



Hot Buffet Menu Options 2020

£6.50 per person (ex VAT) Options

Cottage Pie with New Potatoes and Vegetables
or Vegetarian Cottage Pie (V)*

Mince Beef Bolognaise Pasta Bake with Wedges, Salad and Garlic Bread
or Mediterranean Vegetable Pasta Bake, topped with Cheese (V)*
or Mediterranean Vegetable Pasta Bake, topped with vegan Cheese (vegan)*

Cumberland Sausages with Onion Gravy with Mash and Peas
or Veggie (Quorn) Sausages (V)* or Vegan Sausages (vegan) *

Beef Lasagne with
Potato Wedges topped with Cheese, Garlic Bread and Tossed Salad
or Vegetable Lasagne (V)* or Vegan Lasagne (vegan) *

Toad in the Hole with Onion Gravy with Potatoes and Vegetables
or Veggie Toad in the Hole (V)*

Sausage and Onion Hotpot with Potatoes and Vegetables
or Vegetable Hotpot (V) (vegan)

Chicken and Mushroom Pie with Potatoes and Vegetables
or Vegetable Pie (V)* or Vegan Pie (vegan)*

Turkey, Leek and Ham Pie with Parmentier Potatoes
or Leek, Mushroom and Potato Pie (V)*

*The vegetarian (and Vegan) meals need to be pre-ordered please - if you aren't aware of exact numbers then we can work on an estimated percentage



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Curry Buffet

Chicken and Vegetable Balti

or

Mixed Vegetable Curry (V)

with

Savoury Rice, Poppadoms, Tossed Salad, Mango Chutney

You can add in Onion Bajhis and Spinach Pakoras for £1.20 per person

You can add in Naan Bread for 95p per person

Chilli Buffet

Chilli Con Carne

or

Vegetable Chilli (V) (Ve)

with

Savoury Rice, Pitta Bread, Tossed Salad, Sour Cream

Jacket Potato Option

Jacket Potatoes with the following fillings:

Chilli Con Carne

Chicken, Broccoli and Pepper Fricasse

Tuscan Spicy Bean and Root Vegetable Cassolet (V) (Ve)

Grated Cheese

Served with

Tossed Salad

(and Butter Portions)

£6.50 per person (ex VAT)



Hot Buffet Menu Options - £7.25 per person (ex VAT)

(please choose **either** two meat and one vegetarian
or one meat, one fish and one vegetarian option)

**Please note that if you choose a fish dish option there will be a surcharge of
£1.00 per person for the number provided**

Meat

Chicken, Broccoli and Pepper Fricasse (G/F)

Beef Bourguignon (G/F)

Chicken and Vegetable Balti* (G/F)

Green Thai Chicken Curry*

Chicken in a White Wine and Tarragon Cream Sauce (G/F)

Chicken Chasseur (diced chicken in a tomato, mushroom and tarragon sauce) (G/F)

Lamb and Root Vegetable Cassolet (G/F)

Lamb Rogan Josh*

Steak, Bacon and Winter Vegetables in a rich Stout Sauce (G/F)

Pork and Mushroom Stroganoff (G/F)

Irish Stew and Dumplings

Pork and Cider Casserole (G/F)

Chicken, Chorizo and Butter Bean Stew (G/F)

Fish

Mediterranean Seafood (G/F)

Prawn and Pepper Jalfrezi*

Seafood Stroganoff (G/F)

Vegetarian

Mediterranean Vegetables in a Provencal Sauce (vegan) (G/F)

Lentil and Spinach Rogan Josh* (vegan) (G/F)

Mushroom, Broccoli and Pepper Stroganoff (G/F)

Tuscan Spicy Bean and Root Vegetable Cassolet (vegan) (G/F)

Creamy Garlic and Herb Mushrooms with Spinach (G/F)

Courgette and Butterbean Casserole (vegan) (G/F)

Asparagus, Three Bean and Pepper Fricasse (G/F)

All £7.75 options are served with

Savoury Rice and Tossed Salad

Country Rolls and Butter

If you would prefer to upgrade from Rice and Salad to Hot Buttered New Potatoes with a selection of Seasonal Vegetables, the price is £1.00 per person (ex VAT)

***All our curries are also served with Poppadoms and Mango Chutney
You can add in Onion Bajhis and Spinach Pakoras for £1.20 per person
You can add in Naan Bread for 95p per person**

AHM Catering Experience

16a Soundwell Road, Staple Hill, Bristol, BS16 4QH

0117 957 6942 / 07967 511870 (Hannah)

Hannah@ahmcatering.co.uk www.ahmcatering.co.uk



Hot Buffet Menu Options - £9.25 per person (ex VAT)

(please choose **either** two meat and one vegetarian
or one meat, one fish and one vegetarian option)

