

## 2 course meals

Main Only Buffet: £10.00pp

Main Only Sit Down: £12.00pp

2 Course Buffet: £14.00pp

2 Course Sit Down £16.00pp

### Main Course

#### Fish

Fish and Chips with Peas.

Poached Pollock with Parsley infused White Sauce, Seasonal Vegetables.

Thai Fish cakes and Vegetables

Sea Food Salad and Garlic Bread

Roasted Salmon and Summer tray bake

Panko, Lemon and Parsley Cod, New Potatoes and Green Veg

Roasted Mackerel and Beetroot, Champ Mash and Veg Parcels

#### Meat

Home Made POPPIE (flyer with filled below)

Sausage, Mash and Peas

Pork chop and roasted apple with buttered vegetables and mash potatoes

Lasagne, Garlic Bread and Salad

Ginger beer glazed Gammon, Egg and Chips

Spanish Chicken, with Mixed Beans and Cous-Cous

Beef Bourginon with veg and new potatoes

Pork and Apple Hot Pot, Veg and Roasted New Potato's

Lamb Hot Pot with Seasonal Vegetables.

Chicken Thai green Curry and Rice

Toad in the hole with seasonal vegetables

Roasted Chicken with a Citrus and Mushroom Sauce

**Tel: 02392 294491**

**Charlotte: 07970 319435**

**Andrew: 07702 951552**

**Fiona: 07713 104685**

**Email: [hospitality83@gmail.com](mailto:hospitality83@gmail.com)**

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## Vegetarian

Seasonal Vegetable Risotto  
Garlic Roasted Aubergine  
Vegetarian Lasagne  
Tomato and Red Onion Quiche  
Pesto Linguine

## Desserts

Selection of sorbets  
Cinnamon apple fritters and vanilla ice cream  
Profiteroles and Chocolate Sauce  
Kranichan  
Chocolate Bread and Butter Pudding with Custard  
Fruit Salad with Cream  
Apple Pie and Ice Cream  
Lemon Tart and Ice Cream  
Spiced Apple Crumble and Custard.  
Eton Mess  
Sticky Toffee Pudding, Butterscotch Sauce.

Add Coffee and Tea for £1 pp

All prices are inclusive of service, paper napkins (colour of your choice) and VAT

Linen table cloths £5 per table

Linen napkin 50p per person

Choose a choice of no more than 3 Mains and desserts for your event. A pre-order is required no later than 3 weeks before your chosen date, along with names. We highly recommend menu choices are put on name cards so guest remember what they have chosen, to avoid delays.

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For outside catering please add £1.50 per person to allow for traveling within 20mile of the Duke of Buckingham, Additional coat may occurs for venues further.



Pie Sizes

Pie Flavours	Wimpy	Bluto
<b>Bullo Oxheart</b> Steak, kidney & ale		
<b>Poopdeck Pappy</b> Chicken, mushroom & bacon		
<b>Harold Hamgravy</b> Ham, leek & mustard		
<b>Billy Boop</b> Lamb, redcurrant & rosemary		
<b>Possum Pearl</b> Chicken, chorizo & paprika		
<b>Swee' Pea</b> Cheese, shallots, sundried tomato & spinach		
<b>Sea Hag</b> Prawns, crab & lobster		

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