



AHM Catering Sit Down Meal Menu Selector 2026

Please choose **one meat/fish** and **one veggie/vegan** option for each course. If you would prefer to offer your guests additional choices, then this is possible for a surcharge fee of **£2.75** per person to cover the additional work involved. We ask that all guests pre-order in advance please and for you to provide name place cards detailing what each person has chosen to ensure for a smooth service on the day.

The menu prices quoted below include the serving staff and all the crockery and cutlery. Please note that no glass hire or table linen is included but can be provided on request.

If the kitchen facilities at your venue are limited and not suitable to provide your chosen waitress served menu, we can bring our 'field kitchen facilities' on our trailer. Please note that there is a fee of £120 applicable for us to bring a mobile kitchen (includes oven, hot cupboards etc.)

Starters

Farmhouse Pate

served with Mixed Leaves, Sea Salt Crostini's & Plum Chutney [M,G]
(can be G/F without crostini's)

£7.00

Chargrilled Red Pepper, Courgette and Humous Tower,
With Mixed Leaves and Balsamic Dressing (V) (Vegan)

£7.00

Fan of Charentais Melon with a Kiwi, Watermelon and Mint Salad,
accompanied by a Raspberry Vinaigrette (V) (vegan) [Mu]

£7.00

Chargrilled Pepper and Mozzarella Salad, topped with Asparagus
Served with Roquette Leaves and Balsamic Dressing (V) [M,SD]

(can be made vegan using vegan cheese instead of the mozzarella)

£7.65

Ardennes Pate with Watercress Salad, served with Red Onion Chutney & Crostini's [M,G]
(can be G/F without Crostini's)

£7.65

Mushroom Tartlet with Mixed Leaves and Dressing (V) [G,E,M,Mu]
(can be made vegan or G/F on request)

£7.85

Duck Liver Parfait with Gin and Orange Zest
Served with Sea salt Crostini's and a Cranberry, Plum & Apple Chutney [M,G]
(can be G/F without Crostini's)

£8.00

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

Bacon, Leek and Sun-Dried Tomato Tart, with Mixed Leaves and Dressing [G,E,M]

(can be made vegetarian, vegan or G/F on request)

£7.95

Herbed Ricotta and Vintage Tomato Tart

served with Beetroot Hollandaise Sauce (V) [G,E,M,Mu]

£8.50

Goats Cheese and Spiced Beetroot Salad

With a Red Pepper, Tomato and Herb Dressing (V) [M,Mu]

£8.50

Bacon, Avocado and Sun-dried Tomato Salad, with Dijon Olive Oil Dressing [Mu]

(can be made vegetarian/vegan by replacing the bacon with Red Pepper)

£8.50

Baked Crostini with Pesto, Goats Cheese, Red Pepper and Wild Mushrooms [G,M]

Accompanied by a Herb and Tomato Vinaigrette (V) (can be made G/F on request)

£8.75

Haddock and Spring Onion Fishcakes (served warm) [F,E]

served with Mixed Leaves and Sweet Chilli Sauce [Mu]

£8.85

Tiger Prawn and Avocado Salad with Sweet Chilli Sauce [MC,Mu]

(can be Fire Roasted Red Pepper Salad with Avocado as a vegan option)

£9.00

Melon and Parma Ham on Roquette Salad with Balsamic Dressing [SD]

£9.00

Asparagus Spears wrapped in Parma Ham, served with dressed Roquette Leaves,

Sundried Tomatoes and a Vermouth, Herb and Saffron Dressing [Mu, E]

(vegetarian / vegan option is to replace the parma ham with carrot ribbons)

£9.50

Crayfish and Prawn Salad with Baby Gem Lettuce

and Red Pepper and Lime Mayonnaise, topped with Paprika [MC,E,Mu]

£9.75

Traditional Oak Smoked Scottish Salmon with Lemon and Black Pepper

served with Caper Mayonnaise and Soda Bread [F,G,E,Mu]

(can be served with G/F soda bread)

