

HAMPTON HAMPERS co Ltd

ULTIMATE HOT BUFFETS and CLUB DINNER MENUS



Menu planning for hot foods parties 2021

In association with

TEDDINGTON CRICKET CLUB

& BASH LTD



Hampton Hampers Ltd registered office 270, Hanworth Road TW12 3EP

Hampton Hampers Ltd Dora Jordan Road TW11 OEP

sarah@hamptonhampers.co.uk

HOT FOODS DELIVERY.

Full menus including hot foods are priced individually and can be served by our staff or set out as a buffet.

Generally you should estimate £17 for a main course and £4.50 for a starter or dessert, but we have some 'package' priced options here

Package menu suggestions £20.00 for two courses.

Option 17A Classic Menu

Chafing dish with

CHICKEN BRETON, diced breast of chicken with creamy leek and red pepper sauce

VEGETARIAN CASSOULET with mixed pulses, tomatoes, and roasted vegetables

Rice finished with herbs.

Followed by

Tarte au Citron / fresh fruit.

Option 17B Tropics menu

Chafing dish with

JAMAICAN SWEET POTATO HOTPOT with squash, coconut milk, scallions and kidney beans and topped with fluffy dumplings.

SWEET AND SOUR CHICKEN. Rich in flavour, with pineapple and bamboo.

Served with rice.

Followed by

Fresh fruit selection and cheeses

These are just a few ideas to get you started..... CHOOSE **ONE** menu for all guests and then let us know of dietary requirements/ vegetarians / allergies/ gluten intolerances etc

Or ...

Option 21C Tagine menu £21.00

LAMB TAGINE Slow bubbled lamb casserole with rich cinnamon and nutmeg spiced sauced, sweetened with apricot and dates

TOFU TAGINE, the same as the lamb but vegan!

Served with couscous and salad

Followed by

Strawberry and champagne cheesecake

Or

Eton Mess

HOT FOODS DELIVERY. For part of a meal, or just on their own.

Here are some examples of foods that are ideal for serving in a chafing dish or from our hostess trolley.

All priced individually.

CHICKEN A LA KING. Chicken with red peppers and white wine sauce. Serve with new potatoes

CHICKEN BRETON. Chicken breast with creamy leek and wine sauce. Serve with rice OR potatoes.

COQ-AU-VIN. Chicken on the bone with red wine and root vegetables. (Traditional French casserole)

SWEET AND SOUR CHICKEN. Rich in flavour, with pineapple and bamboo. Serve with rice.

CHINESE CHICKEN. Rich and sweet soy marinated. Serve with rice.

CHICKEN KORMA. Classic recipe, serve with rice and poppadum.

GINGER AND SPRING ONION CHICKEN with garlic potatoes.

THAI MARINATED CHICKEN skewers on a bed of roasted vegetable cous cous.

BOEUF ANGLAISE. Beef slowly casseroled in a beer and baby onion sauce. With potatoes or rice.

BOEUF BOURGUIGNON. Fillet of beef, gently cooked through in red wine sauce, shallots, herbs and lardons of smoky bacon.

BOEUF STROGANOFF. Fillet of beef in a rich brandy cream sauce, with mushrooms and a hint of paprika.

LAMB TAGINE Slow bubbled lamb casserole with rich cinnamon and nutmeg spiced sauced, sweetened with apricot and dates

LANCASHIRE HOT-POT. More traditionally British, lamb hotpot with farm vegetables and dumplings or topped with fine layers of wafer potatoes.

LAMB SHANKS in rich red wine and rosemary sauce or minted gravy.

LAMB SAAG. Curried lamb with spinach, tomato, potatoes & rich sauce, full of flavour (but not chilli heat)

COTTAGE PIE traditionally made.

TRADITIONAL LASAGNE

PASTA BOLOGNAISE

CHILLI CON CARNE served with rice, and yoghurt sauce.

JAMAICAN SWEET POTATO HOTPOT with squash, coconut milk, scallions and kidney beans and topped with fluffy dumplings.

VEGETARIAN CURRY. Made traditionally with aubergines, spinach and tomato. Served with rice and naans.

VEGETARIAN LASAGNE made with Quorn. Looks just like the real thing, tastes superb, but completely meat free!

VEGETARIAN CHILLI with Quorn and mixed vegetables.

VEGETARIAN CASSOULET with roasted vegetables, mushrooms and pulses

These are just a few ideas to get you started..... CHOOSE **ONE** option for all guests and then let us know of dietary requirements/ vegetarians / allergies.

HOT FOODS, SERVED for CLUBROOM DINING.

Full menus including hot foods are priced individually and can be served by our staff or set out as a buffet.
Here are some examples of foods that are ideal for serving to groups for events .

Club menu options 2021 for group bookings.

£25.00 pp (£26.50 with coffee)

CLUB MENU OPTION ONE.

Starter

Smoked Salmon and baby prawns with minted crème fraiche and rye bread

Main Course

Boeuf Anglaise. Slowly cooked chunky beef pieces, bubbled gently with beer,
baby onions & mushrooms
Served with crushed roasted potatoes
Baby Carrots and beans

Dessert or cheeseboard

CLUB MENU OPTION TWO

Starter

Crumbled feta cheese, spring onions, tomatoes & smoked bacon served on a toasted ciabatta
with salad & salsa.

Main Course

Lamb shanks in a rich red wine & rosemary sauce, served with dauphin potatoes & fresh vegetables

Dessert

Classic French lemon tart

CLUB MENU OPTION THREE

Starter

Waldorf salad topped with lardons of gammon ham and served with French bread

Main Course

Chicken breast on a bed of sherry flambéed mushrooms, finished with orange zest
and served with new potatoes and roasted vegetables

Dessert

Apple crumble and custard.

We can create a whole range of menus for formal dining, with a host of ideas for starters, mains and
desserts.

We suggest choosing one starter, one main course, one dessert with vegetarian alternative & diabetic
dessert option.

All foods brought, are chargeable, so for a club room with 'alternatives' menu, guests should choose in advance and let us
know what to bring.