

### **lavish lunch-on £9.95 per person + VAT**

mixed canapés (please choose two)  
homemade apple chutney and Quicke's Mature Cheddar crostini (v)  
yellowfin tuna in extra virgin olive oil and preserved lemon crostini (df)  
hummus with roasted pepper crostini (v)(df)  
cucumber stuffed with organic salmon and cream cheese (gf)  
homemade smoked salmon bite size croissants  
homemade ham & gruyere bite size croissants  
homemade spanish empandillas stuffed with tuna & preserved lemon or pork & spiced apple  
pigs in Italian blankets – chipolata sausages wrapped in pancetta  
devils on horseback – prunes soaked in sherry and wrapped in pancetta (gf)(df)  
mini yorkshire puddings with horseradish rocket and rare beef or mustard & ale cheese with caramelised onion(v)  
tortilla Espanola – potato & onion omelette with flat leaf parsley (v)(gf)(df)

brochettes (please choose one)  
marinated chicken in saffron & lemon juice presented on skewers with smoked paprika dip (gf)(df)  
marinated smoked paprika, muscavado sugar and sherry with aioli dip (df)  
chicken wrapped in parma ham with pesto dip (gf)  
king prawns with roasted red pepper & chorizo with aioli dip (df)

homemade all butter pastry tartlets with mixed fillings  
chorizo roasted pepper & gruyere cheese  
smoked wensleydale & caramelised onion (v)  
feta roasted pepper & pinenut (v)(n)  
smoked salmon cream cheese & tarragon (v)  
bacon & gruyere  
oyster mushroom & flat leaf parsley with grated lemon peel (v)

mixed sandwiches or charcuterie & mixed winter salads

### **luscious lunch-on £7.50 per person +VAT**

brochettes (please choose one)  
marinated chicken in saffron & lemon juice presented on skewers with smoked paprika dip (gf)(df)  
marinated smoked paprika, muscavado sugar and sherry with aioli dip (df)  
chicken wrapped in parma ham with pesto dip (gf)  
king prawns with roasted red pepper & chorizo with aioli dip (df)

homemade all butter pastry tartlets with mixed fillings  
chorizo roasted pepper & gruyere cheese  
smoked wensleydale & caramelised onion (v)  
squash & zucchini with parmesan (v)(n)  
smoked salmon cream cheese & tarragon (v)  
bacon & gruyere  
sausage bacon cherry vine tomato mushroom & a touch of hp sauce

mixed sandwiches

### **lighter lunch-on £5.95 per person +VAT**

mixed pastries  
empandillas with various fillings  
typical puglian pastries with mixed fillings  
sun-dried tomato & cheese puff pastry (v)  
leek & spinach puff pastry (v)  
homemade sausage rolls  
homemade tartlets

choose one of the following  
crudités with dips (v)  
mixed crostini  
chips & dips

mixed continental & plainer sandwiches

or substitute the crudités/ crostini/ chips for bitesize desserts

### **lush homemade dessert £2.35 + VAT per person full size £1.35 + VAT per person bite size**

a selection of homemade desserts such as  
homemade espresso & walnut cake  
homemade 'infamous' chocolate brownies  
homemade carrot cake  
homemade rich chocolate tartlets  
homemade rhubarb & custard tartlets  
homemade mini limocello/ stem ginger & orange cheesecakes  
homemade flapjacks  
homemade yankee apple cake  
homemade hazelnut cake  
homemade ginger parkin

or if you have a favourite dessert ask us to make it.

### **fresh fruit from £1.35 + VAT per person**

fresh seasonal fruit skewers £1.35+ VAT per person  
fresh seasonal fruit platter £2.35 + VAT per person

