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Main items

- Slow braised pork with chorizo & lemon herb crumbs 
- Beef Bourguignon – a warming casserole with beef, onions, mushrooms and bacon  
- Lamb casserole – hearty and unctuous cooked with red wine and rosemary  
- Chicken Chasseur - tasty chicken and mushrooms in a tomato and white-wine sauce  
- Beef Stroganoff - tender strips of beef, mushrooms and onion cooked in a sour cream sauce  
- Chicken Yakitori - succulent chicken joints on a bed of leeks, carrots and peppers seasoned to sticky perfection with honey and soy sauce 
- Beef meatballs in rich tomato and basil sauce served with parmesan cheese   
- Beef Lasagne - ultimate homemade lasagne, made with beef, fresh pasta, Italian mozzarella and creamy béchamel   
- Shepherd's or Cottage pie – a delicious and comforting classic 
- Green Thai chicken curry – fragrant and warming 
- Lamb rogan josh – aromatic medium spiced curry 
- Mughlai chicken with almonds and sultanas  
- Enchilada casserole - imagine a Mexican lasagne made with tortillas   
- Fish pie - creamy smoky fish under a blanket of comforting mash  
- Butternut squash gratin with mushrooms and gruyere (v) 
- Cheesy baked pasta with roasted red pepper and aubergine (v)   
- Spicy bean hotpot – scrumptious and hearty vegetarian option  
- Chestnut mushroom and spinach lasagne (v)   
- Moroccan chicken tagine - succulent chicken, creamy and highly spiced sauce, sweet onions and melt-in-your mouth olives  















































Continued overleaf ...

Hot Fork Buffet Menu Options

Side dishes

- Buttered new potatoes 
- French beans with garlic butter 
- Roasted Winter vegetables with honey and balsamic vinegar
- Roasted Summer vegetables with lemon and olive oil
- Couscous with roasted vegetables
- Jewelled basmati rice with coriander, sultanas and almonds 
- Winter root mash  
- Creamy mashed potato 
- Cauliflower cheese  
- Braised cabbage and bacon 
- Garlic roasted new potatoes
- Creamy leeks 

Desserts

- Dark chocolate tart with orangey crème fraiche   
- Seasonal fresh fruit pavlova  
- Sherry trifle    
- Banoffee pie   
- Lemon meringue pie   
- Pecan pie    
- Eton mess with strawberries and blueberries  
- Chocolate profiteroles   
- Black forest gâteau trifle    
- Lemon cheesecake  
- Pear and frangipane tart with chocolate sauce    
- Treacle tart   
- Chocolate, salted caramel and hazelnut pavlova with mascarpone cream   
- Apricot, ginger and amaretto trifle    
- Chocolate and raspberry roulade  
- Gypsy tart with lemon cream   

Hot Fork Buffet Menu Options

Fees

50% of the overall cost is due on confirmation of booking, this non-refundable deposit secures the date and Cherry Catering Company's services. The balance is payable in full ten days before the event. If you need to postpone your event please let us know as soon as possible by telephone and confirm in writing, you can use your entire deposit amount toward your new date as long as it is rescheduled within six months. Sadly we cannot refund if you cancel your event. We take a deposit as many hours go into the planning of your event to ensure its success, often months before it occurs. We will have most likely refused additional events for that day and cannot recoup those we have turned away.

Allergies, dietary preferences & requirements

It is the client's responsibility to notify the Cherry Catering Company well in advance of any special requirements arising from dietary preferences, requirements (Dairy- or gluten- or wheat- free, vegan, vegetarian, halal, kosher etc.) or guest's allergies/intolerances in relation to:

- i) Cereals containing gluten namely wheat (such as spelt and Khorasan wheat), rye, barley, oats and their hybridised strains and products thereof
- ii) Crustaceans and products thereof (for example prawns, lobster, crabs and crayfish)
- iii) Egg and products thereof
- iv) Fish and products thereof
- v) Peanuts and products thereof
- vi) Soybeans and products thereof
- vii) Milk and products thereof (including lactose), except:
- viii) Nuts (namely almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nut and Macadamia nut (Queensland nut)) and products thereof except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin)
- ix) Celery and products thereof
- x) Mustard and products thereof
- xi) Sesame seeds and products thereof
- xii) Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/L (litre) in terms of the total SO₂ which are to be calculated for 12 products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers
- xiii) Lupin and products thereof
- xiv) Molluscs and products thereof (for example mussels, clams, oysters, scallops, snails and squid)

