

## Feasting / Sharing Menu

ideal for both celebration parties and corporate events. We can supply as a drop-off or staff your event and are always happy to bespoke your menu.

Costs per person and subject to VAT, minimum numbers from 10

### Standard Hot Sharer Buffet

£17.50

artisan bread selection.  
1x meat main, 1x vegan main, 1x carb

### Hot Sharer Buffet

£20

artisan bread selection.  
3x hot options to include meat main, vegan main, sides or carb, 2x salad selection  
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add fish option £4  
add dessert platter £5.50  
add china/melamine serving ware & hot plates, crockery, stainless cutlery from £2.5

### Fully Catered Sharer Buffet

£36

artisan bread selection.  
4x hot choices  
salad selection  
2x dessert selection  
staff to serve over  
crockery & cutlery, display dishes, hot plates

### Feasting

£49 / fully catered £59

#### A selection of our favourite dishes

smashed avocado chilli bruschetta (vg) / basil sun blush tomato olive polenta (vg) / goats cheese, courgette frittata (v) / dill mascarpone salmon roulade / butter chicken / coconut rice (vg) / overnight cook pork belly, cream white wine mushroom sauce / truffled mac and cheese (vg) / pear, gem, walnut & stilton bowls (v) / crispy cauliflower popcorn (vg) / tiramisu cup / limoncello cake

### Sliders

£18 / fully catered £32

overnight pulled pork in a brioche slider, vegan hoisin in glazed seitan ciabatta slider, sweet potato wedges, onion rings, crispy cauliflower popcorn

### Grazing Table

£18

Please allow 1 hour set up

Milano salami / sliced charcuterie / mature cheddar, brie and stilton / apple, raisin and ginger chutney / artisan crackers / roast Mediterranean vegetable quiche / goats cheese, courgette frittata / tomato, olive parmesan straws / pork, apple and ginger sausage rolls / thyme roasted chicken / mixed marinated olives / falafel, hummus wraps / freshly cut fruit / crudités & hummus white chocolate chip brownie / mini pecan pie

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## Meat

### **Moroccan Lamb Tagine**

slow cooked lamb shoulder, opulent spices, dried fruit

### **Chicken Chasseur**

chicken breast and thigh meat braised in a classic chasseur sauce

### **Beef Chilli**

slow braised chuck steak, paprika and cumin tomato sauce, kidney beans

### **Thai Green Chicken Curry**

bamboo shoots, peppers, coriander

### **Chicken Korma**

ground almond and coconut milk, chilli, onion ginger

### **Chicken and Mushroom Pie**

chicken breast and chestnut mushrooms

### **Steak and Ale Pie**

braised steak in a puff pastry case

### **Meatballs**

tender beef, ragu sauce

### **Pollo Di Melanzana**

grilled chicken, aubergine, braised tomato sauce

### **Beef Stir Fry**

tender beef steak, ginger, coriander, onions, peppers

### **Pollo di Funghi**

chicken breast, chestnut mushrooms, porcini cream

### **Hawaii Pork**

pork belly, pineapple, ginger, peppers

### **Beef Lasagna**

tomato oregano sauce, parmesan, pasta

### **Sweet and Sour Pork**

sticky sauce, peppers, onions

### **Boeuf Bourguignon**

red wine, onions, bacon, mushrooms

### **Butter Chicken**

chicken, medium

## Veggies

### **Parmigiana di Melanzana**

roast aubergine, layered with parmigiana, basil tomato sauce and finished with mozzarella

### **Ratatouille**

red onion, aubergine, courgette, peppers, garlic, plum tomato sauce

### **Thai Green Veg**

coconut milk, onion, bamboo shoots, coriander aubergine, courgette, peppers, garlic

### **Veggie Lasagna**

pasta, ragout sauce, soya mince

### **Pasta ai Funghi**

penne, chestnut mushrooms, creamed parmesan sauce

## Plant

### **Braised Fennel**

courgette, cherry tomatoes, red onion, basmati rice

### **Caponata**

roast aubergine, capers, celery raisins in a basil and plum tomato sauce, pine nuts

### **Roast Aubergine**

masala sauce peanut and coriander

### **Tarka Dhal**

braised lentils onion, ginger, chilli butter ghee

### **Green Green Green Bake**

broccoli, green beans, peas, butterbeans

### **Vegan Chili**

cannellini, chick pea and kidney beans in a chili ragout sauce

### **Garden Pie**

glazed Sweet potato, berlotti and cannellini beans , herbed tomato sauce

### **Hot Pot**

puy lentil, root veg, gratin potato

## Fish

### Malaysian Seabass

freshwater baked sea bass, coconut cinnamon, onion, turmeric

### Monkfish and Salmon Tagine

lemon, orange and fresh coriander, spiced tomato sauce

### King Prawn Thai Red Curry

peppers, chilli, coconut milk, bamboo shoots

### Salmon Fillet

grilled salmon, green beans, salsa verde

### Posh Fish Pie

cod, smoked haddock, prawns, cheddar chive mash

### Monkfish Thermidor

classic thermidor sauce, prawns, sautéed potatoes

### Tuna Sag

new potatoes, spinach, onion, medium spiced

## Sides

Seamed Basmati Rice

Vegetable Fried Rice

Buttered Mash Potato

Dauphinoise \*

Sweet Potato Wedges

Truffled Macaroni Cheese \*

Sag Aloo

Boloungerie Potatoes \*

Maple Roast Root Veg

Steamed Greens

Grilled Broccoli

\*Supplement added to packages

## Salads

*We use premium ingredients and our salads are freshly prepared*

*Served on platters suitable for 5-8 people or in individual bio degradable boxes*

