



Hot Buffet Menu Options 2025

£9.75 per person (ex VAT) Options

Cottage Pie with New Potatoes and Vegetables [M]
or Vegetarian Cottage Pie (V)*
(can be vegan on request)

Mince Beef Bolognese Pasta Bake with Wedges, Salad and Garlic Bread [G,M]
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 [M]
or Veggie (Quorn) Sausages (V) [E]*
or Vegan Sausages (vegan) * with veg Gravy.

Beef Lasagne with
Potato Wedges, Garlic Bread and Tossed Salad [G,M]
or Vegetable Lasagne (V)*
or Vegan Lasagne (vegan) *

Toad in the Hole with Onion Gravy with Potatoes and Vegetables [G,E,M]
or Veggie Toad in the Hole with veggie Gravy (V)*

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

Chicken and Mushroom Pie with Mash and Vegetables (and Gravy) [G,M]
or Vegetable Pie (V)*
or Vegan Pie (vegan)* with veg Gravy

Turkey, Leek and Ham Pie with Parmentier Potatoes and Vegetables [G,M]
(with Gravy) or Leek, Mushroom and Potato Pie (V)* (with veg gravy)
or Vegan Pie (vegan)* with veg Gravy

Steak and Ale Pie
with Wholegrain Mustard Mash and Vegetables (and Gravy) [G,M]
or Roasted Root Vegetable Pie [G] (vegan) *

Allergen Codes:

E-Eggs, F-Fish, L-Lupin, M-Milk, Mu-Mustard, P-Peanuts, Se-Sesame, So-Soya, N-Nuts,
G-Gluten+Cereals, C-Celery+Celeriac, SD-Sulphur Dioxide, MC-Molluscs+Crustaceans

Lamb Moussaka [M]
Or Vegetable Moussaka [M] or Vegan Moussaka
Served with
Herb Diced Potatoes [G]
Greek Salad [M]

Jumbo Sausage Rolls or Vegan Sausage Rolls [G]
Served with
Cheese and Chive Stuffed Potato Skins [M]
Peas, Carrots and Sweetcorn
Veggie Onion Gravy [C]

*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



Curry Buffet Option One

Chicken and Vegetable Balti
or
Mixed Vegetable Curry (V) (Vegan) [C]
Served with
Savoury Rice (V) (Vegan)
Naan Bread (V) (Vegan) [G]
Tossed Salad (V) (Vegan)
Mango Chutney (V) (Vegan)

£9.50 per person (ex VAT)

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Curry Buffet Option Two

Chicken and Vegetable Balti

Lamb Rogan Josh

Pepper, Chickpea and Spinach Curry (V) (Vegan) [C]

Served with

Savoury Rice (V) (Vegan)

Onion Bhajis and Spinach Pakoras (V) (Vegan)

Vegetable Samosa's (V) (Vegan) [G,So,Se]

Poppadom's (V) (Vegan)

Naan Bread (V) (Vegan) [G]

Tossed Salad (V) (Vegan)

Mango Chutney (V) (Vegan)

£12.50 per person (ex VAT)

All Vegetarian Curry Buffet Menu

Plant Based Pieces and Vegetable Rogan Josh [C]

(is suitable for Vegetarians, Vegan and G/F)

Pepper, Chickpea, Lentil and Spinach Curry [C]

(is suitable for Vegetarians, Vegan and G/F)

Served with

Savoury Rice (V) (Vegan)

Onion Bhajis and Spinach Pakoras (V) (Vegan) (G/F)

Vegetable Samosas (V) (Vegan) [G,So,Se]

Poppadom's (V) (Vegan)

Naan Bread (V) (Vegan) [G]

Tossed Salad (V) (Vegan)

Mango Chutney (V) (Vegan)

£10.75 per person (ex VAT)

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Chilli Buffet

Chilli Con Carne

or

Vegetable Chilli (V) (Ve) [C]

with

Savoury Rice, Pitta Bread [G], Tossed Salad, Sour Cream [M] and Chive Dip

£8.95 per person (ex VAT)

Jacket Potato Option

Jacket Potatoes with the following fillings:

Chilli Con Carne

Chicken, Broccoli and Pepper Fricasse [M]

Tuscan Spicy Bean and Root Vegetable Cassolet (V) (Ve) [C]

Grated Cheese [M]

Served with

Tossed Salad

(and Butter Portions) [M]

£8.50 per person (ex VAT)

Allergen Codes:

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Hot Buffet Menu Options - £10.95 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
£2.25 per person for the number provided

Meat

Chicken, Broccoli and Pepper Fricassee [M]

Beef Bourguignon

Chicken and Vegetable Balti*

Thai Green Chicken Curry [N]

Chicken in a White Wine and Tarragon Cream Sauce [M]

Chicken Chasseur

(diced chicken in a tomato, mushroom and tarragon sauce)

Lamb and Root Vegetable Cassoulet

Lamb Rogan Josh*

Steak, Bacon and Winter Vegetables in a rich Stout Sauce

Pork and Mushroom Stroganoff [M]

Irish Stew and Dumplings [G]

Pork and Cider Casserole

Chicken, Chorizo and Butter Bean Stew

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Fish

Mediterranean Seafood [F,MC]

Prawn and Pepper Jalfrezi* [MC]

Seafood Stroganoff [F,MC,M]

Vegetarian / Vegan

Mediterranean Vegetables in a Provencal Sauce (vegan) [C]

Lentil and Spinach Rogan Josh* (vegan) [C]

Mushroom, Broccoli and Pepper Stroganoff [M,C]

Tuscan Spicy Bean and Root Vegetable Cassoulet (vegan) [C]

Creamy Garlic and Herb Mushrooms with Spinach [M,C]

