



Food for Thought

• sample our menus •

We are pleased to offer these sample menus as an indication of our catering style. We would be even more pleased to discuss a menu that is in some way linked to the nature of your event and helps make it a memorable occasion.

HOT FORK BUFFET

Starters (choose one)

Fan of Melon on a Kiwi Coulis
Pate with Melba Toast
Fresh Tomato & Basil Soup

Main Courses

(Choose Two plus One Vegetarian)

Sweet and Sour Turkey
Chicken Veronique
Sauté of Pork Stroganoff
Beef Bourguignon
Mexican Beef
Turkey Korma with toasted Almonds
Lamb Creole
Sauté of Lamb in a Mint and Redcurrant Sauce
Pork Casserole in a Dijon Mustard and White Wine Sauce
Chicken Balti Style
Mushroom, Courgette and Sweet Pepper Stroganoff (v)
Mediterranean Vegetable Casserole (v)
Vegetable and Bean Medley (v)
Mixed Vegetable Korma with toasted Almonds (v)
Served with Braised Pilaff Rice or Tri Colore Pasta Mixed Leaf Salad
or
Jacket Potatoes or Minted Mid Potatoes in their Skins or Vegetables in Season

Sweets (Choose Two)

Fresh Cream Profiteroles with Butterscotch Sauce
Raspberry Syllabub
Fresh Chocolate Mousse
Fruit Salad Marinated in White Wine Sauce
Tropical Fruit Choux Bun on a Fresh Passion Fruit Coulis
Walnut, Whisky & Coffee Trifle

Tea or Coffee & Mints

LUNCHTIME BOWL FOODS

These menus have been especially designed to avoid that typical 'after lunch' 'low'.

The ingredients in these dishes have been thoroughly researched and provide a balanced, healthy option that offers increased stamina, energy, and mental stimulation.

Being served in bowls they make an ideal food option to eat whilst on the move, ie walking around an exhibition.

COLD DISHES

Chicken Caesar Salad

Strips of chicken with Cos lettuce, Parmesan and garlic roasted croutons all coated in a creamy anchovy dressing.

Chicken with Bacon and Pine nuts

Strips of chicken and bacon served on crisp lettuce with sun-dried tomatoes and roasted pine nuts.

Melon & Palma (or Serrano) Ham

Tuna Salad Niçoise

Seared medallion of blue fin tuna served on a bed of jersey royals, Manzanilla olives, tomatoes, shallots, haricots vert, and quails eggs.

Peppered Seared Thai Tuna salad

Marinated tuna on a bed of pak choy and coriander with a fragrant dressing of lemon grass, chilli, coconut and lime.

Spicy Pineapple and Carrot Salad

With celery, sunflower seeds and stem ginger.

Marinated Mediterranean Vegetables

Char-grilled pimentos, artichokes, courgettes and aubergine drizzled with a lemon and thyme dressing.

HOT DISHES

Lamb Tangine

Braised pieces of lamb cooked in olive oil and spices, with red onions, apricots and almonds and served with mashed potato.

Thai Green Chicken Curry

Tender pieces of chicken breast cooked with traditional Thai green curry spices, coconut and peppers, served with egg noodles and topped with prawn crackers.

Beef Teriyaki

Tender strips of beef in a rich dark teriyaki sauce with sliced peppers and water chestnuts, served with egg noodles and topped with prawn crackers.

Lamb Creole in a tasty tomato sauce with okra and chick peas

King Prawn and Monkfish Stir Fry
With lemon grass and coriander sauce

BANQUETING MENUS

Smoked Peppered Brixham Mackerel
Served with Celery, Apple & Walnut Salad
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Roast Leg of Dartmoor Lamb
Served with a Mint Sauce & Red Currant Jelly
Medley of Fresh Vegetables
*

Traditional Crème Brulée
Served with Autumn Berries Macerated in Sloe Gin & Port
*

Tea or Coffee & Mints

Melon & Parma Ham
Set on a Herb and Sun Dried Tomato Salsa
*

Corn Fed Chicken Filled with a Wild Mushroom & Baby Spinach Mousse
Served with an Asparagus Sauce
Medley of Fresh Vegetables
*

Lemon & Blueberry Torte
Served with a Sloe Gin Cream Coulis
*

Tea or Coffee & Mints

Brixham Crab
Served with an Oriental Prawn Salad & a Sweet Pepper & Ginger Dressing
*

Seared Honey Marinated Gressingham Duck Breast
Set on a Sweet Potato Puree
Served with a Lemon & Ginger Jus
Medley of Fresh Vegetables
*

Tropical Fruit Brandy Snap
Filled with a Mango Mousse set on a Kiwi Coulis
*

Tea or Coffee & Petit Fours