



## Hot Lunch Buffet Menu

**£7.50 Per Head**

### Meat dishes: choose one

1. Moussaka; layers of minced lamb, aubergines, potatoes, tomatoes and herbs under a golden cheese topping
2. Lasagne; layers of meaty ragu and pasta with cheese sauce
3. Pasticcio; a Greek dish of minced lamb and pasta in a cheese sauce topped with crunchy breadcrumb and herbs
4. Sweet & Sour chicken (or Pork); chunks of chicken in a light crisp batter with a piquant sauce of cucumber
5. peppers tomatoes and pineapple served with rice
6. Chicken chow mein (or Pork) cooked with peppers bamboo shoots, water chestnuts noodles soy sauce & five spice
7. Pork with peppers in a black bean sauce served with rice or noodles
8. Murghi Makanwalla; Chicken gently braised with ginger, chillies and other spices with butter and yoghurt, served with rice.
9. Chicken chimichangas; chicken with Mexican refried beans, peppers in a spicy sauce fired in a soft tortilla
10. served with spicy rice, salsa, guacamole and soured cream
11. Thai green chicken curry finished with coconut cream and served with fragrant rice
12. Enchiladas; soft tortillas filled with pork, red peppers with a creamy tomato chilli sauce and refried beans
13. Chicken, Aubergine and sweet potato au gartin
14. Salmon Fish Cakes
15. Chinese Pork meatballs
16. Thai Chicken with Peanut sauce
17. Thai Meatballs with crushed yellow bean sauce
18. Indian Koftas with Coconut Sauce
19. Chicken with Chirozo & mushroom
20. Thai Pork
21. Chicken Jalfrezi
22. Sausage Casserole
23. Chicken Cacciatore
24. Chicken roasted with garlic, Rosemary, onions and potatoes
25. Thai Red Chicken Curry
26. Chicken Pizzaiola
27. Chicken Molee
28. Chilli con Carne



### **Pudsey Pies - traditional individual pies**

1. Tikkchikk – Chicken Tikka Pie
2. Trad – Steak, Kidney and mushroom pie; filled with a rich red wine sauce and topped with flaky pastry
3. Seafood pie; fresh seafood in a creamy sauce topped with potato and cheese
4. Emerald – Steak, Irish bacon, Mushroom and Irish stout
5. Egg Bacon and Cheese pie
6. Chicken and mushroom pie; a tasty traditional dish
7. West country – Pork, leek and apple in creamy cider sauce
8. Shepherds Pie – traditional shepherds pie in a pastry case topped with cheesy mash
9. Amigo – Spiced beef with pinto bean guacamole, salsa and sour cream with grated cheddar and cornmeal pastry
10. Breakfast – sausage, bacon, eggs, black pudding and baked beans flavoured with hp sauce
11. Fidget – Ham, Bramley apples and Cider pie

### **Vegetarian Dishes: choose one**

1. Lasagne made with rich tomato sauce spinach and ricotta cheese
2. Stuffed Tomatoes (vegan)gf
3. Butternut squash and Ricotta Ravioli
4. Goats Cheese and Red Onion tarte
5. Dhal with Pakoras(vegan)gf
6. Mushroom and green bean Balti(vegan)gf
7. Mushroom Korma gf
8. Roasted Butternut Squash & Mozzarella on Polenta
9. Cheese, Spinach & Tomato Quiche
10. Stuffed Italian Penne
11. Spanish Tortilla- a Spanish dish of eggs potatoes onions and peppers gf
12. Gnocchi and parmesan sauce
13. Roasted Vegetable Pasta bake
14. Courgette, aubergine, sweet potato Parmigiana gf
15. Aubergine and pepper Balti (vegan)gf
16. Spinach & Gruyere Buckwheat pancakes
17. Wild Mushroom Risotto gf - nb Not available for large numbers
18. Roasted Butternut Squash Risotto nb Not available for large numbers
19. Butternut squash Balti (vegan) gf
20. Mediterranean Vegetable torte
21. Cheese Onion and Potato Pie
22. Chickpea, sweet potato and coconut curry served with rice and chutneys – vegan/dairy/wheat free
23. Enchiladas with refried bean s cheese peppers spring onions and taco sauce served with guacamole (can be vegan)
24. Pudseys traditional individual pies
25. Provencale – Onion, tomato and olive topless pie made with a crispy bread dough and topped with parmesan
26. Shepherdess – hard goats cheese, red onion marmalade, layer of swiss chard and Old Winchester cheese
27. Cheesy – cheese and onion pie



## Desserts: choose one

1. Pear & Almond Torte
2. Bakewell Tart
3. Fruit Cobbler
4. Icky Sticky Toffee pudding
5. Treacle and Walnut Tart
6. Golden Treacle Sponge Pudding
7. Date orange and coconut tart
8. Lemon Pancakes
9. Linzer torte
10. Bread and Butter Pudding
11. Antoinette pudding
12. Fruit Crumble
13. Fruit Tarte
14. Chocolate Profiteroles
15. Lemon Almond and polenta tarte
16. Custard Tart
17. French Apple Tarte

## Some Gluten free options

1. Fresh fruit Pavlova
2. Chocolate Roulade
3. Spiced Apple and Raisin Rice Pudding

### NOTES:

New Prices from 01 January 2009.

Minimum deliveries:- weekdays, £80; out of Bristol, £100; evenings £150; weekends £300.

We can tailor/theme a menu to suit your requirements if you would prefer.

Our charges include delivery, setting up of buffet, and most importantly pickup of the dirty dishes!

This can be on the same or following day at a mutually convenient time.

We only ask that you provide suitable tables (near sockets if hot buffet is required) for the buffet. For the smooth running of buffet, it is advisable to have a separate clearing area for your guests to leave plates and a bin to put rubbish in, we will provide plastic boxes for used plates etc.

We will provide; (included in price)

- White paper napkins & Banquet roll (for buffet table),
- China plates & stainless steel cutlery (not paper and plastic)
- Serving dishes & implements
- Electric hotplates for keeping food warm (if applicable)

We can also provide staff to help serve buffet and clear tables & serve coffees / drinks- please ask about rates for this.

Everything is freshly prepared and traffic these days is unpredictable, we do everything in our power to ensure your buffet arrives on time, although we are only human and cannot guarantee an exact time

If you have any further queries please do not hesitate to contact us.

We look forward to hearing from you!