### **cheese & artisan biscuits £2.05 + VAT per person**

fantastic cheeses served with artisan biscuits, fresh fruit & homemade chutney

### **Sandwich Platters £21.95 + VAT serves 4 to 6**

A mixed platter of sandwiches made up of sandwiches listed below:-  
**spanish passion** - roast chicken roasted peppers with rocket and smoked paprika dressing  
**yorkshire hunk** - thinly sliced yorkshire beef with caramelised red onion, mustard and ale cheese on watercress with mustard mayo dressing  
**italian new yorker** - piled pastrami with gherkin tomatoes mustard mayo a touch of red onion on mixed leaves sandwiched in ciabatta bread  
**salami supper** -italian salami with jarlesberg cheese bedded with mixed leaves marinated sun-dried tomatoes on bread dressed with olive oil  
**san daniele sensation** - the finest san daniele air dried ham with luscious buffalo mozzarella marinated sun-dried tomatoes bedded with rocket on ciabatta  
**hammed up chuck** - roast ham and chicken with mustard and ale cheese mustard mayo bedded with rocket on ciabatta  
**pollo italiano** - roast chicken with marinated sun-dried tomatoes on mixed leaves with pesto dressing and added pine nuts for crunch  
**chicken caesar** - roast chicken with the best shaved parmesan cheese on kos lettuce with homemade caesar dressing  
**chicken caesar extra** - with crispy dry cure bacon  
**french sauce** - a popular choice of baguette filled with brie crispy dry cure bacon cranberry sauce  
**crispy rocket chicken** - roast chicken with crispy dry cure bacon on rocket with red onion dressed in lemon mayo  
**tasmanian ploughmans** (v) - extra fine mature cheddar cheese with homemade spiced apple chutney green leaves vine tomato and red onion on white  
**antipasti roasted vegetables** (v) - roasted aubergine courgette peppers and onions with pesto on mixed leaves and topped with the finest buffalo mozzarella  
**al greco** (v) - a layer of cucumber & vine tomatoes topped with feta cheese red onion black marinated olives and roasted peppers  
**deliciously vegan** (v) - ciabatta spread thickly with homemade hummus piled avocado olives sun-blushed tomatoes bedded with mixed leaves  
**red hummus** (v) - sun-dried tomato ciabatta spread thickly with homemade hummus with roasted red pepper and rocket  
**sophisticated salmon** - an old classic of smoked salmon with a generous serving of cream cheese bedded on watercress in brown

### **Plain Sandwich Platters £18.50 + VAT serves 4 to 6**

A plainer selection of sandwiches with fillings such as cheese & pickle, home cooked ham & tomato, tuna mayo, egg mayonnaise and rocket, roast beef and mustard etc.

*extras*

Piper's Artisan potato crisps 50g £0.65+VAT per pack  
Kettle Chips Large Bag 150g £2.00 + VAT  
Marinated Green Olives £3.00 per tub 200g (zero VAT)  
Marinated Black Olives £3.00 per tub 200g (zero VAT)

Freshly Squeezed Orange Juice £3.75 + VAT per Litre Flask (Serves 4)  
Tropicana Orange Juice 1Ltr £2.50 + VAT (Serves 4)  
Tropicana Orange Juice 1.75Ltr £3.65 + VAT (Serves 7)  
Ocean Spray Cranberry Juice 1Ltr £2.65 + VAT (Serves 4)  
Copella Apple Juice 1Ltr £2.95 +VAT (Serves 4)  
Copella Apple & Mango 1Ltr £2.95 +VAT (Serves 4)  
Copella Apple & Elderflower 1Ltr £2.95 +VAT (Serves 4)  
San Bernedetto Sparkling Mineral Water 1Ltr £1.25 +VAT (Serves 4)  
San Bernedetto Still Mineral Water 1Ltr £1.25 +VAT (Serves 4)  
Coca Cola 500ml £0.95 +VAT (Serves 1)  
Diet Coca Cola 500ml £0.95 + VAT (Serves 1)  
Orangina 330ml £0.95 +VAT (Serves 1)

Espresso Coffee including separate flasks of steamed milk served in 1Ltr Flask  
£9.95+VAT per flask serves 7-10  
Hot Water with various Teas & Herbal Teas served in 1Ltr Flask £6.95  
+VAT per flask serves 5-7

*diet information*

(v) suitable for vegetarians

(gf) gluten free

(df) dairy free

(n) contain nuts however products that do not contain nuts are prepared in a kitchen with nuts

If you have specific diet requirements then please contact us, as we can advise and design something specific.

Minimum order is for 8 people unless prearranged with lunch-on.com.



*finger buffet menu winter 2008*

lunch-on.com  
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**Local Butchers Sausage & Wholegrain Mustard Mash & Loads of Rich Onion Gravy £9.50+VAT per person**

Fantastic Mixed Butcher's Sausages served with creamy wholegrain mustard mashed potato, served with stir-fried red cabbage & a rich onion gravy.

