



## Touchays Canapes

Cajun Chicken Fillet Wrap  
Smoked Salmon Blinis with Dill Crème Fraiche  
Mackerel Mousse served in a Mini Tartlet  
Crispy Chorizo and Cream Cheese Mini Savoury Scone  
Chicken Roulade en Croute served with a Tomato and Red Chilli Salsa  
Brie and Cranberry Tartlet  
Mini Finger Sandwich Cubes  
You Choose Soup Shots with Celery Stick  
Mini Shepherds Pies  
Sweet Chilli Squid and Tiger Prawn Spoons  
BBQ Chicken Skewers  
Thai Style Fish Cakes with Dipping Sauce  
Roasted Vegetable Frittata topped with spiked Hummus and Black Olive  
Honey Glazed Cocktail Sausages with Mustard Mash  
Beef Kofta Skewer served with a Coriander and Lime Yoghurt  
Chestnut Mushroom and Pancetta Vol au Vent  
Rare Roast Beef Mini Yorkshire Puddings with Horseradish Cream  
Mini Fruit Tartlets, Mini Afternoon Tea Scone  
Raspberry Meringue topped with Chantilly Cream and a Chocolate Straw  
Mini Fresh Fruit Kebab, Mini Carrot Cup Cake, Mini Chocolate Éclair



## Touchays Sample Menu Ideas

### TO START

Pan Fried Scallop, served with Black Pudding and Cauliflower Puree topped with Crispy Pancetta

Garden Pea and Ham Hock Risotto topped with Fresh Rocket and Fresh Parmesan Curls

Tomato Salsa Bruschetta topped with Fresh Basil and Balsamic Syrup

Cured Scottish Salmon served with Dill and Lemon Dressing and Fresh Salad

Sesame Seared Tuna served on a Carrot and Beansprout Slaw with a Soy Dressing

Roulade of Ham served with Pea Puree, Quails Egg and Potato Salad

Prawn and Crab Cocktail served with a Rich Marie Rose Sauce

### FOR MAINS

Roast Rump of Beef, Yorkshire Puddings and Delicious Red Wine Jus

Seared Salmon on Sweet Chilli and Red Pepper Noodles

Ricotta and Spinach stuffed Chicken Breast Wrapped in Pancetta served with a Chablis Sauce

Slow Roast Confit of Duck served with a Fig and Blueberry Sauce

Slow Cooked Leg of Lamb served with Caramelised Shallot Puree and Chestnut Mushroom

Sweet Potato and Spinach Puree, Garlic Creamed Potatoes, Crushed Mid Potatoes,

Roast Potatoes, Gratin Dauphinoise, New Potatoes, Celeriac Mash

### AND FOR DESSERT

Hand Cooked Biscuit Mille Feuille, Chantilly Cream,

Fresh Raspberries & Blue Berries & Berry Coulis

Layered Pear and Ginger Custard Crumble Pot oh so Delicious!

Fine Apple Tart served with Caramel Ice Cream and Cinnamon Dust

Millionaires Cheesecake served with Vanilla Ice cream Ball and Warm Chocolate Sauce

Trio of Desserts Chocolate Brownie, Mini Chocolate Éclair, Upside Down Ice Cream Cone

Chocolate Mousse served in a Flower Pot decorated with a Hand Crafted Biscuit Flower

Ice Cream Glory choose from: Strawberries and Cream or Banoffee Toffee, or Chocolate Fudge Cake



## Touchays Dietary Menu

The following Menu has been carefully designed to cater for any guest with the following dietary and allergy needs  
No Nuts, No Peanuts, No Milk, No Eggs, No Wheat, No Gluten, No Crustaceans, No Molluscs,  
No Fish, No Celery, No Mustard, No Sesame Seeds

### TO START

Mint and Rocket Humous served with Vegetable Sticks  
Fresh Asparagus served with Basil and Citrus Fruit Oil  
Butternut Squash Soup flavoured with Coconut Milk  
Garlic Mushrooms flavoured with Zesty Lemon and Parsley  
Tomato and Avocado Salad, Balsamic Dressing and Fresh Basil

