

# Outside Catering

HERE'S OUR COMPREHENSIVE OUTSIDE CATERING LISTS. WE CAN SERVE AS A BUFFET, IN BOWLS, PLATED OR A COMBINATION. WE CAN COME TO YOU, OR SERVE AT NEWTONS. PLEASE BEAR IN MIND THE KITCHEN FACILITIES AVAILABLE AT YOUR VENUE WHEN CHOOSING.

PLEASE CALL US TO DISCUSS YOUR PARTICULAR REQUIREMENTS.

## Meat

THAI GREEN **CHICKEN CURRY**

**BEEF** BOURGUIGNON

NEWTONS **GROUND BEEF** AND BLACK BEAN **CHILLI**

**LAMB** AND APRICOT **TAGINE**

LEMON, GARLIC AND THYME ROAST **CHICKEN BREAST**

BRAISED **PORK**, CHORIZO AND BUTTER BEAN **STEW**

**SHEPHERDS** / COTTAGE PIE

PULLED **PORK** MOLE **LASAGNE**, CRISPY TORTILLA, GUACAMOLE AND SOUR CREAM

**STEAK**, MUSHROOM AND **GUINNESS PIE**

CUMBERLAND **SAUSAGES** AND CREAMY MASH, ONION GRAVY

**NAVARIN OF LAMB**, ROASTED ROOT VEGETABLES

# Fish

BAKED **WHOLE SALMON** EN CROUTE WITH COURGETTE, GINGER AND CASHEWS

**VARIATIONS** OF THIS FAVOURITE DISH AVAILABLE PLEASE ASK!

**SMOKED HADDOCK**, LEEK AND ARTICHOKE GRATIN

**PROVENCAL** FISH STEW

CHUNKY **NEW ENGLAND** CORN AND FISH **CHOWDER**

**HAKE** AND CAPER **FISHCAKES**, PARSLEY AND RED ONION TARTAR

**SEAFOOD** AND PRAWN **THAI CURRY**

NEWTONS **FISHERMAN'S PIE** (FISH AND SHELLFISH, CREAMY MASH TOPPING)

**PRAWN** AND TOULOUSE SAUSAGE **CASSEROLE**, SAFFRON, POTATOES AND TOMATO

**SALMON TERIYAKI**, GINGER WOK-FRIED PAK CHOY

# Veggie

**PUMPKIN**, BUTTERNUT AND ALMOND **TAGINE**

**THAI RED** CURRY WITH SESAME ROAST **TOFU**

GRILLED MEDITERRANEAN **VEGETABLE** PASTA **BAKE**

INCREDIBLY CHEESY **MACARONI CHEESE**, McCOYS CRUST

GOATS CHEESE, **LEEK & CHARRED BROCCOLI TART**

**ROAST PEPPER**, BLUE CHEESE & **COURGETTE 'EN CROUTE'**,

WITH CARAMELISED RED ONION

**COCONUT** CURRIED **CAULIFLOWER** & CHICK PEAS, CRISPY PANEER & CORIANDER

**PINTO BEAN** AND QUORN MINCE MOLE **CHILLI**

**GINGER BEER BATTERED TOFU**, MIRIN MUSHY PEAS, ASIAN STRAW VEGETABLES

BRAISED TEMPEH AND ROAST **MUSHROOM PIE**, ONION GRAVY

# Platters

**SPANISH HAM**, CURED MEATS, CHORIZO, MARINATED OLIVES AND GUINDILLAS

RARE **ROAST BEEF**, MUSTARDS AND HORSERADISH

**ARTISAN CHEESES**, WALDORF CHUTNEY, APPLE AND GRAPES, OATCAKES

**SUSHI SELECTION** \*

# Sticks

GREAT TO **GRAZE** ON OR  
IN A **BOWL** WITH RICE/COUSCOUS/SALAD

MAPLE AND GINGER **SALMON**  
SESAME ROAST **TOFU** AND SHITAKE  
BEEF/CHICKEN/MUSHROOM **TEPPANYAKI**  
**LAMB** KOFTAS

DIJON, MINT AND YOGHURT MARINATED **LAMB**  
CHILLI AND MINT CRUSTED TIGER **PRAWNS**  
**GRILLED HALLOUMI** AND MINCED CHIVE  
**CHICKEN/PRAWN/TOFU SATAY** STICKS

