

Freshly cooked, delicious food for your big event 2 Dishes for up to 25 guests £250, 25+ £10 per guest

Chicken casserole with mustard & herb dumplings

Traditional casserole of chicken breast, smoked bacon & carrots with sautéed potatoes & fresh bread

Normandy Pork

Pork fillet in a delicious cider, caramelised apple, cream & mustard sauce with sautéed potatoes & fresh bread

Olde English Sausage Casserole with butter beans

Delicately seasoned, English pork & herb sausages in a rich tomato sauce with butter beans & crusty bread

Vegetable Curry

A medium spiced curry with carrot, parsnip, broccoli & tomato served with naan bread & savoury rice

Chicken Fillet Curry

Medium spiced curry of tender chicken pieces served with naan bread & savoury rice

Prime steak mince Ranch Chilli

Aberdeen Angus minced beef with peppers & kidney beans in a mild chilli sauce served with nachos & savoury rice

Chicken & Chorizo Paella

Chicken, Chorizo, peppers & saffron rice dish served with lemon wedges, crusty bread and green salad



Mixed Bean, Butternut Squash & Red Onion Casserole V

Rustic and hearty stew of pulses & creamy butternut squash served with red cabbage coleslaw & a plancher of crusty bread

Bonne femme of chicken

Chicken breast with smoked bacon, shallots & petit pois, served with crusty bread & sautéed potatoes

Chicken Cacciatore

Hunters Style Chicken & Tomato Casserole with basil & black olives served with garlic & herb potatoes

Steak & ale stew

Tender, slow cooked Welsh Black beef in a rich ale gravy served with rosemary potatoes

Pork & bean hotpot

Pork tenderloin pieces cooked with kidney beans in a tomato, thyme & garlic sauce with saffron rice

Pollo De Espana

Chicken breast fillet with chorizo & butter beans in a delicious Basque Sauce with saffron potatoes & fresh bread

INCLUDES PROVISION OF ECO FRIENDLY BOWLS, PLATES, CUTLERY & NAPKINS