

HOT FOODS DELIVERY.

Full menus including hot foods are priced individually.

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

1. CHICKEN A LA KING. Chicken with red peppers and white wine sauce. Serve with new potatoes
2. CHICKEN BRETON. Chicken breast with creamy leek and wine sauce. Serve with rice OR potatoes.
3. COQ-AU-VIN. Chicken on the bone with red wine and root vegetables. (Traditional French casserole)
4. SWEET AND SOUR CHICKEN. Rich in flavour, with pineapple and bamboo. Serve with rice.
5. CHINESE CHICKEN. Rich and sweet soy marinated. Serve with rice.
6. CHICKEN KORMA. Classic recipe, serve with rice and poppadum.
7. GINGER AND SPRING ONION CHICKEN with garlic potatoes.
8. THAI MARINATED CHICKEN skewers on a bed of roasted vegetable cous cous.
9. BOEUF ANGLAISE. Beef slowly casseroled in a beer and baby onion sauce. With potatoes or rice.
10. BOEUF BOURGUIGNON. Slowly casseroled beef, gently bubbled in red wine sauce, shallots, herbs and lardons of smoky bacon.
11. PORK FILLET medallions in a cream and sweet pickle sauce
12. LAMB TAGINE Slow bubbled lamb casserole with rich cinnamon and nutmeg spiced sauced, sweetened with apricot and dates
13. LANCASHIRE HOT-POT. More traditionally British, lamb hotpot with farm vegetables and dumplings or topped with fine layers of wafer potatoes.
14. LAMB SAAG. Curried lamb with spinach, tomato, potatoes and rich sauce, full of flavour (but not chilli heat)
15. COTTAGE PIE traditionally made.
16. TRADITIONAL LASAGNE
17. PASTA BOLOGNAISE
18. CHILLI CON CARNE served with rice, and yoghurt sauce.
19. JAMAICAN SWEET POTATO HOTPOT with squash, coconut milk, scallions and kidney beans and topped with fluffy dumplings.
20. VEGETARIAN CURRY. Made traditionally with aubergines, spinach and tomato. Served with rice and naans.
21. VEGETARIAN LASAGNE made with quorn. Looks just like the real thing, tastes superb, but completely meat free!
22. VEGETARIAN CHILLI with quorn and mixed vegetables.
23. VEGETARIAN CASSOULET with roasted vegetables, mushrooms and pulses

Minimum size of any dish is TEN portions.

COLD FOODS DELIVERY.

1. COLD MEAT selection to include Parma Ham, salami, chicken breast, ham etc served with leaf salad, cous-cous and roasted vegetables, coleslaw and potato salad
2. SANDWICH SELECTION served with bite sized savouries, vegetarian savouries, cake bites and fresh fruits
3. PLOUGHMAN'S BUFFET with gammon ham, cheeseboard, pickles and handmade quiche tartlets served with fresh bread basket
4. POACHED SALMON fillets, topped with herbs and crumbs, served with melon and cucumber salad, fresh leaves and new potatoes tossed in crème fraiche and mint.
5. CORONATION MENU with finely sliced roast beef, coronation chicken, pork pies, traditional vegetarian quiche, coleslaw, baby tomatoes and salad.
6. TEA TIME menu with smoked salmon and cucumber sandwiches, scones with cream and jam, cake bites and biscuits.

There are many other options...

LIGHTER FOODS DELIVERY.

1. FRESHLY MADE SOUP served with fresh bread rolls, cheese board and fruit basket.
 - Roasted red pepper and carrot
 - Carrot and orange
 - Broccoli and stilton
 - Leek and potato
 - Chunky vegetable
 - Chicken and chorizo
 - Moroccan chicken
 - Chicken and leek

VEGETARIAN OPTION DELIVERY.

We will always provide a vegetarian option to accompany any menu, as and when required.

If any diners have allergies or dietary requirements, just let us know and we will ensure they are individually catered for.

Teas, coffees, juices and water can be provided upon request.

TO ORDER HOT OR COLD FOODS FOR TEN OR MORE PEOPLE, JUST CALL

0774-055-42-31

OR EMAIL sarah@hamptonhampers.co.uk

These foods are made to order in quantities of more than ten portions each.

A minimum of 48 hours' notice will allow us to buy the ingredients for your bespoke menu.