Courgette and Butterbean Casserole (vegan) [C]

Asparagus, Three Bean and Pepper Fricassee [M,C]

Plant Based Pieces and Vegetable Bolognaise

All £10.95 options are served with

Savoury Rice and Tossed Salad (vegan)

Country Rolls [G,So] and Butter [M]

If you would prefer to upgrade from Rice and Salad to Hot Buttered New Potatoes with a selection of Seasonal Vegetables, the price is £1.75 per person (ex VAT)

***All our curries are also served with Naan Bread and Mango Chutney
You can add in Onion Bhajis and Spinach Pakoras for £1.65 per person
You can add in Poppadom's for £1.25 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

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Roast Meat Buffet Menu

Roast Beef
with Yorkshire Puddings [G]

Roast Norfolk Turkey
with Pigs in Blankets, Stuffing Balls [G, E, M]

Honey Roasted Gammon

with Gravy
Horseradish, Mustard, Cranberry Sauce

Vegetarian / Vegan Option - to be pre-ordered please
Butternut Squash and Falafel Loaf
with Vegan Gravy

Served with
Roast Potatoes
Roasted Root Vegetables

£13.50 per person
(ex VAT)

**Alternatively, you can opt to replace the Roast Potatoes and Root Vegetables
with Hot Buttered New Potatoes and a Selection of Salads
(the price remains at £13.50 ex VAT)**

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or one meat, one fish and one vegetarian option)

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Meat

Moroccan Lamb with Peppers served with North African Cous Cous [G]

Slow Cooked Beef Strips with Smoked Bacon,
Button Mushrooms and Onions, cooked in a Red Wine Sauce

Braised Neck of Lamb Fillet with Flageolet Beans and Red Peppers

Braised Rump Steak
in a Red Wine, Bacon, Button Mushroom & Button Onion Sauce

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

Pork Tenderloin with Apple and Fig Stuffing
with a Creamy Wholegrain Mustard Sauce [M,Mu]

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

Braised Lamb Leg Steak with a Garlic, Tomato and Mushroom Sauce

Chicken Forestier
(Chicken Breast with Wild Mushroom and Sage Cream Sauce) [M]

Pot Roasted Rump of Lamb
with Root Vegetable and Mixed Bean Cassoulet

Somerset Pork, Apple and Cider Casserole
topped with a Savoury Cheese Scone [G,M]

Chicken stuffed with Spinach and Mushroom,
wrapped in Bacon with a Red Wine Jus [G,M]

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Fish

Chargrilled Salmon Steak set on Wilted Greens, with Chive Beurre Blanc [F,M]

Seafood Cobbler (Salmon, Cod and Prawn, topped with Herb Dumpling) [G,F,MC]

Salmon Delice with a Brioche and Pesto Crust, with a Saffron Sauce [G,F,N,M]

Haddock Florentine topped with a Cheese Sauce [F,M]

Scampi and Prawn Provencal [MC]

Plaice Fillets stuffed with Asparagus, served with a Dill Cream Sauce [F,M]

Pizza topped Haddock Fillet, with a Provencal Sauce [F,M]

Vegetarian/ Vegan

Moroccan Butternut Squash, Spinach and Lentils,
with North African Cous Cous (vegan) [G,C]

Wild Mushroom and Red Pepper Sour Cream Stroganoff [M,C]

Stuffed Courgette filled with Mushroom Duxelle
and Sundried Tomato, topped with Mozzarella [M,C] (can be made Vegan on request)

Stuffed Flat Mushroom filled with Butternut Squash, Lentils & Spinach, topped
with Parmesan Cheese & Sundried Tomato, with Grain Mustard Sauce [M,C,Mu]
(can be made Vegan on request)

Stuffed Beef Tomatoes, filled with Spinach and Ricotta
Served with a Chive Beurre Blanc [M,C]

Stuffed Peppers filled with Vegetable Risotto, topped with Brie [M,C]
Served with a Mushroom Sauce (can be made Vegan on request)

Halloumi Cheese on a soya Bean and Root Vegetable Cassoulet [M,So,C]

Spinach, Mushroom and Potato Strudel,
with a Chunky Tomato Sauce (vegan) [G,C]

Curried Sweet Potato, Spinach and Butternut Squash Pie (vegan) [G,C]

All £13.00 options are served with

Rosemary Roasted New Potatoes

Seasonal Vegetables

Rustic Breads and Butter [G, So M]

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Carvery Menu

Roast Norfolk Turkey with Sage and Onion stuffing,
Pigs in Blankets and Gravy, Served with Cranberry Sauce [G, E, M]

Roast Beef with Gravy and Yorkshire Pudding [G]
Served with Horseradish and Mustard

Honey Roasted Gammon with Grain Mustard Sauce [M]

Vegetarian Option - to be pre-ordered please

Stuffed Flat Mushroom filled with Butternut Squash, Lentils and Spinach, topped
with Parmesan Cheese & Sundried Tomato, with a Grain Mustard Sauce [C, M, Mu]
(can be made vegan using vegan cheese with a vegan sauce)

Vegan Option - to be pre-ordered please

Butternut Squash and Cashew Nut Roast [N]
With Vegan Gravy

Served with

Roast Potatoes

Hot Buttered New Potatoes

Honey Roasted Parsnips

Brussel Sprouts and Baton Carrots

Cauliflower Cheese

£15.50 per person (ex VAT)

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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 serve and to clear up. The price for staff is £16.50 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 /dairy free** items can be provided on request - there is a £2.40 surcharge per person for Gluten free

Numbers

- Please note that our minimum number for ordering hot buffet food is **15 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) or cash
Bank transfer (09-06-66, 42260392, A/C Name is 'AHM Catering Experience)
Or you can phone our office to make a payment with your debit/credit card.

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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