

Rustic Catering

Main Course

We feel that the best way to enjoy a meal is when it's shared with friends and family. We offer a small but tantalising selection of wholesome hearty relaxed meals, offering generous portions to be shared together at the table.

We think getting everyone involved adds to the atmosphere. Whether you allocate a carver per table for your roasts or just make somebody Mother, this encourages guests to talk and interact. This also allows your guests to indulge in as little or as much as they fancy.

We also provide all the Rustic style enamel serving dishes, and slate boards to accompany these meals if requested. But of course if you prefer a plated main course we can provide that too. Look at some of the choices below and get your taste buds flowing.

PIE AND MASH WITH A TWIST:

Choose from a selection of Melt in the Mouth deep filled Pies. Either serve in full size portions, one per guest or in a smaller half size and offer your guests more choice.

STEAK AND ALE, STEAK AND KIDNEY, MINTED LAMB ROAST, CHICKEN AND LEEK, THAI CHICKEN, SPINACH AND GOATS CHEESE, GAMMON AND EGG, STEAK & STILTON, CHICKEN & MUSHROOM... The List goes on.....

We serve these pies with a selection of fluffy mashes in different flavours:

PLAIN BUTTERY, CHEESY, CRACKED BLACK PEPPER OR HORSERADISH.

Select two flavours per table.



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An accompaniment to this would be Sticky Honey Chanterey Carrots and hand-picked Garden Peas with Mint.

Served with a large jug of gravy... Tempted??

PRICES START AT £18.00 PER HEAD INCLUDING SERVICE STAFF

A HEARTY ROAST TO THE TABLE:

Choose from a selection of slow cooked roasts which are served to the table for the allocated carver to do his or her worst with...

FILLET OF BEEF, SLOW ROASTED LAMB, GAMMON

Then add a selection of vegetables including Swede, Carrot and Potato Mash, Roasties, Steamed Broccoli or Green French Beans.

Served with or without Yorkshire Puds, and with large jugs of Gravy.

**PRICES START AT £25.00 PER HEAD DEPENDING ON MEAT CHOICE.
INCLUDING SERVING STAFF**

BRAZILIAN STYLE BBQ

A selection of succulent locally sourced meat, marinated with a Brazilian infusion: Lamb Chops, Sirloin Steaks, and Chicken thighs all cooked on a BBQ till tender. Halloumi and Pepper Skewers can be offered as a delicious vegetarian option.

Served with a selection of Salads of your choice x 3.

Add to that garlic roasted skin on new potatoes, with condiments.

MIXED LEAF WITH BALSAMIC DRESSING

GREEK SALAD WITH BALSAMIC DRESSING



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PASTA RIBBONS WITH SUNDRIED TOMATO PESTO AND CHERRY TOMATOES
 NEW POTATO, RED ONION AND CRÈME FRAICHE SALAD
 BULGAR WHEAT WITH POMEGRANATE AND FETA CHEESE
 HOME MADE COLESLAW
 CUBED BEETROOT AND SWEETCORN SALAD
 BEETROOT, SUGAR SNAPS, SPINASH AND MINTY YOGHURT DRESSING
 CRISPY CEASAR LEAF SALAD

PRICES START FROM £28.00 PER HEAD INCLUDING SERVING STAFF

GOOD OLD FASHIONED SAUSAGE AND MASH

We source the best local selection of farm sausages. Up to 15 choices of sausage award winning, taste variations to offer your guests. Choose up to 3 types per table plus 2 choices of fluffy delicious Mash.
 Add Fresh Garden Peas and a Large jug of Caramelised onion Gravy

PRICES START FROM £18.00 PER HEAD INCLUDING SERVING STAFF

ITALIAN THE WAY MAMA USED TO MAKE

Why not try our fabulous Lasagna?
 Big Dishes of Butternut Squash and Spinach Lasagne or our beautiful Beef Lasagna just like Mama used to make... Serve with a selection of yummy crisp salads as above.
 You can even add in an individual portion of juicy Chicken Milanese; a lighter and different way to eat. Allocate someone to be Mother for this meal.

PRICES START FROM £20.00 PER HEAD INCLUDING SERVING STAFF

