



BARAKA

CATERING

Shoot Days

It is imperative that your guests get a hearty meal and are looked after throughout their day. Almost as important as a high bird!

ON ARRIVAL

Smoked Bacon in Homemade Rolls
With Homemade Ketchup
Pork & Apple Sausages with Homemade Rolls with Dijonnaise
Coffee & Freshly Squeezed Orange Juice

ELEVENSES

Roasted Tomato & Rosemary Soup with Crumbled Feta
Thai Spiced Carrot Soup with Fresh Coriander
Pork, Apple & Sage Sausage Rolls with Mustard
Maple & Mustard Sausages
Ham, Spring Onion, Tomato & Mature Cheddar Tarts
Roasted Beetroot, Caramelised Red Onion, Goats Cheese Tarts

LUNCH

Winter Beef Casserole with Chestnuts,
Caramelised Shallots & Cranberries
Horseradish Mash
Roasted Carrots with Thyme
Steamed Spinach with Buttered French Beans & Tender stem

Sticky Lamb Tagine with Greek Yogurt, Pomegranate & Mint
Rosemary Roasted New Potatoes
Chargrilled Courgettes, Aubergine & Spinach
French Beans with a Hazelnut Butter

Coq Au Cider
Mustard Mash
Honey Roasted Parsnips
Buttered Savoy Cabbage with Fresh Parmesan

Pavlova with Roasted Plums, Caramelised Apples
with a Vanilla Cream & Toasted Almonds
Blackberry Crème Brûlée

Cornish Brie & Quiches Cheddar with Quince Jelly, Grapes & Oatcakes

TEA
Chocolate Brownies, Ginger Cake, Carrot Cake
Scones with Clotted Cream & Blackberry & Apple Jam
With Earl Grey Tea



canapes private dining bespoke events

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