



EP Caterers

## Hot Meal Choices Sample Menu

### **Some main course options could be:**

Lasagne, this could be beef, salmon or vegetable, served with homemade garlic and herb focaccia

Chilli with rice, this could be beef or vegetable/vegan and can be gluten free

A honey roasted gammon served with baby potatoes roasted in olive oil and sea salt

A poached salmon served with hot buttered baby potatoes

Chicken breasts in a creamy mixed mushroom and pancetta sauce

Chicken gratin with spinach in a creamy mushroom sauce

Beef bourguignon

Your choice of individual pies, this could include steak and ale, chicken and mushroom or leek, lamb and vegetable, creamy mushroom and thyme, roasted Mediterranean vegetables with feta and pine nuts.

Your choice of individual potato topped pies including shepherds pie, cottage pie, fish pie, lentil and vegetable cottage pie.

A type of curry: either chicken, lamb, prawn or chick pea and sweet potato, served with baked potatoes or basmati rice

Braised steak casserole in a peppercorn sauce served with baby potatoes roasted in olive oil and sea salt

Warm quiche, this could be smoked bacon and vintage cheddar, salmon and broccoli, vegetable, beetroot and camembert or mushroom, served with baby potatoes roasted in olive oil and sea salt

Cauliflower in creamy cheese sauce topped with breadcrumbs

### **All of the above are served with a selection of homemade salads such as:**

Coleslaw,

Lentil, cucumber, asparagus mint and pea salad,

Roasted vegetable salad

Avocado and feta salad with crunchy croutons

Mixed bean salad,

Pasta salad,

Potato salad

Fresh green salad,

Tomato salad

or any other salad you enjoy.

### **Or a selection of seasonal vegetables**



**A dessert table could include:**

Fresh fruit pavlova or individual meringues served with fruit salad and whipped cream

Brownies served with whipped cream

Profiteroles

Tiramisu

Baked lemon cheesecake

Any type of homemade cake you prefer e.g. a delicious chocolate fudge cake with whipped cream, or vanilla cake with fresh strawberries and cream.

Assorted cupcakes, please ask for flavours

Chocolate mousse (served in vintage tea cups)

Mini scones served with jam, whipped cream and strawberries,

Lemon and hazelnut meringue roulade

Chocolate and cherry roulade

Lemon tart