

# HAMPTON HAMPERS co Ltd

## ULTIMATE GARDEN MENUS



## Menu planning for parties 2026

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

Hampton Hampers Ltd

[sarah@hamptonhampers.co.uk](mailto:sarah@hamptonhampers.co.uk)

07740-554-231

# ULTIMATE STREET FOOD MENUS

Our chef is on site to create and serve your guests

## Hog Roast.

- Suitable for parties of 70 -100.from £800 for the hog with buns, condiments, apple sauce and fried onions with a chef and assistant to cook, carve and serve on site.
- Ultimate hog roast, to include all the above, plus choice of four salads, with free use of our plates, and cutlery. From £18.95.00 pp for parties of 70+



## Barbeque (classic charcoal cooked menu of your choice)

- Gourmet beef burgers and specialty sausages
- Marinated chicken (halal upon request)
- Vegetarian patties and skewers
- Serve with buns and condiments for £18.95 pp



## Ultimate barbecue, to include all the above, plus :

- Garlic whole prawns, Marinated duck breast fillets, steaks and peppercorn sauce, choice of four salads, with free use of our plates, and cutlery. £28.95 pp



## Paella and pan foods from £23.95pp

- Choose classic paella with chicken, chorizo, prawns, mussels and mixed seafood or
- Chicken and chorizo paella (all the flavour without the fish! )
- Pan cassoulets and curries are great in giant pans too!
- Vegetarian paella or cassoulet made in addition to the meat /fish versions, with mixed peppers, peas, onions, herbs and roasted vegetables

The pan-food dishes are served with garlic bread and leaf salad for easy fork dining

# ULTIMATE SUMMER BUFFET MENUS

We recommend a maximum of three 'staples', plus 3 salads for your table. from £18.95pp

## MEATS

**Gammon Ham.** Slowly roasted, clove infused and truly succulent. (For smaller numbers, we provide slices, for larger numbers we provide the whole joint, but still sliced for you! )

**Gammon skewers,** Diced and served with a Meaux mustard and crème fraiche dip.

**Shredded Roasted Pork,** slow cooked & infused with rich barbecue sauce

**Roasted beef slices,** served with a horseradish infused crème fraiche

**Rare fillet** steak slices ( + £5pp)

**Chicken leek and bacon pie,** ideal served hot or cold

**Tarragon and lime infused chicken** breasts, served cold and decorated with lime wedges for the extra squeeze!

**Coronation Chicken** infused with mild curry spice and apricots

**Roasted Chicken and Pineapple** skewers marinated in peanut dressing with soy and ginger

**Charcuterie selection** with Parma Ham, Salami, German sausage, Chicken breast bites, Chorizo

**Cold meat selection** with ham slices, beef slices and chicken slices

## FISH

**Fully dressed whole Salmon,** complete and exquisitely decorated

**Salmon fillet pieces,** pre-portioned and delicately baked, served with lemon and fresh herbs

**Herb encrusted, crumbed salmon** bites. Easy to pick up, or skewer and serve with a delicious crème fraiche dip.

**Smoked salmon fillets,** served with capers and lemon, finished with a splash of cracked peppercorn

## VEGETARIAN

**Individual tarts.** Hand made & filled with ricotta, spinach, mushrooms and egg

**Quiche style tart** with Mediterranean vegetable or with caramelised onion, cream cheese and spinach

**Roasted vegetable, VEGAN skewers** with a rich herb and tomato marinate

**Bhajee and Samosas** with sweet chilli dipping jam

## Full salad list

**Full mixed leaf Salad** with mixed baby leaves, tomatoes, cucumber, spring onion and artichokes

**Classic Coleslaw** crunchy , hand cut and gluten free

**Potato Salad.** New potatoes, spring onions, mayonnaise, herbs and a hint of salt.

**Carrot and Orange Slaw.** Shredded carrot, oranges, sultanas.

**Classic Greek Salad** with olives, feta, cucumber, red onion and tomatoes

**Mediterranean Orzo Pasta** salad with roasted vegetables crushed tomatoes and herbs.

**Mixed Rice Salad** red onion, spring onion, diced tomatoes & celery

**Lebanese Lemon and Bean Salad** with kidney beans, chicken peas, red onions, cucumber, parsley, mint and lemon

**Chick peas and carrot salad** with toasted pumpkin seeds, spring onion and dill finished with garlic dressing

**Crumbled Feta & Sweetcorn Salad** with diced tomatoes, spring onions, cucumber, radishes, jalapeño and dressing

**Cowboy Salad!** with black eye beans, sweetcorn, diced tomatoes, capsicum peppers, red onion, coriander and dressing

**Roasted sweet potato and wild rice salad** with toasted almonds, feta, spring onions, baby spinach leaves & ginger infused dressing

**Mango Salsa salad** with red onion, red bell peppers, coriander, jalapeño, lime juice infused dressing and baby leaves

**Baby New Potatoes,** simple and tasty, whether hot or cold! A touch of salt or mint or melted butter and garlic.

**Quinoa Tabbouleh** with cherry tomatoes, red pepper, cucumber, mint, garlic, lemon juice, and herbs

**Winter Peanut Slaw Salad** with red cabbage and shredded sprouts ( or green cabbage) carrots, spring onions, peanut butter, honey and soy infused dressing

**Middle East cous-cous** salad infused with nutmeg, ginger, cinnamon and herbs and filled with spring onions, apricots, cranberries and red onion

