



LYN'S CATERING



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Canapés

Choose 4 to allow 5 per person
With an option to add extra choice
at additional cost



Cold Canapés

Parmesan Profiteroles filled with Herb Cream Cheese (v)

Mediterranean Tartlets (v/vg)

Piquant Cheesy Straws (v)

Whipped Feta & Roasted Tomato Bruschetta (v)

Mini Quiches (v)

Chicken Liver Parfait on Brioche Toasts
with Red Onion Marmalade

Coronation Chicken with Almonds and Apricots in Filo
Cases

Lemon, Oregano and Garlic Chicken Bites

Smoked Salmon, Cream Cheese on a Blini or
in Cucumber Cups

Ginger and Black Pepper Salmon Bites
with Whisky Mayonnaise

Crab & Crayfish Brioche Toast*

Warm Canapés

Artichoke and Smoked Paprika Bread Tartlets (v/vg)

Butternut Squash, Pine Nut
and Smoked Cheese Parcels (v)

Gruyere Cheese and Pecan Filo Parcels (v)

Mini Yorkshires with Beef and Horseradish

Roasted Belly Pork Bites

Pimiento Pepper, Corn and Bacon, Filo Spirals

Honey and Mustard Chipolata Sausages

Sausages, Cheddar and Chutney

Brie and Red Onion Chutney filled Parmesan Tartlets (v)

Afternoon Tea / Finger Buffet

Choose 4 Sandwich/open roll fillings,
4 savory items, and 3 sweet options

With an option to add Roast Potatoes
and/or extra items at additional cost



Finger Sandwich and Open Roll Platters

Choice of 4 fillings

Egg and Mayonnaise (v)

Smashed Chickpea (v/vg)

Cheese and Devon Fire Chutney (v)

Prawns in Sweet Chilli Mayonnaise

Tuna, Sweetcorn, Red Onion
in a Curry Mayonnaise

Chicken and Smoked Bacon

Beef & Horseradish

Homemade Ham with Mustard

Coronation Chicken

Vegan style coronation

Asparagus cigars
with lemon mayonnaise

Savory Items

Choice of 4

Vegetarian and Meat Pies (v)

Cheese Scones

Chipolatas with Honey

Anti Pasti Skewers

Vegan Rolls and Sausage Roll (v/vg)

Quiche Bites (v)

Crudites with Hummus & Dip (v/v)

Mozzarella and Tomato Skewers (v)

Lemon, Oregano and Garlic Chicken
Bites

Beef and Pork Meatloaf Bites

Mini Pizza Bites

Pulled Pork & Apple Tartlets

**Add Potatoes
for £0.50 per person**

Roasted Potatoes

Chilli, Garlic Potatoes

Sweet Items

Choice of 3

Carrot Cake

Coffee and Walnut Cake

Chocolate Brownie

Shortbread

Puff Fruit and Cream Slice

Tray Bakes

Platter of Fresh Fruit

***Served with
Homemade Scones with Clotted
Cream and Jam on top!***

Cold Fork Buffet

Choose 5 Platter options
with complimentary
With an option to add Salads
at additional cost



Platters

Choose 5 options

Quiche (v)

Cheese Board (v)

Meat and Vegetarian Pasties (v)

Vegan Rolls and Sausage Rolls (v/vg)

Poached Salmon

Roast Beef

Honey Mustard Smoked Ham

Traditional Meatloaf

Coronation Chicken

Chipolatas with Honey

Complimentaries

Comes with the buffet

Traditional Coleslaw

Wholegrain Mustard Potato Salad

Cherry Tomatoes

Mixed Leaf Salad

Pickled Beetroot

Pickled Onion

Chutney

Crusty Bread

Hot Fork Buffet

A buffet table featuring several white ceramic bowls filled with fresh, colorful salads and vegetables. The bowls are arranged in a row, with some in the foreground and others receding into the background. The lighting is soft, highlighting the textures and colors of the food. The background is dark, making the white bowls and vibrant ingredients stand out.

