

# Celebration & Event Menu















01620 248182

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## **About Us**

Cherish Your Event - Creating Delicious Memories

# Birthdays - Graduations - Canape Receptions - Office Events **Intimate Weddings - Dinner Parties - Fabulous Feasts**

Whether you're planning a special celebration, an intimate wedding or are launching a new business, our friendly team can cater for life's happiest moments.

The team at Cherish have a wealth of ideas and creativity to share. From start to finish, we work with you to create a day to remember. From personalised tasting sessions through to on the day coordination, we can take care of everything so you can enjoy celebrating with your nearest and dearest

Delicious food is central to any event and with our menus, there's no compromise on quality, taste or imagination. Our kitchen is a hub of creativity so whether you're looking for a bespoke menu or some traditional family favourites we have options for all appetites. Our popular menus provide an excellent starting point for ideas and range from traditional plated courses to sharing family style dishes, buffets, canapes, brunch or afternoon tea.



# **Brunch** (Choose delicious items to create the ideal menu for your event)

Homemade fruit scones, jam & clotted cream

Danish pastry selection

Mini croissants filled with ham & cheese / smoked salmon & cream cheese

Brioche roll, egg souffle & tomato chutney

Continental meat & cheese selection

Homemade sausage rolls with black pudding & tomato

Bread basket, butter, jams & marmalade

Fruit platter

Homemade savoury breakfast muffins

Homemade sausage, bacon & tomato frittata

Yoghurt, granola, seeds, nuts & dried fruit



Add one of our homemade pies to your event! Each pie contains 8 to 10 generous portions. Choose from:

Chicken & Leek Vegetarian Haggis

Corned Beef & Potato Beef & Onion

Cheese & Onion Chicken Curry

Breakfast (Sausage, Bacon, Egg & Tomato)

# **Grazing & Nibbles**

Antipasti Sharing Board — Serrano Ham, Salami, Sundried Tomatoes, Artichokes, Mozzarella Balls, Gorgonzola, Olives, Focaccia, Dipping Oils

Middle Eastern Sharing Board — Falafel, Feta, Olives, Humous, Stuffed Vine Leaves, Tabouleh, Tomatoes, Pitta

Ploughman's Platter- Pork Pie, Scotch Egg, Ham, Mature Cheddar, Pickles, Chutney, Rustic Bread & Butter

Dessert Sharing Board — Mini Caramel Shortbread Squares, Brownie Bites, Mini Fruit Meringues, Fresh Fruit Selection, Mini Sultana Scones, Jam & Butter

All boards can be customised to meet your exact requirements



# **Canapes**

Canapes are the perfect nibble for celebrations. Choose from our carefully crafted menus to find the perfect fit. Mix & Match to create the ideal menu for your event.

### Sapphire

Ham Hock, Apple & Crackling on Toast

Duck Pate, Orange, Oatcakes

Loaded Potatoes, Cheddar, Bacon, Mustard

King Prawns, Garlic Aioli

Devilled Eggs, Tuna & Spring Onion

Tomato Bruschetta

Mini Cheese Scone, Mature Cheddar, Caramelised Onion

Mini Vegetable Spring Rolls, Sweet Chilli Dip

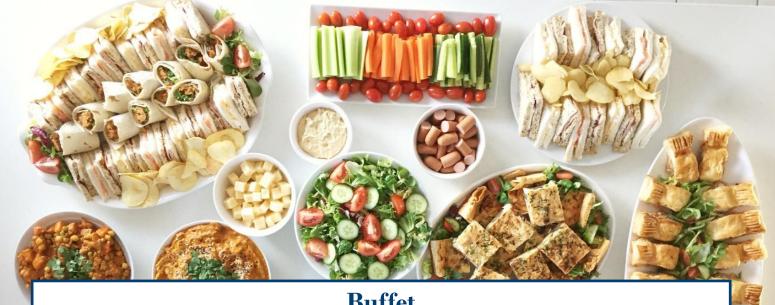
#### **Emerald**

Coronation Chicken on Baby Gem Lettuce
Satay Chicken Skewers, Peanut Dip
Chipolata, Honey & Mustard
Steamed Mussels, Salsa & Coriander
Smoked Salmon, Horseradish & Crème Fraiche on Rye
Falafel, Tzatziki & Cucumber
Goat's Cheese & Caramelised Onion Quiche
Meatball, Salsa, Tortilla

