



# Elaine's Kitchen

## Delivered Menu's

Our menu's have been designed to suit all our clients dietary requirements, using seasonal ingredients sourced locally and packaged in disposable or reusable platters. We have a range of delivered or serviced menu's to choose from.

All our prices include VAT with a small delivery charge.

£10.00 for Bristol

£5.00 for Langford

We require 7 working days lead time

[catering@elaineskitchen.co.uk](mailto:catering@elaineskitchen.co.uk)

07930 923420

[www.elaineskitchen.co.uk](http://www.elaineskitchen.co.uk)





Cakes



Sandwiches



Savouries



Dietary  
Requirements

## Cold Finger Buffet Pricing

### **Menu 1: £15.00/head (VAT incl.) for 10+ guests**

**£17.00/head (VAT incl.)for under 10 guests**

- Choice of 3 Sandwiches
- Fresh Fruit Platter
- Dietary requirements included (Vg-Vegan, GF-Gluten Free, V-Vegetarian, DF – Dairy Free)

### **Menu 2: £15.00/head (VAT incl.) for 10+ guests**

**£17.00/head (VAT incl.) for under 10 guests**

- Choice of 3 Sandwiches
- Choice of 2 Savouries
- Dietary requirements included (Vg-Vegan, GF-Gluten Free, V-Vegetarian, DF – Dairy Free)

### **Extras: £2.50/head (VAT incl.)**

- Additional items off the menu
- Cakes per slice

**For Staff to Serve** – Please contact us [catering@elaineskitchen.co.uk](mailto:catering@elaineskitchen.co.uk)

## Cold Finger Buffet Menu

V = Vegetarian, GF = Gluten Free, VG = Vegan, DF = Dairy Free

**Sandwiches** – a choice of white, best of both, brown bread and wraps (GF available)

### **Meat Options**

**Chicken Mayonnaise** - made with celery and apple – an old family favourite

**Ham Sandwiches** - made with tomatoes or Dijon mayonnaise

**Ham and Salad wraps** - thick cut from the local Butchers, served with tomatoes, lettuce, and dressing

### **Fish Options**

**Salmon and Dill** - salmon mixed with crème cheese, lemon and dill

**Smoked Salmon** - smoked salmon from the local Valley Smokehouse, served with Horseradish crème fraiche

**Tuna and Cucumber** - tuna chunks mixed lightly with mayonnaise and seasoning and thin slices of cucumber

### **Vegetarian Options**

**Cheese** - local mature cheddar cheese, served with 1 of the following – cucumber, tomato or home-made green tomato chutney

**Cranberry, Brie, Rocket and Grape** - makes a nice change from a traditional cheese sandwich

**Egg Mayonnaise** - made with mustard and cress – it is hard to beat this classic!

### **Vegan Options**

**Coronation Chickpea** – a twist on the classic sandwich (Vg, V, DF)

**Hummus Wraps** – with roasted red peppers (Vg, V, DF)

**Smashed Avocado and tomato** – mixed with tobacco, lemon juice and seasoning (Vg, V, DF)

\*\*\*

### **Savouries**

**Honeyed Butcher's sausages** - served with a mustard dip

**Little Quiches** - crisp little cheese pastry tartlets baked with a filling of choice and cheesy egg custard -

- Asparagus and Cheese (V)
- Bacon and Cheese
- Cheese and Caramelised Onion (V)
- Mushroom and Bacon

**Sausage Rolls** - sausage meat encased in Elaine's famous flaky pastry and baked until golden and crispy– delicious!

**Vegan Mushroom Rolls** – delicious take on sausage rolls (V, VG, DF)

\*\*\*

## **Fresh Fruit Platter**

- Blueberries
- Grapes
- Melon
- Pineapple
- Strawberries

\*\*\*

## **Cakes**

**Blackberry Bakewell** - crisp short crust pastry with an almond filling, blackberries and flaked almonds to finish

**Blueberry and Lemon Friand** - made from ground almonds with fresh blueberries and dusted with icing sugar

**Carrot Traybake Cake** - With a cream cheese icing

**Chocolate Brownies** - indulgent squidgy chocolate squares – perfect for those chocoholics amongst you!

**Chocolate Éclairs** -choux pastry filled with whipped cream and topped with melted dark and milk chocolate

**Custard Fruit Tarts** - crisp short crust pastry filled with a custard cream and topped with fresh fruit

**Elaine's Special Fruit Cake** - an old family recipe!

**Home-made Fruit Scones** - served with clotted cream and home-made strawberry or raspberry jam

**Home-made Scones** - served with clotted cream and home-made strawberry or raspberry jam

**Lemon Curd and Blueberry Tartlets** - crisp sweet pastry tarts filled with homemade lemon curd and topped with blueberries

