

*THE  
HAMPTON HAMPERS COMPANY  
Ltd*

*Garden Parties for Summer celebrations*



*OUTDOOR COOKING FOR EVENTS BARBECUES,  
BANQUETS, BESPOKE MENUS...*

**EXCEPTIONAL QUALITY AT EXCEPTIONALLY REASONABLE PRICES!**

**CONTACT US AT**

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**or call Gary and Sarah Burley on 0774-055-4231**

*BASH! Ltd event delivery services.*

# Street Style Foods for events

## PAELLA MENU



Cooked in front of all your guests on our giant Paella Pans.

Choose:

- **Classic Paella**  
with chicken, lardons, Prawns, mussels, calamari peas, onion etc
  - **Chicken & Chorizo Paella**
    - **Vegetarian Paella**  
with onion, peppers, peas, mixed roasted and fresh vegetables and herbs.
- Add optional quorn if preferred.

Choose to serve your paella in environmentally friendly, compostable Palm Leaf plates. They are durable, unbreakable, smart and disposable. Crockery and Dubarry cutlery can be provided happily if your functions are more formal.

Add a fresh salad with baby leaves, vine tomatoes, cucumber, red onion, olives & artichoke

Add Fresh Bread basket with French bread, ciabatta, focaccia and wholemeal rolls

Or Add our fragrant garlic bread!

**BUT REMEMBER...!!!**

It doesn't need to be paella!! We also can cook amazing

Vegetarian Mixed Bean Cassoulet

Classic French Toulouse Cassoulet

Boeuf Bourguignon

Plus a host of other dishes...

Minimum 25 guests.



## Street Style Foods for events

### Main Course Just-a-hog ref: HOG9

From £700.00

Whole Hog, spit roasted with rich crackling,  
Served with soft baps and  
a selection of condiments

Minimum 70 guests.



Ideal for an evening wedding menu

We can add barbecue foods to expand your menu

We can add vegetarian foods for guests who are pork free

We can serve spit roasted lamb, where pork is not preferred.

Prices are quoted individually for these.

Just burgers: Why not consider a simple barbecue. Just burgers, baps and condiments. Great for evenings after a wedding.



# **EXPANDED MENU**

## **Barbecue full menu option. ref:BBQ25**

Includes chef, barbecue and charcoal, Crockery, cutlery and service tables

### **Main course:-**

A selection of items to include barbecued items and buffet foods, presented from a buffet table in the garden  
Barbecued meats, cooked in your garden and served from our heated display unit so there will be no waiting for meats to be cooked.

We will include:

Steaks, served with a variety of sauces for guests to choose (pepper sauce, mustards etc)

Duck breast fillets in hoi-sin marinade

Chicken fillets with marinade, but also some plain chicken drums or brochettes for the younger guests

Sausages, some plain for younger guests and some speciality from our farm butcher.

Fish dishes

Whole prawns pan fried on the barbecue with rich garlic butter and fresh herbs

**Salad** options. Choose from our salad selections, with ideas such as those below:

Mixed baby leaves tossed with tomatoes, capsicum peppers, cucumber, artichokes, etc and finished with a light dressing

Mediterranean Greek pasta salad with olives, Feta, fine beans, vine tomatoes, etc

Cous-cous with fresh cut herbs, apricots, cranberries and a hint of eastern flavours with nutmeg and ginger and cinnamon

New potatoes and potato salad made with rough cut baby potatoes, stirred with a lime infused herb mayonnaise and finished with rough cut lemons

Hand cut coleslaw full of colour and top quality mayonnaise.

Bread basket with focaccia, mixed rolls etc

**Desserts can be added**

## **Main Course ref: LBQ17**

### **Light menu option**

Includes chef, barbecue, charcoal, service tables and one assistant.

Speciality sausages and butcher's burgers, marinated chicken pieces with bread basket and/or buns

Condiments as required.

Vegetarian option (roasted peppers filled with our lovely tomato risotto and herbs)

Mixed leaf salad with tomatoes, cucumber, artichokes etc

Coleslaw, hand made with carrots, red onion and cabbage tossed in mayonnaise

New potatoes

**Desserts We have a wide range of options to consider, which change seasonally.**

Croque-en-bouche of choux puffs with cream and chocolate

Served with Fresh fruit salad



## **Minimum order for 25 people**



## **EXPANDED HOG MENUS**

### **Hog Roasts are available for parties of 70-150 people or more.**

For smaller parties ask about our spit roasts and barbecues.

