



The Bearded Chef Shropshire

About our Services

The Bearded Chef Shropshire has a reputation for providing a professional service. We pride ourselves on our ability to achieve high standards of food display and quality whilst maintaining an efficient reliable service.

We believe quality is paramount in everything we do and endeavour to produce all our food to a very high standard. A wide range of meats and sandwich fillings are produced on site using 100% meats and fresh produce with no added preservatives etc. Salads and bread products are purchased locally daily to ensure optimum freshness.

We have proved that it is possible to supply quality food and good customer service at a price that our customers will consider to be good value for your money

Current Services

- Outside Catering Service – weddings, christenings, parties, funerals etc.
- Corporate Buffet Service- Meetings, training seminars, corporate entertaining, and product launches etc.
- Tea & Coffee Service
- Mobile Bar / Drinks Service
- Daily Fresh Food Sandwich/ Snack Trolley Service supplied to offices and companies in the Telford area.
- Waitress Service – experienced waiting-on staff available.
- Catering Equipment Hire Service
- Event catering – barbecues, hog roasts etc.

About our Menus

Our menus are regularly reviewed to ensure that we are providing a good variety of products within each menu, whilst offering a 'Value for Money' service.

We have outlined some set menus, which should be suitable for most occasions. The menu choice is entirely yours and may be altered to add or exclude items as required. If you have any dietary requirements, we will be pleased to accommodate your wishes and provide a suitable menu.

If after reading through the enclosed menus you wish to speak to our Menu Co-ordinator, we will be pleased to work with you to design the most suitable buffet for your occasion and to accommodate your preferences and budget.



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If you require staff on-site to serve and ensure the smooth running of the event our waitress service is available at

£18.00 per hour per waitress (service available for numbers in excess of 30 people).

All prices quoted include the provision of disposable plates, cutlery, glasses, serviettes etc. China crockery, glasses & stainless-steel cutlery can be supplied with a service charge of 23p per item to cover the cleaning costs.

Special Dietary Requirements

We can cater for most dietary requirements. Please advise of any allergens or special dietary requirements at the time of booking.

Ordering Procedures

To place a buffet order please contact our buffet coordinator who will discuss with you the menus and your requirements and will then go on to make all the necessary arrangements.

Tel: **01952 585001**

Email: **hello@thbeardedchef.co.uk**

After placing your order a confirmation letter will be forwarded to you along with a detailed invoice. If you need to make any alterations to your order this can be done by calling our office on the above number. We always endeavour to supply you with the items requested, however occasionally if a certain product is not available it may be necessary to make a substitution with a similar product.

Minimum Orders

To aid the cost effectiveness of our business it has become necessary for us to apply a minimum order on numbers for each buffet. In most cases this is 30 people unless stated otherwise on the menu. Below minimum orders can be accepted but it may be necessary to apply a small delivery charge.

Notice Required/ Late Bookings

To ensure that we can accept your booking and to be able to accommodate your selected delivery time we advise that you give us as much notice as possible. We will always try to accommodate late bookings i.e. less than 7 days' notice but heavy workloads may have an affect on the time we can deliver the buffet.

Payment Terms

On placing your order, a small deposit will be required in order to secure the booking. The balance can be paid at any time but must be settled at least 2 weeks prior to the event.



Payment can be made by cash, cheque (please allow 7 working days for clearance), bank transfer, debit card or credit card.

No charge will be made for debit cards however a charge of 2.5% to cover bank charges will be applied to all orders being paid by credit card.

If cancellation is made up to 90 days prior to the event a full refund will be made less £60.00 to cover administration costs.

For cancellations 30- 90 days prior to date of supply, a refund will be given less the 25% of the total cost of the catering.

No refunds can be given for cancellations made within 30 days of the supply date.

Complaints Procedure

If you encounter any problems with an order, no matter how small, please notify our office immediately on receipt of the buffet and we will do everything possible to rectify the situation straight away. All feedback from our customers is acted upon and very much appreciated.

Delivery/ Collection Procedures

We recommend that delivery of the buffet is planned for at least 30 minutes prior to your guests arriving. The food will be delivered and laid out – please ensure that sufficient tables are available to accommodate the food.