**Mousaka £9.50 + VAT per person**

Minced Lamb cooked in a rich tomato sauce with red wine, roasted aubergine and potato covered in a savoury custard.  
Served with Greek style salad & Ciabatta

**Greek Lamb Stew £10.50 + VAT per person**

Lamb cooked in red wine with tomatoes, new potatoes, baby onions and sprinkled with feta cheese and flaked almonds.  
Served with Rocket salad & Ciabatta Bread

**Chicken, Ham & Gruyere Pie served with Roasted Winter Vegetables £9.50+VAT**

A rich pie of chicken cooked in a white wine sauce with ham & gruyere cheese, served with a selection of roasted seasonal winter vegetables.

**Chicken in White Wine & Spinach £9.50 + VAT per person (GF)**

Chicken cooked in white wine and cream with cannellini beans and fresh spinach  
Served with Honey Carrots & Baby New Roasted Potatoes

**Beef Bourguignon £9.50 + VAT per person (DF)**

Beef cooked in red wine with button mushrooms, shallots & thyme  
Served with Roasted New Potatoes and Green Beans

**Slow Cooked Blade of Beef served with a leek and stilton risotto £9.50+VAT (GF)**

Beef slowly cooked and served in a risotto with caramelised leeks and stilton. Served with a Watercress Salad.

**Albondigas con Patatas Bravas £9.50 + VAT per person (GF) (DF)**

Spanish style meatballs made with pork and beef, smoked paprika, red onion and mustard in a tomato & brandy sauce with roasted peppers & Spanish cheese served with cubed roasted potatoes and a green salad.

**Winter Vegetable Paella £9.50 + VAT per person (V)(GF) Vegan (DF)**

Paella rice flavoured with saffron, roasted peppers, butternut squash, savoy cabbage, red onion, roasted courgette and preserved vine tomatoes served with a chopped Turkish style salad.

**Aubergine Parmigiana £9.50 + VAT per person (V)**

Roasted aubergine in layers with tomato sauce parmesan cheese & mozzarella served with a crisp green salad and Italian Bread

**Chick Pea and Roasted Pepper Curry £9.50+VAT (V)(GF) vegan (DF)**

A Caribbean style curry with roasted peppers, chickpeas, curry spices, coconut milk, lime juice and fresh coriander served with sweet potato wedges.

**Fish Pie served with Savoy Cabbage and Chopped Bacon £10.25 + VAT per person**

Smoked Haddock, Sole & King Prawns cooked in béchamel with chopped gherkin, chopped capers & tarragon, topped with creamy mashed maris piper potatoes and cabbage stir-fried with bacon.

**King Prawn Thai Yellow Bean Curry Served with Jasmine Rice £11.50+VAT per person (GF) (DF)**

King prawns poached in a yellow bean curry with coconut milk, basil, green peppers, aubergine & red onion served on unadulterated Jasmine Rice.

**Desserts**

**All homemade desserts – If you have a special requirement we'll make it!!!**

Rich Chocolate Brownie served with double cream with stewed plums  
£3.50+ VAT per person

Rhubarb & Custard Tartlet served with cream and Rhubarb Conlis  
£3.50 + VAT per person

Tiramisu with Hazelnut Praline Topping £3.50 + VAT per person

Rum Soaked Pear & Frangipan Mincemeat Tartlets served with Rum Cream £3.50 + VAT per person

Brioche Bread & Butter Pudding with Marmalade & Lindt Chocolate  
Served with Organic Ice Cream £3.50 + VAT per person

Carrot Cake with Whisky Orange Syrup Dressing and Mascarpone  
£3.50 + VAT per person.

Artisan Biscuits with a Selection of Fine Cheese & Homemade Apple and Chilli Chutney £3.25 + VAT per person

Crockery & Cutlery Hire is charged at £0.40 + VAT per item return dirty.

Waiter service is £15 + VAT per hour minimum of 4 hours, I would recommend one or two if serving drinks.

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*hot fork buffet menu winter 2008*

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**Christmas 2008 Finger Buffet Menu** (All prices are exclusive of VAT at 17.5%)

**Roasted Nuts & Seeds – seasoned with salt, chilli & lemon**  
**£1.25 per person**

**Christmas Savoury Tartlets £1.85 per person**

Stilton & Mushroom tartlets with homemade apple chutney

Bacon Gruyere & Leek

Chorizo with roasted pepper & gruyere

Quicke's Mature Cheddar with Caramelised Onions

Smoked Salmon with Cream Cheese & Chives

**Cucumber stuffed with Cream Cheese Organic Smoked**

**Salmon and Dill £1.10 per person**

All healthy chunks of cucumber stuffed with cream cheese smoked salmon and fresh dill.

