



RUNNYMEDE CATERING

Bowl food

Braised beef goulash pimenton

Beef goulash with capsicum. Mushroom, carrots and sweet plum tomato sauce

Chicken Madras

Chicken Madras semi spiced with roasted cumin, cilantro and coconut sauce

Spicy red Pork and bean

Pork chilli with three peppers, five beans, smokes paprika and shrubbery wine

Moroccan Lamb

Moroccan honeyed Lamb tagine with chickpeas cinnamon, bay leaf and cherry tomatoes

Thai galangal chicken

Thai galangal chicken with lime leaf, whole crush garlic and coconut sauce

Carbonnade flamande

Cook a classic ale casserole with chunks of meaty beef with carrots, leek and mushrooms

Seven hour lamb

Stewed leg of lamb with Madeira redcurrants and rosemary

Italian braised code

Braised cod and prawn with smoked bacon and lentils

Butter nut squash with chestnuts and onion Chanterelles with Champagne Mash (V)

Fresh, tender asparagus with navel oranges and toasted pine nuts, in a citrus dressing

Thai Vegetable massaman curry (v)

All served with your choice of Basmati Rice, Roasted vegetable, noodles, pasta, and cous cous, poached egg and fried egg and salsa

Coffee and tea service