**Rocket and Watercress Salad** with spinach leaves, croutons, toasted almond flakes and garlic dressing

**Beetroot Quinoa** Salad with spinach leaves and shredded carrots

**Waldorf Salad** with walnuts, celery, apple, grapes and mayonnaise

**Sally's Salad** with beetroot, feta, roasted squash, spinach pomegranate, pine nuts and red onion dressed with balsamic

# ULTIMATE GRAZING BUFFET MENUS

- A delicious selection of cheeses and biscuits to include Brie, stilton, goat's cheese, smoked cheeses, mature cheddar, fruited Wensleydale etc.
- Charcuterie selection including Parma ham, Salami selections, Chorizo bites etc
- Fresh breads to include focaccia, seeded loaf, rye breads and cobs
- Olives marinated with lemon or basilica,
- Dolmades (vine leaf wraps)
- Ricotta filled baby bell peppers
- Mixed nut selections to include almonds, cashews, honey coated nuts, walnuts etc
- Hummus pots, salmon pate pot, chutney jars and crudité bites
- Semi dried fruit bites to include apricots, dates, sultanas
- Twisted straws of fluffy pastry infused with cheese
- Chicken skewer bites with spiced marinate and cocktail sausage bites glazed in honey and finished with sesame
- Fresh fruits decoratively placed to include grapes, strawberries, pink grapefruits or blood oranges, figs (in season)
- Samosas and bhajee, Pretzels, popcorn and nachos
- Individual tarts with spinach, egg, ricotta and mushrooms
- Filo wraps with hoi sin infused shredded duck or spring rolls or filo wrapped prawns



Menus and decorations are created to order  
from £18.95

- With the Hampers Ultimate Premium Platter:  
Floral, fruit & leaf decorations for the finishing flourish! (+£3.00pp)



# TEA TIME MENUS

## Regal Mix Buffet (Rwt22)

Freshly made Mediterranean quiche tarts

Coronation chicken bruschetta

Herb encrusted salmon bites

Cocktail sausages marinated in honey and sesame.

Minted baby new potatoes

Greek Salad skewers with olives, mozzarella and baby tomatoes.

Victoria sponge cake centre piece, strawberries and cake bites.

Scones, cream and jam.

£18.95 per person

## Full Cream Tea (Fct1)

Platter of mixed sandwiches to include smoked salmon and cucumber!

Fresh cakes and scones with double thick cream & raspberry jam

Platter of mixed biscuits and miniature canapé bites

Strawberries in season or fresh fruit platter

£14.95 per person

## Mixed Buffet (f8)

Freshly made sandwich selection with bridge rolls and tortilla wraps

Cocktail pastry canapés and smoked salmon canapés

Marinated miniature chicken brochette skewers

Poached fresh salmon cocktail bites encrusted with herbs on a bed of fresh leaf salad

Biscuit and miniature cake selection

Provision of plates, cutlery and napkins

£15.95 per person

## Parlour Tea (fct2)

Victoria sponge, Lemon "Drizzle" cake

Smoked salmon canapés

Cucumber sandwiches, jam sandwiches

Coronation chicken bruschetta.

£14.95 per person.



## Gathering Hall Menu (GM22)

A selection of charcuterie items, Parma, salami, chicken, ham etc

A cheese board platter with mature cheddar, brie, stilton & specialty cheeses, served with biscuits, olives, grapes, celery etc

Miniature tarts with hoi-sin infused shredded duck

Bite sized quiche styled vegetarian tarts, with roasted Mediterranean vegetables

Fresh fruit platter with melon, pineapple, strawberries, cherries etc.

Selection of French fancies

£18.95 per person



## DESSERT SELECTIONS *£5.95pp*

Menus may vary seasonally. Please check for our latest updates!

Larger gateaux (each serve 14-15)

- Cheesecakes topped with fresh raspberries ( or strawberries)
- Lemon and stem ginger cheesecake
- Mango cheesecake topped with passion fruit
- Classic French Tart Citron
- Toffee Banoffi Pie
- Black Forest Gateaux ... a classic (but never out-of-fashion!)
- Lemon Meringue Pie
- Eton Mess
- Croquembouche of choux puffs covered in chocolate, toffee and fresh fruits
- Platter of dessert and sweetie bites ( can be ordered as an individual platter just for the kids if you like)

Or choose individual desserts (served in glass cups) *minimum 12 of each*

- Pear and ginger trifle cups with lime jelly
- Panna cotta with forest fruits
- Cranachen cups (Like an Eton Mess, but the Scottish version has toasted oats, honey and whiskey!! )
- Vanilla Crème cups with hobnob crumble (similar to a Crème Brûlée base, but uses crushed hobnobs, so no need to grill before serving!)
- Tiramisu cups
- Belgian chocolate and Baileys truffle mouse
- Belgian chocolate and orange mousse (with non-alcoholic infusion of juice and orange segments or smooth and infused with Cointreau, depending on the guest-list!!)
- White chocolate hand whipped mousse- cheesecake cups, finished with passionfruit purée.
- Eton Mess cups with raspberries and blueberries

Hand crafted individual desserts *minimum 12 of each*

- Strawberry shortbreads
- Champagne and Strawberry cheesecakes
- Honeycomb and toffee cheesecakes
- Belgian chocolate truffle tortes