£9.75

Tinbale of Roasted Salmon with Crème Fraîche

Served with a Caviar Dressing [M,Mu]

£9.75

Smoked Salmon Pillows with Lobster and Crab

served with Roquette Leaves and Marie Rose Dressing [F,MC,E,Mu]

£9.95

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Christmas Special Starter

Smooth Pork and Chicken Liver Pate, topped with Cranberry
Served with Roquette Leaves, Sea Salt crostini's and Plum & Apple Chutney [G,M]
(G/F without crostini's)
£7.95

Soup Options

- Spring / Autumn / Winter Vegetable [M,C]
- Cream of Mushroom [M,C]
- Roasted Parsnip and Pumpkin [C]
- Leek and Potato [M]
- Tomato and Basil [C]
- Minestrone [C]
- Carrot and Coriander [C]
- Potato and Watercress [M,C]
- Mushroom and Sherry [M,C]
- Tomato and Vegetable [C]
- Cream of Vegetable [M,C]
- Broccoli and Stilton [M,C]
- Parsnip and Cumin [C]
- Leek and Pumpkin [C]
- Lentil and Tomato [C]
- Spinach and Cauliflower [M,C]
- Creamy Butter Bean, Porcini Mushroom and Tarragon [M,C]

All soups are served with Croutons, chives and a Country Roll and Butter [G,M]
(All our soups are Vegetarian and can be Gluten free if served without the croutons)

£6.75 per person

Intermediate Courses

Lemon Sorbet on Caramelised Lemon Slices* (vegan)
£3.95

Champagne Sorbet* (vegan)
£4.95

Wild Mushroom Cappuccino, finished with Truffle Oil [M]
£5.95

Seared 2oz Tuna Steak on a Hot Nicoise Salad [F]
with Chunky Tomato Sauce
£8.40

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Main Courses

Turkey, Ham and Leek Pie
with Wholegrain Mustard Mash and Gravy [G,M,Mu]
£12.50

Beef Bourguignon Pie with Crispy Leek Mash and Gravy [G,M]
£13.00

Honey and Mustard Supreme of Chicken served with a Madeira and Shallot Jus [Mu]
with Roast Potatoes
£13.50

Open Chicken, Ham and Leek Pie with a Tarragon Cream Sauce [G,M]
served with Butternut Squash and Potato Mash (can be made G/F on request)
£13.50

Supreme of Chicken with a White Wine, Mushroom and Tarragon Cream Sauce [M]
with Herb Crushed New Potatoes
£13.95

Irish Coddled Pork Steak with Cider
with Bubble and Squeak Potato Cakes [M]
£14.25

Roast Pork Loin stuffed with Apricot, Sage and Onion
served with Calvados Sauce, with Duck Fat Roasted Potatoes (can be G/F on request) [G,M]
£14.25

Chicken stuffed with Spinach and Mushroom, wrapped in Bacon
Served with a Red Wine Jus and Fondant Potatoes (can be made G/F on request) [G,M]
£14.50

Pan Fried Chicken Supreme stuffed with Wild Mushroom, Garlic and Herbs
served with Red Wine Jus and Colcannon Potatoes (can be made G/F on request) [M]
£14.50

Pomegranate and Honey Glazed Chicken Supreme with a Madeira Sauce
With Lyonnaise Potatoes
£14.50

Chicken wrapped in Parma Ham, stuffed with Sundried Tomatoes,
Pesto and Mozzarella, with a Red Wine and Tomato Jus [M,N]
served with Rosemary and Thyme Roasted Potatoes
£15.00

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Pork Tenderloin stuffed with Chorizo, Thyme and Apple,
wrapped in Parma Ham, with a Balsamic Jus
with Butternut Squash and Potato Mash [G,M,SD]
£15.00

Pork Fillet with Apple and Fig Stuffing served with Parsnip Mashed Potato
with a Creamy Wholegrain Mustard Sauce [G,M,Mu]
£15.00

