



Herb & Spice *Christening Catering*

Afternoon Tea

A Selection of Dainty Finger Sandwiches all garnished to perfection
We use the freshest and highest quality ingredients sourced from local suppliers and prepared by our highly skilled chefs to give your guests afternoon Tea Sandwiches 'with a twist'

Free Range Egg & Cress (V)

Tuna Mayonnaise

Cheshire Smoked Salmon, Caper & Cream Cheese
With a Squeeze of Lemon & Cracked Black Pepper

Locally Cured Ham & Spicy Tomato Chutney

Rare Roast Beef & Horseradish

Mature Cheddar & Homemade Pickle (V)

Poached Salmon & Green Herb Mayonnaise with Baby Watercress

Brie & Cranberry (V)

Brie de Meaux, Cranberry Sauce & Crisp Salad

A Selection of Bite-sized Homemade Cakes

Freshly Baked Homemade Scones with Clotted Cream & Jam

Lemon Tart

Zingy Citrus Tart made from a 100 year old family recipe

Bakewell Tart

Pastry case filled with a light Almond Sponge & lashings of Raspberry Jam

Chocolate Sponge

A moist Chocolate Sponge covered with Chocolate Butter Cream & Cadbury Flakes

Cold Buffet Selections

The Thyme Menu

Selections of Cocktail Deli Sandwiches (including Vegetarian)

Pork, Apricot & Thyme Sausage Plait

Parsnip, Leek & Sweet Potato Tartlets (v)

Tikka Masala Marinated Chicken Breast Pieces
with a Mint Yoghurt Dip

Hand Cooked Crisps

Add £3.00 per person for a selection of Homemade Cakes

The Chervil Menu

Selections of Cocktail Deli Sandwiches (including Vegetarian)

Smoked Salmon & Cream Cheese Open Bagels

Lemon, Herb & Cracked Black Pepper Chicken Skewer
With a Garlic Dip

Feta Cheese & Spinach Filo Bakes (v)

Individual Asparagus & Parmesan Quiche (v)

Why not add a selection of Homemade Cakes

The Chive Menu

Freshly Baked Breads

Dublin Bay Prawn & Poached Salmon Platter

Platter of Honey Roast Ham

Traditional Roast Rib of Beef Platter

Mediterranean Vegetable Tartlets (V)

Caesar Salad

Romaine Cos Lettuce, Parmesan, Anchovies, Croutons, & our Homemade
Caesar Dressing

Greek Salad (V)

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

Italian Pasta Salad (V)

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

Selection of Homemade Cakes

Sliced Fresh Fruit Platter

Hot Buffet Suggestions

The Chilli Menu

Freshly Baked Bread & Butter

Chilli Con Carne & Rice

Lean Minced Lamb & Beef used to make this classic dish served with Savoury Rice, & Tortilla Chips

Lancashire Lamb Hot-Pot

Tender chunks of Cheshire Lamb, casseroled with Leeks, Carrots, Potatoes & Rosemary in a tasty stock the traditional Lancashire way served with Red Cabbage
Rice
Pickled Red Cabbage

Add £3.00 + Vat per person for a selection of Homemade Cakes

The Cayenne Menu

Freshly Baked Bread & Butter

Creamy Chicken Smoked Bacon & Leek Casserole

Succulent pieces of Chicken baked with Smoked Bacon, Leeks in a White Wine Cream sauce

Beef & Guinness Casserole with Potato Pancakes

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

Buttered New Potatoes

Fresh Seasonal Vegetables

Why not add a selection of Homemade Cakes

The Dill Menu

Freshly Baked Bread & Butter

Homemade Seafood Pie

Smoked Haddock Prawns, Cod & Salmon with a Creamy Leek & Cheese Sauce
and a Creamy Mash

Traditional Bangers & Mash

Cumberland Sausages served with Wholegrain Grain Mustard Mash & Rich
Onion Gravy

Greek Vegetarian Moussaka

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

Buttered New Potatoes

Fresh Seasonal Vegetables

Why not add for a selection of Homemade Cakes

Refreshment Package

Freshly Brewed Tea/Coffee (1 Serving)

Freshly Brewed Tea/Coffee (3 Servings)

Freshly Brewed Tea/Coffee (5 Serving)

Fresh Orange Juice (5 serving Jug)

Mineral Water (litre Bottle)

Mineral Water (individual Bottle)