If required, at a small extra charge, the buffet tables can be lined with disposable banquet roll.

A fluorescent label containing information regarding the time your buffet was despatched and the time the food must be consumed by will accompany your order. Food must be consumed within 4 hours of the despatch time unless it is being kept under the correct refrigerated conditions.

The collection of all platters, baskets etc will be undertaken over the next two days at a time to suit. Please ensure that all the equipment including all foil platters and baskets are ready for collection – any missing or damaged items will be charged for at the full replacement cost.

If the items are not available for collection at the arranged time the customer will need to make arrangements for the equipment to be returned to us as soon as possible.

Delivery Charges

Subject to minimum numbers, there will be no charge made for deliveries in the Telford/ Shrewsbury area. For orders outside of this area a delivery charge may need to be applied subject to the numbers being catered for and the chosen menu. Please ask our buffet coordinator for a quote.

All prices quoted are subject to VAT

Fillings for Sandwiches & Rolls

Only 100% meats are used for all our fillings and are cooked daily on site. In addition, we prepare all our own sandwich fillings in order to offer a varied and interesting range and purchase fresh salad daily to ensure optimum freshness of our products. We offer a choice of fillings from our Regular and Luxury ranges

Regular Fillings

- Turkey & Salad
- Turkey, Stuffing & Cranberry Sauce
- Tandoori Chicken with Yoghurt & Cucumber Salad
- Chicken & Ham (with mayonnaise)
- Chicken & Sweetcorn (with mayonnaise)
- Coronation Chicken
- Chinese Chicken
- Mexican Chicken
- Sweet Chilli Chicken
- Honey Roast Chicken
- Beef & Mustard or Horseradish
- Beef Salad
- Beef & Onion
- Pork, Stuffing & Apple Sauce
- Pork Salad
- Ham
- Ham with Mustard or Tomato
- Ham Salad
- Ham & Coleslaw
- Ham & Cheddar Cheese
- Ham, Cheese & Pickle
- B.L.T (with mayonnaise)
- Bacon & Egg (with mayonnaise)
- Pate & Tomato
- Sausage & Pickle/ Mustard
- Red Leicester, Onion & Celery (with mayo)
- Cheddar Cheese & Onion
- Cheddar Cheese & Pickle
- Cheddar Cheese & tomato
- Cheddar Cheese Salad
- Cheddar Cheese & Coleslaw (with mayo)
- Cheddar Cheese, Onion & Salad Cream
- Cheese & Tomato Salsa
- Cheesy Egg
- Salad & Coleslaw (with mayonnaise)
- Mixed Salad
- Egg Salad
- Egg & Tomato
- Egg & Cress
- Soft Cream Cheese & Cucumber
- Tuna Salad
- Tuna & Sweetcorn (with mayonnaise)
- Tuna & Cucumber
- Tuna, Peppers & Red Onion
- Tuna & Egg
- Pink Salmon & Cucumber



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Luxury Fillings

- Turkey Breast & Salad
- Chicken Breast & Leafy Salad
- Chinese Chicken & Hoi Sin Sauce
- Turkey, Stuffing & Cranberry Sauce
- Tandoori Chicken, Yoghurt Dressing & Cucumber
- Beef, Cream Cheese, Watercress & Horseradish
- Beef, Tomato & Horseradish Sauce
- Beef Salad & Pickled Gherkin
- Pork, Stuffing & Apple Sauce
- Garlic Sausage, Cream Cheese & Coriander
- Ham Stilton, Lettuce & Tomato
- Ham, Tomato & Basil
- Ham Salad & Garlic Mayonnaise
- Ham, Cream Cheese, Tomato & Coriander
- Ham, Pineapple, Cream Cheese & Watercress
- Bacon, Avocado, Tomato & Mayonnaise
- Bacon, Soft Cheese, Lettuce, Tomato & Basil
- Pate, Red Apple & Ploughman's Pickle
- Pate & Green Leafy Salad
- Cheddar Cheese, Tomato, Spring Onion & Pickle
- Brie & Black Grape
- Stilton Cheese & Salad
- Mature Cheddar, Tomato & Coriander
- Red Leicester, Cream Cheese, Horseradish & Basil
- Soft Cheese & Strawberries
- Roasted Vegetables
- Cream Cheese, Tomato, Pesto & Basil
- Tuna, Egg & Salad (with mayonnaise)
- Prawns in Seafood Sauce & Salad
- Prawns & Avocado in Seafood Sauce
- Red Salmon & Cucumber
- Smoked Salmon & Herb Salad
- Smoked Salmon, Soft Cheese & Watercress
- Prawns & Smoked Salmon Salad