Trio of Roast Meats
A slice of Turkey, Ham and Beef
with Yorkshire Pudding, Roast Potatoes, Pigs in Blankets, Stuffing Balls & Gravy [G,E,M]
(can be made G/F on request)
£16.00

Braised Lamb Leg Steak served on Boulangere Potato
with a Garlic, Tomato and Mushroom Sauce
£16.50

Roast Topside of Beef with a Roast Jus
with Yorkshire Pudding and Roast Potatoes (can be G/F on request) [G,E,M]
£16.75

Salmon stuffed with a Cod and Asparagus Mousse, wrapped in Smoked Salmon,
served with an Asparagus Sauce and Rosemary Roasted New Potatoes [F,M]
£17.00

Salmon and Spinach en Croute with a Saffron and Chive Sauce [G,M,F]
with Crushed Herb New Potatoes
£17.00

Braised Rump Steak in a Red Wine, Bacon, Button Mushroom and Button Onion Sauce,
served with a Bubble and Squeak Potato Cake [M]
£17.50

Pot Roasted Rump of Lamb on a soya Bean and Root Vegetable Cassoulet [So,M]
with Anna Potatoes
£17.50

Roasted Cod Loin on a Spring Onion Rosti with a Sorrel Beurre Blanc [F,M]
£17.95

Braised Rib Eye Steak in a Madeira, Shallot and Mushroom Sauce [M]
Set on a Bubble and Squeak Potato Cake
£17.95

Salmon Delice with a Brioche and Pesto Crust with a Saffron Cream Sauce [G,N,M,F]
served with Parmentier Potatoes
£18.50

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Grilled Cod Fillet with Shellfish and Herb Butter [F,MC,M]
with Crushed Potatoes with Olive Oil and Watercress
£18.50

Grilled Seabass Fillet with Stir-fried Asparagus, Red Pepper and Sugar Snap Peas
with a Hollandaise Sauce, served with Fondant Potato [F,M]
£18.95

Plaice Fillets stuffed with Asparagus, with a Dill Cream Sauce [F,M]
Served with Rosemary and Sea salt Roasted New Potatoes
£18.95

Roast Fillet of Beef stuffed with Wild Mushroom and Grain Mustard [G,Mu,M]
Served on Horseradish Rosti, with a Sherry Jus
£20.50

Chargrilled Beef Fillet with Spicy Beetroot and Madeira Reduced Pan Juices
served with Horseradish Potato Cake [M,Mu]
£20.50

Fillet of Beef stuffed with Sun blush Tomatoes, Spinach, Pine Kernels and Pesto [G,N]
with a Red Wine Jus, set on Rosemary, Garlic & Roasted Onion Crushed New Potatoes
£21.00

Dijon Roasted Rack of Lamb stuffed with Mint Mousse [Mu,M]
Served with a Red Wine Jus and Crushed Herb New Potatoes
£21.95

Parmesan and Parma Ham crusted Lamb Racks with a Port and Redcurrant Jus
with Leek and Mint Puree and Potato Gratin Cake [M,Mu]
£22.75

Roasted Fillet of Beef rolled in Herbs and Porcini and wrapped in Prosciutto
served with Baby Spinach and Red Wine Pan Jus, served on a Fondant Potato [Mu]
£23.00

All main courses are served with a selection of Seasonal Vegetables
(if you have a favourite vegetable please mention it and we will try and incorporate it for you)

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Vegetarian / Vegan Main Course Options

Butternut Squash, Lentil and Spinach Filo Parcels
Served with a Carrot and Coriander Sauce (Vegan) [G,C]

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)

Mediterranean Vegetables wrapped in Puff Pastry [G,C]
Served with a Provencal Sauce (vegan)

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

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

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

Stuffed Courgette filled with Mushroom Duxelle and Sundried Tomato,
topped with Mozzarella, served with a Tomato and Basil Sauce [M,C]
(can be made vegan on request)

Beetroot Wellington with Mushrooms, Lentils and Butternut Squash
with Vegan Gravy (V) (Vegan) [G,C]