**Lemon Drizzle Fingers** - light lemon sponge covered in lemon drizzle – just melts in your mouth!

**Mini Apple Tart Tatins** - a real classic – puff pastry topped with thinly sliced apple

\*\*\*

*Please request any special dietary requirements*

[catering@elaineskitchen.co.uk](mailto:catering@elaineskitchen.co.uk)

07930923420

[www.elaineskitchen.co.uk](http://www.elaineskitchen.co.uk)



Salads



Cold Meats



Savouries



Dietary  
Requirements

## Cold Buffet Pricing

### **Menu 1: £15.00/head (VAT incl.) for 10+ guests\***

**£17.00/head (VAT incl.) for under 10 guests**

- Choice of 2 Salads
- Choice of 2 Savoury Options
- Homemade bread
- Dietary requirements included (Vg-Vegan, GF-Gluten Free, V-Vegetarian, DF – Dairy Free)

### **Menu 2: £16.50/head (VAT incl.) for 10+ guests\***

**£18.50/head (VAT incl.) for under 10 guests**

- Choice of 3 Salads
- Choice of 2 Savoury Options
- Homemade bread
- Dietary requirements included (VG-Vegan, GF-Gluten Free, V-Vegetarian, DF – Dairy Free)

**\* For events over 50 guests please contact us for more choices of salads and savouries**

### **Extras: £2.50/head (VAT incl.)**

- Additional items off the menu
- Cakes per slice

**For Staff to Serve** – Please contact us [catering@elaineskitchen.co.uk](mailto:catering@elaineskitchen.co.uk)

## Cold Buffet Menu

V = Vegetarian, GF = Gluten Free, VG = Vegan, DF = Dairy Free

### Salads

#### Potatoes

**New Potato Salad** - with chives, mayonnaise and yoghurt to make it that little bit lighter (GF, V) (vegan option available)

**Sweet Potato Salad** – with heritage carrots, red peppers, cherry tomatoes, chickpeas, mint and coriander in a date vinaigrette and topped with pistachio nuts (GF, DF, V)

#### Fresh Salad

**Broccoli Salad** - broccoli mixed with red peppers, apple and pine nuts with a honey and mustard dressing (GF, V, VG, DF)

**Caprese – Style Pasta Salad** - farfalle pasta mixed with pesto, bocconcini, oven dried tomatoes and fresh basil leaves (V)

**Carrot, Beetroot and Cumin Salad** - with a hint of Middle Eastern spice, this salad is a real feast for the eyes as well as the tummy – served with chunks of feta cheese (GF, V)

**Courgette, Asparagus and Hazelnut Salad** – a vibrant summer salad – drizzled with a zesty orange and chilli dressing (GF, V, DF, VG)

**Mixed Salad** - mixed salad leaves topped with asparagus, baby carrots, cherry tomatoes, avocado - tossed in an extra virgin olive oil and balsamic vinegar dressing. A picture in a bowl! (GF, DF)

**Simple Green Salad** – assorted lettuce, cucumbers, avocado's, fresh peas, green beans served with a balsamic salad dressing (GF, V, VG, DF)

**Slow Roasted Tomato and Green Bean Salad with Asparagus and Wholegrain Mustard Dressing** - tossed through with feta and rocket and sprinkled with pine nuts - delicious! (GF, V) (can keep the feta separate for vegans)

**Traditional Coleslaw** - finely shredded raw cabbage, carrot and sweet onion in a mayonnaise vinaigrette (GF,DF)

#### Pasta and Pulses

**Bombay Lentil Salad** - with chickpeas, green beans, cherry tomatoes, puy lentils, yellow peppers and Bombay spice (GF, DF, V)

