hummus dressing I V
Healthy Vegan Quinoa | Quinoa with roasted carrots, edamame beans, chickpeas, red onion & peppers I V
Green Beans & Fennel | Steamed green beans with olive oil, fennel seeds & Maldon salt I V
Spanish Potatoes | Roasted potatoes, sweet peppers, onion & garlic with olive oil, Maldon salt & paprika I V
Roast Potato Wedges | Roasted potatoes with onion, garlic, rosemary, oregano, Maldon salt & mild chilli I V

VEGETARIAN I APPROX 3 PORTIONS PER KG AS A MAIN

Vegetarian Lasagne | Seasonal veggies with tomato, bechamal & cheese inbetween layers of pasta
Vegetable Masala Curry | Seasonal veggies with potaotes & lentils cooked in a mild curry sauce | V
Porcini Risotto | Arborio rice with porcini mushrooms, vegetable stock & parmesan cheese
Roast Tomato Risotto | Arbotio rice with roasted tomatoes, vegetable stock & parmesan cheese

FRESH SALADS I MADE ON A LARGE PLATTER ENOUGH FOR 10 PEOPLE

Greek Salad | Mixed greens, feta, kalamata olives, cucumber, tomato, red onion, peppers
Gourmet Italian | Greens, artichokes, marinated peppers, brinjals, mushrooms, mozzarella, parmesan
Mozzarella & Rocket | Baby mozzarella balls with rocket, cherry tomatoes, shaved parmesan
Healthy Vegan | Mixed greens, carrots, onion, edamame bean, chickpeas, pecans, vegan cheese I V
*seperate bottle of salad dressing included with above salads

DESSERT I APPROX 8 PORTIONS

Traditional Tiramisu | Coffee & brandy soaked finger biscuits with marscopone cheese
Nutella Tiramisu | Coffee & brandy soaked finger biscuits with Nutella & marscopone cheese
Limoncello Tiramisu | Lemon tea & Limoncello soaked finger biscuits with lemony marscopone cheese
*We also have a selection of whole cakes, fruit platters and sweet platters upon request

Meals are served in variable size foil trays. You may also bring in your own dishes for us to fill. Prices are available upon request. Orders are for collection only. V = vegan