Menu A - Finger Buffet

Platters of Sandwiches & Rolls with regular fillings, accompanied by the following savoury products:

Menu A1 – £4.45

- Sausage rolls
- Spicy chicken wings Quiche
- Sausages on Sticks
- Potato Skins filled with Red Leicester, Spring Onion & Celery (v)
- Mozzarella Sticks (v) Vegetable Puffs (v) Vegetable Spring Rolls (v)

- Potato Crisps.

Menu A2 – Finger Buffet £4.75

- Sausage Rolls Savoury Picnic Eggs
Chicken Drumsticks Quiche slices
- Potato Skins filled with Red Leicester
Cheese, Spring Onion & Celery (v)
- Vegetable Pakoras (v) Vegetable Puffs
(v) Sausages on Sticks
- Cheese, Pineapple & Grapes on Sticks
(v)

- Potato Crisps



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Menu B– Finger Buffet £5.75

Platters of Sandwiches, Rolls, Foccacia Breads and Ciabatta Breads with regular fillings:

Menu B1

- Sausage Rolls Pork Pie
- Spicy Chicken Wings Chicken Drumsticks Cocktail Sausages Savoury Picnic Eggs
- Vol au Vents – Chicken & Bacon Potato Skins with Red Leicester, Spring Onion & Celery (V)
- Cheese, Pineapple & Grapes on sticks (v) Vegetarian Puffs (v)
- Indian Savouries (v) Breaded Mushrooms (v) Vegetable Spring Rolls (v)

- Pickled Onions Potato Crisps
- Tortilla chips with a salsa dip

Menu B2

- Breaded Chicken Goujons Mozzarella Sticks Sausage Rolls
- Vol au Vents – Chicken Coronation Sweet Chilli Chicken Skewers Quiche slices
- Vol au Vents with Prawns Vegetable Puffs (v) Vegetable Spring Rolls (v)
- Cheese, Pineapple & Grapes (v) Breaded Mushrooms (v)
- Goats cheese, caramelized red onion with roasted peppers filled tartlets (v)
- Nachos served with Jalapenos and a spicy mexican dip (v)

- Pickled Onions Potato Crisps Sweet Chilli Crisps

Menu C - Finger Buffet £6.95

Platters of Sandwiches, Rolls, Focaccia Breads and Ciabatta Breads with regular and luxury fillings:

Menu C1

- Sausage Rolls Pork Pie
- Breaded Chicken Goujons Spicy Sausages with Mango Dip
- Vol au Vents – Cranberry chicken Quiche slices
- Indian Savouries with a Yoghurt Dip (v) Potato Skins with Red Leicester Cheese, Celery and Spring Onion (v)
- Onion Rings (v)
- Goats cheese, caramelized red onion with roasted peppers filled tartlets (v)
- Thai Seafood Dim Sum Breaded Scampi
- Bread Sticks with savoury dips

- Selection of pickles and olive Potato Crisps
- Sweet Thai chilli Crisps
- Tortilla Chips with Tomato Salsa dip

Menu C2

- Chicken Goujons with Tomato Salsa Dip Chicken Skewers
- Spicy Chicken Wings Savoury Picnic Eggs
- Vol au Vents – Chicken Coronation Mozzarella Sticks
- Cheese, Pineapple & Grapes (v)

- Piquante Peppers filled with cream cheese & black olives (v)
- Vegetable Sticks served with Dips (v)
- Japanese Breaded Prawns with Sweet Chilli Dip. Chilli Prawn Filos
- Smoked Salmon served on wholemeal bread Vol au Vents with Prawns

- Nachos served with Jalapenos and a spicy mexican dip (v)
- Selection of Pickles and Olives
- Potato Crisps



Menu D – 3 Course Luxury Finger Buffet - £13.95

Menu includes a selection of sandwiches, rolls and/or Continental Breads with Regular and Luxury Fillings.

