

# RAYWADE CATERING

## *Hot Buffet Selection*

Braised Beef in Red Wine and mushrooms.

Braised Beef in Ale

Lightly spiced Moroccan Lamb Tagine

Homemade Beef, Lamb or Chicken Curry served with warm Naan bread and Rice

Mediterranean Paella with Chicken and Seafood - Can be prepared with one or  
the other and also Vegetarian

Old English Cottage Pie (with Beef) or Shepherds Pie (with Lamb)

Chicken Breast Provencal - with Tomato and Sweet Peppers

Homemade Fish pie topped with Creamed Potato and Melted Cheddar

Home Made Lasagne

Mrs Halls Cumberland Sausage with Wholegrain Mash, Caramelised Onion Gravy  
and Fine Peas

Game Casserole braised slowly with rich Port Wine gravy

Fresh Salmon Fillet roasted with Pesto Crust

Poached Salmon fillet in a Prawn and white wine Sauce

Home Made Chilli con Carne with Rice

## **Served with an option of**

Fruity Coriander Cous Cous, Roasted Root Vegetables, Traditional Bubble and  
Squeak, Ratatouille, Swiss style Braised Cabbage. Baked Potatoes, New Potatoes,  
Boiled Rice, Mustard or Chive Mashed Potatoes.