



Funeral Menus



Funeral Menus



Menu A



Seasonal Soup is available

Sandwiches served on a mixture of white or brown bread:

- Tuna with cucumber or tuna with red onion mayonnaise
- Roast ham with mustard or roast ham with tomato
- Cheese with pickle or cheese with tomato
- Egg mayonnaise

A selection of side dishes:

- Sausage rolls
- Cheese and tomato tarts
- Potato salad
- A selection of crisps

Dessert:

- A choice of mini fruit pavlovas
- Chocolate brownies

Menu B



Seasonal Soup is available

Sandwiches served on a mixture of white or brown bread:

- Prawn Marie rose sauce
- Beef and red onion marmalade
- Cucumber and cream cheese
- Coronation chicken

A selection of side dishes:

- Cheddar and onion roll
- Pork pie
- Red onion and goat's cheese tart
- BBQ chicken drumsticks
- Pesto and sundried tomato pasta salad
- Coleslaw

Dessert:

- Victoria sponge
- Mini fruit pavlovas

Menu C



Seasonal Soup is available

Open sandwiches on brioche rolls:

- Roast minted leg of lamb with a garlic and rosemary sauce
- Smoked salmon and cream cheese
- Chicken tikka and homemade mango chutney
- Wensleydale and cranberry cheese with apricot preserve

A selection of side dishes:

- Smoked haddock and spinach tart
- Chorizo and black pudding sausage roll
- Wild mushroom and brie tartlets
- Parmesan cheese twists with chilli jam
- Chicken satay skewers
- Potato, aioli and chive salad
- Beetroot and pea tabbouleh
- Smoked mackerel and pickled red onion salad

Dessert:

- Profiteroles with chocolate sauce
- Raspberry cheesecake

Handmade

All of our dishes are prepared from fresh by our expert Chefs, using only the finest locally sourced ingredients and seasonal produce.

Food allergies

Please let us know if you, or any of your guests, suffer with food allergies or have any special dietary requirements. We will be more than happy to give you advice and provide an alternative of your choice.

Options

The following menus can be changed or designed entirely to your liking. Please visit us online, or contact us to find out more.

T 0333 3355464 **M** 07484 537376 **E** enquiries@chefscatering.co.uk

visit us at chefscatering.co.uk



CHEFS CATERING



The profits from Chefs Catering are used to fund a local initiative called **The Before School Breakfast Club**. The project is used to feed children who do not receive breakfast and provide the entire school with cooking classes. Our classes are aimed at both parent and child to teach them how to make simple, inexpensive, nutritious breakfasts, in order to help put an end to children going to school hungry. Currently, we have already changed the lives of the children from one local school, with your help (by using our services), we can target more schools and help even more children!

Simply, contact us via phone or email
to arrange an appointment

T 0333 3355464 **M** 07484 537376 **E** enquiries@chefscatering.co.uk

visit us at chefscatering.co.uk