



## *Herb & Spice* *Funeral Catering*

A personal, professional, and discrete catering service for you and your loved ones at this difficult time

You can select from our sample menus, or our chefs can design a menu for your specific needs.

Our team will arrange a convenient delivery and clearance time for you. We can also arrange staff to stay with you throughout your gathering to assist with your catering needs.

### Afternoon Tea

**A Selection of Dainty Finger Sandwiches all garnished to perfection. We use the freshest and highest quality ingredients sourced from local suppliers and prepared by our highly skilled chefs to give your guests afternoon Tea Sandwiches 'with a twist'**

**Please select 4 fillings from the following (full list available on request)**

Free Range Egg & Cress (V)

Tuna Mayonnaise

Cheshire Smoked Salmon, Caper & Cream Cheese  
With a Squeeze of Lemon & Cracked Black Pepper

Locally Cured Ham & Spicy Tomato Chutney

Rare Roast Beef & Horseradish

Mature Cheddar & Homemade Pickle (V)

Mature Cheddar, Mayonnaise & Spring Onion (V)

Poached Salmon & Green Herb Mayonnaise with Baby Watercress

Brie de Meaux, Cranberry Sauce & Crisp Salad (V)

Rare Roast Beef & Horseradish Cream

Chicken Caesar Salad with Fresh Parmesan Shavings and Tiny Croutons

Grated Apple & Cucumber with Cream Cheese, Fresh Mint & Parsley (V)

Cucumber, Radish, and Watercress with Truffled Goat Cheese (V)

Parma Ham, Wensleydale Cheese, Rocket, Fig Relish & Toasted Pinenuts

Greek Feta, Sweet Chilli Sauce & Baby Leaf Salad (V)

Bacon, Lettuce, Tomato & Mayonnaise

### A Selection of Bite-sized Homemade Cakes

Freshly Baked Homemade Scones with Clotted Cream & Jam

Lemon Tart

Zingy Citrus Tart made from a 100 year old family recipe

Bakewell Tart

Pastry case filled with a light Almond Sponge & lashings of Raspberry Jam

Chocolate Sponge

A moist Chocolate Sponge covered with Chocolate Butter Cream & Cadbury Flake

**Cold Buffet Selections**

**The Thyme Menu**

Selections of Cocktail Deli Sandwiches (including Vegetarian)

Pork, Apricot & Thyme Sausage Plait

Parsnip, Leek & Sweet Potato Tartlets (v)

Tikka Masala Marinated Chicken Breast Pieces  
with a Mint Yoghurt Dip

Hand Cooked Crisps



**Why not add a selection of Homemade Cakes**



**The Chervil Menu**

Selections of Cocktail Deli Sandwiches (including Vegetarian)

Smoked Salmon & Cream Cheese Open Bagels

Lemon, Herb & Cracked Black Pepper Chicken Skewer  
With a Garlic Dip

Feta Cheese & Spinach Filo Bakes (v)

Individual Asparagus & Parmesan Quiche (v)

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**Why not add a selection of Homemade Cakes**

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**The Chive Menu**

Freshly Baked Breads

Dublin Bay Prawn & Poached Salmon Platter

Platter of Honey Roast Ham

Traditional Roast Rib of Beef Platter

Mediterranean Vegetable Tartlets (V)

Caesar Salad

Romaine Cos Lettuce, Parmesan, Anchovies, Croutons, & our Homemade  
Caesar Dressing

Greek Salad (V)

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

Italian Pasta Salad (V)

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

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**Selection of Homemade Cakes**

**Sliced Fresh Fruit Platter**

## Hot Buffet Suggestions

### The Chilli Menu

Freshly Baked Bread & Butter

Chilli Con Carne & Rice

Lean Minced Lamb & Beef used to make this classic dish served with Savoury Rice, & Tortilla Chips

Lancashire Lamb Hot-Pot

Tender chunks of Cheshire Lamb, casseroled with Leeks, Carrots, Potatoes & Rosemary in a tasty stock the traditional Lancashire way served with Red Cabbage

Rice

Pickled Red Cabbage

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**Why not add a selection of Homemade Cakes**

### The Cayenne Menu

Freshly Baked Bread & Butter

Creamy Chicken Smoked Bacon & Leek Casserole

Succulent pieces of Chicken baked with Smoked Bacon, Leeks in a White Wine Cream sauce

Beef & Guinness Casserole with Potato Pancakes

Tender pieces of Beef, cooked with Carrots, Parsley, Turnip & Potato Stewed in Dublin's finest thick Gravy

Buttered New Potatoes

Fresh Seasonal Vegetables

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**Why not add a selection of Homemade Cakes**

## The Dill Menu

Freshly Baked Bread & Butter

Homemade Seafood Pie

Smoked Haddock Prawns, Cod & Salmon with a Creamy Leek & Cheese Sauce  
and a Creamy Mash

Traditional Bangers & Mash

Cumberland Sausages served with Wholegrain Grain Mustard Mash & Rich  
Onion Gravy

Greek Vegetarian 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

Buttered New Potatoes

Fresh Seasonal Vegetables



**Why not add a selection of Homemade Cakes**

## Refreshment Package

Freshly Brewed Tea/Coffee (1 Serving)

Freshly Brewed Tea/Coffee (3 Servings)

Freshly Brewed Tea/Coffee (5 Serving)

Fresh Orange Juice (5 serving Jug)

Mineral Water (litre Bottle)

Mineral Water (individual Bottle)

