



STAG & DOE
CATERING

**BOWL FOOD & SMALL PLATES
MENU**

**VEGAN - GF - VEGETARIAN
OPTIONS AVAILABLE**

CANAPÉS

VEGETARIAN & VEGAN

Crushed Avocado with Red Pepper Salsa (V & VE)

Humous, Black Olive & Sun-dried Tomato (V & VE)

Caramelised Red Onion & Goats Cheese(V)

Roasted Peppers & Feta(V)

Grilled Halloumi & Med Veg (V)

MEAT & FISH

Mini Yorkshire Puddings with Stag & Doe Smoked Beef Brisket

Gorgonzola Cream Cheese, Crispy Bacon & Maple Syrup

Brie, Prosciutto & Cranberry

Smoked Salmon with Cream Cheese



VEGAN & VEGGIE LUXURY APPETISERS

Vegan sausages

with toasted sesame seeds

(With a drizzle of honey or maple syrup)

Vegan Arancin Balls

Mozzarella & Cranberry

Wild Mushroom & Garlic

Med veg

Itsu Vegan Gyoza with sweet chilli sauce

Tofu Chick'n Skewers with selection of sauces

Vegan Falafel Balls

Vegan "Meat Free" Meatballs

With choice of sauces

Roasted Med Veg Skewers



LUXURY APPETISERS

Capresé Bamboo Skewers

Bocconcini balls, plum tomatoes served with homemade fresh nut free pesto served on bamboo skewers with Balsamic glaze dip.

Stag & Doe Meatball Skewers

Scottish Balls

McSweens Haggis Bon Bon with a Swede purée

Yankie Balls

with a Bourbon BBQ Sauce

Firecracker Balls

with a Chilli & Lime Hot Sauce

Ragu Balls

with a Tomato & Basil Sauce

Hoisin Balls

with a Hoisin Sauce

Jerk Pork Balls

with a Jerk Sauce

Sweet & Sour Balls

With a Sweet & Sour Sauce

Greek Lamb Balls

with a Tzatziki Sauce



LUXURY APPETISERS

Stag & Doe Arancini Balls served on Bamboo Skewers

*Wild Mushroom & Garlic with a Smear of Homemade Fresh Nut free Pesto.
Ham Hock & Pea with a Smear of Pea puree.
Smoked Salmon & Chives with a Smear of Cream Cheese.
Brie & Prosciutto with a Smear of Cranberry.*

Stag & Doe Chicken Bamboo Skewers

Served with your choices of marinade or sauce

*BBQ Sauce
Jerk Sauce
Peri Peri Sauce
Chimichurri Sauce
Thai Green Sauce
Teriyaki Sauce
Honey & Mustard Sauce
Sweet Chilli Sauce
Homemade Fresh Nut Free Pesto Sauce*

Honey Glazed Butcher Chipolata Skewers

With roasted sesame seeds

Grilled Gyoza skewers

Choice of Pork, Chicken or Vegetarian with a sweet chilli dip.



NEW GRAZING BOARD STARTERS

RAINBOW GRAZING PLATTER

Mixed Julienne Peppers, Carrot sticks, Cherry tomatoes, Homemade hummus dip/beetroot infused Hummus, Fresh Rustic sourdough bread, Bread sticks balsamic & olive oil dip.

Add Bowl of Marinated olives £

Add Charcuterie Meats £

Add Cream Cheese Stuffed Peppadew Peppers £

Add Homemade Babaganoush (Aubergine) £

LUXURY GRAZING PLATTERS

ANTI PASTI GRAZING PLATTERS

with Rustic Breads and Olive oil & Balsamic Dip

Cured Meats, Olives, Sun Blushed Tomatoes, Grilled Courgettes with Torn Mozzarella Balls topped with Fresh rocket

VEGGIE & VEGAN ANTI PASTI GRAZING PLATTERS

with Rustic Breads and Olive oil & Balsamic Dip (V & VE)

Spinach leaves, Artichoke Hearts, Sun Blushed Tomatoes, Roasted Courgettes, Fire Roasted Peppers, Olives topped with Fresh Rocket Leaves.

(Vegetarians would be served boards with torn Mozzarella)



BRITISH & EUROPEAN BOWL FOOD / SMALL PLATES

Homemade Award Winning Butcher Sausages with Roasted Garlic Mash, Caramelised onion & Red Wine Jus.

Homemade Creamy Wild Mushroom & Smoked Cheddar Pie with Puff Pastry lid

Homemade Pork belly with Bean Cassoulet

Homemade Smoked Beef Bourguignon with Crushed New Potatoes

Homemade Mediterranean Style Risotto with Homemade Pesto Chicken Breast

Homemade Pea & Mint Risotto with Ham hock

Homemade Spinach and Ricotta Ravioli with Homemade basil pesto topped with Parmesan shavings.

