



Herb & Spice

Autumn/Winter Hot Buffet Menu Pack

Our Autumn/Winter menu is full of hearty dishes, encompassing British classics and dishes from around the world.

Also included within this pack are a series of themed hot buffet menus including Thai, Greek and Mexican options (from page 11)

Included in the price per head:

- Crockery, cutlery and high-quality napkins (plus all equipment is collected dirty)
- If your guest numbers are 100+ we will include service staff for a 4-hour shift (for numbers below 100 they are charged at £12.50 + Vat per hour each)

Extra:

- Delivery/Collection (calculated based on distance)
- Staffing (if guest numbers are below 100)

Hot Dish Options

Chicken Options

Creamy Chicken Smoked Bacon & Leek Casserole
Succulent pieces of Chicken baked with Smoked Bacon & Sautéed Leeks
in a White Wine & Cream sauce

Coq Au Vin
Supreme of Chicken cooked in a Red Wine Sauce with Shallots,
Paris Mushrooms, Lardons, Chervil & Tarragon

Pot Roast Chicken with Sage & Apple Dumplings

Harissa Spiced Breast of Chicken on Smokey Chorizo & Tomato Cassoulet

Jerk Chicken with Honey Glazed Sweet Potato in a Coconut, Passion fruit and
Pineapple Broth

Lemon Chicken with Rosemary & Olives

Spiced Chicken, Chickpea, Slow Roast Tomato & Butternut Squash Orzo Pasta

Chicken Soba Noodles
Grilled Chicken, Soba Noodles with Mange Tout, Carrot, Celery, Peppers, Chilli &
Tomato

Chicken Basque Style (DF)
Chicken baked in a Red Wine Sauce with Spanish Chorizo, Fresh Herbs, Spices,
Paprika & Black Olives

Chicken & Chorizo Paella (GF)
Cheshire Reared Chicken and Authentic Chorizo Cooked in Saffron Rice, served with
Lemon Wedges

Citrus Chicken Breast (GF) (DF)
Char-grilled Citrus Marinated Chicken Breast Served with a piquant Salsa

Thai Green Chicken Curry (GF) (DF)
Pan-fried Chicken cooked in exotic Thai spices

Kashmiri Butter Chicken Curry
Chunks of Chicken in a Tomato, Garlic, Ginger, Butter
and Coconut Curry Sauce

Spicy Yoghurt Chicken Kebabs (GF)

Spiced Chicken Fajita's with Mixed Peppers and Red Onion
Served with Soft Tortilla Wraps, Sour Cream and Guacamole

Piri Piri Chicken Breast (GF)

Hunters Chicken
Chicken Breast Topped with BBQ Sauce and Cheese

Marinated Chicken Breast (GF)

Please select your choice of Marinade from the list:

Low Fat Crème Fraiche, Garlic and Coriander

Garlic, Lemon and Parsley

Sweet Chilli

Teriyaki

Tikka

Tandoori

Beef or Lamb Options

Pot Roast Lamb with Rosemary, Shallots and Winter Vegetables

Boeuf Bourguignon
A French classic - Tender Slow-cooked Cheshire Beef in a Burgundy Red Wine and
Beef Broth enhanced with Mushrooms, Garlic, Onions and Herbs served on
Horseradish Mash

Massaman Lamb Curry

A tender lamb curry of dried spices in coconut milk, potato, sweet potato, peanuts and cashew nuts.

Corned Beef Hash with Pickled Red Cabbage

Corned Beef, Onions, Potatoes and a Dash of Worcester Sauce

Penne Bolognese

Lean minced Beef cooked in a Bolognese Sauce layered between Penne Pasta & topped with a White Wine, Cream & Parmesan Sauce

Beef Highland Stew

Tender Pieces of Beef Cooked with Pearl Barley and Root Vegetables

Indonesian Beef Curry

Tender Chunks of Beef cooked with Coriander, Ginger, Fresh Chillies & Exotic Spices

Beef & Guinness Casserole with Potato Pancakes

Tender pieces of Beef, cooked with Carrots, Parsley, Turnip & Potato Stewed in Dublin's finest thick Gravy

select this minus the potato pancakes if a GF option is required

Beef & Dumplings

Tender Chunks of Cheshire Beef and Root Vegetables Cooked in Porter Beer Served with Horseradish Dumplings

Traditional Beef Lasagne

Lean minced Beef cooked in a Bolognese Sauce layered between Fresh Pasta & topped with a White Wine, Cream & Parmesan Sauce

Moroccan Lamb Tagine (DF)

