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Hen Party Catering

Breakfast Menu 1 £5.95 pp

Selection of mini pastries & muffins
Fruit skewers served with passion fruit crème fraîche

Breakfast Menu 2 £6.95 pp

Selection of mini pastries & cookies
Mini savoury croissants (Ham & cheese, smoked salmon, cheese & tomato)
Granola pots with Greek yoghurt, honey & fresh fruit

Breakfast Menu 3 £7.95 pp

Selection of large croissants & Danish pastries
Hot breakfast baguettes (Bacon, sausage, egg, mushroom)
Sliced tropical & seasonal fruits

Lunch in a Box £7.95 pp

Sandwich or wrap
Individual salad pot
Wild mushroom, parmesan & truffle oil tartlet (2)
Seeded sausages rolls (2)
Mini cake selection (2) or fresh fruit
Tyrells crisps
Still/sparkling water

Boxed Afternoon Tea Menu 1 - £7.95 per Box

Selection of finger sandwiches
Scone with clotted cream & strawberry jam
Chocolate and pecan brownie
Florentines

Boxed Afternoon Tea Menu 2 - £9.95 per Box

Selection of finger sandwiches
Scone with clotted cream & strawberry jam
Bacon & leek tartlets
Cocktail sausages with a honey & mustard dip
Mini fruit glazed tartlets & sweet treats

Boxed Afternoon Tea Menu 3 - £12.95 per Box

Selection of finger sandwiches
Scone with clotted cream & strawberry jam
Soda bread topped with cream cheese & smoked salmon
Wild mushroom, parmesan & truffle oil tartlets
Seeded cocktail sausages rolls with a mustard dip
Mini glazed fruit tartlets, chocolate & pecan brownie
Selection of macaroons

Boxed Afternoon Tea Menu 4 – Vegetarian - £12.95 per Box

Selection of finger sandwiches
Scone with clotted cream & strawberry jam
Soda bread topped with cream cheese & roasted red pepper
Manchego, rocket & kalamata olive tortilla
Mozzarella, pesto, basil & tomato skewer
Mini glazed fruit tartlets, chocolate & pecan brownie
Selection of macaroons

Dinner Options

Cold Fork Buffet £11.95

Beetroot and orange salad
Coronation chicken with almonds
Poached ham with pineapple chutney
Jewelled rice with pomegranate dressing
Roasted vegetables with brazil nut pesto
Marinated mozzarella with slow roast tomatoes
Artisan Bread

Blueberry cheesecake
Double chocolate & pecan nut brownie

Hot Fork Buffet £16.95 pp

Meat Options (Choose 2)

Beef bourguignon
Rich beef chilli with peppers & red kidney beans
Spanish chicken, chorizo & tomato stew
Chicken & sweet potato curry with spinach, coconut & coriander
Beef meatballs in goulash sauce
Greek lamb moussaka

Vegetarian Options Side dishes (Choose 1)

Italian stuffed aubergines
Mushroom stroganoff
Mediterranean roasted vegetable lasagne
Roast aubergine parmigiana
Sweet potato & cauliflower curry

Side dishes (Choose 3)

Basmati rice – plain/vegetable
Roasted vegetables with honey & thyme
Creamy celeriac mash
Seasonal vegetables
Roasted potatoes with rosemary & olive oil
Greek salad with feta & kalamata olives
Home made classic coleslaw
New potato & chive salad
Green salad with parmesan shavings
Artisan bread

Sticky toffee pudding
New York cheesecake
Lemon posset & raspberry pots

Cheeseboard (Supplement £2 pp)

Sunday Roast

Tomato & Basil soup
Butternut squash & Goats cheese soup

Slow roasted sirloin of beef
Leg of lamb
Chicken & stuffing
Nut roast

Served with.....

Roast potatoes
Yorkshire pudding
Honey roast parsnips
Cauliflower cheesecake
Plenty of fresh vegetables
Rich gravy

Double chocolate brownie with salted caramel & pecan nut
Sticky toffee pudding with a rich toffee sauce
Blueberry cheesecake

Served with cream or ice cream

One Course	£12.95 pp
Two Course	£14.95 pp
Three Course	£16.95 pp