

# COUNTRY CITY CATERING



# Allergens

- The menus show allergens included in the dishes, these will also be listed on the printed labels that will come on the outside of the packaging on the food when it is delivered
- Please make us aware of any allergies and we will make sure there is a meal provided suitable for that individual. However, everything is prepared in a kitchen where all allergens are present.
  - We hold records of all ingredients included in all dishes, please ask to see a copy
  - All our meat is not suitable for halal however, we can source halal meat so please request if necessary for an individual in your group



# Small Print to include: Minimum Order, Order Notice & Delivery Charges

- We require 48 hours notice for new orders and changes to current orders. However, small changes or additions to orders can be considered with 24 hours notice
  - Delivery costs £30 plus vat
  - Total minimum order value of £200 plus delivery & vat.
  - Our drop off catering menus are available for delivery between 7am -7pm Monday Friday. If you require delivery out of these hours/ days still enquire as it may be possible.
  - We require payment in advance for new customers and can work to 30 days payment terms for returning customers
  - All lunches can be individually boxed or packaged on platters for sharing please specify when ordering.

    Please note that all cold food is zero vat rated and all hot food is 20% vat rated.

We can consider on occasions bespoke requests - please enquire.

We have competitive discounts available for subscription orders - please enquire.

As well as varied & tailored meal plans



# Meat & Fish Hot Lunch Boxes - £8.50 Each

#### Minimum Item order of 5 applies, each main comes with a side salad of your choice Prawn Pad Thai

King prawns sautéed in garlic & ginger with a traditional pad Thai sauce, mixed veg, rice noodles & cashew nuts

Served with stir-fried Bok Choy

Allergens: fish, sesame, soya, nuts (cashew)

#### Roasted Salmon & Ratatouille Gnocchi

Roasted Scottish salmon fillet served with homemade potato gnocchi & Mediterranean vegetable ratatouille Allergens: fish, gluten, egg, milk

#### Butter Chicken Masala with Bombay Biryani Rice

Lightly spiced tomato-based sauce with ginger, garlic & onion with free ranged chicken thigh.

Garnished with coriander & Greek yogurt. Served with Bombay biryani rice

Allergens: milk

#### Steak & Ale Pie & Cheddar Mash

Classic British beef steak, ale, bacon & mushroom pie with a rich sauce and crispy puff pastry lid

Served with creamy cheddar mash

Allergens: milk, sulphites, gluten, egg, pork

#### Beef Cannelloni & Garlic Bread

Beef bolognaise served in cannelloni pasta tubes topped with aged cheddar bechamel and gratinated Served with classic garlic ciabatta

Allergens: milk, sulphites, gluten, egg

#### Pomegranate Lamb Shoulder Flat Breads

Roasted lamb shoulder, herbs & pomegranate salsa, roasted butternut squash, vine cherry tomatoes Served with garlic butter flat breads

\*Allergens: milk, gluten\*



# Vegetarian & Vegan Lunch Boxes - £8.50 Each

#### Minimum Item order of 5 applies, each main comes with a side salad of your choice

#### Tofu & Mushroom Pad Thai (Vegan)

Mushroom & tofu sautéed in garlic & ginger with a traditional pad Thai sauce, mixed veg, rice noodles & cashew nuts

Served with stir-fried Bok Choy

Allergens: sesame, soya, nuts (cashew)

#### Red Lentil & Potato Curry with Bombay Biryani Rice (Vegan)

Lightly spiced tomato-based sauce with ginger, garlic & onion with braised red lentils, baby leaf spinach & new potatoes.

Served with Bombay biryani rice

Allergens: n/a

#### Mushroom & Leek Pie with Cheddar Mash

Creamy leek & mushroom pie with a crispy puff pastry lid Served with cheddar mash Allergens: milk, gluten, egg

#### Kalamata Olive & Courgette Pasta Bake

penne pasta with a rich tomato, balsamic & garlic sauce with lily put capers & courgette. Baked with aged cheddar Served with grilled brocolli

\*Allergens: milk, gluten, egg

#### Gratinated Butternut Squash Flat Breads

Butternut squash steak gratinated with goats Tunworth cheese & herb bread crumb, herbs & pomegranate salsa, vine cherry tomatoes

Served with garlic butter flat breads

Allergens: milk, gluten



All Side Salads are suitable for vegans

Choose your Side Salad:

Minimum item order value of 5:

# Heritage Tomato, Basil, Red Onion, Chilli & Black Olives

Allergens: n/a

# Crunchy Green Salad

Allergens: mustard

Rainbow Salad of red cabbage, carrot, tomato, cucumber, radish & cos

Allergens: n/a

Avocado, Chicory, Glass noodles, Red peppers & Carrots with a sesame dressing

Allergens: n/a



# Desserts - £4 each





# Minimum Item order of 5 applies Lemon Custard Tart

Sweet pastry tart with baked lemon custard served with fresh raspberries

\*Allergens: gluten, milk, egg

# Honey Combe Cheese Cake

Vanilla cheese cake with digestive biscuits base, crunchy honeycomb and fresh blueberries

\*Allergens: milk, gluten\*

# **Chocolate Doughnuts**

Trio of freshly baked sugar doughnuts filled with chocolate custard *Allergens: milk, gluten, egg* 

# Elderflower Jelly & Mixed Berries (Vegan)

Elderflower jelly, mixed summer berries & citrus fruit segments Allergens: N/A



# Country City Catering is 100% committed to recycling!



Please feel free to contact us with any questions you may have regarding your event.

We look forward to hearing from you.

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