Choose 4 Main options
and 4 Salads
With option to add extra
Mains and/or Sides at additional cost

Mains

Choose 5 options

Vegetable Chilli (v/vg)

Thai Green Vegetable Curry (v/vg)

Vegan Bean Soudage Casserole (v/vg)

Vegetable Tagine (v/vg)

Italian Style Fish Stew *

Beef Chilli Con Carnie

Thai Green Chicken Curry

Sausage, Chorizo Bean Casserole

Eight Hour Roasted, Asian Style Pulled Pork

Slow Cooked Firecracker Pulled Beef

Slow Cooked Pulled Lamb Shoulder*

Tagine of Moroccan Lamb*

Tagine of Lemon Chicken

Salads

Choose 5 options

Roasted Potatoes (choose 1 flavour):

Plain/ Chilli and Garlic/ Rosemary and Garlic

Baby New Potatoes with Herb Butter

Coleslaw: choose your flavour,
each choice counts as 1 option:

Traditional/ Asian style/ Caribbean/ Broccoli Cheese

Potato Salad: choose your flavour,
each choice counts as 1 option:

Wholegrain Mustard/ Sun Dried Tomatoes, Pine nuts, Basl,
Garlic

Greek Salad

Roasted Mediterranean Vegetable Salad

Seed, Nut, Raw Beetroot and Courgette Salad

Raw Squash, Almond Salad with fresh Mint and Basil

Quinoa, Pesto and Toasted Seed Salad

Buffet comes with Crusty Bread and Butter

Please Choose 1 platter as sharing starter for all guets with option to add extra board at additional cost

Sharing Starter Platters



Antipasti Boards

Choose 1 Board as sharing portion for all guests

Meats Board

Cured Meats

Selection of Cheese

Marinated Vegetables

Cumin Hummus

Olives

Fish Board*

King Prawns

Green Lip Mussels

Rollmops

Smoked Salmon

Ginger, Black Pepper Salmon

Smoked Mackerel Pate

Marinated Anchovies

Pate Board

Chicken Liver Parfait

Mushroom and Coconut Pate

Ham Hock Terrine

Roast Carrot and Black Bean Pate

Melba Toast

*Each Board comes with a selection of Breads,
Oil and Balsamic.
Tomatoes, Mozzarella, Avocado and Herb Pesto,
as well as Roast Vegetables
with Roasted
Garlic Dressing,
so there is always enough food to compliment any
dietary requirements.*

*Some items on boards may vary due to market value
and availability*

**If you prefer a Soup as your starter for ALL guests
please ask for our "Soup Menu"**

Starters

Please Choose 3 options
including at least
1 Vegetarian option



Meat

Beef Carpaccio with Tomato, Basil & Pecorino Cheese*
(minimum order 10 portions)

Chicken Liver Parfait with Brioche Toasts

Smoked Duck with Fresh Melon and Mango Salsa *

Figs Stuffed with Goats Cheese
Wrapped in Parma Ham
on Bed of Rocket, Balsamic glaze

**If you prefer a Soup as your starter, please
ask for our "Soup Menu"**

Fish

Our Own Homemade Seafood Cake with Sweet Chilli
Sauce

White and Smoked Fish Creamy Bake
topped with Grilled Cheese

Gin Cured Salmon, Soda Bread,
Dill Mayonnaise and Cucumber

Local Potted Crab with Sourdough Melba Toast *

Smoked Mackerel or Smoked Salmon Pate Served
with Melba Toast

Miso Glazed Eggplant

Garlic Mushrooms Served with Crusty Bread

Tomato, Mozzarella & Avocado
with Balsamic Glaze

All items marked with * has additional cost

Plated Menu

For your menu,
choose 2 main dishes,
plus a vegetarian dish
allowing each guest 1 option.
For sides, choose 2 potato options.



Option to add extra
Mains and Sides
at additional cost

Main Course

Choice 2 dishes and a Vegetarian dish

Mushroom Guinness Pie, Short Crust Top (v/vg)

Lentil and Carrot Cottage Style Pie,
Sweet Potato Mash and Mature Cheddar Top
(v/vegan option available)

Baked salmon in a caper,
parsley butter with herb crème Fraiche

Steak & Ale Pie with Short Crust Top

Chicken, Smoked Bacon and Leek Pie, Puff Pastry Top

Cottage Pie, Creamy Mature Cheddar Mash Top

Butchers Sausages or Vegan Sausages with
Wholegrain Mustard Mash, Onion Gravy

Classic Sunday Roast Meats
choose from: Lamb* Beef, Pork or Chicken
with all trimmings to match

Chicken Supreme
on a bed of Smoked Creamed Sweetcorn

Pan Roasted Duck Breast with Fruity Sauce

Slow Roasted Belly Pork

Griddled Aubergine filled with homemade pesto,
mozzarella, coated with Homemade tomato sauce

Potato Sides

Choice 2 potato sides for all guests to share

Roast Potatoes

Roasted Crushed Baby Potatoes with Rosemary and Garlic

Mashed Potatoes

Dauphinoise Potatoes

Root Vegetable Mash

Selection of Vegetables

Cauliflower, Leeks or Broccoli Cheese

**Plated mains are served with sharing sides
in the middle of the table.
With 3 types of vegetables
inclusive of Cauliflower Cheese
and 2 Types of potato of your choice**

