



SPECIAL EVENTS CATERERS

# *Big Pan Hot Buffet*

- FIERY STYLE PACKAGE -

2 BIG PAN DISHES  
+  
3 ARTISAN SIDES OR SALADS



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## NEW FOREST WILD MUSHROOM & TRUFFLED RISOTTO

RICH - EARTHY - WHOLESOME

*A rich and earthy flavoured risotto, mushrooms foraged from the forest, wild garlic, lifted with Book & Bucket truffle butter, wild spinach & shaved Lyburn Gold hard cheese.*

## MOROCCAN LAMB TAGINE

WHOLESOME - TRADITIONAL - WARMING

*Fruity, melt-in-your-mouth, slow cooked with warming Moroccan spices*

## MASTER STOCK BRAISED PORK BELLY WITH POPCORN CRACKLING

PLAYFUL - MOREISH - TEMPTING TEXTURE

*Scout & Hunter master stock  
New Forest pork belly braised until tender topped with popcorn crackling.*

## PUMPKIN ALOO TAKARI

ENTICING - FLAVOURFUL - WORLDLY

*Takari is an Indian method of cooking. Mildly spiced vegetarian dish of roasted pumpkin, potatoes and finished with wild spinach.*



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## ITALIAN MEATBALLS

FAMILY FAVOURITE - PLAYFUL

*A balance of beef, pork, fresh herbs, cheeses balled up and baked in a rich Napoli sugo, finished with crumbled Book & Bucket ricotta*

## NEW FOREST MUSHROOM KALE & RICOTTA LASAGNE

COSY - ELEGANT -

*Foraged mushrooms, kale and ricotta, layered with roasted tomato.  
Then we top with a toasted pine nut and herb gremolata*

## KING PRAWN PAD THAI

STREET FOOD - SOMETHING DIFFERENT - PARTY

*A Thai street food hawker dish, flat rice noodles (Sen Lek) wok-tossed with a sweet and sour sauce & scattered with crushed peanuts.*

*Other options are fried tofu, chicken, crispy pork*

## TANDOORI BUTTER CHICKEN

SMOKY - BUTTERY - MILD

*A modern New Delhi dish with a rich & creamy buttery sauce.  
& smoke tones from the slow-roast barbecued chicken*



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## THREE CHEESE SPANISH CHORIZO BRAVAS BAKE

TAPAS - FLAVOURFUL

*The story of great ingredients speaking for themselves. Paprika & roasted garlic chorizo sausage, sun-blushed tomatoes, kalamata olives with squeaky **Book & Bucket** halloumi, ricotta & shaved Lyburn Gold. Fresh basil, roasted red onions a splash of roasted tomato sugo. Baked. Simple & amazing!*

## CRISPY CHICKEN KATSU

EXCITING - CROWD-PLEASER - STREET FOOD

*Japanese inspired crispy panko crumbed chicken fillets, with a mild curry sauce- sweet, tangy and little spicy.*

## VEGAN LEBANESE MOUSSAKA

WHOLESOME - HEARTY - FLAVOURFUL

*Grilled aubergine, courgettes, red and yellow peppers, chickpeas tossed and toasted with middle eastern flavours of cumin, cinnamon, paprika and pressed with a smoked tomato sauce (matbucha)*



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## *Artisan Sides*

### CHUNKY SEASONAL ROAST VEGETABLES

THICK-CUT LEEKS, PARSNIPS, CARROTS, SHALLOTS  
& CAULIFLOWER, WITH BEETROOT, SPINACH & KALE.  
DRESSED WITH SUMAC, LEMON & OLIVE OIL  
& FINISHED WITH PERSIAN FETA

