



creative
catering
& marquee hire

A selection from our main
Shoot Lunch Menu

**A sample of the popular dishes
from our menus**

Traditional roast of your choice with roast potatoes
and fresh vegetables

Slow roasted belly of pork confit served with cider
sauce and bowls of crackling

Toad-in-the-hole with caramelised red onions and a
rich stock gravy

Braised Lamb shanks with rosemary mash on a rich
red wine gravy

Irish stew with vegetables in a light stock sauce and
boiled, parsley potatoes

Traditional Shepherd's pie with minced lamb, carrots
and a leek and potato mash

Braised beef casserole with herb dumplings

Traditional Coq au Vin with shallots, button
mushrooms and peppers

Chicken, boiled bacon and chestnut mushroom pie in
a rich creamy stock sauce

**All the main course dishes are served with a
selection of fresh vegetables**

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A selection from our main
Shoot Lunch Menu

Puddings

Apple crumble with crunchy toasted muesli style
topping and autumn berry compot

Lemon treacle tart with toasted hazelnut pastry

Lemon 'Spotted Dick' pudding drizzled with warm
treacle

Seville Orange tart with ice cream

Warm 'gooey' chocolate fudge puddings with ice
cream or pouring cream

Sticky toffee date pudding with vanilla ice cream and
fudge sauce

Brioche Bread and butter pudding with whisky
sultanas

Fresh fruit sherry trifle

Deep filled apple pie with rich cinnamon butter pastry

Puddings are accompanied by custard or cream as
appropriate

**Followed by a selection of traditional farmhouse
cheeses. Served with fruit and water biscuits**

Coffee or tea with chocolate mints

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