



FOOD AT BUSH HALL

Bush Hall's catering partner, Jamon Jamon, will excite your taste buds with delicious food inspired by the flavours of the Mediterranean.

Offering canapes, tapas and buffet menus Jamon Jamon can cater for any event.

Jamon Jamon source most of their ingredients from local suppliers as well as using free-range chicken and eggs, and seafood from sustainable sources.

Whatever the occasion Jamon Jamon will ensure your guests are well fed and wanting more.

Canapes

£9.50 a head (includes a choice of 6 canapes per person from the selection below)

- Shot glasses of gazpacho
- Gorditas (prunes wrapped in bacon)
- Garlic prawns
- Pintxos (pinchos – skewers served on crusty bread)
- Serrano ham, goats cheese, caramelized onions
- Roast tomatoes, goats cheese, caramelized onions
- Smoked salmon, cream cheese

Tapas

£9.50 a head

- Charcuterie (Serrano ham, manchego cheese, olives, chorizo, crusty bread, olive oil)
- Tortilla (Spanish omelette) Classic (potatoes, onions), Classic with spinach, Classic with courgette

Paella

£15 a head

- Seafood Paella - tiger prawns, squid, NZ green-lip mussels
- Chicken Paella - free-range, halal chicken, runner beans, butter beans
- Vegetarian Paella - 11 different vegetables
- Fresh crusty white bread served with extra-virgin olive oil and balsamic vinegar.
- Green salad
- Tomato and red onion salad

Sandwiches & Mini Sweets

£7.50 a head (2 sandwiches & 3 mini sweets per person)

All sandwiches made from baguettes or ciabattas.

- Serrano ham, manchego cheese
- Mozzarella cheese, tomato, pesto, sun-dried tomatoes (V)
- Cooked ham, cheddar cheese and rocket
- Smoked salmon
- Cheddar cheese, tomato, greens (V)
- Chocolate brownies
- Shortbread
- Flapjacks

All items are excluding VAT.

All the above menu's are based on a minimum of 80 people

Canapes are served by Bush Hall's catering staff to the floor

All other options are served buffet style and buffet serving staff are included in the price quoted

Paper napkins and crockery and cutlery are also included when needed



Two / Three Course Buffet Menu

Three Course £20+ supplements / Two Course £16+ supplements

Includes buffet serving staff, crockery and cutlery

Starters

(Choose 1 non-vegetarian starter and 1 vegetarian starter)

Mixed charcuterie (Serrano ham, chorizo, manchego cheese, olives, crusty bread, olive oil) (+£1.00)

Mozzarella and tomato salad with pesto dressing (V)

Smoked haddock fishcakes with sorrel sauce (+£2.00)

Seared smoked salmon with celeriac and horseradish remoulade (+£1.00)

Roasted marinated Mediterranean vegetables (V)

Char-grilled halloumi with red pepper, chilli and lemon (V) (+£1.00)

Main Courses

(Choose 2 non-vegetarian mains and 1 vegetarian main.)

Prosciutto-wrapped chicken breast stuffed with tomato, mozzarella and basil vinaigrette (+£2.00)

Red wine-braised lamb shank with rosemary and pearl onions (+£3.00)

Cumberland sausages with mash and onion gravy (+£1.00)

Moroccan beef tagine with cous-cous (+£2.00)

Seafood Paella with tiger prawns, squid, clams and mussels

Paella Valenciana (chicken, runner beans, butter beans)

Vegetarian Paella (11 different vegetables)

Classic potato-topped fish pie (+£2.00)

Steak and London Pride ale pie (+£2.00)

Salmon fillet with braised leeks and cockles (+£1.50)

Puy lentils, roast butternut squash, minted yoghurt (V)

Stuffed aubergine with goats cheese, tomato and roast almond cous-cous (V)

Stuffed peppers with goats cheese and herbs (V)

All mains are served with roast vegetables, mash potato or side salads

Desserts

(Choose 2 desserts)

Chocolate mousse with honeycomb

Banoffee cheesecake

Coffee & Amaretto tiramisu

Orange, passion fruit and Cointreau trifle

Cinnamon spiced apple & plum tart

Rich double Belgian chocolate tart

Bramley apple pie

Lemon meringue pie



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Whatever the function, small or large, Total Hospitality Bush Hall's catering partner can offer an extensive range of menu choices. From light canapés, hot & cold buffets and 2-3 course sit down served dinner, they can satisfy all your catering needs.

Canapes

£11 a head + £250 kitchen equipment and £15 per hour per serving staff if required (min 40 people)
Choice of 6 canapes per person from the selection below

- Wild Mushroom Ragout Spoons (V)
- Asparagus Tips Wrapped in Prosciutto
- Mini Homemade Quiches
- Baby Honey & Mustard Glazed Sausages
- Quail Eggs served with Celery Salt
- Spicy Thai Chicken Bites
- Smoked Salmon & Cream Cheese Roulade

Hot fork buffet

Main course - £15 or Main course and dessert £18.50 + £250 for kitchen (min 60 people)

Includes; delivery, uniformed chef, presentation dishes, crockery, cutlery, disposable napkins, buffet table & buffet table linen. Uniformed staff are available at £15 per hour, per staff member to serve at the buffet. Freshly Baked Crusty Bread & Butter will also be on the tables when guests arrive.