Diced Lamb cooked slowly with Apricots, Tomatoes, and Fresh Cumin & Coriander, (we recommend serving this with a Lemon & Pomegranate Cous-Cous

Chilli Con Carne & Rice

Lean Minced Beef used to make this classic dish

Served with Savoury Rice, Sour Cream & Tortilla Chips

select this minus the Tortilla chips if a GF option is required

*Lancashire Lamb Hot-Pot (GF) (DF)**

Tender Chunks of Cheshire Lamb, casseroled with Leeks, Carrots, Potatoes & Rosemary in a tasty stock and topped with Sliced Potatoes the Traditional Lancashire way served with Red Cabbage

Cottage Pie (GF)

Cheshire Minced Beef cooked with Fresh Thyme & Locally Produced Vegetables topped with Potato & Parsnip Mash

Cheshire Beef & Ale Pie

Tender Chunks of Local Beef cooked in a Rich Ale Gravy with Shallots and Chestnut Mushrooms, topped with our Home-made Short-crust Pastry

Spanish Beef Casserole with Red Wine, Herbs, Mixed Peppers & Black Olives

Cheshire Beef Skewers with Soy, Honey, Lime, Chilli and Coriander Marinade

Hungarian Beef Goulash (GF) (DF)

Tender pieces of Beef cooked with Tomato, Paprika & Vegetable Stock

Minute Steak topped with BBQ Glazed Onions

Moroccan Minced Beef with Toasted Pine-nuts, Coriander & Mint in a Rich Red Wine, Tomato & Harissa Sauce

Turkey/Pork Options

Meltingly Tender Belly Pork on Paprika Smoked Butterbean Crush with Buttered Savoy Cabbage

Traditional Bangers & Mash

Locally Produced Sausages served with Wholegrain Grain Mustard Mash & Rich Onion Gravy

Cassoulet De Toulouse

Traditional dish from South West France with Smoked Bacon, Pork, Toulouse Sausage, Beans, Garlic, in a White Wine Sauce & Finished with Toasted Breadcrumbs

*Kurobuta Pork
Braised and Caramelised Pork Belly, Pineapple Fried rice and Sweet Pickled Red Onion*

Gammon Steak with Parsley Sauce

*Ham & Leek Pie
Cheshire Ham, Leeks and Parsley in a Béchamel Sauce topped with Individual Short
Crust Pastry Lid*

*Somerset Scrumpy Pork (GF)
Finest chunks of Pork cooked in Cider Sweet Peppers Onion & Crème Fraiche*

Vegetarian Options

*Puy Lentil & Tomato Shepherd's Style Veggie Pie with Fresh Rosemary Herb &
Cheddar Cheese Topped Creamy Mash with Leeks (V)*

*Cheshire Cheese and Sage 'Sausages' (V)
Served with Bubble and Squeak Mash, Beer Gravy & Tomato Chutney*

Pumpkin, Spinach & Ricotta Lasagne (V)

Massaman Autumn Vegetable Curry (V) (Vegan)

*Cheese & Onion Pie (V)
Vintage Matured Cheddar, Red Leicester Cheese & Sautéed Onion Filling
Topped with our Short-crust Pastry*

*Spinach & Feta Cannelloni (V)
Fresh Spinach, Toasted Pine Nuts & Feta Cheese Filled Cannelloni
Topped with a Ratatouille Sauce*

*Vegetable Quesadillas (V)
Filled with Green Peppers, Chilli, Tomato, Coriander & Cheddar Cheese*

*Vegetable Rogan Josh Pie (V)
Roasted Peppers, Onions, Peas and Courgette in our Authentic Rogan Josh Sauce
topped with Individual Short Crust Pastry Lid*

Mushroom & Potato Casserole with Herb Dumplings (V)

Aromatic Vegetable Byriani (Vegan)

Cauliflower Mornay Crumble Pie (V)

Griddled Courgette, Cherry Tomato, Lime, Chilli & Fresh Mint Linguine

Lentil Tabbouleh with Haloumi, Baby Spinach, Fresh Herbs and Tomato (V)

Roasted Mediterranean Vegetable Moussaka (V)

Mediterranean Vegetables baked in Garlic, Olive Oil, served in a tasty Tomato Sauce layered between Aubergines & Potatoes topped with White Wine & Feta Cheese Sauce

Stuffed Sweet Jacket Potato, select from:

Veggie Chilli & Guacamole

Stir-fried Superfoods (Vegan)

Thai Yellow Curry

Spiced Mixed Beans (Vegan)

**Chicken or Seafood fillings can also be accommodated*

'Curry Mile' Chickpea & Cauliflower Jalfrezi (Vegan)

Vegetable Goulash (Vegan)

