

Proper food...cooked properly!

Posh Nosh
CATERING C^o



SEATED BUFFETS

Cold Carvery

POACHED SALMON

A prime fillet from a whole side of salmon, gently cooked in a fish-kettle. With watercress mayonnaise

ROAST BEEF

Tender topside cooked to medium-rare. With horseradish or a honeyed English mustard

ROAST CROWN OF TURKEY

Boned and rolled breast, hand-carved in generous slices. Served with a fruity cranberry chutney

HONEY-GLAZED HAM

Home-cooked gammon, boiled and roasted, for extra succulence. With a relish of honeyed English mustard

TRIO OF TOMATOES & MOZZARELLA FLAN

Italian cheese with slices of cherry, sun-dried, and beef tomatoes. With a drizzle of basil oil.

Salads

GREEN SALAD

Mixed lettuce and watercress, with spring onions, green beans and peppers tossed in a classic vinaigrette

CHUNKY HOME-MADE COLESLAW

Cabbage, grated carrot & onion in a creamy mayonnaise

BLOODY MARY SALAD

Tomato, fennel and onions, in a spicy tomato dressing

POTATO & RADISH SALAD

Potato & radish in a tangy horseradish mayonnaise

RED SALAD

Carrot, red cabbage, peppers, radishes, kidney beans & tomatoes

CHINESE SALAD

Bean sprouts, celery, beans & sweetcorn in a soy dressing

FARMHOUSE POTATO SALAD

Chunks of new potatoes, mayonnaise & a pinch of black pepper

PAELLA SALAD

Yellow rice with prawns, peas, sweet peppers, diced chicken, pork and spicy chorizo sausage

Hot Buffet

SCOUSE

Iconic stew of diced mutton, potato, onions, carrots and swede in a rich gravy.

BLIND SCOUSE (V)

Our feted vegan dish of potato, carrots, swede and onions in a rich sauce.

CHILLI CON CARNE

Our addictive take on the Tex-Mex classic of mince, tomatoes, onions & kidney beans. With basmati rice

COQ AU VIN

Tender chicken pieces in a full-bodied red wine sauce. Served with basmati rice

BAKED RATATOUILLE NIÇOISE (V)

Aubergine, tomatoes and courgettes, with peppers, onions and garlic. Served with basmati rice

PORK STROGANOFF

Chunks of pork cooked with onions & mushrooms in a sour cream sauce. Served with basmati rice

FRUITY CHICKEN CURRY

Strips of chicken and onions, in our renowned fruity sauce. Served with basmati rice or naan

BEAN & BELUGA LENTIL CHILLI (V)

Beluga lentils, mixed beans, chilli, garlic & tomatoes. With basmati rice or vegan cheesy sauce & nachos

PRICES ON APPLICATION

All the dishes are suggestions only – we pride ourselves on catering for our clients' specific requirements.

All our hot buffet food is suitable for coeliacs.

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Posh Nosh CATERING C^o is a trading name of Posh Nosh Catering Kitchen (Liverpool) Ltd.
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