Main courses - choose any three

Chicken Chasseur – Locally Sourced Chicken & Baby Mushrooms, cooked in a Tarragon & White Wine Sauce

Poached Salmon Filet - served in a Dill, Lemon, & Cream Sauce

Char Grilled Chicken - with Roasted Courgettes & Peppers

Chilli Con Carne – Prime Local Mince, served with Flour Tortillas, Sour Cream, & Farmhouse Cheddar Cheese

Traditional Homemade Lasagne - Vegetarian or prime local mince both in a creamy Béchamel Sauce & Mature Cheddar Cheese

Pancetta & Spinach Pesto Penne Pasta – topped with Fresh Parmesan Shavings

Roasted Seasonal Vegetable Curry - Oven roasted Vegetables, cooked in a fresh Chilli & plum Tomato sauce (V)

Coq Au Vin – Locally Sourced Chicken, Smoked Bacon & Mushrooms, cooked in a Red Wine Sauce

Main courses salads & sides - choose any three

Sliced Beef Tomato & Red Onion Salad dressed with Basil & Olive Oil (V)

Seasonal Fresh Mixed Green Leaf Salad with Olive Oil & Balsamic Dressing (V)

Classic Caesar Salad with Pan Fried Croutons, Topped with Parmesan Shavings

Greek Salad with Basil Olive Oil Dressing (V)

Fresh Lemon, Coriander & Minted Couscous (V)

Seasonal Vegetables with Butter & Mint (V)

Roasted Mediterranean Vegetables (V)

Basmati Rice (V)

Buttery New Potatoes with Fresh Herbs (V)

Parmentier Potatoes Roasted Thyme & Garlic Baby Potatoes (V)

Desserts - choose any two

See 2/3 course menu for desserts



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3 Course Sit Down Dinner

£32.50 + £250 kitchen

(Min order of 40 people) Includes; delivery, uniformed chefs, uniformed staff to serve for four hours (inc 1 hour travel), Presentation dishes, crockery, cutlery, linen napkins & linen cloths for dining tables. Children under 12 year will be charged for at half price.

Freshly Baked Crusty Bread & Butter will be on the tables when guests arrive

Starters - choose 1 + 1 vegetarian

- Mozzarella & Beef Tomato Stack garnished with marinated olives & basil olive oil dressing (V)
- Parma Ham & Honeydew Melon served with fresh seasonal leaves & drizzled with balsamic glaze
- Game au Porto Pate, venison, pheasant & duck topped with a fine port glaze
- Traditional French Onion Soup topped with cheesy croutons (V)
- Watercress Soup drizzled with cream (V)
- Smoked Salmon served with capers & lemon & dill mayonnaise
- Classic Chicken Caesar Salad with anchovies, herby croutons & parmesan shavings

Main Course - choose 1 + 1 vegetarian

- Griddled Lincolnshire Pork Sausages with roasted onion & red wine jus & cheddar mash
- Locally Sourced Chicken Breast cooked in a wild mushroom, tarragon & cream sauce with thyme roasted baby potatoes
- Roast Belly Pork with cider gravy, apple & raisin compote, served with parmentier potatoes
- Poached Salmon with a zesty dill, white wine & cream sauce & spring onion mash
- Sweet Potato, Vegetable & Stilton Filo Parcel served with roasted tomato sauce & parmentier potatoes (V)
- Mediterranean Vegetable Cassoulet, white haricot beans in a red wine sauce & parmesan crust with tomato & red onion salad (V)
- Goats Cheese Gratin roasted aubergine, courgette & cherry tomato topped with melted goats cheese & herb crust (V)

Salads & side dishes – Choose one side dish to accompany the main course

- Sliced Beef Tomato & Red Onion Salad dressed with Fresh Parsley & Olive Oil (V)
- Wild Rocket & Spinach Salad With Parmesan Shavings & Balsamic Dressing (V)
- Seasonal Fresh Mixed Green Leaf Salad with Olive Oil & Balsamic Dressing (V)
- Seasonal Vegetables with Butter & Mint (V)
- Oven Roasted Root vegetables (V)
- Ratatouille (V) Roasted Mediterranean Vegetables (V)
- Three Green Vegetables (Sugar snap peas, fine green beans & Fresh Garden Peas.)

Dessert - Choose any two desserts

- All desserts served with fresh double cream
- Lemon tart wedge
- Dark choc truffle torte
- Raspberry white choc and blueberry torte
- Cardamom & orange bavaois
- Vanilla panacotta & red berry pudding
- St Clements cheesecake