Chunks of Seasonal Vegetables cooked in a Garlic Paprika Tomato & Red Wine Sauce

Thai Green Vegetable Curry (Mild)

Courgettes, Mushrooms & Pimentos cooked with exotic Thai Spices, Lemon Grass, Coriander, Chillies & Coconut Milk

Stuffed Peppers (V) (Vegan) (DF)

Roasted Red Peppers stuffed with Thyme, Lemon, Garlic, Cous-Cous and Tomato & Balsamic Dressing

Grilled Vegetable Tagine (Vegan)

Grilled Aubergine, Pepper and Courgette cooked with Lemon, Coriander & toasted flaked Almonds & bound in a Moroccan Spiced Tomato-Pepper Sauce

Roasted Pepper & Courgette Risotto (Vegan)

Peppers & Courgettes with Oven Dried Tomatoes

Chestnut Mushroom & Parmesan Risotto (V)

Creamy Mushrooms, Garlic, Parmesan, sautéed Onions & Cracked Black Pepper

Vegetable Lasagne (V)

Seasonal Vegetables cooked in a Cherry Tomato, Basil & Oregano Sauce layered with Fresh Pasta and topped with a White Wine, Cream and Parmesan Sauce

Cauliflower and Potato Curry (VG)

Winter Vegetable Frittata (V)

Fish/Seafood Options

Homemade Seafood Pie

Smoked Haddock, Dublin Bay Prawns, Cod & Salmon in a Creamy Leek & Cheese Sauce topped with Fluffy Mash

Tandoori Spiced Cod fillets Served with a Saffron Apricot Rice and a Coriander Yoghurt Dip

Seared Prawn, Hot Smoked Salmon, Griddled Broccoli, Almonds and Quinoa tossed in a Light Chilli and Zesty Lemon Dressing

Basil and Garlic Marinated Cod Loins with Tomato, Artichoke, Preserved Lemon and Green Olive Sauce

Cajun Spiced Salmon Fillet with Pickled Cucumber, Tomato Salsa & Nutty Basmati Rice

*Lemon Sole Florentine (GF) *£3.00 supplement per head
With a Veronique Sauce*

*Baked Turbot *£3.00 supplement per head*

Poached Turbot Fillets with a Caper Beurre Blanc and Sautéed Samphire

Thai Red King Prawn and Salmon Curry with Vermicelli Noodles, Butternut Squash & Green Beans

Prawn, Fennel and Rocket Risotto (GF)

Smoked Haddock Kedgeree (GF)

Side Options

Salads (see our salad menu from page 17)

New Potatoes (with or without butter)

Roast Potatoes

Parisienne Potatoes

Bombay Potatoes

Dauphinoise Potatoes

Mashed Potatoes

Savoury Rice-(Wholemeal or White)

Sticky Rice

Fragrant Jasmine Rice

Basmati Rice

Couscous with Lime, Pomegranate and Fresh Herbs

Quinoa

Cauli-Rice

Selection of Seasonal Vegetables

Wilted Seasonal Greens

Medley of Kale, Courgette and Cabbage

Garlic Green Beans

Roasted Winter Vegetables

Petit Pois A la Francais (Petit pois Peas with Shallots)

Oven Roasted Tomato's

Roasted Butternut Squash

Corn on the Cob

Ratatouille

Parmesan and Black Pepper Parsnips

Sweet Potato Wedges (with or without spice)

Themed Menus

THE 'CURRY MILE'

Chicken Tikka Masala

Beef Rogan Josh

Chicken Kashmiri

Lamb Bhuna

Chicken Madras

Chickpea, Cauliflower & Potato Rogan Josh (V) (VG)

Vegetable Chilli Masala (V) (VG)

(We can substitute the meat and/or sauce for each dish)

Sides:

Basmati Rice

Naan Bread

Poppadum's

Bombay Potatoes

Saag Aloo

Lentils with Fried Garlic and Coriander

Condiments (select 2):

Raita

Lime Pickle

Mango Chutney

Tomato & onion

BRITISH PIE 'n' MASH:

Our delicious pies are made with our light homemade pastry and filled with the freshest highest quality ingredients, all sourced locally where possible.

