

The Fun Food Chef

www.funfoodchef.co.uk




Hospitality & Event Catering



Great Food
Great Fun!

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Introducing The Fun Food Chef

www.funfoodchef.co.uk

Caergwrle's very own, Fun Food Chef, Pat Oakes, can provide catering for all your needs. We believe in going the extra mile to ensure your event is catered for to the very highest standards using fresh local ingredients whenever possible.

The quality products we use are essential to make the dishes come alive at your event and make sure you and your guests feel special.

The meat, as you would expect, is pivotal and is of high quality. The beef is of Welsh Black reared in North Wales, lamb is of the Suffolk breed and is reared in either North Wales or even as close as Burton Marshes, Pork from Gloucester Old Spot and again is reared in North Wales. Any game used is from the Grosvenor Estate. All the chicken or eggs we use are free range.

In respect of the fish we use it is all from a sustainable source and supplied by Ward's Fish of Wirral. In addition, The Fun Food Chef also supports fair-trade products only uses such for tea, coffee and spices and also uses some fair trade chocolate.

This package is not exhaustive but is aimed to help ensure you get exactly what you want.

Flexibility is critical and therefore just give us a call or drop us an email and we can discuss any individual needs. I am sure we can help.



Elite barbecue menu

Starters individually priced (Choose one from the list below)

Timbale of Loch Duart smoked salmon filled with fresh prawns and served with crisp salad and dressing £7.00

Crispy Duck served on a radish and watercress salad with Chinese dressing £7.00

Fresh and Smoked Seafood Plate served with a dill sauce £10.00

Watermelon and feta cheese salad £5.50

The Main Event £21.00 (Choose 4 items from the list below)

(Including fresh assorted rolls and butter)

Local rib eye steak

Cheshire free range citrus marinade chicken breast

The Fun Food Chef's barbecue ribs

Succulent Ras el Hanout Spiced Welsh lamb (surcharge of (£0.80)

Freshly made mozzarella burgers

Fresh tuna steak from a sustainable source (surcharge of £1.50)

Fresh Scottish salmon parcel cooked with lemon grass, parsley, thyme, and peppercorns

Slow Roast Shoulder of Pork with Barbecue sauce

There will be 2 dishes for your vegetarian guests to enjoy when you advise on numbers

In addition to your choice and included in your price you will have cooked for your delight

Derek Massey's prime pork sausages (variety flavours)

Marinated Farmers Market Vegetables including; field mushrooms, peppers, aubergine and courgettes.

Salads (Choose three to accompany your main event)

Tossed mixed leaf salad (served with all menu s and is not included as one of your choices)

Warm butter minted potatoes

Mange tout and baby plum tomatoes

Tossed mixed leaf salad

Chestnut mushroom vinaigrette

Tomato red onion & cucumber lime salad

Red onion & fennel coleslaw

Mediterranean pasta

Mixed spiced bean salad

Moroccan cous cous

Tomato, mozzarella and basil

Beetroot & Chick Pea

Watermelon Feta Cheese

Accompaniments to be served with your barbecue

Mayonnaise, mustard, barbecue sauce, freshly made relish, and tomato ketchup

Sweet to follow (again individually priced)

Summers pudding £6.50

Toffee meringue nest filled with summer fruits £6.50

Rhubarb & ginger crème brulee £6.50

Fruit & Fair Trade chocolate fondue £5.00

Brandy snap heaven filled with summer berries. £6.50

The Great British Cheese Board £6.50

If you require

Fair Trade Tea & Coffee with a chocolate mint £2.00

Please Note

All our prices include crockery, cutlery, gazebo, barbecues, linen for the service table, and napkins. Should you require waiting on staff they will be charged as per your requirements at £12.50 per hour.

Classic Barbecue menu

Prime Welsh pork sausages (choice of flavours)

Prime Welsh Black Beef burgers

Free range chicken bites

Fresh ciabatta bread

Mixed leaf salad

Italian pasta salad

Plus 2 additional salads

£12.50 per head

All our prices include crockery, cutlery, gazebo, barbecues, linen for the service table, and napkins. Should you require waiting on staff they will be charged as per your requirements at £12.50 per hour.

Classic buffet menu

Smoked salmon quiche

Rustic pate board including free range chicken liver & port pate
And spiced broccoli & celeriac pate served with olives and red onion



Crispy Duck and watercress salad

Freshly roasted honey glazed gammon

Free range chicken skewers

Sausage & garden herb pastry rolls

Or Asparagus & stilton flan

Served with crisp salad & choice of 2 additional salads

£14.00 per head

Including table clothes for buffet table, crockery and cutlery

Rustic Charm Buffet

Rustic pate board including free range chicken liver & port pate and spiced broccoli and celeriac pate served with olives and red onion marmalade

Slow roast Gloucester Old Spot pork served with crispy crackling and Bramley apple sauce

Salmon & Prawn Platter including Loch Duart smoked salmon, freshly marinated salmon and langoustines and jumbo prawns

Roast vegetable and local goats cheese tartlets



Roast Sirloin of Beef with a wholegrain mustard crust.