Homemade Slow Roasted & Smoked Beef Brisket & Ale Pie with Garlic & Rosemary Roast Potatoes & Puff Pastry Lid

Homemade Creamy Wild Mushroom Fricassee with rice

Homemade Chicken & Ham Hock in a Creamy Velouté Sauce with Crushed new potatoes with Garden herbs.

(All Pies are served as Deconstructed pies for presentation)



WORLD

BOWL FOOD / SMALL PLATES

Homemade Cantonese style Chicken Chow Mein Noodles with Authentic veg

Homemade Thai Green or Red Curry with sticky rice (Chicken, Vegetarian Vegan Options available)

Homemade Panko Crumbed Chicken Katsu Curry with Sticky Rice

Homemade Teriyaki Chicken with Japanese Veg slaw

Homemade Smoked Moroccan Lamb Tagine with couscous

Homemade Diner Style Chipotle Smoked Beef Brisket Chilli & Nachos or rice with Guacamole & Sour Cream. (Meat and Vegetarian Options available)

Homemade Pimped Triple Cheese Mac N Cheese - Choice of toppings

Homemade Carne Asada Bowl with tortillas, romaine lettuce & rice.

Homemade Superfood Buddha Bowl with fresh Tenderstem Broccoli, Bok Choy & Smoked Tofu

Tuna Poke Bowls with Brown Rice and Kale



SIDES & SALADS STATION

STAG & DOE GARLIC & ROSEMARY ROASTIES

STAG & DOE CREAMY POTATO SALAD

STAG & DOE CREAMY SLAW

FRAGRANT JAMAICAN RICE SALAD - SERVED COLD

MOROCCAN INSPIRED COUS COUS SALAD

ROASTED VEG COUS COUS SALAD

PESTO PASTA SALAD

GREEK SALAD

MIXED LEAVES, FETA, RED ONION, OLIVES, CHERRY TOMATOES

HEIRLOOM TOMATO SALAD

HEIRLOOM TOMATOES, PEARL BARLEY WITH POMEGRANATE SEEDS & FRESH MINT

MIXED LEAF SALAD

SIMPLE LEAFY SALAD WITH A HONEY & MUSTARD DRESSING

TABBOULEH SALAD

CUCUMBER, TOMATO, BULGAR WHEAT WITH FRESH MINT & CURLY PARSLEY

ROASTED TOMATO BULGAR WHEAT SALAD

ROASTED TOMATO, RED ONION, BULGAR WHEAT WITH CORIANDER & TOASTED CUMIN SEEDS



DESSERTS

**HOMEMADE TRIPLE CHOCOLATE GOOEY CHOCOLATE
BROWNIES OR BLONDIES (V)**

HOMEMADE LEMON POSSET

HOMEMADE SELECTION OF TARTS

*LEMON,
CHOCOLATE,
SALTED CARAMEL*

HOMEMADE PANNA COTTA

*MIXED FRUITS OF THE FOREST
PINEAPPLE, RUM & RAISIN
VANILLA
SALTED CARAMEL & DARK CHOCOLATE*



EVENING SNACKS

Wood Fired Pizzas

3-4 Selections inc special pizzas to mark the occasion

Mini Brioche Beef Slider Burgers with Gherkin & American cheese

Served with a Selection of Condiments

BBQ Pulled Pork Rolls

SMOKED & ROASTED CARVED MEAT ROLLS

*A SELECTION OF MEATS OF YOUR CHOICE
WITH CONDIMENTS IN FRESH BAKER ROLLS*

Wood Fired Bacon Rolls

Served with a Selection of Condiments

Grilled Halloumi Wraps with Med Veg & Tzatziki

Creamy Homemade Mac 'n' Cheese

Grilled Chicken Fajita Wraps



PIZZA MENU

MARGHERITA

San Marzano tomato base and Mozzarella

THE HERBIVORE

San Marzano tomato base, Mozzarella, Mixed bell pepper, Mushrooms, Sliced Black olives.

THE SAINT

San Marzano tomato base, Caramelised Onion, Goats Cheese, Spinach Leaves.

THE GENOA

San Marzano tomato base, Mozzarella, Homemade nut free Pesto, Sun blushed Tomatoes and Olives.

PEPPERONI

San Marzano tomato base, Mozzarella and Pepperoni Slices.

RUSTIC HAM AND MUSHROOM

San Marzano tomato base, Mozzarella, Ham, Mushroom.

SURFERS PARADISE

San Marzano tomato base, Mozzarella, Ham, Pineapple.

THE CARNIVORE

San Marzano tomato base, Mozzarella, Pepperoni Slices, Chorizo and Ham.

THE DIAVOLA

San Marzano tomato base, Mozzarella, Spice Pepperoni slices, Roquito Chillies.

THE QUATTRO

San Marzano tomato base or Garlic oil base, Mozzarella, Parmesan, Brie and Stilton.

Gluten free and Vegan Options Available

