

CATERING OPTIONS – Honesty Group



BASIC BUFFET (cold) £11.50 per head

Sandwiches - Ham & Chutney; Cheese & Pickle; Egg Mayonnaise; Salmon & Cream Cheese
Canapés - assorted with meat, fish and vegetarian options
Deli items - mini pork pies, mini spicy veg pasties, mini sausage rolls and mini scotch eggs
Cake or portion of Fruit

STANDARD BUFFET (cold) £16.50 per head

Coronation Chicken - shredded chicken in a curried mayonnaise with curry leaves and coriander (GF)
Hot Smoked Mackerel Bowl, Toasted Nuts & Seeds, Watercress, Celery
Potato Salad, Pickled Mushrooms, Roasted Shallots, Rye Croutons (vegan)
Roast Vegetable Salad, Garlic Emulsion – seasonal vegetables in a creamy garlic dressing (GF)
- (can be adapted for vegans)

Apple & Blackberry Jelly with Crumble Topping, Chestnut Cream (GF)
English walnut & Golden Syrup Pie (can be adapted for vegans)

3 COURSE BUFFET (cold) £22.00 per head

Terrine with game bird, and served with toasts and seasonal chutneys, pickles or relishes
Sloe Gin Cured Salmon served with salad leaves and black rice (GF)
Sesame Roasted Kale & Pickled Kales with Hummus & Toasts made with sourdough (vegan)
Four Cheese Quiche with Cheddar, Ricotta, Parmesan and Pennard Red Goat Cheese

Coronation Chicken – shredded chicken in a curried mayonnaise with curry leaves and coriander (GF)
Hot Smoked Mackerel Bowl, Toasted Nuts & Seeds, Watercress, Celery
Potato Salad, Pickled Mushrooms, Roasted Shallots, Rye Croutons (vegan)
Roast Vegetable Salad, Garlic Emulsion – seasonal vegetables in a creamy garlic dressing (GF)
- (can be adapted for vegans)

Apple & Blackberry Jelly with Crumble Topping, Chestnut Cream (GF)
English walnut & Golden Syrup Pie (can be adapted for vegans)

3 COURSE MEAL WITH HOT MAIN COURSE £35.00 per head

Terrine with game bird, and served with toasts and seasonal chutneys, pickles or relishes
Sloe Gin Cured Salmon served with salad leaves and black rice (GF)
Sesame Roasted Kale & Pickled Kales with Hummus & Toasts made with sourdough (vegan)
Four Cheese Quiche with Cheddar, Ricotta, Parmesan and Pennard Red Goat Cheese

Chicken Curry (medium spiced) with Basmati Rice and garnished with coriander (GF)
Beef & ale Puff Pastry Pie with seasonal green vegetables
Sausage & Bean Casserole with white beans and diced root vegetables
Vegetarian Pot Pie in a white sauce and topped with grilled bread (can be adapted for vegans)

Apple & Blackberry Jelly with Crumble Topping, Chestnut Cream (GF)
English walnut & Golden Syrup Pie (can be adapted for vegans)

All costs subject to VAT (as at December 2016)

Minimum of 8 people