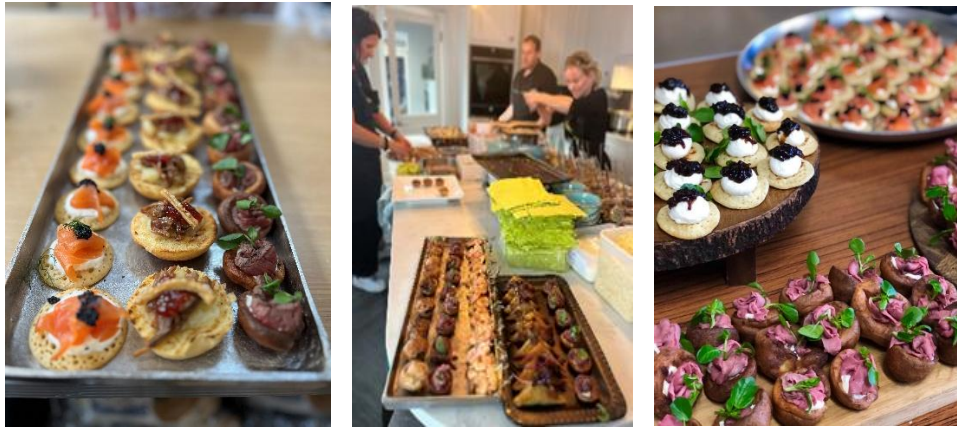




Delicious Dishes

Event Catering Limited

Canapés



Baby Yorkshire pudding, griddled rump steak, horseradish and watercress

Blini topped with creme fraiche, smoked salmon, caviar and dill

Spanish omelette, roasted pepper, crispy chorizo

Chicken and leek wholemeal pastry pie

Toasted brioche, artichoke and truffle parfait

Sage and onion potato rosti, creme fraiche, crispy bacon and chives

Tortilla basket, griddled tuna nicoise

Crouton cup of chicken Caesar salad

Cheese shortbread, whipped feta, olive and tomato

Crispy filo bowl, smoked trout mousse, caviar

Baby toad in the hole, caramelised onions



Delicious Dishes

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Toasted brioche, pulled pork, apple sauce, chilli jam, crackling

Sea salt, rosemary and chilli polenta, salami

Filo basket, babaganoush, toasted pine nuts, pomegranate

Dauphinoise potato croquette, pulled lamb, mint jelly

Kale, fennel and spring onion pakoras

Crispy Chapati cup, chicken tikka, cucumber raita

Chinese pancake, crispy duck, cucumber and hoi sin

Ham, egg and chip with aioli

Bruschetta, pea puree and mozzarella

Shots of Bloody Mary tomatoes and celery

Crostini, smashed chilli avocado and prawn

Filo parcels, feta and spinach and sesame

Bubble and Squeak, sausage, onion jam

Delicious Dishes have undergone training in allergen awareness and food intolerance and have implemented a system to make you aware of the 14 EU registered allergens in our food. Whilst we are taking every care to protect customer safety if you or any of your guests have an allergy, please ask our staff to show you the menu and which allergens are present.

This menu may contain all or some of the following: celery, gluten, fish, egg, seafood, lupin, molluscs, mustard, nuts, peanuts, sesame seeds, soya and sulphur dioxide.

We can provide 'chef cards' for guests to hand to our staff.

Jackie Mazur (Director) 01372 372845