**Please note that if you choose a fish dish option there will be a surcharge of
£1.00 per person for the number provided**

Meat

Moroccan Lamb with Peppers served with North African Cous Cous

Slow Cooked Beef Strips with Smoked Bacon,
Button Mushrooms and Onions, cooked in a Red Wine Sauce (G/F)

Braised Neck of Lamb Fillet with Flagolat Beans and Red Peppers (G/F)

Braised Rump Steak in a Red Wine, Bacon, Button Mushroom & Button Onion Sauce
(G/F)

Chicken stuffed with Wild Mushroom and Herb
Served with a Madeira and Shallot Jus

Pork Tenderloin with Apple and Fig Stuffing
with a Creamy Wholegrain Mustard Sauce

Supreme of Chicken wrapped in Parma Ham, stuffed with Tomato, Mozzarella
and Basil, served with a Red Wine and Tomato Jus

Braised Lamb Leg Steak with a Garlic, Tomato and Mushroom Sauce (G/F)

Chicken Forestier (G/F)
(Chicken Breast with Wild Mushroom and Sage Cream Sauce)

Pot Roasted Rump of Lamb
with Root Vegetable and Mixed Bean Cassolet (G/F)

Somerset Pork, Apple and Cider Casserole
topped with a Savoury Cheese Scone

Chicken stuffed with Spinach and Mushroom, wrapped in Bacon with a Red Wine Jus

Fish

Chargrilled Salmon Steak
set on Wilted Greens served with Chive Beurre Blanc (G/F)

Seafood Cobbler (Salmon, Cod and Prawn, topped with Herb Dumpling)

Salmon Delice with a Brioche and Pesto Crust, with a Saffron Sauce

Haddock Florentine topped with a Cheese Sauce

Scampi and Prawn Provencal (G/F)

Plaice Fillets stuffed with Asparagus, served with a Dill Cream Sauce (G/F)

Pizza topped Haddock Fillet, with a Provencal Sauce

Vegetarian

Moroccan Butternut Squash, Spinach and Lentils,
with North African Cous Cous (vegan)

Wild Mushroom and Red Pepper Sour Cream Stroganoff (G/F)

Stuffed Courgette filled with Mushroom Duxelle
and Sun Dried Tomato, topped with Mozzarella

Stuffed Flat Mushroom filled with Butternut Squash, Lentils and Spinach
Topped with Parmesan Cheese & Sundried Tomatoes, with Grain Mustard Sauce
(can be made Vegan on request)

Stuffed Beef Tomatoes, filled with Spinach and Ricotta
Served with a Chive Buerre Blanc (G/F)

Stuffed Peppers filled with Vegetable Risotto, topped with Brie
Served with a Mushroom Sauce

Halloumi Cheese on a soya Bean and Root Vegetable Cassolet (G/F)

Spinach, Mushroom and Potato Strudel, with a Chunky Tomato Sauce (vegan)

➤ *Some of our vegetarian dishes can be adapted to be vegan friendly as required*

All £9.25 options are served with

Rosemary Roasted New Potatoes

Seasonal Vegetables

Rustic Breads and Butter

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Notes

Equipment

- The menu prices quoted include all the relevant equipment i.e plates, cutlery, napkins, electric hotplates, serving utensils etc.
- Table linen can be provided if required and will be quoted for on request

Power

- We will need a power supply because we provide electric hotplates to keep the food warm from the point that it is delivered

Staff

- Please note that the staff are not included in the menu prices quoted. AHM can provide staff to look after your guests and to clear up. The price for staff is £10.50 per person per hour (minimum of 2 hours).

Dietary Requests

- We are able to cater for any special dietary requirements, please inform us of any special requests and allergenic details when booking
- **Gluten free** items can be provided on request - there is a £1.60 surcharge per person for Gluten free

Numbers

- Please note that our minimum number for ordering hot buffet food is **10 people**
- Final numbers will be due one week prior to the event date (along with details of any special dietary requirements)

Delivery

- We aim to deliver hot food approximately 30 minutes prior to the time you want to eat so please advise us of your timings when booking
- The food will arrive hot and ready to serve
- A delivery charge will be applicable to your order. The charge will depend on the delivery address.

Booking confirmation / payment

- We require a £50.00 deposit to confirm a booking (if you don't have an account with us)
- The balance is due on the event day (the final invoice will be raised once numbers are confirmed one week prior to the event date)
- Payment can be made by cheque (payable to AHM Catering Experience), cash or by bank transfer (09-06-66, 42260392)

Other Items

- AHM can provide a wide range of food and beverage items, the menus listed are our standard items but please don't hesitate to ask if you would like something not listed or if you would like your favourite foods included in your menu

VAT

- All prices quoted will be subject to VAT at the standard rate

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