



Herb & Spice *Vegetarian Buffet Pack*

Feel free to mix and match between suggestions

Cold Options

Vegetarian Sandwich Fillings:

Lancashire Cheese, Spring Onion & Mayonnaise

Local Free-Range Egg & Cress

Mature Cheddar & Pickle

Houmous, Grated Carrot & Spinach

Houmous, Chargrilled Artichoke & Zucchini

Char-grilled Mediterranean Vegetable & Feta

Cucumber, Radish, and Watercress with Truffled Goat Cheese

Brie & Cranberry

Greek Feta, Sweet Chilli Sauce & Baby Leaf Salad

Harissa Infused Haloumi & Crisp Julienne of Vegetables

Goats Cheese & Chilli-Beetroot Jam

Mexican Spiced Vegetable, Re-fried Beans & Sour Cream

Buffalo Mozzarella, Vine Ripened Beef Tomato & Homemade Basil Pesto

Moroccan Spiced Roasted Baby Beet, Sweet Potato, Chickpea & Rocket

Falafel, Pea-Shoot & Cucumber-Mint Yoghurt

Finger Food Options:

Houmous & Pesto Rosso Mini Toasts

Stuffed Italian Tomatoes with Stilton & Button Mushrooms

Feta Cheese & Spinach Filo Bakes

Individual Griddled Asparagus & Parmesan Quiche

Individual Four Cheese, Toasted Pine Nut, Spinach & Sun-blush Tomato Tartlets

Roasted Mediterranean Vegetable Terrine with a Fresh Lemon & Basil Dressing

Watercress & Wild Mushrooms Filo Bake

Goats Cheese Tart with Red Onion Marmalade

Homemade Roasted Red Pepper & Basil Houmous with Crunchy Vegetable Crudités

Stilton, Leek & Mushroom Frittata

Sweet Peppers Stuffed with Crème Cheese & Herbs

Spinach and Mushroom Tart with Gruyere Glaze

Char-grilled Asparagus with a Lemon & Black Pepper Dressing and Fresh Parmesan Shavings

Smashed Chickpea, Roasted Red Pepper & Garlic Houmous served with Crunchy Vegetables

Anti-pasti Skewer with Pesto Roasted Pepper, Courgette Kalamata Olive and Mini Mozzarella

Bruschetta with SunBlushed Tomatoes, Roasted Peppers, Pesto Oil and Shaved Parmesan

Slow-Roasted Cherry Tomatoes, Creamed Goats Cheese and Basil Micro-Leaf Served on Parmesan Shortbread

Mixed Vegetable 'Sushi' Platter with Wasabi, Pickled Ginger and Soy Sauce

Hot Options

Greek Mousakka

Mediterranean Vegetables baked in Garlic, Olive Oil, served in a tasty Tomato Sauce layered between Aubergines & Roasted Potatoes topped with White Wine & Feta Cheese Sauce

Green Thai Vegetable Curry

Courgettes, Okra, Mushrooms & Pimentos cooked with exotic Thai Spices, Lemon Grass, Coriander, Chillies & Coconut Milk served on fragrant Jasmine Rice

Stilton and Spinach Roulade with Ratatouille Salsa and Garlic Roasted Tomatoes

Aubergine, Potato and Peanut Mussaman Curry with Sticky Rice

Gnocchi with Roasted Butternut Squash, Cream, Asparagus and Tarragon, Topped with Hazelnut and Pecorino Crumb

Cheshire Cheese and Sage Sausages, Bubble and Squeak, Beer Gravy and Tomato Chutney

Moroccan Spiced Chick Pea Parcels with Apricots, Spinach and Sweet potato, served with Confit Tomatoes and Olives

Tandoori Spiced Mushroom Biryani with Poppy Seed Omelette and Curry Sauce

Slow cooked Irish Stew with Potato, Barley, Pumpkin and Beans, served with Pickled Red Cabbage

Spinach, Pistachio and Feta Filo Pie with Cinnamon Tomato Sauce and Honey

Chickpea & Cauliflower Jalfrezi served with Fragrant Rice

Tuscan Tart with Italian White Bean Salad and Spinach & Feta Dip

Stuffed Sweet Red Peppers with Thyme, Lemon, Garlic, Cous-Cous served with Tomato & Balsamic Dressing

Spinach, Pine Nut & Feta Cheese Cannelloni topped with a Ratatouille Sauce

Grilled Aubergine Tagine with Fresh Coriander & Toasted Almonds

Roasted Pepper & Courgette Risotto with Oven Dried Tomatoes

Spring Vegetable Risotto with Crumbled Feta & Fresh Mint

Salad Options

Rocket, Vine-Ripened Tomato & Parmesan Salad

Grilled Peppers, Artichoke, Olive & Courgette Salad (V)
served with a cracked Black Pepper & Lime Dressing

Italian Pasta Salad

Penne Pasta, Black Olives, Sun-dried Tomatoes, Onions, fresh Tomatoes, Basil & Sweet Red & Yellow Peppers

Mixed Leaf Salad

Iceberg, Radicchio, Rocket, Cucumber, & Spring Onions

Greek Salad

Traditional Plum Tomatoes, Black Olives, Red Onions,
Fresh Coriander & our finest Feta Cheese

Mexican Mixed Bean Salad

Chick Peas, Kidney Beans, Cannellini Beans, Tomatoes, Coriander & fresh Chilli

Mexican Mixed Bean Salad

Green , Kidney, Black-Eyed, Butter, & Pinto Beans tossed with fresh Garlic,
Paprika, Tomato & Herbs

Cous-Cous Moroccan Salad

Tomatoes, flat leaf Parsley, Mint, Garlic, Onions & chopped Apricots

Noodle Hoi Sin Style Salad

Julienne of Vegetables with a Hoi Sin Sauce, Lemon Grass,
& mixed with Crispy Noodles

Blue Cheese, Walnut & Celery Salad

Coconut & Cumin Rice Salad

Butternut Squash, Peas & fresh Coriander

Panache of Wild Mushrooms Salad
with an Asparagus, Goats Cheese, & Tarragon Dressing

Tomato & Onion Vinaigrette Salad
Beef Tomato, served with fresh Herbs, Onion & White Wine Vinegar

Red Cabbage Coleslaw

Indian Rice Salad
Masala Paste, Nuts Sultanas Green Peppers, onions & Sweetcorn

Fennel Orange & Spring Onion Salad

New Potato Onion & Chive Salad
served with a fresh Mint Yoghurt

Deep-Fried Potato Salad
Diced Potatoes, deep-fried & garnished with Onions Chillies & served
with a Sweet Chilli Sauce

Slow Roasted Tomato Salad with Feta Cheese marinated in Rosemary

Beef tomato and Feta Cheese with fresh Rosemary

Tomato & Basil Salad with Olive Oil & cracked Black Pepper
Beef tomato and fresh Basil

Aubergine Lemon Caper Salad served with Balsamic Vinaigrette
Aubergines cooked with fresh lemons and capers

Avocado, Red Grape & Satsuma Salad
with a Mascarpone & Basil Dressing

Traditional Coleslaw
White Cabbage, Carrots, Onions, & our home-made Mayonnaise

Pear & Stilton Salad

*herb &
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CONTEMPORARY CATERING