# Main Course Salads

**SMOKED CHICKEN**, MANGO & CASHEW, CITRUS POPPYSEED & YOGHURT DRESSING

SEARED **THAI** RARE **BEEF**, BEANSPROUT AND NOODLE SALAD \*

**CAESAR SALAD** WITH HERB CROUTONS AND SHAVED PARMESAN

GRILLED **HALLOUMI**, CUMIN PICKLED FENNEL, ROCKET AND ORANGE SALAD

SESAME CRUSTED SEARED **TUNA**, DAIKON & BABY LEAF SPINACH, GOMA DRESSING \*

**CHICORY**, PEAR AND WALNUT SALAD, BLUE CHEESE DRESSING

SEARED **PANEER**, SPINACH, CHERRY TOMATO, MASALA DRESSING, RADISH RAITA

SELECTION OF **NEWTONS BREADS** INCLUDED ON ALL BUFFETS

# Accompaniments

## Hot

**AROMATIC BASMATI** OR **JASMINE** RICE

STEAMED **SUSHI** RICE

**LYONNAISE** POTATOES

HERB-BUTTERED **NEW** POTATOES

**DAUPHINOISE** POTATOES

**COLCANNON** (MASHED POTATO AND SHREDDED CABBAGE)

**BROCCOLI** AND **CAULIFLOWER** MASH

SESAME **GREEN BEANS**

MAPLE ROAST **ROOT** VEGETABLES

HONEY DIJON **CARROTS**

## Cold

MIXED LEAF, **HERB**, CUCUMBER AND SUGAR SNAP SALAD

**TOMATO**, MOZZARELLA AND BASIL SALAD

BASMATI **RICE** WITH PARSLEY, MINT, RED ONION AND SULTANA

**PESTO PENNE** WITH TOASTED PINENUTS AND CHERRY TOMATOES

BABY **POTATO SALAD** WITH GHERKINS, EGG AND CHIVE CREME FRAICHE

**AVOCADO**, WATERCRESS AND CRISPY PANCETTA SALAD

CUMIN ROAST BROAD BEAN, **MINT** AND GREEN **PEA** SALAD

GRILLED **MEDITERRANEAN VEGETABLES**, BALSAMIC ROAST ALMONDS

# Puddings

**PLUM** AND ALMOND TART, CREME FRAICHE  
**LEMON MOUSSE**, BRANDYSNAP BISCUITS  
**CHOCOLATE** AND GRAND MARNIER MOUSSE  
HAZELNUT **MERINGUE** WITH THICK BERRY CREAM  
EXOTIC **FRUIT** SALAD  
BAKED **VANILLA CHEESECAKE**, BERRY COMPOTE  
CHOCOLATE DIPPED **FRUIT KEBABS**  
**PASSIONFRUIT** CREAM POT  
**LEMON** TART OR **TREACLE** TART OR **PECAN** PIE  
**FRENCH APPLE TART**, CREME FRAICHE  
**CHOCOLATE** AND WALNUT **BROWNIES**

**PRICE GUIDE PER PERSON**, FOR MIN OF 12 PEOPLE

FROM £14.50 PER PERSON

FOR

2 MAIN COURSES WITH 4 SALADS/HOT ACCOMPANIMENTS & 1 PUDDING

THERE IS A PRICE SUPPLEMENT ON DISHES MARKED WITH \*

ANY COMBINATION OF DISHES POSSIBLE

PLEASE ASK US TO QUOTE

PLEASE NOTE PRICES ARE QUOTED EXCLUSIVE OF VAT