### BUTTERNUT STEAKS

OREGANO, THYME & CONFIT GARLIC MARINADE

### SLOW-ROASTED WOODFIRED RATATOUILLE

CHARRED PEPPERS, COURGETTES  
GOLDEN SHALLOTS, AUBERGINE

### BARBECUED SWEETCORN WHEELS

CREAMED BUTTER, CHIVES

### SAUTÉED MUSHROOMS

WITH THYME & CONFIT GARLIC

### DRUNKEN MUSHROOMS

CHARDONNAY, ONIONS & GARLIC

### CHARRED CAULIFLOWER STEAKS

### BRUSHED WITH TUNISIAN HARISSA

MILDLY SPICY, FINISHED WITH CRUMBLLED GOAT CHEESE  
& RESTED ON A CHICKPEA, BULGUR & FREEKEH WHEAT SALAD

### STUFFED RED PEPPERS

WITH ROASTED COURGETTE, MARINATED AUBERGINE,  
MOZZARELLA & COUSCOUS



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## *Artisan Potato Sides*

### **POTATO DAUPHINOISE**

THINLY SLICED POTATOES WITH BUTTER, CREAM,  
CHEESE, BACON & ONIONS

### **POTATO LYONNAISE**

A CLASSIC FRENCH TRAYBAKE,  
WITH STOCK, ONION & GARLIC

### **PATATAS BRAVAS**

PEPPERS, ONIONS, TOMATOES, PAPRIKA

### **CREAMY MASHED POTATO WITH CARAMELIZED ONION**

SLOW-BAKED KING EDWARD POTATOES WITH  
DOUBLE CREAM & REAL BUTTER, FINISHED WITH SOFT  
ONIONS & DIJON MUSTARD

### **ROASTED POTATOES**

WITH GARLIC, THYME & ROSEMARY

### **ROASTED BABY NEW POTATOES**

CRÈME FRAÎCHE, CHIVES & FRIED SHALLOTS

### **BAKED WHOLE POTATOES**

TOPPED WITH SOUR CREAM, CHEESE, CRUNCHY  
BACON BITS & CHIVES



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## *Scout's Salads*

### **CAPRESE**

TOMATO, PESTO, MOZZARELLA & RED ONION  
WITH A BASIL DRESSING

### **AUTUNNO**

PESTO, SPINACH & PUMPKIN RAVIOLI  
WITH SMOKED SUNDRIED TOMATOES

### **HORIATIKI SALAD**

FETA CHEESE, CUCUMBER, CHERRY TOMATOES  
RED ONION, KALAMATA OLIVES  
& BALSAMIC VINEGAR DRESSING

### **SPANISH SALADA**

GRILLED CHORIZO, CHERRY TOMATOES  
BAKED BABY POTATOES, SPRING ONIONS  
& ROASTED RED PEPPER AIOLI DRESSING

### **TRADITIONAL CAESAR**

GARLIC CROUTONS, BABY GEM LETTUCE, BACON SHARDS  
PARMESAN CHEESE, EGG, CREAMY CAESAR DRESSING



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## *Scout's Salads*

### **MOROCCAN TABBOULEH**

TOASTED GRAINS, COUSCOUS, FREEKEH WHEAT  
CHICKPEAS, PARSLEY, ONION, MINT, CUCUMBER, FRESH  
TOMATO, WITH A LEMON, MINT YOGHURT DRESSING

### **THE AUSTRALIAN**

SMOKED BACON LARDONS, SHALLOT CURLS  
DICED CONFIT POTATO, WHOLE EGG  
WITH SPRING ONIONS & THYME  
IN A MAYONNAISE DRESSING

### **THE NOT-SO-COMMON GARDEN VARIETY**

TOMATOES, CUCUMBER, RED ONION, GRATED CARROT  
ROASTED BABY BEETS, MESCLUN LETTUCE

### **AMERICAN SLAW**

SHREDDED VEG, CARROT, RED AND WHITE CABBAGE  
SWEET APPLE, WITH SPICED CREOLE DRESSING

### **EL ASADO**

ROASTED CORN, ROASTED RED PEPPERS, SWEET ONION,  
CHIVES, CORIANDER, PATATAS BRAVAS, DICED TOMATO





SCOUT

HUNTER

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## *Primo Salads*

***+£1 per guest***

### **SUPER FOOD SALAD**

FREEKEH WHEAT, TOASTED ALMONDS  
SHREDDED CARROT & BEETROOT, GOJI BERRIES  
SPRING ONION, GREEN BEANS, ROCKET  
WITH A POMEGRANATE MOLASSES DRESSING

### **FIRE-ROASTED PEPPER CAPONATA**

COOKED OVER THE FLAMES  
WITH CARAMELISED AUBERGINE, CHICKPEAS  
TOASTED WITH WILD GARLIC THYME & ROSEMARY  
& CRUSHED TOMATO & SHERRY DRESSING

### **ROASTED SWEET POTATO & ENDIVE**

WITH A LEMON & YOGHURT DRESSING, CHILLI  
HAZELNUTS & CORIANDER

### **ROASTED AUBERGINE**

WITH TAHINI YOGHURT, PICKLED RADISH  
TOASTED SESAME SEEDS & PICKED HERBS

### **THREE ARTICHOKE SALAD**

GLOBE, JERUSALEM & CROSNES ARTICHOKEs TOSSED  
WITH MIXED LEAVES & PECORINO SHAVINGS IN A  
LEMON & TRUFFLE OIL DRESSING

### **CHICKEN & PRAWN PAELLA SALAD**

WITH CHORIZO, PEPPERS, GARDEN PEAS  
LEMON & THYME