Stuffed Pepper filled with Moroccan vegetables
Topped with Halloumi Cheese, with a Tomato and Basil Sauce [M,C]
(can be made vegan using vegan cheese in place of halloumi)

Quorn Fillet with Vegetable and Cider Casserole [G,E,C]

Butternut Squash, Mushroom and Shallot Pie [G,C]

Roasted Root Vegetable Pie (vegan) [G,C]

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

All vegetarian / vegan options are £15.50
(all vegetarian / vegan dishes are also served with Potatoes and Vegetables)

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Cold Main Course Plated Option

Each person gets on the plate:

A slice of Maple Syrup Roasted Gammon

A slice of Roast Norfolk Turkey

Mediterranean Vegetable Quiche Slice (V) [G,E,M]

Served with

Bowls of Hot Buttered New Potatoes [M]

and a selection of Seasonal Salads

Accompanied by:

Plum and Apple Chutney, Mayonnaise, Vinaigrette [M,Mu,E]

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

£13.50 per person

You can Add

Red Pesto Roasted Salmon Delice
with a Thousand Island Dressing [F,M,N]

£3.50 per person

- A vegetarian / vegan / G/F / lactose free version of our cold plated menu can be provided on request

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Christmas Main Courses

Roast Norfolk Turkey with Sage and Onion stuffing, Pigs in Blankets, Cranberry Sauce and Gravy, with Roast Potatoes (can be G/F on request) [G,E]
£14.75

Turkey Roulade stuffed with Cranberry and Sage, wrapped in Bacon, served with a rich Madeira Jus and Sausage, Onion and Thyme Compote with Fondant Potatoes [G,M]
£15.75

Christmas Roast Meats

A slice of Turkey, Ham and Beef, with Yorkshire Pudding, Roast Potatoes, Pigs in Blankets, Stuffing Balls and Gravy [G,E,M] (can be G/F on request)
£16.50

Turkey Breast filled with Fig, Cranberry and Orange, wrapped in Bacon, served with Sausage Meat Stuffing, Bread Sauce, with a Red Wine Pan Jus with Roast Potatoes [G,E,M]
£16.85

Roast Topside of Beef with a Roast Jus with Yorkshire Pudding and Roast Potatoes (can be G/F on request) [G,E,M]
£16.75

Three Bird Ballotine (Turkey, Duck and Chicken) wrapped in Bacon, stuffed with Chestnut and Orange, served with Pigs in Blankets, a Rich Roast Jus and Fondant Potato (can be G/F on request) [G,E,M]
£19.50

Pan Fried Gressingham Duck Breast stuffed with Apricot and Orange Filling served with Citrus Infused Pan Juices [G,E]
£20.00

Madeira Glazed Duck Breast with Wild Mushrooms, Savoy Cabbage and a Duck Jus, served with a Spring Onion Potato Cake [M]
£21.50

Chargrilled Beef Fillet with Spicy Beetroot and Madeira Reduced Pan Juices served with Horseradish Potato Cake [M,Mu]
£22.50

Christmas Vegetarian Main Course Options

Butternut Squash and Cashew Nut Roast, with Roast Potatoes Served with a Cranberry and Orange Sauce (V) (Vegan) [N]
£14.00

Beetroot Wellington with Mushrooms, Lentils and Butternut Squash with Cranberry and Thyme Gravy (V) (Vegan) [G,C]
£15.00

Spinach, Butternut Squash, Chestnut and Cranberry Wellington Served with Roast Potatoes and a Mustard, Saffron and Chive Sauce (V) [G,Mu,M]
£16.00

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Spinach, Cranberry, Butternut Squash, Mushroom and Lentil Filo Parcel

Served with Roast Potatoes and a Wholegrain Mustard Sauce (V) [M,Mu]

£16.00

All Christmas main courses are served with
Roast Potatoes, Gratin Potatoes and a selection of Seasonal Vegetables

