



HAMILTON'S

FOR DINING AND EVENTS

HAMILTON'S EVENTS

PHONE: 01932 988076 WWW.HAMILTONSEVENTS.COM

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CORPORATE AND OFFICE COLLECTION 2020

Hamilton's provide formal and informal menus to suit a wide variety of corporate events and office catering. From a boardroom lunch to a client buffet or product launch. We offer a selection of both modern and traditional flavours, served on elegant contemporary platters. All catering is based on 10 people

We have conceived a selection of menus and dishes to tantalise your guests. Choose from the selections below to create your own personal menu. If you would like any assistance with structuring a balanced menu for your up and coming event, please do contact us to discuss our flexible options.



**Some say it's the most important meal of the day so start it off in style and let Hamilton's events
Bring it direct to you!
Prices shown are per person.**

BREAKFAST

Fruit Danish selection £1.75

A selection of fruity, freshly baked mini Danish pastries. Two of these delicious pastries are provided per person. (g, d, n, e)

Freshly baked buttery croissant £2.25

Why not start the day with our freshly baked to order all butter croissant, flaky on the outside, soft & moist on the inside? What better way to start that early morning meeting? Each croissant is served with strawberry jam and butter. (g, d)

Breakfast bacon or sausage bap £3.95

Our muffins and baps are baked fresh each morning ready for your choice of either British best back bacon or Lincolnshire sausage, with a choice of Heinz tomato ketchup or HP sauce. (g, d)

Vegetarian breakfast bap £3.75

Our 5" baps are baked fresh each morning ready for your choice of either a scrummy mushroom and tomato omelette or grilled beef tomato and yellow capsicum with basil pesto. (g, d, v)

Vegan breakfast wrap £3.75

Our wraps are filled with a scrummy mushroom, tofu, tomato with vegan basil pesto. (g, soy, vg)

Open bagel selection £2.60

Two freshly prepared open mini bagels served with your choice of either Scottish smoked salmon, cream cheese and black pepper or cream cheese, spring onion and rocket. (g, d)

Granola & yoghurt £2.95

Fancy a healthy choice to start the day with? Why not try our home roasted honey and 5 seed granola served with fresh low-fat yoghurt and berry compote? (g, d, v)



Fresh fruit platter £2.50

Prepared fresh each morning with a selection of seasonal fruit. Lovingly presented - just what you need to get you fruity in the morning! (v)

Fruit skewers £1.95

Kick start you're five a day with two of our freshly prepared fruit skewers created from seasonal fruits. (vg, v)

Freshly baked filled croissants £3.65

Shavings of honey glazed ham, sliced beef tomato with wholegrain mustard mayonnaise croissant (g, d, m)

or

Layers of cottage cheese, fresh wilted spinach and chefs' fresh tomato chutney croissant (v, g, d, c, m)

Breakfast platter 1 £6.95

This yummy breakfast platter comes with a selection of your choice of one of our freshly baked Mini muffin, seasonal fruit platter and our freshly prepared open mini bagels, don't forgot to tell us Your choice from the selection above. (v, g, d)

Breakfast platter 2 £6.95

This healthy and delicious platter comes with freshly baked all butter with jam and butter, two mini freshly baked flaky fruit pastries, chefs' home roasted granola with low fat yoghurt and a seasonal fruit skewer. (v, g, d)



ADD-ONS

Kettle crisps £1.00

Lightly salted, thick, full-flavoured slices of potato with Just a sprinkling of sea salt - simple and great tasting.

Tortilla chips £1.95 minimum 6 person

Corn tortilla chips lightly salted served with guacamole and tomato salsa.(v, g, d)

Crudité platter £2.50 minimum 6 person

Celery and carrot sticks, pepper strips, flat bread served with guacamole and houmous. (v, g, d)

Cake selection £2.50 minimum 6 person

Choose from one of our ten different handmade cakes. (v, g, d)

Large cookies £1.95 minimum 6 person

Chefs selection of freshly baked cookies (v, g, d)



WORKING LUNCHES

A minimum of 6 people applies on all orders.