Served with Potato Crisps, Tortilla Chips with a Spicy Tomato Dip and a selection of Pickles and Olives

Main Menu Choices

- Chicken Breast Goujons served with a Salsa Dip Hot & Spicy Chicken Wings
- Chicken Drumsticks
- Marinated chicken mini kebabs Sausage Rolls
- Traditional Pork Pie Savoury Picnic Eggs
- Pate Served on Savoury Biscuits
- Vol-au-Vents filled with Chicken & Smoked Bacon. Vol au Vents filled with Coronation Chicken Filled
Potato Skins
- Red Leicester Cheese, Spring Onion, Celery & Mayonnaise Coronation Chicken
- Savoury Sticks
- Cheese, Pineapple & Grapes Salami, Cheese & Tomato
- Breaded Mushroom with a Garlic Dip
- Piquante Peppers filled with cream cheese & olive (v) Vegetable Puffs
- Vegetable Sticks served with dips
- Bread Sticks served with a Cheese & Chive Dip
- Indian Savouries – Onion Baajis, Pakoras, Vegetable Samosas served with a Yoghurt, Cucumber, & Mint Dip
- Nachos with jalapenos and a spicy Mexican dip
- Thai Seafood Dim Sum
- Plaice Goujons served with Tartar Sauce Vol-au-Vents filled with prawns
- Japanese Breaded Prawns with a sweet chilli dip Chilli Prawns in Filo Pastry
- Smoked Salmon tartlets

Cheeseboard

Cheese Board with a selection of English & Continental Cheese



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Desserts

Selection of desserts of your choice - see dessert menu

No. of People	Main Menu Choices	Dessert Choices	Cheeseboard
30-40	12 items	2	Included
41 - 60	14 items	3	included
Over 60 people	all of menu	3	included

Canapes/ Nibbles

- Rare beef wheels filled with cream cheese, watercress & horseradish Prosciutto wrapped melon balls
- Stilton & peach wrapped in Parma ham Jerk chicken & pineapple skewers
- Duck liver pate on mini crostini topped with real ale chutney Cumberland chipolata sausages roasted in honey & Dijon mustard Chorizo & chicken skewers
- Feta, olive & cherry tomato sticks (v)
- Savoury cheese tartlets topped with piped cream cheese and red onion marmalade (v) Watermelon, feta & mint (v)
- Red Leicester, spring onion & celery filled potato skins (v)
- Goats cheese, caramelized red onion with roasted peppers filled tartlets (v) Tandoori chicken & mint yoghurt sauce mini wraps
- Tempura prawn skewers
- Chilli prawn filo's with tartar sauce dip
- Smoked salmon cream cheese tartlets or crostini Marinated King Tiger prawn mini skewers Chicken goujons & salsa dip
- Mini Indian savouries with cool mint yoghurt dip (v) Cured meats on seeded artisan breads
- Caramelized pear and blue cheese tartlets (v) Rustic breads topped with goats' cheese (v) Falafels served with a tomato salsa dip (v)
- Piquante Peppers filled with cream cheese & black olives (v) Crisp Selection (v)
- Mixed Olives (v)
- Fresh Fruit mini skewers (v)
- Selection of mini cakes – meringues, cheesecakes, and fruit tarts (v) Chocolate Eclairs and mini chocolate brownies (v)

Prices – based on the number of canapes per person:

5 canapes - £3.00	8 canapes - £4.80	11 canapes - £6.60
6 canapes - £3.60	9 canapes - £5.40	12 canapes - £7.20
7 canapes - £4.20	10 canapes- £6.00	13 canapes - £7.80

Knife & Fork Buffets

Menu F1 - £6.50

- Freshly Carved Ham served with English Mustard
- Cheese Board with a selection of English and Continental Cheeses served with Grapes
- Traditional Pork Pie
- Freshly Baked Sausage Rolls
- Mixed Salad Coleslaw
- Pickled Onions
- Ploughman's Pickle
- White and Wholemeal French Stick served with butter. Savoury biscuit for Cheese

