



Bracken Catering Co.

MENU



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CANAPE MENU

Chorizo, manchego and cornichon skewers

Olive and caper tapenade on crostini

Mini Yorkshire puddings with roast beef and
horseradish cream

Prosciutto di Parma and sweet melon

Smoked salmon, cream cheese and dill blini

Goats cheese and caramelised onion tartlets

Grilled Halloumi and sundried tomato pesto crostini

Pancetta-wrapped roasted dates, stuffed with goats
cheese and pistachios

Mini spiced lamb koftas with feta in flatbread

Mozzarella and tomato Caprese salad bites

Stilton & Chutney rarebit bites

Balsamic Tomato Bruschetta

Mini barbecue smoked pulled pork sliders

Brie and cranberry pastry puffs

Falafel bites with toum garlic sauce

The price includes service by fully trained uniformed staff for one hour.





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SMOKEHOUSE MENU

Using our own recipe spice rub, a mixture of fresh herbs and spices,
smoked over oak wood for more than 12 hours.

Applewood-smoked barbecue pulled pork

Served in a brioche bun, creamy new potato salad, American-style slaw
& mixed leaf salad.

Oak-smoked Beef brisket

Served in a brioche bun, creamy new potato salad, American style slaw
& mixed leaf salad.

Upgrade Options

Honey-glazed smoked barbecue pork ribs

Smoked Jamaican jerk chicken

Smoked Cumberland sausage

Smoked spicy-garlic chicken wings

Smoked garlic butter corn on the cob

Caramelised onions.

Listed prices are per person.

The price includes buffet-style service by fully trained uniformed staff for one hour.

Biodegradable disposable plates and wooden cutlery.

Porcelain plates & steel cutlery are available to hire.





Bracken Catering Co.

BBQ MENU

Bronze Package

Aberdeen Angus quarter-pounder burger served in a brioche bun

Locally-sourced pork sausage

Hot buttered new potatoes with chive & sea salt

Mixed leaf salad with balsamic dressing

Silver Package

Aberdeen Angus quarter-pound burger served in a brioche bun

Locally-sourced pork sausage

Marinated chicken breast fillet, in a variety of flavours

Hot buttered new potatoes with chive & sea salt

Homemade creamy coleslaw

Mixed leaf salad with balsamic dressing

Choice of one salad from the salad list

Gold Package

Aberdeen Angus 6oz burger, served in a brioche bun

Locally-sourced pork sausage

Choice of chicken or pork skewers, in a variety of flavours

Caramelised onions

Hot buttered new potatoes with chive & sea salt

Homemade creamy coleslaw

Mixed leaf salad with balsamic dressing

Choice of 2 salads from the salad list





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BBQ MENU

Vegetarian and Vegan Options

Beyond Meat vegan burger, served in a vegan brioche bun

Rosemary and onion vegan sausages

Vegan chicken BBQ tikka kebab skewers

Haloumi & Vegetable skewers

Upgrade Options

Corn on the cob with garlic butter

Double cheese Smash burgers (substitution)

Salmon fillets

Caramelised onions

Additional salad

Items from the smokehouse menu can be added at an additional cost, please ask for details.

The price includes:

A fully trained chef prepares and cook the food on site.

The price includes buffet-style service by fully trained uniformed staff for one hour.

Biodegradable disposable plates and wooden cutlery.

Porcelain plates & steel cutlery are available to hire.





Bracken Catering Co.

ROAST MENU

Starters and Desserts are also available, please enquire for further information.

Roast Pork Dinner

Roast pork loin, sage & onion stuffing, roast potatoes and a choice of seasonal vegetables. Served with a cider gravy.

Roast Beef Dinner

Dry-aged topside roast beef, roast potatoes, choice of seasonal vegetables, served with beef and red wine jus. (+£3 PP)

Beef Bourguignon

Tender beef, braised slowly in a rich red wine sauce, with mirepoix of vegetables, bacon lardons, mushrooms and sauteed pearl onions. Served with creamy mashed potatoes and seasonal vegetables.

Prosciutto-wrapped Chicken Breast.

Roasted prosciutto-wrapped chicken breast, stuffed with garlic & thyme butter. Served with baby new potatoes and a choice of seasonal vegetables.

Pan-seared Salmon.

Fillet of pan-seared salmon, flavoured with tarragon and lemon butter. Served with baby new potatoes and a choice of seasonal vegetables.

Mushroom Risotto

Creamy mushroom risotto, prepared with white wine and savoury mushroom stock, with grilled porcini mushroom. (vegetarian/vegan upon request)

All hot food is served from a buffet station by fully trained uniformed staff.

Seated service can be arranged for an additional cost.