Desserts

Cold Options

Mixed Berry Pavlova
with Fruit Compote and Coulis [E,M]
£6.50

Strawberry Cheesecake with Chantilly Cream (can be made G/F on request) [G,M]
£6.50

Individual Sherry Trifle (can be made G/F or alcohol free on request) [G,E,M]
£6.50

Individual Classic Eton Mess with Compote and Coulis
(Summer Fruits mixed with Chantilly cream and meringue) [E,M]
£6.95

Individual Summer Pudding with Clotted Cream, Fruit Compote & Coulis [G,M]
(can be made G/F on request)
£6.95

White Chocolate and Raspberry Cheesecake (can be made G/F or Vegan on request)
served with Fruit Coulis and Compote [G,M]
£6.95

Individual Burnt Lemon Tart with Plum Compote [G,E,M]
£7.00

Blackberry Crème Brûlée with Amoretti Biscuits (G/F without biscuits) [G,E,M]
£7.00

Chocolate Brownie Torte with Fruit Compote and Coulis [G,E,M]
£7.25

Dark & White Chocolate Cheesecake with Fruit Compote (can be made G/F on request) [G,M]
£7.50

Honeycomb Golden Nugget Cheesecake with Fruit Compote and Coulis [G,E,M]
£7.50

Tiramisu with Fig and Limoncello Compote, with Amoretti Biscuits [G,E,M,N]
£7.50

Strawberry and White Chocolate Torte with Compote and Coulis [G,E,M]

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£7.95

Lemon and Blueberry Baked Cheesecake, served with Strawberry Cream [G,E,M]
(can be made G/F on request)

£7.95

Summer Berry Tart with Clotted Cream and Raspberry Coulis [G,M]
£8.00

Salted Caramel Chocolate Tart with Fruit Compote [G,E,M]
£8.00

Belgian Chocolate and Raspberry Tart
served with Fruit Compote, Clotted Cream and Fresh Raspberries [G,M]
£8.20

Chocolate Truffle Torte flavoured with Brandy
served with Raspberry Coulis (can be made G/F on request) [G,E,M]
£8.40

Trio of Desserts
includes:
Chocolate Truffle Torte, Cherry Brulee Tart, Eton Mess
served with Raspberry Coulis [G,E,M]
(can be made G/F on request)
£8.85

Desserts
Warm Options

Apple and Almond Tart with Custard [G,M,N]

Bramley Apple Open Pie with Vanilla Pod Ice-Cream* [G,M]

Rhubarb and Ginger Crumble with Custard [G,M]

Bread and Butter Pudding with Marmalade Custard [G,M]

Bakewell Tart with Ice Cream* [G,M,N,E]

Steamed Chocolate Pudding with Chocolate Sauce [G,E,M]

Jam Sponge Pudding with Custard [G,E,M]

Apple and Blackberry Pie with Cream / Custard [G,M]

Traditional Spotted Dick with Marmalade Custard [G,E,M]

Sticky Toffee Pudding with Vanilla Ice Cream* and Caramel Sauce [G,E,M]

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Autumn Fruit Crumble with Custard [G,M]

Italian Chocolate Fondant [G,E,M]

Caramel Apple Pie with Toffee Cream [G,M]

£7.85 per person

*Sorbet and Ice cream can only be provided if there is nearby access to a freezer

Gluten Free Desserts - cold

Mixed Berry Pavlova with Fruit Compote and Coulis [E,M]
£6.50

Gluten Free Chocolate Brownies with Chocolate Sauce
£6.85

Gluten Free Raspberry Cheesecake with Compote and Coulis
£7.25

Gluten Free Lemon Cheesecake with Compote and Coulis
£7.25

Chocolate and Coconut Tart with Fruit Compote and Coulis [M,N]

(A date and mixed nut case with a chocolate and coconut filling finished with a coconut swirl)
£7.85

