



EVENT CATERING

## HEN AND STAG DO'S

Choose from our extensive range of menus on our site or see below for a few ideas.

Price is determined by guest number and facilities.

### DRINKS

Prosecco Wines Beers and Cider

Cocktail List available on request

Tea and Coffee - Liqueurs

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### GASTRO PUB DINNER

#### STARTER

Moules Frites with sour dough baguette and butter.

Beautifully aromatic ginger and butternut squash soup with sour dough baguette and butter.

Nduja scotch egg with roasted salsify or asparagus dipping fingers. (seasonal)

Chicken and fennel fritters and smoked chicken wings with sweet onion ketchup.

#### MAIN

Gourmet Hereford beef burger in brioche bun with smoked bacon, tomato relish, cheese, lightly pickled red onion rings, mustard mayo and gherkins.

Rich and creamy lasagne with fat chips and green salad.

Lamb Shank with skin on mash, sofrito and rosemary and red wine sauce.

Risotto Verde of green vegetables and yeast flakes.

#### DESSERT

Chocolate brownie with meringue, raspberries and vanilla cream.

Lemon posset with berries and almond thins.

### HOT BITES BUFFET

Smoked chicken wings with smokey garlic and pepper mayo.

Leek and mustard scotch eggs.

Small pie of slow cooked shin of beef in ale | roasted root vegetables with creamed spinach | chicken leek and mustard ham.

Black pudding and pork sausage rolls.

Spinach and potato pakora with mint yoghurt.

Black pudding wrapped with smoked streaky bacon and tomato relish.

Mini beef burgers with smoked cheddar and red onion jam.

Roasted new potatoes with sour cream and chives.

Corn Cobs with fennel butter.

Coleslaw

Ice cream Sundaes (example)

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### TAPAS SHARING TABLE

Bowls and boards with dips, salads and breads.

Slow cooked beef shin and black bean chilli with star anise.

Fennel and smoked paprika pork belly squares with romesco.

Prawns Pil Pil ( whole or shelled ).

Garlic mushrooms.

Roasted butternut squash with red onion and goats cheese.

Roasted new potatoes with peppers, garlic and red onions.

Morcilla croquettes with apple puree.

Waffles and Ice Cream (example)

Booking is easy! Simply call us on 07939907371 or email [mike@takefood.co.uk](mailto:mike@takefood.co.uk)