Food is served on high quality compostable plates & wooden cutlery

Porcelain plates & stainless steel cutlery available to hire.

Tea, coffee & after dinner mints available.



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THAI BUFFET MENU

Select one of the following, dishes served with fresh coriander & jasmine rice -

Thai Green Curry

Fragrant and creamy curry, prepared with mange tout, shallots, peppers and coconut milk.

Beef Massaman Curry

Sweet and richly flavourful Thai-fusion curry, with a blend of warming spices and coconut milk, topped with crunchy peanuts.

Thai Red Curry

A fiery curry, blended Bird's Eye chillies balanced with fragrant spices and coconut milk.

Pork Panang Curry

A milder and sweeter red curry, with a richer sauce prepared with blended peanuts and coconut milk.

Vegan Thai Green Curry

The same fragrant Thai Green Curry, but prepared with miso and shiitake mushrooms.

Upgrade Options

Includes the following:

Prawn crackers & sweet chilli sauce.

Vegetable spring rolls.

Thai cucumber salad.

Steamed coconut rice.

Pork or chicken satay skewers with peanut sauce.

Additional dishes may be added at a cost.

Includes buffet-style service by fully trained uniformed staff for one hour.

Biodegradable disposable plates and wooden cutlery.

Porcelain plates & steel cutlery are available to hire.



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MOROCCAN MENU

All our dishes are freshly prepared and served with fresh parsley & coriander, fluffy couscous & mint yogurt sauce.

Chicken and Apricot Tagine

A famous Berber stew. Moist chicken pieces, cooked in a fragrant sauce of Moroccan spices; saffron, cinnamon, ginger, garlic, lemon and apricots.

Beef and Prune Tagine

Tender pieces of beef, slow-cooked in a spiced harissa tagine sauce, with olives and prunes.

Moroccan Lamb Stew

Tender pieces of lamb, slow-cooked in fresh spices with potatoes, chickpeas and carrots.

Aubergine and Chickpea Tagine

Grilled aubergine and chickpeas in a smoky tagine sauce, with apricots and topped with toasted almonds. (Vegan)

Classic Cairo Falafel

Made with fava beans and chickpeas, mixed with fresh green herbs. Fried deep golden-brown and crisp, with a moist texture inside. (Vegan)

Upgrade Options

Includes the following:

Honey and harissa slow-roasted potatoes

Couscous with crispy fried onions and sultanas

Tomato, black olive and cucumber salad

Homemade creamy hummus with paprika and cumin spiced olive oil

Moroccan lamb kofta

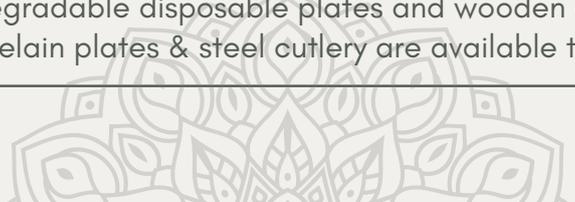
Tabbouleh salad

Additional dishes may be added at a cost.

Includes buffet-style service by fully trained uniformed staff for one hour.

Biodegradable disposable plates and wooden cutlery.

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INDIAN MENU

Select one main curry dish and one vegetable side dish.
All curries are topped with fresh coriander, served with white rice and cucumber
& mint raita.

Delhi-style Butter Chicken

Grilled chicken pieces cooked in a buttery, rich sauce with a blend of masala spices.

Keema Matar

A popular homestyle curry of minced lamb or chicken, with peas

Aloo Gosht (Lamb and Potato Curry)

A hearty and warming curry of succulent lamb, potato and peas, with a moderate heat.

Saag Paneer

A traditional Indian curry of spinach, with a blend of spices and fried paneer cheese. (Vegetarian)

Upgrade Options

Includes the following:

Garlic Naan

Pilau rice

Onion bhaji or samosa

Indian Kachumber salad

Selection of pickles

Chicken/Lamb seekh kebab

Includes buffet-style service by fully trained uniformed staff for one hour.
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DESSERT MENU

Select one of the following options:

Chocolate Brownie

Served with salted caramel sauce and vanilla cream.

Vanilla Cheesecake

Served with seasonal berry coulis.

Apple Crumble

Served with warm vanilla custard.

Fresh Cream Profiteroles

Served with a dark chocolate sauce.

Eton Mess

Fresh whipped cream and meringue served with raspberries.

Vanilla crème brûlée

Served with a shortbread biscuit.

Dessert Trio

A selection of three mini desserts.

Selection of cheeses

Selection of cheeses, served with homemade chutney and crackers.

The price includes buffet-style service by fully trained uniformed staff for one hour.

Biodegradable disposable plates and wooden cutlery.

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