Raspberry Frangipane Tart with Raspberry Sauce [N]
£7.85

Vegan desserts - cold

Vegan Chocolate and Orange Cake with Compote and Coulis [G]
£7.50

Vegan Raspberry Cheesecake with Compote and Coulis
£7.50

Salted Caramel Chocolate Cake with Fruit Compote [G]
£7.95

Chocolate and Coconut Tart with Fruit Compote and Coulis [M,N]

(A date and mixed nut case with a chocolate and coconut filling finished with a coconut swirl)
£7.85

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Raspberry Frangipane Tart with Raspberry Sauce (vegan) [N]
£8.00

Vegan Trillionaires Tart

(vegan chocolate pastry case filled with a layer of toffee sauce and a chocolate style ganache topping)
£8.20

Christmas Desserts

Cold

Cranberry and White Chocolate Cheesecake
with Mulled Wine Fruit Compote and Coulis (can be made G/F on request) [G,M]
£7.00

Individual Sticky Toffee and Passion Fruit Pavlova
with Mulled wine and Raspberry Coulis [E,M]
£7.50

Eton Mess Cheesecake with Mulled Wine Fruit Compote [E,M]
(can be made G/F on request)
£7.50

Cappuccino Creme Brulee with Amoretti Biscuits [G,E,M]
(is G/F without the biscuits)
£7.65

Fig, Plum and Pistachio Frangipane Tart, with Vanilla Pod Ice-Cream [G,M,N,E]
£7.95

Warm

Christmas Pudding with Brandy Sauce (G/F available on request) [G,M,N]
£6.50

Spotted Robin with Brandy Sauce [G,E,M]
(like spotted dick but has redcurrants instead of currants)
£7.00

Brioche and Cranberry Bread and Butter Pudding with Brandy Sauce [G,E,M]
£7.50

Mincemeat Bakewell Tart with Brandy Sauce [G,M,N]
£7.75

Spiced Plum Pudding with Cognac Sauce [G,E,M]
£7.75

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Fruit and Cheese Options

Fresh Fruit Platter

(sharing plates to go in the middle of the table)

Exotic Fresh Fruit Platter (vegan)

(includes Pineapple, Mango, Melon, Strawberries and Kiwi)

£3.00 per person (Sharing)

Bowls of Mixed Summer Berries (vegan)

£3.00 per person (sharing)

Individual plates of Exotic Fresh Fruit with Fruit Coulis (vegan)

£6.50 per person

Individual bowls of Mixed Summer Berries (vegan)

£6.50 per person

Cheese

(sharing plates to go in the middle of the table)

'A selection of English and Continental Cheeses

With soft fruit garnish, Grapes, Celery and Biscuits' [G,E,M]

£3.50 per person

Camembert Cheese

with Plum and Apple Chutney, Celery, and Walnut Bread [G,E,M,N]

£3.50 per person

Individual plates of Cheese and Biscuits with Grapes, Celery and Chutney [G,E,M]

£7.50 per person

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Coffee

Instant Coffee or Tea (includes decaf)
£2.50

Instant Coffee or Tea with Chocolate Mints [G,M] (includes decaf)
£3.00

Freshly Brewed Coffee or Tea
(includes decaf and fruit and herbal teas)
£2.95

Freshly Brewed Coffee or Tea with Chocolate Mints [G,M]
(includes decaf and fruit and herbal teas)
£3.45

Freshly Brewed Coffee or Tea
(includes decaf and fruit and herbal teas)
with Strawberries dipped in Dark and White Chocolate [M]
£4.20

Freshly Brewed Coffee or Tea with Truffles [M,N]
£4.20

Freshly Brewed Coffee or Tea with Liqueur Chocolates [M,N]
£4.20

- A selection of fruit and herbal teas and decaffeinated options will be available
- Please note that all prices will be subject to VAT at the standard rate

AHM Catering Experience, 16a Soundwell Road, Bristol, BS16 4QH
For more information please call ; 0117 957 6942 / 07967 511870 (Hannah)
or e-mail Hannah@ahmcatering.co.uk
or visit our website; www.ahmcatering.co.uk

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