### FOR MAINS

Roasted Vegetable Stack served with Chilli Oil and Fresh Rocket Leaves  
Pan Fried Assorted Mushroom Medley flavoured with Garlic and Herbs  
Bubble and Squeak served with Beetroot Hummus  
Oven Baked Crispy Topped Ratatouille Pot  
Vegetable Style Lasagne

### SOMETHING SWEET

Summer Fruits with Sugar Dusting  
Berry Mess, Berry Coulis and Torn Mint Leaves  
Chargrilled Pineapple, Chilli Pomegranate Salsa and Strawberry Sauce  
Banana and Blueberry Ice Cream  
Orange Jelly Pot with Fresh Raspberries



## Festival and Evening Options

### EVENING SCRUMPTIOUS HOG ROAST

Presented in a Rustic Way with Hessian, Wooden Crates and Seasonal Foliage  
Served with Thyme and Sage Sausage Meat Stuffing, Coleslaw, Leaves, Apple Sauce,  
Sauces and Fluffy Baps

### MEXICAN WRAP MARKET STALL

We bring you a little taste of Mexico with Chicken or Vegetable Fajita Mix  
Served with Wraps, Guacamole, Salsa, Sour Cream, Nachos and Chilli Beef  
Charcuterie & Cheeseboard Option  
A selection of Meats and Cheese  
Served with Breads, Crackers, Dried and Fresh Fruits, Celery Sticks and Pickles and Chutneys

### CURRY POT

Chicken Tikka Masala, Vegetable Chick Pea Curry, Lamb Madras  
Rice, Raita, Poppadum's & Naan Bread  
Build your Own Gourmet Burger  
Cajun Chicken Breast & Gourmet Beef Burger & Haloumi and Mushroom  
Sliced Tomato, Slice Onions, Gherkins, Lettuce, Coleslaw  
Sweet Chilli Sauce, Mayonnaise, Tomato Sauce, Mustard & Gourmet Rolls

### PASTA POT

Choose 1 Pasta from the following;  
Penne, Fusilli, Spaghetti, Tagliatelle  
Served with Carbonara, Bolognaise, Tomato and Basil Sauces  
Topped with Parmesan Shavings and Rocket

### PIE AND MASH

Chicken, Beef and Vegetarian Pies served with Creamy Mash and a Rich Gravy



## Festival and Evening Options continued

### EVENING FINGER BUFFET MENU

Mini Hot Dogs

Mini Cheese Burgers

Leek and Bacon Tart & Red Onion and Cheddar Tart

Oriental Dipping Selection

Honey and Sesame Chicken on Sticks

Shortcrust Sausage Rolls

Mini Brownies, Mini Eclairs & Mini Fruit Tarts

Filled Mini Bagels Smoked Salmon and Caper, Brie and Fig & Ham and Mustard

Vegetable Crudities and Dips

Puff Pastry Cheese Twists

Meats and Cheese Charcuterie Board with Celery, Grapes and Apples

Breads and Crackers

Seasonal Cut Fruit Platter

Pasta Salad

Delicious Pork Pie

Butternut Squash Espresso Soup Shots

Why not add to your event either in the day or in the evening with one of our beautifully presented pop up tents? (These are only available for all day catering)



## Festival and Evening Options continued

### MINI DESSERT TENT

Selection of Mini Desserts Beautifully Presented

Mini Chocolate Mousse Pots, Mini Morello Cherry Cheesecake, Strawberries and Cream, Mini Chocolate Eclairs, Apple and Ginger Custard Crumble Pots, Chocolate Brownies

Hot Chocolate and Cookies & Brownie Tent

Delicious Hot Chocolate Take Away Style with Whippy Cream served with a Cookie or Brownie

### MINI SCONEY TENT

Selection of Mini Scones served with Clotted Cream, Jam and Fresh Strawberries

### NACHO TENT

Boxes of Nachos served with Chilli Beef Salsa, Guacamole, Sour Cream,  
Grated Cheddar and Jalapenos

### ICE CREAM TENT

Selection of Ice Cream and Homemade Lollies

Served with Oysters, Cones, Wafers, Chocolate Sticks, Sauces and Sprinkles