



Having friends around for dinner but either too busy or your culinary skills are less than perfect? This is when our dinner party SOS service can come in handy. We can deliver a 3 course dinner to you which you finish preparing at home (we will of course provide all the step by step instructions). If you are local, please feel free to drop your serving dishes into our kitchen and make your friends think you have spent all day at the stove!

Scroll down and we also have a fantastic SOS Canapes menu

LUNCH/ DINNER PARTY SOS MENU

Starters

Smoked salmon salad with chive cream cheese and lemon dressing served with sourdough @ £7.00 pp

Carpaccio of beef with truffle oil, rocket and sourdough croute @ £9.00 pp

Prawn cocktail with shizu cress, daikon salad and a yuzu dressing @ £8.00pp

Chicken liver pate made with our homemade onion jam and fresh sourdough bread from our bakery @ £7.00pp

Broccoli and gorgonzola tart @ £7.00pp

Seared beef with pomegranate and balsamic dressing served on a bed of rocket @ £8.50pp

Salad of lentils, avocado and goats cheese @ £7.50pp

Goats cheese, pomegranate and onion salad with balsamic dressing
£7.50pp

Our quiches (for 8 to 12 people):

Leek and mustard @ £24.00

Spinach and aged cheddar @ £24.00

Roast vegetables and caramelised onion topped with goats cheese @ £24.00

Salmon, dill and feta @ £28.00

Mains

Chicken breasts in a farragon and cream sauce @ £12.00pp

Saffron chicken with preserved lemons and green olive tagine served with a herby couscous @ £12.00pp

Baked cod with a herb crust, new potatoes, green beans and pancetta @
£12.00pp

Traditional cottage pie with a creamy dauphinoise potato topping @ £7.50pp

Venison and chestnut pie with a flaky shortcrust topping @ £12.50pp

Roast guinea fowl served with a wild mushroom sauce @ £14.00pp

Whole salmon en croute with pesto roasted vegetables @ £13.00pp

Retro boeuf Bourguignon with shallots, mushrooms and pancetta @ £14.00pp

Sides

Jewelled Couscous Salad with parsley and pomegranate @ £4.00pp

Vegetable roasted platter with sweet potatoes, carrots, red cabbage and petit pois @ £6.00pp

Roasted fennel, onion and potato with a parmesan topping @ £5.50pp

Garlic and chilli broccoli @ £4.00pp

Potato dauphinoise @ £5.00pp

Buttery potato mash @ £3.50pp

Mixed green seasonal vegetables @ £3.50pp

Dessert

French apple tart with with crème anglaise @ £6.00pp

Elderflower posset topped with berries @ £5.50pp

Vanilla mille feuille @ £7.00pp

Chocolate fondant tart @ £7.50pp

Traditional Pavlova topped with fresh whipped cream and berries @ £6.50pp

Dark chocolate mousse with salted caramel, almonds and sour cream @
£7.00pp

Chocolate Profiteroles filled with fresh whipped cream @ £7.50pp

Extras

Basket of fresh breads from our on-site bakery @ £2.50pp

Cheese board with chutneys, grapes and celery (4 to 8 guests) @ £30.00

CANAPES SOS MENU

These canapés are perfect for when you are having a small gathering and need some delicious nibbles that haven't come out of a packet! We have come up with a list of canapés that can be delivered to you and either served cold or warmed up (with all the very simple instructions on the box). This takes the hassle out of making them yourself or having a team of chefs and waiters crowding your kitchen.