Menu F2 - £8.95

- Cold Meat Platters:
 - Ham served with English Mustard
 - Turkey Breast served with Cranberry Sauce Leg of Pork served with Apple Sauce
 - Silverside of Beef served with Horseradish Sauce Selection of Continental Meats
- Traditional Pork Pie
- Freshly Baked Sausage Rolls Scotch Eggs and Picnic Eggs Vegetarian Quiche
- Cheese Board with a selection of English and Continental Cheeses Grapes
- Celery Sticks Cherry Tomatoes Olives
- Salads – (see salad menu)
- Pickles – Onions, Beetroot, Gherkin, Ploughman's Pickle etc.
- Selection of Breads – French Sticks (white and wholemeal), Ciabatta Bread, Focaccia Bread etc
Savoury Biscuits for Cheese

Menu F3 (two courses) - £12.75

- Cold Meat Platters:
 - Ham served with English Mustard
 - Turkey Breast served with Cranberry Sauce Leg of Pork served with Apple Sauce
 - Silverside of Beef served with Horseradish Sauce Continental Meats
- Sausage Rolls & Savoury Eggs
- Chicken Breast Goujons served with a tomato salsa dip
- Quiche Slices – quiche lorraine, cheese & broccoli, vegetable etc. Potato Skins with a selection of fillings
- Indian Savouries served with a yoghurt, cucumber and mint dressing Japanese Breaded Prawns
- Scampi served with tartar sauce
- Smoked Salmon served on wholemeal bread
- Salads – Choice of salads (see salad menu)

- Pickles – Onions, Beetroot, Gherkin, Red Cabbage, etc.
- Selection of Breads – French Sticks (white and wholemeal), Ciabatta Bread etc Selection of Crisps and other savoury nibbles
- Desserts - see dessert menu

Menu F4 (2 courses) - £15.75

- Fresh Salmon – medallions of salmon served on a bed of mixed leaves Prawns served in a light mayonnaise dressing
- Plaice Goujons, Scampi served with tartar sauce Smoked Salmon served on wholemeal bread Thai Seafood Dim Sum
- Chilli Prawn Filos
- Japanese Breaded Prawns with a sweet chilli dip. Quiche Slices
- Chicken Goujons with a Tomato Salsa dip Chicken Satay
- Breaded Mushrooms with a garlic dip Onion Rings
- Indian Savouries served with a yoghurt, cucumber and mint dressing Potato Skins with a selection of fillings
- Salads – Choice of salads (see salad menu)
- Pickles – Onions, Beetroot, Gherkin, Red Cabbage, Olives etc.
- Selection of Breads – French Sticks (white and wholemeal), Ciabatta Bread etc Selection of Crisps and other savoury nibbles
- Dessert – see dessert menu

Menu G –Luxury Buffet (3 courses) - £16.95

Main Course

- Real' Traditional ham served with Mustard
- Leg of Pork served with Apple Sauce
- Silverside of Beef served with Horseradish Sauce Roast Chicken or Turkey served with Cranberry Sauce Continental Meats
- Sliced Tandoori Chicken –served with Yoghurt, Cucumber & Mint Dressing. Seasoned Chicken Drumsticks
- Chicken Breast Goujons served with a tomato salsa dip
- Fresh Salmon – medallions of salmon served on a bed of mixed leaves with King Prawns served in a light mayonnaise dressing
- Plaice Goujons, Scampi & Lobster Tails served with tartar sauce Smoked Salmon served on wholemeal bread
- Vol-au-Vents filled with Prawns Japanese Breaded Prawns
- Thai Seafood Dim Sum Chilli Prawn Filo Prawn Toast
- Quiche - Quiche Lorraine, Cheese & Broccoli, Vegetable etc. Traditional Pork Pie
- Indian Savouries – Onion Bhaajis, Pakoras, Samosas etc. served with a Yoghurt, Cucumber, & Mint Sauce

- Selection of Savouries on Sticks - Chicken Satay, Cheese, Pineapple & Grapes, Cheese, Tomato & Salami, Ham & Melon etc.
- Breaded Mushrooms & Onion Rings with a Garlic Dip Potato Skins with a selection of fillings
- Vegetable Sticks & Bread Sticks served with a selection of dips

