



SMALL PLATES AND BOWL FOOD

small versions of starters, mains and dessert

SMALL PLATES

room temperature

Charred asparagus with cured organic hens egg and wild fennel pollen. £5

Whipped goats cheese with marinated pear, walnuts, croutons and rocket. £4

Beetroot puree with feta cheese smoked pumpkin seeds spinach and croutons. £4

Bocconcini with roasted pepper, tomato and olives with rough chopped pesto. £5

warm

Boneless smoked chicken wings with chicken skin crackling and burnt onion ketchup, creme fraiche and chives. £4

Slow cooked pork belly and chorizo with honey and fennel. £5

Small ox-cheek, chorizo and butter bean pie with crushed peas and red wine sauce. £6

Crisp fried salmon fillet with preserved turnip and kelp in chilli oil and pea tendrils. £6

Celeriac puree with fillet of Hereford beef and a beetroot and ginger relish. £7

Scallop with cauliflower puree, crispy shallots and oyster leaf. £8

Pan fried tuna loin with spinach, chicory and capers. £7

Haggis arancini with neeps puree and crispy skinny red onion rings. £4

BOWLS

room temperature

Greek salad with mint, basil and kalamata olives. £4

Smoked halibut with prawns and coriander dressing. £8

Bloody Mary prawns mayo with gem heart £4

Chargrilled chicken with avocado and fresh basil salad. £4

Pressed mustard ham with piccalilli and pea salad. £5

warm

Ricotta gnocchi with chargrilled aubergine and sage butter. £6

Merguez sausages with butterbeans and spicy tomato sauce. £5

Roasted beetroot with red onion and balsamic honey, chestnuts, herbs and almonds. £4

Smoked salmon with peas and basil risotto with parmesan. £5

Mixed mushroom ragout toasted sperlonga bread £5

Rich lasagne with red wine and a hint of smoked bacon with parmesan mornay. £5

Fat pigs in blankets with braised leeks in mustard sauce and mashed potato. £4

Scampi and chips with pea puree and tartare sauce. £4

Moroccan chickpeas with hummus, flat bread and cucumber. £4

SWEET BOWLS

room temperature

Black Forest brownie with cherry compote, vanilla mascarpone and fresh cherries. £3

Raspberry meringue kisses with rosewater buttercream and pistachio powder. £3

Lemon posset jar with blueberry compote and almond thin, blueberries and blackberries. £3

warm

Apple and blackberry crumble with warm creme Chantilly
£3

Chocolate fondue with strawberries and oat thins
£4

Sticky toffee pudding with salted caramel.
£4

Small apple pie with creme anglais.
£4

DRINKS

Orange Juice £1.80

Elderflower presse £2.20

Dandelion and Burdock £2.20

Ginger beer £2.20

Spiced Tonic £2.20

Mineral Water £1.40

Brew Tea Co. £1.80

Filter Coffee £1.80

Prices stated are for the individual plate or bowl.

A typical event for 50 people requires 1 chef and 2 staff to prepare serve and clear.

For larger events a temporary kitchen will need to be installed unless you have suitable facilities.

Minimum order per item is required - will advise on ordering.

Minimum event charge with chef on site is £500.00 for Friday to Saturday or £360 Sunday to Thursday.

Minimum order for delivery is £80.00 with free delivery within 8 miles of WV10 7DB



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