

Ashbourne Self Catering Menus During Covid -19
Minimum spend £50

The Breakfast Box £6.95 per head

Croissant with butter & red berry preserve
Freshly baked Danish pastry
Fresh fruit pots
Homemade Breakfast muffin

The Lunch Box £8.50 per head

Fresh filled Sandwich
Beetroot, squash & pomegranate salad
Homemade Cake Slice
Packet of crisps
Orange juice

Afternoon Tea £18.00 per head

Selection of Sandwiches all served on a selection of white and malted grain breads
Handmade pulled pork sausage rolls
(V) Cheese & pesto puff pastry whirls
(V) Traditional fruit Scones with red berry preserve & Clotted Cream
(V) Homemade quiche
Selection of cakes

The Picnic Menu £14.95 per head

Selection of open top sandwiches & bruschetta's
(v) Individual bags of crisps
(v) Trio of homemade salads
Homemade sausage rolls
(v) Homemade Ciabatta pizza
(V) Homemade vegetarian quiche
Pork pie
Scotch eggs
Flavoured Chicken skewers
(v) Fruit scones with red berry preserve & clotted cream

The Mediterranean Box £14.95 head

Selection of Mediterranean style filled wraps & ciabattas
(V) Spanish style frittata wedges
(V) Mozzarella, cherry tomato & basil puff pastry parcels
Griddled chicken slices with chilli & olives
Anti-pasti skewers
(V) Roasted tomato & basil pasta
(V) Mediterranean potato salad
(V) Roasted vegetable salad
Selection of desserts

Self-Serve Sit Down Meal £26.95 per head
Cooking / Finishing touch instructions will be provided

Starters

- Smoked Salmon & king prawn cocktail with Marie rose dressing
- (V) Broccoli, shallot and stilton tart topped with mixed leaves and balsamic glaze
- Tandoori chicken salad dressed with mint yoghurt & naan bread croutons

Main Courses (Please narrow the main meals down to 2 options for guests to then pre-order from)

- Chilli con Carne served with rice and garlic bread
- Cottage Pie served with garlic carrots and buttered greens
- Beef and red wine stew served with dumplings and crusty ciabatta
- Chicken chasseur served with roasted new potatoes
- Pork and cider cream casserole with apples and shallots served with roast potatoes
- Braised steak with caramelised onion and mushrooms served with bubble & squeak
- Red Thai chicken curry served with rice and prawn crackers
- Rich beef lasagne served with green leaf salad and garlic bread
- Sweet & Sour chicken served with rice and vegetable spring rolls
- Fish pie topped with smoked cheddar and served with garden peas
- (V) Mushroom stroganoff served with rice and garlic bread
- (V) Vegetable pasta bake served with green salad and crusty bread
- (V) (VGN) Mexican three bean chilli served with rice and garlic bread
- (V) (VGN) Vegetarian Sausage, garlic and tomato casserole served with mashed potato
- (V) Vegetable Jalfrezi served with rice, mini naan bread, poppadoms & chutney
- (V) (VGN) Sweet roasted roots pie served with mashed potato and onion Gravy

Desserts

- Chocolate brownie served with cream
- Chefs Choice of cheesecake
- Mixed fruit crumble with custard

Additional Options

Cheese Board £6.95 per person

Selection of cold Canapes £8.95 per person