Salads

- Salads – Selection of Freshly Prepared Salads – see salad menu
- Selection of Breads – French Sticks (white and wholemeal), Ciabatta Bread, Focaccia Bread etc
- Pickles – Pickled Onions, Beetroot, Ploughman’s Pickle, Olives etc

Desserts – see dessert menu

Cheese & Biscuits

Cheese Board with a selection of English & Continental Cheeses, accompanied by Celery Sticks, Cherry Tomatoes & Grapes

No. of People	Main Menu Choices	Salad Choices	Dessert Choices	Cheese & biscuits
20-40	18 items	Select 4	2	Included
Over 40 people	all of menu	Select 6	4	included



Hot Food Menus

All our hot food is freshly prepared at our production unit by experience staff using only the freshest quality products. A heated serving unit will be supplied for the food to be displayed and served from. Staff can be hired to serve the food and clear away etc at a cost of £17.00 per waitress per hour. Not only will they take care of the serving of the food but they will help to ensure that the event runs smoothly. The food will remain hot for several hours but to enjoy the food at its best we recommend that the food is served as soon as possible after it has been delivered.

- A selection of desserts are available – please refer to desserts menu at end of brochure.
- Minimum order for hot food is 30 people
- All starters will be accompanied by a selection of rustic breads served with butter and/ or olive oil/ balsamic dip.
- PLEASE CALL FOR A QUOTATION

Sample Starter Menus

- Garlic mushrooms in stilton sauce
- Goat's cheese and caramelized onion tart
- Baked aubergine with tomato and mozzarella topping Chicken liver pate and real ale chutney
- Spicy Parsnip Soup.
- Summer roast vine tomato with basil soup
- Asparagus wrapped in ham with mature cheddar sauce Avocado pear with prawns in Rose Marie sauce
- Stuffed Peppers with goats cheese & olives
- Smoked Salmon and king Tiger Prawns served with a watercress, horseradish and yogurt dressing on a bed of mixed leaves.
- Field mushroom with parsley and rosemary croute soup Smoked mackerel pate & artisan breads
- Thai fish cakes & breaded tiger prawns with sweet chilli dip Roast butternut squash, sage and parmesan soup
- Crab, avocado & rocket salad
- Marinated Chicken skewers served with pitta bread & herb salad Seafood cocktail – shrimp tails, crab & tiger prawns
- Feta & halloumi cheese in thyme & lemon baste & rocket salad Broccoli & stilton soup

We also offer sharing platter starters – continental cold meats and cheese served with rustic breads with a selection of dips, olives and stuffed mini bell peppers.



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Sample Main Course Menus

- Roast loin of pork with a rich prune & Armagnac jus
- Chicken breast stuffed with goats' cheese & chorizo and wrapped in prosciutto Butterflied Leg of Shropshire Lamb glazed with Dijon mustard, garlic & rosemary Peppered pork in a creamy mushroom & whiskey sauce
- Lamb tagine with apricots & Moroccan spices
- Slow roasted lamb shanks in port and redcurrant sauce Chicken breast in tomato, chorizo & black olives
- Fillet of salmon baked with a creamy horseradish & watercress sauce Luxury fish pie

TRADITIONAL ROASTS SERVED WITH ALL THE TRIMMINGS:

- Roast Chicken
- Silverside/topside of beef
- Turkey Breast Crown
- Luxury sirloin of beef
- Whole Hog Roast
- Leg of lamb
- Leg of pork Gammon

Sample Vegetarians Options:

- Spinach, ricotta & mushroom lasagne Ratatouille & goats cheese tart
- Saffron risotto of wild mushroom & baby spinach with parmesan shavings

Side Dishes

- New potatoes
- Creamed potatoes with leak & stilton cheese
- Dauphinoise Potatoes
- Roasted carrots & parsnips with rosemary
- Creamed potatoes
- Oven baked courgette, tomatoes & thyme
- Sweet potato mash
- Mediterranean roasted vegetables
- Rosemary potato rostis
- Roasted root vegetables
- Honey roasted parsnips
- Rocket salad with a balsamic dressing

Barbecues & Hog Roasts

We offer a full range of BBQ and Hog Roast menus including our popular TRIO of meats – please request a copy of our Hog Roast/ BBQ menus or ask for a quote.