**Green Couscous with Broad Beans, Dill and Pistachios** - couscous mixed with ginger, broad beans, green peppers, avocado, dill, spring onions and chopped pistachios - served with a lemon wedge and watercress leaves (DF, V, VG)

**Halloumi and Broccoli Tabbouleh** - served with a honey and harissa dressing. This is a traditional tabbouleh dish with a Moroccan twist! (v)

**Mediterranean Couscous** - couscous tossed in a harissa dressing with roasted Mediterranean vegetables and roasted pine nuts and sultanas – one of my favourites! (V, DF)

**Tabbouleh** - a delicious salad of bulgur wheat tossed with chopped tomato flesh and diced cucumber and chopped fresh mint and parsley with a fresh lemon and olive oil dressing – topped with crispy fried Parma ham garnish (DF)

**Wild Rice and Pumpkin Salad** - roasted pumpkin mixed with wild rice, lentils, broccoli, cranberries, pumpkin seeds and a lemon juice dressing (GF, DF, V, VG)

\*\*\*

## Savoury Options

### Meat Options

**Cold Roast Organic Chicken** - with feta, rosemary, lemon and olive oil – this really is a delicious fresh tasting salad (GF)

**Coronation Chicken** - cold roast chicken meat served in a creamy curried mayonnaise sauce with fresh mango (GF)

**Glazed and Baked Ham** – served with English mustard (GF, DF)

**Picnic Fried Chicken** - fried chicken as they make in Italy

**Sausage Rolls** - Elaine's flaky pastry filled with sausage meat – absolutely delicious!

**Vietnamese Chicken Salad** - delicious shredded chicken salad with peanuts, rice noodles, mangetout and an Asian dressing (GF, DF)

### Fish Options

**Seared Salmon Fillets** - individual salmon fillets cooked quickly on a griddle and served cold with an avocado and chilli salsa and a herby olive oil sauce (GF, DF)

**Spinach and Hot Smoked Salmon Roulade** - served with aioli – soooo good! (GF)

### Vegetarian Options

**Cheese and Caramelised Onion Tart** – cheese pastry case filled with caramelise onions and a cheesy egg custard (V)

**Mediterranean Roasted Vegetable Tart** - courgettes, cherry tomatoes, aubergines, mushrooms, red onions and garlic roasted and placed in a crisp short pastry tart topped with mozzarella cheese and fresh herbs and baked in a creamy egg custard. A good vegetarian option! (V)

**Red Onion, Red Pepper and Goat's Cheese Tart** - a colourful vegetarian tart of juicy roast peppers, sweet red onion and tangy goat's cheese (V)

**Tomato Tart** – Tart Tatin style (GF,V)

### Vegan Options

**Asparagus and red onion tart** (V, Vg, DF, can be GF)

**Mushroom Rolls** – delicious flavours with dill, Dijon and mushrooms (V, Vg, DF can be GF)

**Vegan Spring Rolls** – rainbow rolls with crunchy vegetables and a sweet chilli dipping sauce (V, Vg, GF, DF)

\*\*\*

**Homemade Bread or Bread Rolls** - Brown or white options available

*Gluten free and Vegan available*

[catering@elaineskitchen.co.uk](mailto:catering@elaineskitchen.co.uk)

07930923420

[www.elaineskitchen.co.uk](http://www.elaineskitchen.co.uk)



**Vegetarian**



**Meat**



**Hot and Cold**



**Dietary  
Requirements**

## Canape – Finger Nibbles Pricing

**Menu:** £16.00/head (VAT incl.) for 10+ guests

£18.00/head (VAT incl.) for under 10 guests

- Choice of 8 canapes
- Each canape is £2.00/head if you wish for less or more
- Dietary requirements included (Vg-Vegan, GF-Gluten Free, V-Vegetarian, DF – Dairy Free)

**Extras:** £2.00/head (VAT incl.)

- Additional items off the menu
- Sweet canapes on request

**For Staff to Serve** – Please contact us [catering@elaineskitchen.co.uk](mailto:catering@elaineskitchen.co.uk)



## Canapes – Finger Nibbles Menu

V = Vegetarian, GF = Gluten Free, VG = Vegan, DF = Dairy Free

### Cold Canapes

#### Fish

**Fish Gougère's with a Smoked Salmon Filling** - miniature choux pastry buns filled with a smoked salmon, chive, yoghurt and cream cheese filling