PIE FILLING SUGGESTIONS:

Steak & Ale

Mexican Beef

Beef & Guinness

Cheddar Cheese & Red Onion (V)

Chicken & Chorizo

Chicken & Mushroom

Chicken, Smoked Bacon & Tarragon Pie

Sweet Potato, Feta, Basil & toasted Pine-nut (V)

Wild Mushroom, Asparagus, Cream & White Wine (V)

Pork, Apple & Cider

Lamb Hotpot

Lamb Tagine

Lamb Rogan Josh
Creamy Salmon & Baby Leek
Prosciutto & Zucchini
Cheshire Ham, Pea & Mint
Goats Cheese, Spinach & Caramelised Onion (V)
Cheddar, Apple & Thyme (V)
Vegetable Tikka Masala (V)
Luxury Fish Pie (Haddock, Salmon and Prawns in a Creamy Leek Sauce)

Sides:

Fluffy Mash
Cheddar Cheese & Leek Mash
Colcannon
New Potatoes
New Potatoes in a Garlic and Herb Butter
Savoury Rice
Onion Gravy (V)
Rich Gravy
Petit Pois
Minted Mushy Peas
Fresh Seasonal Vegetables
Wilted Greens
Roasted Root Vegetables
Medley of Kale, Courgette and Spring Cabbage
Roast Mediterranean Vegetable

MEXICAN:

Nachos
Our homemade nachos are topped with melted cheese and salsa served with guacamole, sour cream and jalapeños (V)

Spicy Chicken Fajitas

Beef Chilli Empanadas

Mixed Bean and Cheese Burrito (V)

Spicy Beef and Cheese Burrito

Vegetable Quesadilla (V)

Sides:

Spicy Mexican Potatoes
Sautéed Broccoli with Chilli and Lime
Guacamole

Sour Cream
Salsa
Hand-cooked Tortillas
Re-fried Beans

THAI:

Chicken Satay
Char-grilled chicken with a lemongrass marinade and served with a peanut sauce

Laab Tod (spicy pork patties)
Spice marinated minced pork with galangal, lemongrass, garlic and chilli, served with a fresh Thai dipping sauce.

Hor Mok Salmon
Steamed Salmon cooked in Red Curry Paste and Sweet Basil

Chicken Pad Thai
*Chicken and Rice noodles, with Tamarind, Lime and Palm Sugar Dressing,
With Shrimp, Chilli Flakes and Egg*

Spicy Prawn Salad
Grilled Prawns on spicy Thai salad, with mint and chilli dressing

Thai Green Chicken Curry
Pan-fried Chicken cooked in exotic Thai spices served with Fragrant Jasmine Rice

Vegetable Massaman (V) (VG)
*A typical South Thai dish. An aromatic spiced curry of sweet potatoes,
carrots, towhu and cashew nuts*

Lamb Massaman Curry
*A tender lamb curry of dried spices in coconut milk, potato, sweet
potato, peanuts and cashew nuts.*

Chicken and cashew stir fry with mixed peppers and oyster sauce

*Thai green vegetable curry with Courgette, aubergine, bamboo
shoots and sweet basil in a spiced coconut broth (V) (VG)*

Sides:
Jasmine rice
Sticky rice
Thai stir fried greens

ITALIAN:

Crespelle with Ricotta & Spinach (V)

Rich Italian Chicken Casserole

Chicken Breast cooked slowly in a Rich Tomato & Black Olive sauce

Porcini Mushroom & Parmesan Risotto (V)

Penne Bolognese

Spaghetti Carbonna

Smoky pancetta, buttery leeks, lemon & a traditional carbonara sauce

Vegetable Lasagne

Seasonal Vegetables cooked in a Cherry Tomato, Basil & Oregano Sauce layered with Fresh Pasta and topped with a White Wine, Cream and Parmesan Sauce

Traditional Beef Lasagne

Lean minced Beef cooked in a Bolognese Sauce layered between Fresh Pasta & topped with a White Wine, Cream & Parmesan Sauce

Penne Arrabiata (V) (VG)

Marinated Pork Ribs

Sides:

Cherry Tomato & Red Onion Bruschetta (V) (VG)

Capresse Salad

Rocket and Parmesan Salad

GREEK

Chicken Stifatho (Slow Cooked Chicken in a Rich White Wine and Tomato Sauce intensified by Greek Herbs and Spices)

Lamb Souvlaki (Tender Chunks of Lamb marinated for 2 days in a traditional Greek dressing served on Skewers with Green Pepper)

Vegetarian Mousakka

Mediterranean Vegetables baked in Garlic, Olive Oil, served in a tasty Tomato Sauce layered between Aubergines & Roasted Potatoes topped with White Wine & Feta Cheese Sauce

Spiced Lamb Koftas

Feta, Spinach and Red Onion Filo Parcels (V)

Sides:

Savoury Potatoes

Rice

Tzatziki

Houmous

Taramasalata

Flatbread

Stuffed Vine Leaves

Marinated Kalamata Olives

Greek Salad

Traditional Plum Tomatoes, Black Olives, Red Onions, Fresh Coriander & our finest Feta Cheese

