

Oates & Musson

Canapés (minimum order 10 of each)

Beetroot & goat's cheese scone with orange and Black Eyed Susan cheese	£1.10
Buckwheat blini with dill infused crème fraiche, smoked salmon & caviar	£1.50
Potted salt beef with horseradish crème & pickled cucumber on rye	£1.15
Prosciutto lined pesto cup with broad bean & blue vinny compote & caramelised pear	£1.25
Turkish stuffed vine leaf with cacik dip	£1.30
Bloody Mary tomato with Halen Môn smoked salt crust	£1.05
Quails egg with black olive tapenade and thyme on a charcoal biscuit	£1.35
Minted pea & ham tart with thyme & pink peppercorn	£1.35
Avocado, Stilton, walnut & bacon Katherine Wheel	£1.25
Chorizo, Pepperdew , Edamame Bean & Feta Frittata	£1.45
Seared tuna, ginger, & spring onion fish cake with a miso dipping sauce	£1.45
Organic pork, apricot & sage sausage roll with tomato catsup	£1.15
Spiced lamb with fig & pomegranate molasses in a pastry pochet	£1.40
Stuffed Medjoul date with pistachio, apricot & rosewater stuffing	£1.20

With drinks

Marinated Organic Kalamata Olives with orange, fennel and garlic (per person)	£1.00
Hurdlebrook Ancient & Poppy seed ropes (pack of 10)	£3.75

Sweet sensations (minimum order 10 of each)

Individual rhubarb and ginger oat crumble	£1.25
Passion fruit meringue pavlova	£1.30
Mini Mont Blanc	£1.15
Chocolate & cherry trifle	£1.15
Petit tarte au chocolate (organic 73% chocolate)	£1.15
Liqueur infused chocolate brownie skewer with fresh fruit	£1.25

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Below is a selection of just some of the fine foods we can offer. Full service is available for your event, as is a bespoke menu. Call or email for more information

Straight to the oven (price per person, minimum 4 people)

Our straight to the oven dishes are presented ready to reheat (full instructions given) in plain white oven to tableware which is returnable after your event. If preferred we can use your own dishes.

Lamb Moussaka	£5.50
Traditional French two day marinated Beouf Bourginon	£6.40
Traditional Italian recipe Lasagne	£5.90
Lamb cutlets with white wine, balsamic & star anise reduction	£5.80
Handbaked steak, pot roasted carrot & pickled walnut water paste pie, served with horseradish mash, steamed greens & red wine gravy	£6.25
Handbaked mushroom, spinach, hazelnut & truffle oil water paste pie, served with saffron mash & steamed greens	£6.50

Sides (price per person, minimum 4 people)

Dauphanoise Potato	£2.95
Mustard potato	£2.85
Horseradish & spring onion mash	£2.65
Saffron Mash	£2.95
Steamed sprouting broccoli with walnut & parmesan	£2.65
Savoy with apple, cider & bacon	£2.45

Salads (price per person, minimum 4 people)

Greek style bulgar wheat salad , with 'Fetish' cheese, black olive, cucumber and tomato	£2.95
Crushed new potato with a horseradish & rocket dressing	£2.95
Grown local leaf salad	£1.25
Red cabbage, walnut & celery with yoghurt, mustard and Blue Vinny dressing	£2.95
Black rice & coriander with tamari infused cashew nut dressing	£2.95

Desserts

Lime & raspberry meringue roulade	£2.95
Treacle lemony tart	£2.95
Flour free chocolate roulade	£3.25
Apple & berry sorbet	£2.65
Selection of fine & local cheeses and handbaked biscuits	£4.25