**King Prawn & Clam Tortilla £1.10 per person**

A wonderful Spanish style tortilla made with king prawn, clams, and tonnes of flat leaf parsley, cut into bite size chunks.

**Whisky Cured Salmon Blinis £1.20 per person**

Fresh salmon cured in bourbon whisky served on cocktail blinis with dill & cream cheese

**Pears Poached in Cava and Roasted in Parma Ham £1.75 per person**

Williams pears poached in cava sparkling wine wrapped in san danielle ham and oven roasted

**Shredded Slow Cooked Caramelised Pork Pancakes with**

**Apple Chilli Jelly Dip £2.95 per person (based on 3 pancakes per person)**

Not unlike crispy duck but filled with shredded caramelised pork cooked for 24 hours with pancakes, sliced spring onion & apple chilli jelly

**Pigs in Italian Blankets £1.00 per person**

Fine pork sausage wrapped in Parma ham on skewers

**Marinated Saffron & Lemon Chicken Brochettes £1.75 per person**

Chicken marinated in lemon and saffron roasted with red pepper on skewers

**King Prawn Chorizo & Roasted Pepper Pinchitos £2.15 per person**

King prawns cooked on skewers with chorizo sausage & roasted red pepper, served with a smoked paprika dressing.

**Crostini with Mixed Toppings £1.00 per person**

Halloumi Cheese Roasted Aubergine & Mint

Roasted Beef with Beetroot & Horseradish relish and Watercress

Oyster Mushroom with Buffalo Mozzarella and Parsley

Tuna with Cannellini Bean and Red Onion

Quicke's Mature Cheddar & Homemade Apple Chutney

**Mixed Sandwiches – a mixture of sandwiches on different breads (examples given below) £3.75 per person**

Roast Turkey with Chestnut & Caramelised Onion Stuffing rocket and cranberry sauce

Stilton with Roasted Pear and mixed leaves (V)

Homemade Turkey & Chicken Liver Pate with Port and Christmas Spices

Roasted Muscavado Dry Cure Ham with or without pickles

King Prawns with roasted red pepper, rocket and smoked paprika mayo

Smoked Salmon with Cream Cheese and Rocket

Avocado Hummus with roasted peppers, black olives and mixed leaves

Yorkshire Hunk – roast beef with caramelised onions mustard & ale cheese on rocket

Bacon & Chipolata Sausage with caramelised onions

**Dessert**

**Chocolate Brownies full stop £1.10 per person**

Homemade rich chocolate brownie made with fine quality 70% cocoa Swiss chocolate, unadulterated with any tacky Christmas ingredients

**Mincemeat and Pear Frangipan Tartlet £1.85 per person**

Sweet all butter pastry filled with fine mincemeat roasted pear and almond frangipan, a delicious take on mince pies

**Mulled Wine Plum Crumble Tartlet £1.85 per person**

Sweet all butter pastry filled with plums stewed in mulled wine with an almond crumble topping

**Christmas Plum Pudding Cup Cakes £1.85 per person**

Candied peel, stewed spiced plums trapped in sponge and topped with sweetened brandy butter

**Yorkshire Style Christmas Cake £1.00 per person**

Yorkshire brack moist fruit cake topped with Wensleydale cheese

**Fruit Platter £2.25 per person (special order)**

Seasonal fresh fruit, with fresh cream and Jamaican rum dip.

## **Tapas Menu**

### *Carnes*

*Chicken Marinated in Smoked Paprika & Sherry Vinegar with Muscavado Sugar Pinchitos (Served Hot)*

*Albondigas – Spanish Pork & Beef Meatballs in Tomato & Brandy Sauce (Served Hot)*

*Empandillas stuffed with tuna & preserved lemon,, chorizo & rosemary or Mahon cheese & leek(v)*

*Pan amb Oli – Bread brushed with tomato rubbed with garlic toasted & topped with Serrano Ham, Chorizo Sausage or Crumbled Manchego (v)*

*Figs Wrapped in Serrano*

### *Verduras*

*Patatas Bravas fried little potatoes with a smoked paprika sauce (v) (Served Hot)*

*Summer Vegetable Paella – Peas, Broad Beans, Tomatoes, Green Pepper and Courgette(v) (Served Hot)*

