



BOWL FOOD MENU

VEGETARIAN £5.70/PERSON

Shitake, Snow peas, Daikon Stir fry noodles

Lime & coconut dhal served with cucumber yoghurt dressing

Butternut squash, green beans coconut curry, Pilau rice with crispy battered cauliflower florets

Thai Vegetable Curry served with Coconut rice

Charred broccoli & asparagus with oyster sauce & toasted sesame seeds

Moroccan Vegetable Tagine served on Lemon Couscous

Risotto of porcini, red wine, tarragon & pecorino

SEAFOOD £7.95/PERSON

Pan-fried Sea bass on a bed of crushed potato with tomato salsa

Little luxury fisherman's pie

Seared mackerel, charred aubergine, on a bed of herby lentil salad

Rich paprika seafood bowl

Deep fried breaded sardines with a fresh couscous & crunchy vegetable salad

King Prawn chowder with mashed potato

Smoked Haddock Kedgeree

Crab with sweet peppers on lemon couscous

Noodle soup with chilli salmon

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MEAT £10.50/PERSON

Duck & Watermelon salad

Potato & Savoy cabbage soup with bacon

Slow-roast pork belly, caramelized peanut & tamarind dressing, Asian coleslaw

Mini Cumberland Sausages with Cheesy Mustard Mash & Onion Gravy

Moroccan Lamb Tagine served on Lemon Couscous

Chicken Tikka Masala served on Basmati Rice

Stir-fried Chicken & Shitake Mushrooms, Pak Choy, Ginger & Soy Sauce on Egg Fried Rice

Fricassee of Chicken in a Mustard, Cream and Tarragon Sauce with Buttered Rice & Peas

CANAPES, STARTERS & BUFFETS

VEGETARIAN SELECTION

<i>Malaysian Curry Puffs served with Chilli Sauce</i>	<i>£1.80</i>
<i>Chinese Vegetable Spring Rolls and sweet chilli dip</i>	<i>£1.80</i>
<i>Vegetarian Dim Sums</i>	<i>£2.00</i>
<i>Savoury tarts - (tomato, dolce latte & chive, cheese & sautéed onion)</i>	<i>£2.00</i>
<i>Deep fried Jalapeno with creamy cheese filling</i>	<i>£1.80</i>
<i>Mini crostinis topped with blue veined goats cheese & red onion jam</i>	<i>£2.25</i>
<i>Spinach and Feta with roasted pine nuts puff pastry bites</i>	<i>£2.25</i>
<i>Spicy Paneer skewers with dip</i>	<i>£2.00</i>
<i>Vegetable Samosas with Raita Dip</i>	<i>£1.80</i>

SEAFOOD SELECTION

<i>Thai Prawn, mango, red chilli & cucumber salad served in mini Spinach Cup</i>	<i>£2.50</i>
<i>Prawn & Chorizo skewers with gremolata</i>	<i>£2.25</i>
<i>Salmon Tikka skewers</i>	<i>£2.25</i>
<i>Crab & red chillies, spring onion with seafood sauce in cheddabowls</i>	<i>£2.25</i>

MEAT SELECTION

<i>Tandoori baked chicken pieces on skewers with raita dip</i>	<i>£1.90</i>
<i>Thai chicken bites on chicory leaves</i>	<i>£1.80</i>
<i>Mini Peking Duck Pancakes served with Plum Sauce</i>	<i>£2.25</i>
<i>Duck Spring Rolls & Hoisin Sauce</i>	<i>£2.25</i>
<i>Cocktail sausages served with wholegrain mustard and honey dip</i>	<i>£1.80</i>
<i>Meat Dim Sums</i>	<i>£2.25</i>
<i>Homemade Mini Steak & vegetable pies</i>	<i>£2.25</i>
<i>Mini Beef burgers with blue cheese and onion relish</i>	<i>£2.25</i>
<i>Mini hot dogs with mustard</i>	<i>£1.90</i>
<i>Honey-glazed pork belly chunks</i>	<i>£2.00</i>
<i>Orange glazed Roast breast of Duck on a bed of pan-fried vegetables</i>	<i>£2.50</i>

DINNER MENU

(Prices start from £15.50 per head)

STARTER

Rich paprika seafood bowl

Skewers of Lamb Kebab served with Harissa Yoghurt sauce

Creamy Pea & Mint soup

Exotic Prawn Salad with Avocado and Mango

Smoked Haddock and White Bean Soup

Roast Carrot Soup with Pancetta Croutons

A Selection of Indian Savouries, Cucumber, Mint and Yoghurt Raita

Creamy Tomato Soup served with homemade bread roll

MAIN

Vegetarian

Roasted Aubergine, garlic spinach and Ricotta rolled in puff pastry served with new potatoes/savoury rice

Butternut squash, aubergine and peas Tagine with herby couscous

Portabello Mushroom with goats cheese and spinach stuffing en croute

Roasted chestnut & herb pesto pasta with mushrooms

Meat

Herb Crusted Lamb cutlets with minted pea puree, vegetable medley and roast potatoes/potato noisettes