Big Pot Menus

- Chicken stuffed with Bacon & Mushroom
- Served in a rich tomato sauce.
- Beef Lasagne – made with prime beef steak. Layered bake with pasta, bolognese sauce and rich cheese sauce.
- Chilli con Carne made with beef steak, medium spiced with fresh chillies and spices.
- Chicken or Lamb Balti Curry (medium strength). Accompanied by Nan Bread and a selection of relishes and pickles.
- Chicken & Peppers (mild) – Pieces of chicken breast served with red and green peppers in creamy tomato & paprika Sauce
- Spanish chicken with chorizo and olives and served with rice or potatoes
- Chinese Chicken Stir fry served with Rice
- Tagine of Lamb – Moroccan style dish with diced leg of lamb served in an aromatic mildly spiced sauce with apricots. Served with Mediterranean Cous Cous
- Balsamic Chicken - Boneless chicken casseroled in red wine and balsamic sauce with a root vegetable topping.
- Sicilian Marsala Chicken infused with citrus and Italian masala wine.
- Sweet & Sour Chicken or Pork - succulent pork or chicken stir fried with onions, peppers and pineapple in a sweet and sour sauce.
- Traditional Beef Hot Pot – prime cuts of beef served with vegetables in a rich gravy, topped with sliced potatoes.
- Fisherman's Pie - Fresh cod and prawns baked with mushrooms in a cheese sauce and topped with creamed potatoes
- Peppered Pork – fillet of pork served in a cream sauce with mushrooms and Irish whiskey.
- Bangers & Mash served with fried onions & peas or with baked beans (variety of premium sausages available and made by a local butcher)
- Variety of Homemade pies served with mash, peas and gravy **

The Big Pot menus are accompanied by a choice of vegetables, rice, and pasta and salad dishes.

Salad Menu

We offer an extensive range of freshly prepared salad dishes and any of these dishes can be changed to suit your requirements.



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- Mixed Salad – lettuce, tomatoes, cucumber, onions, celery, peppers etc.
- Herb Salad – various types of lettuce and watercress with a selection of herbs. Coleslaw – white cabbage, carrot, spring onion, peppers, mayonnaise
- Cheese Coleslaw – coleslaw as above with the addition of grated cheese
- Florida Salad – white cabbage, orange, pineapple, red apple, sultanas, French dressing Celery & Apple – celery, apple, sultanas, dressing
- Tomato Salsa – tomatoes, red onion, chillies, lime juice, coriander Cous Cous with pomegranate and fresh herbs and a hint of citrus Roasted Vegetable Cous Cous
- Bean Salad – selection of beans spring onions, tomatoes, dressing Black Bean Salad with sweetcorn, peppers & jalapenos
- Greek Salad with Feta Cheese & Olives
- Tzatziki – Greek yoghurt, cucumber, garlic, mint.
- Baby Potato Salad – new potatoes, chives, mayonnaise Bombay potato – new potatoes, sultanas, curry mayonnaise Minted Potatoes – new potatoes with chives & mint
- Chinese Noodle Salad, selection of vegetables with noodles in a hoi sin sauce dressing Garlic Mushroom Salad – Mushrooms, garlic mayonnaise
- Rice Salad – Rice, peppers, orange, sweetcorn, peas, dressing Curried Rice Salad – Rice, carrot, peppers, sultanas, curry dressing Spicy Chicken Pasta Salad – pasta, chicken, peppers, curry dressing
- Ham & Tomato Pasta – pasta, ham, Tomatoes, Sweetcorn, tomato dressing
- Chicken & Pasta Salad – Pasta, chicken, apple, celery, asparagus, lemon juice, turmeric, dressing Bacon & Pasta Salad – same as Chicken pasta salad but substituting the chicken with smoked bacon Spicy Sausage & Tomato Salad – spicy pork sausage, tomato, onion, sweetcorn, peppers, chilli, Tuna & Pasta Salad – pasta, tuna, sweetcorn, mayonnaise
- Prawn & Salmon Pasta Salad – extra £1.00 per portion
- Vegetarian Pasta Salad –pasta, carrot, peppers, tomato, mixed beans and sweetcorn Tuna Niçoise Salad with green beans, tomatoes and anchovies
- Sweet Potato Salad with red onion and chives in honey vinaigrette
- Tabbouleh – bulgur wheat salad with sweet tomatoes, red onions, parsley, mint in a citrus dressing Thai Carrot & Radish Salad with a sweet chilli dressing
- Courgette, Mint and Feta Salad
- Rice Salad with asparagus, mint, mozzarella and peppers