*Priced per box (min 10 boxes) / Per Platter*

**Green (VG) £30**

mixed leaves, avocado and cucumber, artichoke

**Chive and Dill Potato (V) £30**

new potatoes, mayonnaise and crème fraiche, celery, red onion

**Mint Olive Oil New Potatoes (VG) £27.50**

new potatoes, olive oil, red onion, mint

**Moroccan Style Couscous (VG) £35**

roast aubergine, sun blush tomato, carrot

**Pear & Stilton (V) £37.50**

conference pear, blue cheese, walnut, little gem

**Chicken Caesar £37**

chicken breast, thyme croutons, free range egg, cos lettuce, parmesan

**Greek (V) £35**

feta, vine tomato, red onion, cucumber, olives, oregano

**Roast Beetroot, Broccoli and Almond (VG) £35**

steamed green beans and broccoli, roast beetroot, flaked almonds

**Poached Salmon £44 \***

artichoke, toasted pine nuts, rocket, pesto, orzo

**Prosciutto £37 \***

artichoke, sun blush tomato, rocket, basil mayo, mozzarella

**Caprese (V) £30**

sunblush and vine tomato, mozzarella, rocket and basil

**Brazilian Sirloin £56 \***

chimichurri, baby gem, balsamic, red onion, torched cherry tomato

**Smoked Salmon £40 \***

green beans, shaved fennel, new potato, lemon mustard dressing

**Roast Squash (VG) £35**

pearl barley, leek, lemon dill

**½ Side Poached Salmon £70 \***

New potato, green beans, olives, tomato, red onion, dill, capers, French dressing

\*Supplement added to packages

## Luxury Sharer Platters/Boxes

*Priced per platter*

*Each box serves 6-10 guests and we advise 3-5 varieties per group*

### **Charcuterie £62**

honey roast ham / prosciutto / pastrami / Milano salami / fig and date chutney / olives and artichokes / artisan bread

### **From The Sea £75**

mascarpone salmon roulade x6 / seafood cocktail boats basil mayo x 4 / dill mackerel pate / smoked salmon / taramasalata / lemon dill mayonnaise, sour dough

### **The British Board £56**

pork, honey, apple and ginger sausage rolls x 8 / scotch eggs x 4 / chicken and leek pies x 4 / supplied with grain mustard mayonnaise and piccalilli

### **South Indian (V) £49**

vegetable samosa x 5 / onion bhaji x 6 / chana fritter x 5 / tandoori paneer skewers / raitha / mango chutney / Asian salad

### **Middle Eastern £52**

Lebanese chicken skewers x 8 / classic hummus / flat bread / tomato sumac feta / chickpea falafels x 8 / mixed olives / harissa mayo

### **Antipasto Misto £52**

prosciutto ham / fior di latte / almond pine nut pesto / Italian olives / artichoke / Milano salami / bruschetta / sundried tomato

### **Antipasto alle Vedgure (V) £48**

truffled chestnut mushroom Pecorino gallette x 6 / courgette and aubergine tarts x 8 / goats cheese and red onion frittata x 8

### **Ploughman's £55**

black treacle ham / Sussex charmer / long clawson stilton / rustic bread / chicken and leek pies x 4 / apple raisin ginger chutney

### **On The Grill £64**

beef and lamb koftas x6 / chipotle chicken skewers x6 / pork ginger apple sausage rolls x 6

### **Vegan On The Grill £58**

Cajun corn ribs x 8 / siracha tempura skewers x 6 / sweet potato, spinach, red onion pakora x6

### **Plant Vitalis (VG) £56**

spinach sag aloo puff rolls x 6 / classic hummus / flat bread / falafels x 8 / Italian olives / dolmades x 8

### **Contented Vegan (VG) £49**

smashed avocado and chilli bruschetta x 6 / sunblush tomato, olive and vegan cheese polenta / roast Mediterranean veg wraps x 6

### **Crudités Platter £35**

curried cauliflower / cucumber / carrots and celery batons / cherry tomatoes / hummus

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## Desserts

**Pavlova**, seasonal berries, Chantilly **£6**

**Strawberry Cheesecake Cup Cakes** **£3**

**Eton Mess Pots**, meringue, mixed berries **£5.5**

**Mint Chocolate Torte**, candied walnuts **£6**

**Banoffee Pie**, caramel, chocolate **£5**

**Orange Blossom Cake**, g/f, d/f **£5.5**

**Banana Tartin**, butterscotch sauce **£5**

**White Chocolate Chip Brownie** **£4.5**

**Mocha Cake**, orange syrup **£5**

**Strawberry Fool Pots**, vanilla cream **£5**

**Espresso Martini Pots**, vodka, espresso **£7**

**Peach Pots**: maple, cinnamon soya yoghurt, toasted almond **(VG) £5.5**

**Fruit Pots**: blueberry cream, granola mint **£4**

**Cheese Board 700g** **£49**

Cornish brie / Sussex charmer / long clawson stilton / goats log / artisan crackers / celery batons / grapes / apple, raisin and ginger chutney

**Dessert Platter** **£29.5**

Finger Daily Chef's selection – sample menu

white chocolate chip caramel brownie x 5 / orange and almond cake x5 / pecan pie x 5