**Smoked Salmon Blinis** - little home-made buckwheat blinis topped with horseradish crème fraiche and smoked salmon

**Smoked Salmon Quiches** - cocktail sized tartlets baked with a smoked salmon and a horseradish egg cream custard

**Smoked Salmon from the Valley Smokehouse** - on cocktail slices of fresh brown bread with a squeeze of lemon and lots of freshly ground black pepper

#### Meat

**Asparagus and Parma Ham** - asparagus griddled and rolled with Parma ham and shavings of fresh Parmesan cheese (GF)

**Beef Filo Cups** - crisp filo pastry tartlets filled with fillet of beef and a herb aioli (*add £0.50p/head*)

**Caramelised Onion and Bacon Tartlets** - cocktail sized tartlets baked with a sweet onion and bacon mixture and a cheesy egg cream custard

**Mini Peking Duck** - mini pancakes filled with finely slice duck, cucumber and spring onions with a plum sauce

**Prosciutto Skewers** - refreshing skewer with strips of prosciutto, melon and bocconcini (GF)

#### Vegetarian

**Caramelised Onion Tartlets** - cocktail sized tartlets baked with sweet onion and a cheesy egg custard

**Italian Lollipop** - halved cherry tomatoes, filled with tapenade and miniature lemon and parsley coated mozzarella balls (GF)

**Parmesan and Poppy Seed Lollipops** - golden crisp delights – a real treat that is a cross between a biscuit and a cracker (GF)

#### Vegan

**Hara Bhara Kabab** - Indian potato patties with spinach and peas – packed with flavour and topped with mango chutney (GF)

**Rainbow Spring Rolls** – colourful and fresh canape served with a sweet chilli dip

**Tomato and Basil Bruschetta** – summer in a mouthful

\*\*\*

## **Hot Canapes**

### **Fish**

**King Prawn's stir-fried with Garlic and Ginger** - succulent King prawns served with a lemon mayonnaise (GF) *(add £1.00/head)*

**Teriyaki Salmon Skewers** - with garlic, ginger, lime, soy and honey – garnished with sesame seeds (GF)

**Thai Fish Cakes** - made with a white fish and green beans for some crunch – served with a delicious homemade sweet chilli dip

### **Meat**

**Filo Wrapped Asparagus and Prosciutto** - these are one of my favourites!

**Golden Parmesan Chicken Morsels** - served with garlic mayonnaise

**Honeyed Cocktail Sausages** - coated in honey and served with a whole grain mustard and Greek yoghurt dip – sourced from our local Butchers!

**Mini Hamburgers** - served in homemade hamburger buns with tomato ketchup, mayonnaise, a sliced gherkin and a cherry tomato garnish

**Mini Yorkshire Puddings** - served hot with horseradish crème fraiche and fillet of beef *(add £0.50/head)*

**Moroccan Spiced Mince Parcels** - crisp filo pastry parcels of lamb mince infused with Moroccan spices

**Sticky Pancetta Wrapped Sausages** - with a honey and mustard glaze - served with a yoghurt dip

### **Vegetarian**

**Courgette and Halloumi Fritters** - served with a homemade sweet chilli dip – truly delicious!

**Mushroom Strudels** - very popular – crisp filo pastry encasing a whole button mushroom filled with a mixture of stilton and cream cheese baked until golden

**Sweet Potato and Ginger Parcels** - samosa like savoury morsels

**Walnut and Goat's Cheese Sables** - topped with pieces of goat's cheese and walnuts - truly delicious!

### **Vegan**

**Mushroom Roll** – delicious mushrooms with a white wine and Dijon mustard sauce

**Satay Aubergine Skewers** – served with a satay sauce

*Please request any special dietary requirements*

[catering@elaineskitchen.co.uk](mailto:catering@elaineskitchen.co.uk)

07930923420

[www.elaineskitchen.co.uk](http://www.elaineskitchen.co.uk)