#### Diamond

Mackerel Pate, Oatcakes
Chorizo, Mozzarella & Rocket Stack
Baby Pies (Steak & Ale, Chicken & Tarragon)
Serrano Ham Wrap, Melon & Rocket
Sweet Chilli Salmon
Tomato Cup, Olive, Feta
Cucumber, Blue Cheese, Bacon





## **Buffet**

You've chosen your party venue and now it's time to think about feeding your guests – look no further than our tasty buffet menus. Whether you're booking a special party, a corporate shindig or a big night out, choose between our buffet menus and prepare for an event you'll never forget!

All menus are fully customisable to meet your requirements.

#### **Bronze**

Sandwich Selection

Melton Mowbray Pork Pie & Scotch Egg Homemade Traditional Sausage & Veggi Roll

Houmous & Crudités Cocktail Sausages with Honey Mustard Dressing

Mini Baked Potatoes, Sour Cream & chive Vegetable Spring Rolls with Sweet Chilli Dip

#### Silver

Premium Sandwich Selection

Cheese Scone, Cheddar & Caramelised Onion Vegetable Samosa & Raita

Mozzarella & Tomato Salad Homemade Mackerel Pate, Oatcakes

Satay Chicken Skewer, Peanut Dip Coronation Chicken on Baby Gem

Antipasti Selection (olives, stuffed peppers, sun-blush tomatoes, mozzarella balls)

#### Gold

Deluxe Sandwich Selection

Mini Fillet of Salmon, Cucumber & Mint Marinated King Prawns

Chicken & Chorizo Skewer Scottish Cheese Board, Oatcakes, Chutney

Hand Carved Roast Meats & Pickles Roast Vegetable Quiche, Pesto & Goat's Cheese

Beef Meatball Skewer, Salsa Indian Samosa & Bhaji Selection, Raita



# **Private Dining**

Our team will prepare and serve the perfect menu in your home or venue. Ideal for that extra special occasion.

## Soups

Vegetable Broth French Onion
Spiced Butternut Squash Cock-a-Leekie
Cauliflower Cheese Tuscan Bean
Pea & Mint Bombay Potato

#### **Starters**

Haggis Bon-Bons, Whisky Sauce Vegetable Gyoza
Chicken Parfait , Sourdough Toast Sushi rolls
Creamy Mushroom Bruschetta Onion Bhajis
Baked feta cheese & flatbread Gravadlax

#### **Main Courses** (

All served with side dishes to complement)

Haggis, Neeps & Tatties Chicken Malai
Pork or Chicken Tonkatsu Beef Bourguignon
Roast chicken, Ham & Mushrooms Cullen Skink Pie
Handmade chicken Kiev Mac & Cheese
Chicken Massaman Curry Tandoori Chicken

Pan Fried Salmon Fillet Chilli Con Carne

## **Vegetarian Main Courses**

(All served with side dishes to complement)

Veggi Haggis, Neeps & Tatties Spanakopita

Aubergine Jungle Curry Mushroom Bourguignon
Leek & Cheddar Quiche Veggi Haggis Wellington

Beetroot & Goat's Cheese Wellington

#### **Desserts**

Mango & Coconut Mousse Mexican Chocolate Tart

Lemon Tart Cranachan

Chocolate Orange Trifle, Whisky Black Forest Trifle

Fresh Fruit Pavlova Tiramisu

Cheese Board, Oatcakes

Dark Chocolate Mousse, Prunes, & Armagnac





6a Lammerview Terrace, Gullane.

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If you would like to enquire about booking an afternoon tea or to order a celebration cake, please call the Tea Room on

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For event catering enquiries please email: info@cherishvintageemporium.co.uk