#### **Hog Roast full menu option. ref:HOG25**

Includes chef and his assistant, hog, spit, gas, crockery, cutlery and service tables

##### **Main course:-**

Whole Hog, spit roasted with rich crackling, Served with soft baps and a selection of condiments to include apple sauce, mustard, ketchup, brown sauce, barbecue sauce, relish, salt, pepper, mayonnaise, French dressing etc.

We will include:

Vegetarian option (roasted peppers filled with our lovely tomato risotto and herbs)

##### **Salad options.**

Mixed baby leaves tossed with tomatoes, capsicum peppers, cucumber, artichokes, etc and finished with a light dressing  
Waldorf pasta salad with apples, walnuts, celery, pasta, mayonnaise and baby leaf spinach ( contains nuts, let us know if you need a nut free alternative!!)

Cous-cous with fresh cut herbs, apricots, cranberries and a hint of eastern flavours with nutmeg and ginger and cinnamon

New potatoes and potato salad made with rough cut baby potatoes, stirred with a lime infused herb crème fraiche and finished with rough cut lemons and limes

Hand cut coleslaw full of colour and top quality mayonnaise.

Bread basket for those who prefer no bap, with focaccia, mixed rolls, rye breads etc.

##### **Dessert (suggestions)**

Fresh fruit glazed French Tart

Belgian chocolate Truffle torte



#### **Main Course ref: HOG15**

##### **Light menu hog roast**

Includes chef, spit, hog, service tables and one chef's assistant. Minimum hog 70 people

Whole Hog, spit roasted with rich crackling, Served with soft baps and a selection of condiments to include apple sauce, mustard, ketchup, brown sauce, barbecue sauce  
Condiments as required.

Vegetarian option (roasted peppers filled with our lovely tomato risotto and herbs)

Mixed leaf salad with tomatoes, cucumber, artichokes etc

Coleslaw, hand made with carrots, red onion and cabbage tossed in mayonnaise

New potatoes

##### **Desserts (suggestion)**

Dime bar chocolate flan or strawberry shortcakes

#### **Main Course Just-a-hog ref: HOG700**

From £700.00 for 70 people

Whole Hog, spit roasted with rich crackling, Served with soft baps and a selection of condiments



## ADDED EXTRAS.

We want your event to be professional, but still feel relaxed for you and your guests. If you need help with any of your plans, just let us know.

### Drinks options.

Add to your menu with half bottle of our house Merlot or Pinot Grigio or Sauvignon per person, which includes use of our glassware and chilling of the wines.

We are licenced to sell and serve alcohol but are aware that we cannot buy it cheaper than you can. If you don't need our services, we recommend Majestic wines.

Majestic wines can provide drinks and glassware with ice buckets if you prefer to "go direct"  
Guests can bring their own drinks. You can hire glassware from us if required.

### Staff Options 2020

If you would like staff to assist on the day, do let us know. We would recommend one per 25 guests to assist with buffet or drinks service.

Our staff are charged at £25.00 plus £10.50 per hour. They can serve our foods and then assist in serving your drinks if needed

Staff on a bank holiday or after 11pm are charged at £25.00 plus £15.00 per hour.

Agency staff are charged at £25.00 plus the agency's rates.

Staff can be booked for four hours minimum but are always instructed to remain longer if you need them.

Staff pay rates may be subject to change but are quoted at January 2020 prices

### What else might you need?

We are primarily purveyors of food, but we know lots of great people who can help with other areas too. From photographers to music suppliers, marquee suppliers, furniture hire, linen hire etc..

Don't be afraid to ask!

## **WE SUPPLY THE FOLLOWING BY DEFAULT!...**

**When you order our STREET foods we bring palm leaf plates, which are environmentally friendly and disposable, but robust, smart and suitable for outdoor eating even at a wedding! For events in private venues we will bring smart Dubarry steel cutlery appropriate to your menu. For street events we will bring disposable cutlery that does not need to be returned.**

**If you need it to serve it, we can bring it!**

**We will take our dirty plates and used equipment away at the end of your event, leaving everything neat and tidy behind us!**

### **DESSERTS and COFFEE etc.**

Our dessert lists change regularly. Just ask!

We can provide tea, coffee, thermos serving pots or filter coffee making machine, cups, saucers, sugar, milk, teaspoons etc.