



Food Solutions Food Suggestions

Whatever the occasion browse through a few of our suggestions-and get a little food for thought!

Planning your catering can be a nightmare. And to be honest a lot of functions do not reflect what you really really wanted. 'Food solutions' will not push you into choosing a set menu or format, we'll discuss your needs and budget and tailor make each event accordingly!

Here are a few of the dishes we've created for customers this year. We welcome your own suggestions too. Whether Finger, Fork or Formal-we have your 'food solution'.

v-vegetarian ve-vegan gf-gluten free n-includes nuts

Quiches, Pizzas & Tarts

- Field Mushroom & Sage Pate quiche, v
- Avocado & Cream cheese pizza, v
- Tartelette provençale – fresh tomato,pesto,olive and parmesan v
- Smoked salmon with cream cheese and dill tartlets
- Wild Mushroom and Crème fraîche tartlets v
- Pizzettes topped with either Gorgonzola, Confit Red Onion and walnuts (n) or Pissaladière (ve)
- Filo Tartlets with Bang Bang Chicken
- Oriental Chicken & Coriander Pesto tartlets n
- Mini poppadoms with Chicken Tikka
- Smoked Salmon Filo Cups with Roast Pepper and Dill Salsa
- Pizzas – Neapolitan v, Roast Mediterranean Veggie v, Pepperoni
- Chicken Tikka Veggies
- Roasted Pepper Sausage Rolls

Bruschetta & Crostini

- Seeded goat's cheese crostini with raspberry and walnut dressing v
- Feta and Black Olive Tapenade crostini v
- Artichoke and Parmesan Pesto crostini v
- Baba ganoush and Citron Cannellini crostini v
- Spiced Prawn Crostinis
- Caramelised pear and feta bruschetta v
- Gorgonzola and Roast Red Pepper bruschetta v

Wraps & Rolls

- Smoked Salmon blini wraps
- Sussex asparagus and citrus crème fraîche wraps v
- Samosas with sweet chilli dip v
- Cantaloupe Melon wrapped in Parma Ham gf
- Beef and horseradish lettuce wraps gf
- Prawn Sushi with wasabi and shoyu gf
- Avocado and Rocket Sushi with Wasabe, Pickled Ginger and Tamari ve, gf, n (sesame)
- Thai Spring Rolls (uncooked) with Sweet Coriander Chilli Dip ve n
- Oyster mushroom and water chestnut wontons with sweet lime mint drizzle ve n
- Twineham Parmesan and English Asparagus Filo Wrap v
- Thai Spring Rolls (uncooked) with Sweet Coriander Chilli Dip ve
- Thai Prawn Mint and Ginger Spring Rolls with Peanut Dipping Sce n
- Asparagus & Crème fraîche wraps ve
- 5 spice Duck & Papaya Wontons gf
- Mexican Refritos Wraps v, Roast Vegetable & Houmous ve
- Chicken/ Veggie Samosas Spring Rolls (meat/veggie)
- Peking Duck pancakes with Plum Sce n

Stix & Skewers

- Satay chicken skewers with mint sambal gf
- Chicken Satay Stix with spicy satay sauce gf
- Tuna Terayaki skewers with ginger shoyu dipping sauce gf
- Basil-marinated bocconcini with oven-dried tomatoes gf
- Grilled Halloumi Vine Leaf wrapped Brochettes gf
- Pink Pepper'd Feta and Watermelon Spears ve gf
- Sheesh Kebab gf
- Mint Marinated Lamb Kebab Cumin Scented Kofte gf
- Thai/Japanese; Prawn/Chicken Skewers gf
- Tandoori Prawn Stix gf
- Chicken Yakitori gf
- Spiced Satay Stix Curried Coconut Chicken stix gf n

Sandwiches

- Tuna & Mayonnaise, Beef & Horseradish, Ham & Mustard,
- Cheese & pickle v or Egg Mayonnaise v
- plus wraps & paninis, pittas & tacos, subs & focaccias, clubs & dogs, baps & bagels-you name it we can do it from £1.50 a round

Cooked Meats/ Fish & Vegetables

- Sticky Sausages
- Cooked Chicken, Tandoori Chicken, Chicken Tikka, Parmesan-baked Chicken, Salt & Pepper Chicken
- Ginger Hoisin Drumstix