Served with crisp salad and 3 additional salads

£24.00 per head

Including table clothes for buffet table, crockery and cutlery

Winter Warmer Menu

Remember you can build your menu as you wish choose a main course from this or the next page and add to it.

Rustic Pate board including free range chicken liver & port pate and a spiced broccoli and celeriac pate served with olives and red onion marmalade

£7.50 per head

Free range chicken korma with pilaf rice

And

Irish stew using Burton Mash lamb served with fresh soda bread and home pickled Bebington red cabbage

£9.00 per head

Bramley apple crumble flan using Walk Mill flour
Chocolate galantine with fresh berries and brandy cream
(Suitable for Coeliac customers)

£6.50 per head

Or

The Great British Cheese Board **£6.50**

Including Snowdonia Cheddar, Lancashire Blue, Stinky Bishop, Apple Dore and Stilton



Our Hot Classic Menu Options

This is flexible and interchangeable with any starters or sweets but some ideas can be seen below. Our Paella has also been popular as an evening catering option at weddings.

Paella of your choice floured with saffron and full of seafood served with crusty Spanish bread

£12.00

Lamb Moussaka served with crisp salad and rustic bread.

£9.00

Minced Beef Lasagne served with crisp salad and rustic bread.

£9.00

Vegetable Lasagne served with crisp salad and rustic bread.

£9.00

The finest Irish stew served with Home pickled Bebington red cabbage and soda bread.

£10.00

Chick pea, spinach and aubergine curry served with pilaf rice.

£9.00

Authentic chicken, lamb or beef curries served with pilaf rice.

£9.00

Moroccan Lamb served with spiced cous cous or savoury rice.

£10.50

Children @ heart Menu

This menu is to accompany The Fun Food Chef presentation at your children's party. Costs and activity details can be provided on request.

Prime butchers Pork sausages

Free range chicken & bacon bites

Vegetable Crudités and dips

Pizza slices cooked by your children in front of your eyes.

Served with sliced breads, kettle crisps and potato wedges

Cup cakes finished by your children

Chocolate fondue with fresh berries and fruit

Starters

Timbale of Loch Duart smoked salmon filled with fresh prawns and served with crisp salad and dressing £7.00

Crispy Duck served on a radish and watercress salad with Chinese dressing £7.00

Fresh and Smoked Seafood Plate served with a dill sauce £10.00

Watermelon and feta cheese salad £5.50

The Rustic Pate Board served with red onion and ginger marmalade, fresh breads and olives £7.50

Spiced broccoli and celeriac pate served with rustic breads and crisp fresh salad £7.00



Salad Menu

These salads will be charged at 1.00 per cover

Warm minted potatoes

Mange tout and baby plum tomatoes

Tossed mixed leaf salad

Chestnut mushroom vinaigrette

Tomato red onion & cucumber lime salad

Beetroot and chick pea salad

Red onion & fennel coleslaw

Mediterranean pasta Salad

Mixed spiced bean salad

Moroccan cous cous

Tomato, mozzarella and basil

Sweet Menu

Freshly made summers pudding £6.50

Toffee meringue nest filled with summer fruits £6.50

Rhubarb & ginger crème brulee £6.50

Fruit & Fair Trade chocolate fondue £5.00

Brandy snap heaven filled with summer berries. £6.50

Traditional Sherry Trifle £5.00 (can be made suitable for coeliac)

Chocolate galantine with fresh berries and brandy cream £5.50
(suitable for coeliac)

The Great British Cheese Board £6.00

Including Snowdonia Cheddar, Lancashire Blue, Stinky Bishop, Apple Dore and Stilton garnished with grapes and celery and served with assorted biscuits.

Tea coffee and mints at £2.00 per head

Fair-trade tea and coffee served with fresh cream and milk

The Extra Mile

Staff

We are happy to arrange waiting staff to ensure your occasion is entirely hassle-free for you. The staff will be charged at £12.50 per hour.

Marquee Hire

Should you require canvas to ensure the weather doesn't leave your event washed out we can arrange for Grosvenor Marquees to provide a quote.

<http://www.grosvenormarquees.co.uk/marquees.html>

Equipment Hire

We can arrange for the hire of additional catering event equipment if you require. Please discuss this during the booking process. If you are looking for your own marquee hire then please remember that your guests need covered space to collect their banquet and supply of around 13Kw is required for electrical equipment close to the proposed kitchen area



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Booking Form

Event Details

Date of Enquiry	
Name	
Email address	
Home Phone	
Work Phone	
Mobile Phone	
Home or invoice address	
Description of the Event	
Date of Event	
Venue	
Venue address (if different to home address)	
Event start time or guests arrival time	
Dining time	
Access to venue from	

Booking Form Continued Menu Details

Menu Choice	
Canapés	
Starter	
Main Event	
Sweet	
Cheese & biscuits	
Tea & coffee	
Special Dietary Requirements	

Contact Details

The Fun Food Chef

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