Moroccan Lamb Shank Tagine served on Lemon Couscous

Roast Rib of Beef with Yorkshire pudding and seasonal vegetables served with beef jus

Braised Sirloin with shallots, fondant potatoes and vegetables

Sweet chilli beef stir fry with mixed pepper, mange tout and noodles

Char grilled Sirloin Steak served with creamy garlic and mushroom sauce

Rib-Eye Steak and béarnaise sauce served with chunky beefy chips and petit pois

Thai Chilli Beef with Spring Onions and Broccoli served with Stir Fried Noodles or Rice

Black-Pepper-Crusted Beef Tenderloin with Chimichurri Sauce

Chestnut, sage and onion stuffed pork loin with dauphinoise potatoes

Chicken fricassee with pearl onions and baby button mushrooms served with creamy mash

Poached free-range Chicken with a panache of baby turnips, chantenay carrots, curly kale, mushrooms and peas

Roast Pheasant with creamed Brussels sprouts and smoked bacon

Char grilled duck breast with savoy cabbage, broccoli and blackberry sauce

Chicken Tikka Masala served on Basmati Rice

Seafood

Grilled red snapper with Asian-style vegetables and coconut rice

Fillet of Cod on a leek & thyme potato cake with pea puree, roast carrot & vermouth sauce

Grilled fillet of Salmon with Hollandaise sauce, crushed potatoes and vegetables

Pan fried Sea Bass with creamy dill and black pepper sauce served with new potatoes and vegetables

SALAD

*Red Cabbage 'Ultimate' coleslaw
(Red cabbage, apples, red onion, celery and walnuts in a lemon, honey and mustard oil dressing)*

Spanish Salad with Tuna and Olives

Beetroot, nectarine and sunflower salad, with honey dressing

Mixed Bean Salad (mixed beans, red onion, cherry tomatoes & coriander leaves in olive oil dressing)

Classic Potato Salad (potatoes, red onion, coriander, mint, basil, olives in a vinaigrette dressing)

Green Leaf Salad

DESSERT

Tutti Frutti Cake

Strawberry Gateau

Chocolate Baileys Gateau

Carrot Cake

Banoffee Pie

Raspberry White Choc Gateau

Chocolate Fudge Cake

Sticky Toffee Pudding

Individual Fruit topped cheesecake

Mini Cupcakes

LUNCH BUFFET

The Essentials £9.95

Selection of deli style sandwiches

Hand cooked crisps

Whole fresh fruit or fresh fruit skewer

Essentials Plus £13.95

Selection of deli sandwiches and wraps

Hand cooked crisps

Warm roasted vegetable and herb tartlet

Whole fresh fruit or fresh fruit skewer

Essentials Deluxe £17.95

Selection of deli sandwiches, wraps and bagels

Hand cooked crisps

Warm goats cheese and red onion compote tart

Warm chicken satay skewer with crushed peanut yoghurt

Fresh fruit salad or éclairs

Seasonal Lunch £25.50

Seasonal soup shot

Individual mini salad bowls:

Chargrilled chicken caesar salad

Confit tuna Niçoise

Roast tomato, red onion and black olive salad with goats

cheese dumplings

British cheese board with chutney and savoury crackers

Rich chocolate and cherry tart

Individual fresh fruit skewer

Farmhouse Ploughmans Lunch £26.95

British cheese selection with homemade relishes and chutneys

Baked gammon with glazed fruits

Farmhouse breads and crackers

Hand raised pies and savoury tarts

Pickles and crisp celery heart salad

Traditional tea cakes

Fresh scones and clotted cream

Charcuterie Lunch £29.95

Sliced charcuterie of cured, marinated and smoked meats

European cheese selection with pickles

Homemade chutneys and purées

Warm flat breads and continental loaves

Antipasti of artichokes, sun blazed tomatoes and

Cornichons (gherkins) and olives

Poached fruit with crème fraîche

Tiramisu shots with biscotti



BREAKFAST BUFFET

Fairtrade coffee £3.00

Fairtrade coffee, tea and biscuits £3.70

Warm Savoury English Baps £4.20

Grilled best back unsmoked bacon

Free range scrambled egg omelette

Baked Cumberland sausage

Roasted plum tomato and seared field mushroom

All served with sauces and condiments

Working Breakfast £16.50

Selection of fresh morning pastries with butter and preserves

Sliced seasonal fresh fruit platter with crushed berry dip

Hot breakfast bap selection

Fruit juices, coffee and tea

Healthy Choice Breakfast £15.50

Mini bagels with low fat cream cheese

Greek style yoghurt, honey and fruit purée pots

Sliced seasonal fresh fruit platter with crushed berry dip

Mini bowls of homemade granola, dried apricots and sultanas

Low fat milk and natural yoghurt

Fruit juices, herbal teas and filter decaffeinated coffee