



EVENT CATERING

FUNERAL MENU

Price is determined by on site facilities and guest numbers

COLD LUNCH

A few ideas - we have a full product list available.

Roast ham salad on sliced white bloomer.

Roast beef with horseradish and rocket on sour dough baguette.

Smoked salmon and cream cheese with watercress on brioche.

Free-range egg mayonnaise with cress on sliced wholemeal bloomer.

Platter of Cheese - Meats - Breads - Pickles - Condiments

Pork and black pudding sausage rolls with spitfire mustard.

Cheddar and chive quiche.

Ruby coleslaw - Green salad - Tomato and herb salad.

Potato and spinach salad with crispy shallots and pumpkin seeds OR with spring onions and mayo.

Kettle chips - Water - Fentimans - Teas and Coffee

HOT LUNCH

A few ideas - we have a full product list available.

Salmon and leek gratin with buttered new potatoes

Potato and chick pea curry with brown rice

Jacket Potato and fillings - Gourmand Burgers - Pies

Beef bourguignon with roasted new potatoes

Woodland mushroom gnocchi with spinach

Smoked haddock risotto with parmesan

Breads and butter

Greens

Water - Fentimans - Teas and Coffee

SWEET

A selection of dessert - we have a full product list available.

Chocolate brownie with vanilla mascarpone

Vanilla cheesecake with fresh strawberries

Lemon posset with blueberry jam and fresh berries

Sticky toffee pudding and custard

Apple and berry crumble with cream

Fresh fruit and berry salad

TRADITION

A few items that are a must for a family gathering.

Chicken and ham pie.

Locally made pork pie or gala pie.

Black pudding and onion rings.

Crusty Cobs with Ham Salad or Cheese and Onion

Chopped salad.

Prawn Cocktail.

Trifle.

Booking is easy! Simply call us on 07939907371 or email mike@takefood.co.uk