COLETTE & CO CATERING



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Sample Picnic Menu

Small Cartones

Pheasant Parfait with cranberry marmalade GF DF
Pork and sage or black pudding Scotch egg
Chicken liver mousse with fig chutney GF DF
Baby chicken satay with peanut dipping sauce GF DF
Homemade baby sausages rolls with our brown sauce
Salmon and prawn mousse GF
Retro bloody Mary crayfish tail cocktail GF
Gin and beetroot cure salmon with horseradish beetroot compote GF DF
Baby vegetable pasties VG
Mushroom arancini balls with mushroom ketchup VG
Baby vegetable terrine with tomato coulis VG GF

Bigger Cartones

(served with a choice of two salads)
Hand raised gala pie with homemade piccalilli DF
Plate of rare roast beef with horseradish tartlet
Beef en Croute with bearnaise sauce
Piri Piri or lemon, garlic and rosemary roast chicken GF DF
Plate of Scottish Smoked Salmon with dill drizzle GF DF
Mackerel 3 ways with poached rhubarb and beetroot mousse GF DF
Tomato, aubergine and celiac stack with basil dressing and balsamic gel VG GF
Salt baked beetroot topped with feta mousse with a baked apple and chopped apple jus VG VF
Mushroom medallions topped with a vegan mousse and a truffle oil drizzle VG GF

Dessert Cartones

Strawberry and blueberry Eton mess GF
Chocolate and brazil nut cheesecake with caramelised orange segments VG GF
Fig infused crème brulee served with a honey baked fig with a honey cinnamon drizzle GF
Champagne and brandy poached pear served with dark chocolate sauce VG GF DF
Lemon Posset served with marinated raspberries and shortbread biscuits

GF - Gluten Free • DF - Dairy Free • V - Vegetarian • VG - Vegan

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Sample BBQ Menu

College sausages
Roasted vegetable kebabs with chimichurri (VG, GF)
35 day dry aged beef burgers (GF, DF)
Adobado chicken thighs (GF, DF)
Cotswold beef peppered minute steaks ** £1.00
Vegetarian sausages (VG, GF)
Curried monkfish tail (GF, DF)
Five bean veggie burger (V, DF)
BBQ corn on the cob with spiced butter (V, GF)
Haloumi and vegetable skewers (V, GF)
Chilli and mint marinated Barnsley chop (GF) ** £2.00
Lamb koftas (GF, DF)
Mackerel parcel dressed with a dill and parsley citrus oil (GF, DF)
Brochette of Sword Fish (GF) (DF)
Tikka marinated BBQ cauliflower (VG, GF)
Lemon and pepper chicken skewer with basil dressing (GF, DF)
Sticky BBQ Short End of Beef Ribs (GF, DF)
Tabbouleh salad (DF)
Asian slaw with pomegranate and cashew dressing (GF, DF)
Roasted carrot and feta salad with basil dressing (GF)
Beef noodle salad with chili dressing (DF)
New potato salad with chive sour cream (GF)
Quinoa superfood salad (VG, GF)
Plum tomato, giant couscous and olive salad with parsley dressing (DF)
Fattoush with herb buttermilk (GF)
Baby spinach with pickled onions and hazelnut pangritata (DF)
Caesar salad
Penne pasta salad with grilled artichokes, feta and a lemon basil dressing
Roasted sweet potato and chickpea with tahini dressing (VG, GF)
Spiced bean chopped salad (VG, GF)
Yeast roasted cauliflower and pecan salad with a sumac herb dressing (GF, DF)
Spiced beetroot and baby spinach salad (VG, GF)
Saffron rice with chopped herbs and sultanas (GF, DF)

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