The Feast



Choose 4 Main options
including
at least 1 Vegetarian option
and 4 Sides
With option to add extra
Sides and Extra Mains at
additional cost

Sharing Mains

Choose 5 dishes between hot and cold options including at least 1 vegetarian dish

Hot Dishes

Vegetable Lasagne (v)

Vegetable Moussaka (v)

Not Pulled Pork (v/vg)

Fish Pie

Mediterranean Fish Stew

Beef Lasagne

Lamb Moussaka*

Firecracker Pulled Beef

Spiced Roasted Chicken Thighs

Asian Style Pulled Pork

Cod Loin with Chickpea and Chorizo Stew

Cold Dishes

Mediterranean Vegetable Quiche (v)

Tomato Mozzarella and Avocado
with Herb Pesto and Balsamic Glaze (v/vg)

Beetroot and Feta Cheesecake (v)

Poached Salmon

Smoked Salmon Cheesecake

Honey Roast Ham

Rare Roast Beef

Coronation Chicken

Traditional Meatloaf

Sharing Sides

Choose 5 options

Roasted Potatoes (choose 1 flavour):
Plain/ Chilli and Garlic/ Rosemary and Garlic

Baby New Potatoes with Herb Butter

Coleslaw: choose your flavour,
each choice counts as 1 option:

Traditional/ Asian style/ Caribbean/ Broccoli Cheese

Potato Saled: choose your flavour,
each choice counts as 1 option:

Wholegrain Mustard/ Sun Dried Tomatoes,
Pine nuts, Basil, Garlic

Greek Salad

Roasted Mediterranean Vegetable Salad

Seed, Nut, Raw Beetroot and Courgette Salad

Raw Squash, Almond Salad with fresh Mint and Basil

Quinoa, Pesto and Toasted Seed Salad

Dessert Station

Choose 4 Dessert options
for a dessert station.



Choose 4 options as a selection to share
between all guests

Gateaux Style Eton Mess with Elderflower Jelly

White Chocolate Panna Cotta,
Lemon Mint & Olive Oil Strawberries

Tiramisu

Vanilla Panna Cotta with Fruit Coulis

Fresh Fruit Salad

Chocolate Brownie with Salted Caramel Toffee Sauce

Summer Pudding

Traditional Baked Vanilla Cheesecake

Olive Oil Salted Chocolate Mousse

Chocolate Torte

Chocolate Irish Cream Cheesecake

Classic Lemon Tart with Fresh Raspberries

Hot

Sticky Toffee Pudding with Toffee Sauce

Fruit Crumble

Roasted Rhubarb, Apple & Stem Ginger Crumble
with Almond Topping (Ve)

Chocolate Brioche Bread and Butter Pudding

Accompaniments to Match the dish

Ice Cream, Custard Clotted,
Cream Pouring Cream Crème Fraiche

Children's Menu or a Small Portion of the Main Food

Cottage Pie with Cheese Top

Pasta Bake with Chicken and Bacon, Tomato Sauce

Sausage, Mash and Baked Beans

Chicken Goujons Potato Wedges and Peas

Butternut Squash Macaroni Cheese

Fish Cake with Potato Wedges and Sweetcorn

Tuna, Sweetcorn Pasta Salad or Bake

Dessert

Chocolate Brownie

Chocolate Crispy

Flapjack

Custard Biscuit

Jelly with Fruit

Banana Custard

Chocolate Mousse

Baby Meringues Dipped in Chocolate

Chocolate Profiteroles

or

Picnic Box

Finger Vegetables, Fruit & Cheese, Hummus, Sausage Roll, Crisps, Sweet of Your Choice from the List Above

Children's Menu

5-12 year old

We ask that all children have same choice of Main and Dessert



Evening Food



BBQ

100% 6oz Beef Burger

Local Sausages

Vegetarian Option Available,
(please provide a guide to how many are expected)

Bowl of Broccoli, Carrot, Onion, Cheese Coleslaw

Tomatoes & Mixed Leaves

Fried Onion, Condiments and Bread Rolls

Platter

Cheese Platter of 6 Cheeses,
Chutney, Grapes, Pineapple, Celery,
Tomatoes, Biscuits, Breads,

Baskets of Meat and Potato Pasties,
Vegetable Pasties

Pulled Meats

Asian Style Pulled Pork with Apples Sauce

Beef with Warming Spices

All Meats are accompanied with:

Bread Rolls

Traditional Coleslaw

Please choose one option