Children's Party Menus

Novelty Party Boxes £4.50

- Filled Sandwich or Roll
- Packet of Walkers Crisps, Hula Hoops or Cheesy Wotsits Mini Chocolate Bar
- Packet of Sweets or Lollypop
- Mini Packet of Choc Buttons or Smarties Satsuma
- Carton of Drink

Children Buffet - £4.50

- Selection of filled sandwiches and/ or rolls
- Chicken Nuggets Mini Sausages Pizza Slices Sausage Rolls
- Cheddar Cheese Chunks & Grapes
- Selection of savoury snacks – crisps etc. Novelty Biscuits
- Selection of Small Cakes, muffins and cake slices Individual Jellies
- Carton of Drink

Luxury Children Buffet - £5.95

- Selection of filled sandwiches and/ or rolls
- Pizza Slices Sausage Rolls Picnic Eggs Chicken Nuggets
- Potato Skins topped with Soft Cheese Mini Sausages
- Cheddar Cheese Chunks & Grapes Vegetable Sticks with a Creamy Cheese Dip Selection of savoury snacks – crisps etc.
- Novelty Biscuits
- Selection of Small Cakes, Muffins and slices
- Fruit platter – mini pieces of fruit – strawberries, grapes, orange, kiwi, plums, melon, pineapple
- Individual Jellies Carton of Drink

Sandwich/ Roll Filling Options

- Ham
- Cheese - Cheddar
- Cheese Spread
- Egg mayonnaise
- Turkey Breast
- Tuna Mayonnaise
- Jam
- Chocolate Spread

Price includes the provision of disposable plates and serviettes



**THE BEARDED CHEF
SHROPSHIRE**

- Minimum Order 15 children
- The drinks provided are Fruit Shoots or equivalent.
- If drinks are not required the price of each menu can be reduced by 30p

Desserts

Price per person

Fruit Platter – Pieces of Fresh Fruit Served on a Platter – Melon, Pineapple, Strawberries, Peaches, Kiwi Fruit, Orange, Mango, Grapes, and Plums etc.	£2.50
Fruit Bowl – whole fruits – apples, oranges, bananas, peaches, grapes etc	£1.00
Fresh Fruit Salad & Cream	£2.95
Regular Gateaux – Black Forest, Chocolate Fudge Cake, Orange & Lemon, Strawberry, Coffee & Mandarin, Served with Fresh Cream	£1.95
Regular Cheesecake – Strawberry or Blackcurrant Served with fresh Cream	£1.99
Selection of Cake Slices – Chocolate Fudge, Caramel, Carrot Cake, Apple & Mince etc.	£1.50
Muffins – Chocolate Chip, Blueberry, Toffee etc	£1.15
Danish Pastries with various fillings	£1.20
Scones with fresh cream and jam	£1.75
Jam Doughnuts	£0.75
Fresh Cream Cakes – platter of assorted cakes	£1.85
Selection of Small Cakes & Pastries	£2.95
Petit Fours, Chocolate Cups, Fruit Tartlets, Mini Danish Pastries, Choc Eclairs	
Cheese Board - selection of English & Continental Cheeses served with Biscuits and Butter and Accompanied by Celery, Cherry Tomatoes, Grapes, Pickles & Olives	From £3.25



Tea & Coffee Service

We offer a full hot drinks service to include tea, coffee and hot chocolate if required. This service can be supplied with full table service at a cost of £1.75 per person

We also offer an alternative service with a hot drinks station set up and guests can help themselves to tea and coffee from our thermos pots.

These pots hold approximately twelve cups and will remain hot for over 3 hours – prices available upon request.

Prices quoted include the supply of all provision plus all equipment, crockery and cutlery.

Cold Drinks

A full range of alcoholic and non-alcoholic drinks can be supplied

A full mobile bar service is also available

Information about both services is available upon request.