



Canapés

Cured Meat Canapes – croustarde with local cured meats and mayonnaise
Baby baked potatoes with sour cream and caviar (V)
Focaccine Farcite with mushrooms and thyme (V)
Filo Tartlets with spicy coriander prawns (V)
Parmesan and Pine Nut Biscottini with green olives (V)
Tomato and Basil Crostini (V)
Aubergine and Pine Nut Pizzette (V)
Sundried Tomato Pesto Palmiers (V)
Mini Cornish Pasties
Mini Pork Pies – made with 5 cuts of pork
Mini Mushroom and Potatoes pies (V)
Smoked Trout on dill scones with horseradish cream
Spicy Prawn Crostini (V)
Pork in teriyaki & ginger on skewers
Ginger & Hoisin Chicken Drummettes
Venison Scotch Egg – with Quail Egg
Baby Bagels with roasted red onion, goats cheese and chives (V)
Roast beef and horseradish cream finger sandwiches
Smoked salmon and chive cream finger sandwiches (V)
Egg and Cress finger sandwiches (V)
Cherry tomatoes with crab and tarragon mayonnaise (V)
Prawn and Tzatziki Cucumber Boats (V)
Quail Egg, fish roe and mayonnaise Croutes (V)
Crab and Tarragon Bouchee (V)
Sigara Borek with Asparagus and Parmesan (V)
Cheese Puffs (V)
Chorizio Puffs
Honey and Sesame Sausages
Ham and Dijon mustard croissants
Salmon and quail egg bruschetta (V)
Quiche – bacon & onion, salmon, tomato & broccoli
Confit of Duck with Onion Confit Croutes
Stick Asian Salmon with hoisin sauce Croutes
Grilled Beef with Salsa Verde Croutes
Steak with Horseradish cream on Yorkshire Pudding
Minted Lamb Kebab with Tahini and Honey Dip
Mini Hamburgers with onion and pickle

Sweet Canapés

Strawberry and Pistachio mini Meringues
Raspberry and Hazelnut mini Meringues
Normandy Apple tarts (V)
Mini Apple Galettes (V)
Mini Mango Galettes (V)
Mini Chocolate Brownies (V)
Mini Lemon Brownies (V)

Canapes - £1.25 each – minimum order 4 canapes per person. Each canape is lovingly made by hand.



Business Lunches

Menu 1 - £8.25 per person

Selection of Sandwiches on white and brown bread

Honey Roast Ham & Tomato
Egg and Cress
Tuna, Cucumber & Mayonnaise

Bowls of Plain Crisps

Short crust pastry Sausage Rolls

Normandy Apple Tarts

Menu 2 - £9.95 per person

Selection of Sandwiches on white and brown bread

Mature Cheddar & Onion Marmalade
Smoked Salmon & Soft Cheese
Beef and Horseradish Cream

Bowls of Plain Crisps

Honey & Sesame Glazed Mini Sausages

Fruit Scones served with Strawberry Jam

Normandy Apple Tarts



Menu 3 - £11.95 per person

Assorted rolls & sandwiches on white and brown

Roast Beef & Horseradish

Egg and Cress Mayonnaise

Honey Roast Ham & Mustard

Salmon and Cream Cheese

Chinese Style Chicken Drumsticks

Quiche Lorraine

Plain Crisps

Chocolate Brownies

Normandy Apple Tarts

Menu 4 - £17.50 per person

Assorted rolls & baguettes

Bacon and Avocado

Brie and Cranberry

Chicken and grape with mayo

Tuna and Tomato

Goats Cheese and Red Onion Quiche

Sausage and Apple Roll

Mozzarella and Cherry Tomato sticks

Plain Crisps

Chocolate Brownies

Normandy Apple Tarts

Lemon Drizzle Cake



Menu 5 - £11.95 per person

Selection of Sandwiches on white and brown

Egg & Cress Mayonnaise

Ham & Mustard

Cheese and Pickle

Bacon and Onion Quiche

Sweets

Normandy Apple Tarts

Chocolate Brownies

Menu 6 - £14.95 per person

Selection of Sandwiches on white and brown

Egg & Cress Mayonnaise

Ham & Mustard

Cheese and Pickle

Bacon and Onion Quiche

Tomato and Red Pepper

Hot water crust meat pies – Beef, Pork

Sweets

Normandy Apple Tarts

Chocolate Brownies



Menu 7 - £16.95 per person

Selection of Sandwiches on white and brown

Egg & Cress Mayonnaise

Ham & Mustard

Cheese & Salad

Bacon and Onion Quiche

Tomato and Anchovy Tart

Hot water crust meat pies - Beef, Pork

Sweets

Normandy Apple Tarts

Chocolate Brownies

Menu 8 - £19.25 per person

Greek Salad

Confit of Duck with Figs

Goats Cheese and Red Onion Quiche

Sticky Asian Salmon

Hot water crust meat pies - Beef, Pork

Salad & Coleslaw

Sweets

Normandy Apple Tarts

Chocolate Brownies



Additional Information.

Tea and Coffee can be provided at £1.85 per cup.

Soft drinks can be provided at an agreed price.

Crockery (plates, cups & saucers), Cutlery, Glassware is not provided – this can be hired at good rates. Delivery and collection will be charged at £30.00 plus VAT on the total bill. Return dirty policy saves on washing up.

The Late Chef can provide staff for any event, there will be a charge for this. If staffing is not required The Late Chef will deliver at a charge of £15.00. The Late Chef is not rated for VAT.

Dietary requirements can be catered for if known when the quote is accepted. The Late Chef will endeavour to meet the requirements wherever possible.

Terms & Conditions

On receipt of an order it will be confirmed and delivered on the day required. Orders must be received a minimum of 48 hours prior to the event. If the order is placed 24 hours prior to the event every effort will be made to respond and any issues will be communicated by phone.

Minimum order is 5 persons.

Delivery will be no later than one hour prior to the time requested.

Prices may change due to inflation, changes raw ingredient prices etc. Pricing may change at any time. The service and product supplied remains property of The Late Chef until the invoice is paid.

Invoices must be paid within 14 days of the invoice being submitted. If an invoice is unpaid for more than 14 days beyond the 14 days for payment, a 10% charge will be applied to the amount of the outstanding invoice.

Please pay by cheque (The Late Chef) or Bank Transfer to:-

Account Number: 68238597

Sort Code: 08-92-50

Please pay as per the Terms and Conditions supplied.