Chickpea and Parsley Salad

Chickpeas, Red Onion, Cucumber, Parsley and Basil tossed in a Red Wine Vinegar and Olive Oil Dressing

Wilted Arugula Salad with Crisp Potatoes & Black Olive Vinaigrette

The Salad Bar

Include as one of your 'side dish' options or add 2 salad options for an extra £3.00 + Vat per person

Chef's Mixed Salad

Lettuce, Tomatoes, Spring Onion and Cucumber

Pearl Barley, Broad Bean, Tenderstem Broccolini & Goats Cheese Salad with a Zesty Lemon & Fresh Mint Dressing

Courgetti & mooli noodles, crunchy carrot, beetroot, asparagus, chargrilled tenderstem broccoli, crunchy seeds, mixed herbs and soy, sesame & ginger dressing

Watercress, Beetroot, Radish & Cucumber Salad tossed in a Tarragon Vinaigrette

Summer Bean Salad with Fennel Dressing
Edamame, Heirloom and Green Beans with Slow Roast Tomatoes and Fresh Herbs

Caesar Salad
Romaine Cos Lettuce, Parmesan, fresh Croutons, & our Homemade Caesar Dressing

Rocket & Parmesan Salad
Rocket Leaves served with fresh shavings of Parmesan

Stilton, Smoked Bacon & Rocket Salad
Garnished with Poached Pears & a Port & Ginger Dressing

Avocado, Slow Roast Tomato & Cannellini Bean Salad

Edamame Bean, Asparagus, Broccoli and Sun-blush Tomato Quinoa Salad

Greek Salad
Traditional Plum Tomatoes, Black Olives, Red Onions, Fresh Coriander & our finest Feta Cheese

Crunchy Superfood 'Rainbow Vegetable' Slaw in a Light Vinaigrette Dressing.

Mexican Mixed Bean Salad
Chick Peas, Kidney Beans, Cannellini, Tomatoes, Coriander & fresh Chilli

Mexican Mixed Bean Salad
Green, Kidney, Black-Eyed, Butter, & Pinto Beans tossed with fresh Garlic, Paprika, Tomato & Herbs

Cous-Cous Moroccan Salad
Tomatoes, flat leaf Parsley, Mint, Garlic, Onions & chopped Apricots

Noodle Hoi Sin Style Salad
Julienne of Vegetables with a Hoi Sin Sauce, Lemon Grass, & mixed with Crispy Noodles

Blue Cheese, Walnut & Celery Salad

Coconut & Cumin Rice Salad

Butternut Squash, Peas & fresh Coriander

Panache of Wild Mushrooms Salad
with an Asparagus, Goats Cheese, & Tarragon Dressing

Italian Pasta Salad

Penne Pasta, Black Olives, Sun-dried Tomatoes, Onions, fresh Tomatoes, Basil & Sweet Red & Yellow Peppers

*Tomato & Onion Vinaigrette Salad
Beef Tomato, served with fresh Herbs, Onion & White Wine Vinegar*

*Indian Rice Salad
Masala Paste, Nuts Sultanas Green Peppers, onions & Sweetcorn*

Fennel Orange & Spring Onion Salad

*New Potato Onion & Chive Salad
served with a fresh Mint Yoghurt*

Slow Roasted Tomato Salad with Feta Cheese marinated in Rosemary

Beef tomato and Feta Cheese with fresh Rosemary

*Tomato & Basil Salad with Olive Oil & cracked Black Pepper
Beef tomato and fresh Basil*

*Aubergine Lemon Caper Salad served with Balsamic Vinaigrette
Aubergines cooked with fresh lemons and capers*

*Avocado, Red Grape & Satsuma Salad
with a Mascarpone & Basil Dressing*

*Traditional Coleslaw
White Cabbage, Carrots, Onions, & our home-made Mayonnaise*

Pear & Stilton Salad

*Mustard Coleslaw
Traditional Coleslaw with a Mustard Kick*

*Beetroot, Feta & Mint Salad
Sweet Beetroot, Baby Spinach and Crumbled Feta finished with Pine Nuts and Fresh Mint*

*Tossed Green Salad
With a Coriander, Lime & Ginger Dressing*

Food Allergy Notice

*If you have a food allergy or special dietary requirements.
Please inform us (a minimum of 7 days' prior your event)
We will endeavor to accommodate*

Allergy Advice/Labeling Key:

(GF) – Gluten Free

(DF) – Dairy Free

(V) – Vegetarian

(VG) – Vegan

(N) – contains Nuts

(SF) – contains Shell Fish



FINALIST