- Tikka Chicken Thighs
- Cooked sliced meats-roast beef, Wiltshire cure ham, chicken, turkey etc.
- Roast Salmon with salsa Verde
- Thai salmon kebabs
- Glazed Salmon with mustard Dill Sce
- Baked Salmon with Dill Yoghurt
- Poached Salmon with Basil Lemon & Olive Butter
- Salmon & Asparagus en crouete with Leek cream
- Herb crusted Loin of tuna
- Grilled Swordfish with new pots and Pistou
- Bacon wrapped monkfish with Romesco sce
- Summer monkfish Terrine with saffron cous cous
- Smoked haddock with Florentine Sce
- Chilli Salt Squid with Adjud sce
- Seared Scallops with Sauce Vierge
- Tiger Prawns with Blackbean Sce
- Slow cooked Spanish Prawns
- Zarzuela
- Roast rib of Beef with claret & anchovy sce
- Beef Bourguignonne
- Beef Rendang
- Teriyaki beef Fillet
- Lamb tagine with buttered couscous
- Braised Lamb shanks with Mushroom Gravy

Others

- Lemon confit artichokes ve gf
- Goat's cheese and sun-dried tomato Palmiers v
- Herbed Falafel with Lemon and Cumin Tahina v,gf
- Bloody Mary gazpacho Shots ve gf
- Roast Red Pepper Hoummous with Pitta Shards ve
- Onion Bhajees ve gf, Goan Chickpea & Coriander Dip ve gf or Hoummous with Pitta ve
- Stuffed Paratha
- Vegetable Pakoras ve
- Prawn Papads
- Falafels ve/ Kibbeh Curry Puffs v/Pooris v
- Chicken/Prawn Rotis
- Mini poppadoms with Chicken Tikka

Salads

- Obviously Salads are only suitable for fork orientated meals. Our salads are made fresh on the day from only the best ingredients. Minimum production is 25 portion of each & each salad costs £17.50
- Mediterranean Bean Salad ve gf

- Egyptian Feta Salad with Pitta v
- Greek Salad v gf
- Green Bean & Pesto salad v gf
- Oriental salad ve gf n (sesame)
- Pea mint & ricotta v gf
- Grilled aubo tomato & mozza salad v gf
- Mezze salad v
- Chicken Caesar salad
- Asparagus & Greentea noodle Salad ve n
- Salade Nicoise v
- Tuscan Panzanella ve
- Fattoush ve
- Beetroot apple & cress salad v
- Roast beet salad ve gf
- Catalan Salad
- Roast red pepper salad ve
- Roast tomato & onion salad ve gf
- Garden Salad ve gf
- Chefs Salad ve gf
- Celeriac Remoulade v gf
- Fennel slaw v gf
- Creole coleslaw v gf
- Thai cucumber ve gf n
- Daikon salad ve gf n
- Minted new potato salad v gf
- Potato dill & garlic v gf
- Potato & pesto v gf n
- Thai noodle salad ve n
- Italian rice salad v gf
- Minty summer rice salad v gf
- Tabbouleh ve
- Roast veg & Cous cous ve
- Mediterranean pasta salad v

Dressings, Dips, Mayo's, Salsas, Relishes, Pickles, Pestos, Pistous, Jams, Marmalades, Ketchups, Compotes, Confits, Chutneys, Sambals, Raitas, Tapenades, Pinzimonios & Vinaigrettes:

Please let us know your favourites, we make all the classics and a few more besides. Price £10.00 per litre (serves 25)

Other tasty toppings include Pangrita, Gremolata, Peperonata, Caponata, Sprinkles, Croutons, Socca, Oven dried toms, Jerks, Rubs & Chermoula

Desserts

Spring

- Lemon Posset with shortbread
- Individual Kiwi & Passion Fruit Pavlovas
- Fruit or Lemon & Vanilla Cheesecake
- Chocolate Praline Mousse
- Almond & Orange Tart (frangipane/orange liqueur tart decorated with orange slices)

Summer

- Summer Berry Pudding
- Gooseberry & Elderflower Fool
- Fresh Fruit Salad
- Raspberry & Chocolate Fudge Tart
- Eton Mess

Autumn

- Chocolate Pots
- Banoffee Pie
- Dark Chocolate & Cherry Crème Brulee
- Sticky Toffee Pudding
- Traditional Apple Pie

Winter

- Warm Treacle Tart
- Rhubarb or Apple & Blackberry Crumble
- Steamed Chocolate Pudding with Chocolate Sauce
- Topsy Trifle
- Chocolate Meringue Slice

All the above can be served with a choice of cream, custard, crème fraiche, yoghurt with cream mix or fromage frais. The dishes are suggested according to season but can be offered year round.

Prices vary between £1 per portion and £5 depending on choice and quantity. Other costs will depend on the level of staffing and equipment required. All of Food solutions Partners have Personal Licences so provision and service of alcohol is not a problem. We also maintain a good level of Public Liability Insurance.