### Runnymede catering

#### Minimum 25 people

£5.00 Beef Stroganoff with Grain Mustard, rice and bread rolls

# Meat Dishes £3.00 each

Beef goulash with capsicum, paprika and soured cream

Chicken stew Sauté chicken with button mushrooms and tarragon sauce

Chicken tagine with couscous Pork, chilli with three peppers

Thai green galangal chicken and coconut sauce Chicken ala king & rice or new

Braised Turkey with Asparagus & Mushroom in a Light Mustard

Sauce

Chicken Madras

Slow cooked beef, shallot and red wine casserole Chicken biryani

Chicken jambalaya Stewed leg of lamb with Madeira redcurrants and rosemary

Spanish chorizo and Chicken with garlic basil tomato sauce

Beef stroganoff with paprika and forest mushrooms

Scaloppini of Chicken with Porcini & Mushrooms in a Creamy

Tarragon Sauce

Traditional Moroccan Lamb Tagine

Thai Green Chicken Curry

Cassoulet of Cumberland Sausages, Pork Tenderloin, Pancetta &

Lentils

Classic Lasagne with Beef Bolognese & Béchamel Sauce

Beef Stroganoff with Grain Mustard

Chicken, Chorizo & Chickpeas Casserole

Meatballs & Linguini (Traditional Beef Meat Balls in a Tomato &

Basil Sauce)

Chicken casserole &mash or rice

Beef chilli

Chicken tagine with couscous

Chicken ala king & rice or new potato

Chicken jambalaya

Chicken casserole

potato

Chicken coq au vin with mash

Chicken paella

Malaysian lime & coconut chicken

curry with rice

Sweet & sour chicken

Chicken chow Mein

Chicken fried rice

Chicken & leek pasta

Chicken fajitas

Three peppercorn chicken

Chicken and shallot with thyme

Chicken goulash

Chicken mushroom, bacon and

leek pie

Beef casserole

Beef stew

Beef madras

Steak &mushroom pie

Cottage pie

## Runnymede catering

## **Vegetarian dishes** £3.00 each

Fish dishes £3.00 each

Vegetable hot pot Fishermen pie

Vegetable pie Goan fish curry

Mushroom stroganoff
Fish hot pot

Vegetable korma Creamy fish chowder stew

Vegetable tikka masala Pasta with fish, lemon and dill

Vegetable tagine Sides £1.30

Roasted vegetable

Vegetable goulash

Vegetable chilli Rosemary new potatoes

Vegetable paella Buttered new potatoes

Vegetable biryani Steamed new potatoes

Vegetable Mexican Creamed potatoes

Macaroni & cheese Mash potatoes

Vegetable lasagne Onion mash

Sweet & sour veg

Veg chow mien Penne pasta

Thai veg curry Spaghetti

Malaysian curry leave coconut curry

Seasonal vegetables

£15.00

Vegetable jambalaya Naan bread

Sweet potato chickpea curry Chappati

Creamy spinach &potato casserole Tortilla

Also you can add nibbles and finger foods as well.

Staff & equipment hire

Disposable cutlery per head £1.00 Water- still, sparkling, spring (1 litre) £2.00

China plates and cutlery per head £2.50 Orange/ Apple/ Pineapple/ Cranberry (1 litre) £2.50

Noodles

Soft drinks

Drinks and alcohol menu available

Uniformed Staff per hour

#### Runnymede catering

## Salads £2.50

Egg and watercress salad

Roasted veg and feta cheese salad

Tomato, onion and coriander salad

Moroccan couscous salad

Greek Salad - Cucumber, Tomatoes, Olives, Feta,

Oregano and Olive Oil

Coleslaw with apple and sultanas

Roasted Beetroot with Red Onion, Rocket and

Gorgonzola cheese

German tomato salad

Bombay potato salad

American potato salad

Curried rice salad

Grilled courgette and pea shoot

Chickpea with apricot sultanas and sun dried

tomato salad

Roasted curried aubergine, shallots and cumin

salad

Mediterranean pasta salad

Tossed green salad

Cesar chicken salad

Tuna nicoise salad

### Desserts £2.50

Selection of Cakes

Classic Chocolate cheese cake

Lemon and pistachio sponge with mascarpone

frosting

Raspberry and Sherry Trifle

Lemon posset

New York style cheese cake

Raspberry crème burley

Lemon tart

Chocolate brownies

Lemon drizzle cake

Chocolate fudge cake

Cup cakes

Chocolate brownies

Chocolate Mousse Pots

Chocolate muffins

Glazed Fruit Tartlets

## Wine

House Red	£11.00 per bottle
House White	£11.00 per bottle
House Champagne	£26.00 per bottle

All food prices above only apply from Monday to Sunday, bank holidays are different and additional charges may have to be paid. There is also a discount available for the amount of people attending- for example above 100 guests.