



## *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.

### PRICING:

1 hot option (plus 2 sides) @ £13.50 + Vat per person

2 hot options (plus 3 sides) @ £15.95 + Vat per person

3 hot options (plus 4 sides) @ £17.95 + Vat per person

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)

### 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 Biryani (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 Kedgeriee (GF)

### Side Options

Salads (see our salad menu below)

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 Francis (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)

## 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

Chickpeas, 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/Labelling Key:**

**(GF) – Gluten Free**

**(DF) – Dairy Free**

**(V) – Vegetarian**

**(VG) – Vegan**

**(N) – contains Nuts**

**(SF) – contains Shellfish**