*Stuffed Mushrooms with Manchego & Ground Almond (v) (Served Hot)*

*Little Gem with Marinated Pepper & Garlic dressing (v)*

*Dough Olive Balls with Manchego (v)*

*Grilled Mixed Vegetables with Sea Salt & Lemon (v) (Served Hot)*

### *Pescados*

*King Prawn with Chorizo & Roasted Pepper Pinchitos (Skewers Served Hot)*

*Stuffed Peppers with Cod and White Wine Cream Sauce (Served Hot)*

*Ensalada Completa - Tuna Salad with Boiled Eggs, Tomatoes, White Asparagus, Capers, Olives, Pickled Peppers, Red Onion & Romaine*

*Tortilla with Clams – fantastic rich egg omelette with fresh clams (Served Hot)*

## **Dessert Tapas**

*Mixed Dessert Tartlets – rhubarb & custard, rich chocolate, lemon thyme custard*

*Home made Chocolate Brownies*

*Crème Catalan*

*Spanish Style Rice Pudding with Caramelised Orange*

*Mixed Berry Fruit Salad - raspberries, blueberries & strawberries in ginger syrup*

*(v) Vegetarian options*

*Please ring for prices we would recommend 3-4 dishes per person with an average spend of £10.50 - £12 + VAT per person*

*A Tapas Dessert would add an additional £3.50 + VAT per person*

## winter dinner party menu

### to taste

#### roasted almonds

a selection of dry roasted almonds with chilli and lemon, salted honey, and salt & blackpepper

### to start

#### thai fish cakes with sweet chilli dip

fragrant spiced king prawn and haddock fish cakes with shallots, garlic, galangal, lemon grass, coriander, chilli and nam pla.

#### goat cheese salad with walnuts dressed with beetroot and horseradish

mixed leaves, slowly roasted beetroot, roasted walnuts and crumbled goats cheese dressed with a beetroot and horseradish.

#### homemade chicken liver and turkey paté with tawny port and rustic bread

a fantastic homemade seasonal pate of chicken livers and turkey seasoned with christmas spices clementine peel and tawny port served with a mixed leaf salad and rustic french bread.

#### king prawn and roasted pepper cocktail

a twist on an old favourite, a layered cake of roasted red peppers filled with diced king prawn, rocket and smoked paprika mayonnaise crowned with whole peeled king prawns, decorated with roasted red pepper coulis.

#### tickton topside and stilton soup

a wonderful rich creamy soup of roast beef and award winning cropwell bishop stilton soup balanced with watercress and wholegrain dijon mustard.

### the main

#### lobster mash with wilted spinach

creamy mash potato cakes with lobster and roasted pepper dressed with buttery wilted spinach crowned with lobster tail dressed with seafood bisque.

#### rack of lamb with fig compote gravy

roasted rack of lamb on a bed of pureed chickpeas roasted stuffed baby aubergine dressed with a fig compote gravy.

#### fillet of tickton beef poached in barolo

a thick fillet of beef sealed and poached in barolo wine with roasted root vegetable medley of celeriac, parsnip, carrot and potato.

#### cod with cabbage and bacon on parsley mash

an old english dish of flash fried and roasted cod accompanied with savoy cabbage and dry cure holderness bacon sitting on a creamy mashed potato with flat leaf parsley.

#### slow roasted caramelised lemon and rosemary pork

shoulder of holderness pork slowly roasted with lemon juice and rosemary for 4 hours, presented with freshly baked pita bread, pickles, greek salad, aubergine caviar, hummus and tsatsiki. great party food.

### to follow

#### raspberry and white chocolate sherry trifle

layers of sponge soaked in sweet sherry with raspberries white chocolate custard, whipped cream and flaked almonds to form a very seasonal indulgent pud.

#### apple and quince tarts with vanilla ice cream

puff pastry tarts with caramelised apple and quince jelly accompanied by a fine vanilla ice cream

#### clementine cakes with rum syrup

delightful cakes made of pureed whole clementine and ground almonds decorated with clementine segments and rum syrup.

#### baked chocolate and lavender cheesecake

a rich chocolate cheesecake flavoured with lavender on a biscuit base served with lashings of lavender cream.

### and finally

#### british cheese, fruit and biscuits

a selection of british cheeses accompanied a selection of biscuits with apple, pears, celery and grapes .

Prices available on request and dependant on numbers.

The food can be provided ready for your oven or with a Chef and Italian Waiter service for an additional charges.

All prices are subject to VAT at 17.5%