Canapé Menu 1 - £1.50 Each

Meat

Herby Cumberland cocktail sausages with mustard mayonnaise

Chicken satay with spicy peanut dip

Thai chicken skewers with black pepper & coriander

Duck pancakes with cucumber, spring onion & hoi sin sauce

Yorkshire Puddings with rare roast Scottish beef & horseradish sauce

Fish

Smoked salmon, cheddar & leak tartlets

Roasted salmon with a leak hollandaise in a crisp pastry shell topped with capers

Tuna tartare with a mango coriander salsa served on an oriental spoon

Cajun salmon and citrus mayonnaise on a crispy croute

Blini topped with smoked salmon mousse and capers

Vegetarian

Mini croque monsieur

Puff pastry gallettes with goat's cheese cherry tomato and red sweet pepper

Mini focaccia with spinach and Gruyère

Filo wontons filled with spinach, feta and dill

Tomato, garlic and basil bread sticks with a cream cheese and pesto dip

Caramelized onion tartlets with Gruyère cheese

Vegetarian nori maki rolls

Canapé Menu 2 - £2.20 Each

Meat

Seared fillet of beef marinated in a ginger, sesame and soy dressing

Ginger hoisin chicken skewers with a green mango and chilli mayonnaise

Tandoori chicken skewers with coriander and mango chutney

Ciabatta rustica croute topped with Parma ham rocket and parmesan

Corn fed chicken salad with miniature salad leaves and sun blushed tomatoes with a green mayonnaise in a cucumber cup

Fish

Seared tuna on crisp oriental biscuits with wasabi mayonnaise and daikon salad

Tuna/salmon maki rolls

Salmon sashimi logs layered with wasabi, soy and pickled ginger

Mini bagels topped with smoked salmon, cream cheese & chives

Vegetarian

Pumpkin and gorgonzola tartlet with toasted pine nuts

Char-grilled artichoke and parmesan filo rolls with a lemon aioli

Rosemary parmesan shortbread with goat's cheese, slow roasted cherry tomatoes & olives

Crisp pastry case filled with char grilled Mediterranean vegetables and citrus ricotta

Marinated beetroot with goat's cheese red chard and a tarragon dressing in a crisp croustard

Canapé Menu 3 - £2.85 per canapé

Meat

Marinated sirloin steak sandwich in a mini toasted ciabattini roll

Mini burgers with all the trimmings in a brioche burger bun

Carpaccio of beef on a croute of ciabatta rustica with rocket leaf, truffle oil and shaved parmesan

Grape wrapped in aged Parma ham

Fois gras parfait on a toasted brioche with a chilli jam and

Rare fillet of beef on a crisp crostini with salsa verde

Quenelle of chicken parfait, diced red pepper and chives on crostini

Fish

Tuna burgers with a butter bean relish, chilli and herb salad

Spiced lime, chilli and coriander prawn skewers

Thai fish cakes with a sweet dipping sauce

Filo tartlet of Scottish lobster salad with cress Swiss chard and tarragon mayonnaise

Prawn cocktail shot glasses with, skewered king prawns, mixed leaves daikon salad, shiso cress and a drizzle of yuzu dressing (50p surcharge)

Vegetarian

Thyme roasted potatoes with chive hollandaise in a crisp tart case

Selection of tortilla with potato, red pepper and spinach

Skewers of Bocconcini mozzarella balls with basil and sun dried tomato

Parmesan crisps with goat's cheese, basil and sun dried tomato

Roasted asparagus with a lemon grass, ginger and tea vinaigrette

Char grilled red pepper with chive ricotta and olive vinaigrette served on toasted bruschetta

Truffled mushroom bavoise in a crisp pastry case topped with char grilled peppers

Sweet Canapé Menu

£1.50 Each

Sticky toffee pudding served on a spoon with butterscotch sauce and a quenelle of clotted cream

Mini doughnuts with raspberry jam

Fruit fool collection rhubarb, gooseberry and black currant (surcharge 50p)

Chocolate dipped strawberries

Mini cookie collection choc chip, vanilla and butter/sultana cookies

Mini Bakewell tarts

Gluten free brownie

£2.20 Each

Pecan and bourbon pie with espresso cream

Mini banoffee pie

Traditional trifle with raspberry sherry sponge topped, banana custard, cream and flaked Mini lemon meringue pie

Mini tart au chocolat

Tiramisu in a chocolate cup (surcharge 50p)

Mini meringues filled with chocolate ganache