Why not add two of our freshly prepared fruit skewers created from seasonal fruits. £1.95

WL1 £8.50

Assorted sandwiches 1 round with meat, fish & vegetarian fillings (v, g, d, e, f)

3 Chefs daily selection of savoury items (Allergens supplied on the day if requested)

Cake selection (v, g, d, e, n)

WL2 £8.50

Assorted sandwiches 1 round with meat, fish & vegetarian fillings (v, g, d, e, f)

3 Chefs daily selection of savoury items (Allergens supplied on the day if requested)

Cake selection (v, g, d, e, n)

WL3 £9.25

Freshly cut sandwiches & wraps with meat, fish & vegetarian fillings. 1 1/2 rounds (v, g, d, e, f, sf)

Chilli and fennel sausage rolls with tomato chutney (g, d, c, m)

Vegetable spring roll with herb raita (v, g, d)

Lemon sole with dill mayo (g, d)

Cake selection (v, g, d, e, n)

WL4 £9.25

Freshly cut sandwiches & wraps with meat, fish & vegetarian fillings. 1 1/2 rounds (v, g, d, e, f, sf)

BBQ chicken drumstick with sticky marinade. (c, m)

Red onion & goats cheese tarts (v, g, d)

Scampi tails with tartar. (g, d, c, m)

Daily mini Cake selection (v, g, d, e, n)



WL5 £9.25

Freshly cut sandwiches & wraps with meat, fish & vegetarian fillings. 1 1/2 rounds (v, g, d,e, f, sf)

Handmade scotch eggs with English mustard. (g, d, c, m, sd)

Vegetable samosas with yoghurt & mint raita. (v, d, g)

Herbed salmon goujons with caper mayo. (f, c, m)

Daily mini Cake selection (v, g, d, e, n)

WL6 £9.25

Freshly cut sandwiches & wraps with meat, fish & vegetarian fillings. 1 1/2 rounds (v, g, d,e, f, sf)

Bread crumbed chicken goujons with BBQ dip. (g, e, sy)

Spinach & feta parcels. (v, g, d)

Filo prawns with sweet chilli. (g, sf)

Daily mini Cake selection (v, g, d, e, n)

WL7 £9.25

Freshly cut sandwiches & wraps with high-fibre breads, meat, fish & vegetarian fillings. (v, g, d,e, f, sf)

Lemon and oregano skewers with caeser dressing (m, d, e)

Roasted vegetable tart with goats cheese (v, d, e, g)

Smoked salmon blinis with cream cheese & lemon. (f, g, d)

Daily mini Cake selection (v, g, d, e, n)



FINGER BUFFET LUNCHES

A minimum of 6 people applies on all orders.

Finger buffet 1 £9.95

Club selection of freshly made sandwiches. 1 round (v, g, d,e, f, sf)
Cocktail Lincolnshire pork sausages with honey mustard glaze (sd, m,g)
Brochettes of grilled vegetables with mint yoghurt (v, d)
Chicken skewers with garlic mayonnaise (e, m)
Tomato, mozzarella & basil tart (v, d, g, e)
Sliced cake selection (v, g, d, e, n)

Finger buffet 2 £10.95

Club selection of freshly made sandwiches. 1 round (v, g, d,e, f, sf)
Mediterranean vegetable parcels with fresh basil dip (v, d, g, e)
Tartlets filled with curried chicken (g, e, m)
Profiteroles filled with smoked salmon (g, d, f)
Deep fried lemon sole goujons with tartare sauce
Selection of cheese, celery & French bread (v, g, d)
Sliced melon with seasonal fruit garnish (v)



Finger buffet 3 £12.95

Club selection of freshly made sandwiches. 1 round (v, g, d,e, f, sf)
Salmon and baby pousse tart. (g, d, f)
Serrano ham, figs and sun blushed tomato crostini. (g)
Hot smoked peppered mackerel crostini with potato horseradish salad. (g, d, f)
Warm aubergine caviar on warm pitta bread. (vg, g)
Peri peri chicken skewers. (c)
Cumberland sausages in an orange & chilli glaze. (g, sd)
Fruit skewers (v)

Finger buffet 4 £13.95

Fresh sushi with Japanese dipping sauce. (f, sf, g, sy)
King prawn in filo with sweet chili dip. (g, sf)
Chicken liver parfait with pickled walnuts en croute. (g, sd, e, d, n)
Goats cheese, fig & baby basil tart. (v, g, d)
Crispy vegetable samosa with an herb riata. (v, g, d)
Mini kofta skewers with a harissa yoghurt. (d)
Vine ripened tomato tart with rosemary and brie. (v, g, d)
Mini cakes selection (v, g, d, e, n)

Finger buffet 5 £13.95

King prawn wrapped in cucumber ribbon with lemon Crème fraiche. (sf, d)
Crostoni topped with aubergine tapenade, cherry tomato & black olive. (v, g)
Deep fried leeks & goats cheese pizzella with olive. (v, g, d)
Chicken & tzatziki wrap. (g, d)
Vegetable spring rolls with a soy dipping sauce. (v, g, sy)
Feta cheese & rosemary triangles. (v, g, d)
Mini minted lamb Cornish pasties. (g, e, d)
Dark chocolate brownies. (sy, v, g, e, d)
Fruit skewers (v)

Finger buffet 7 £13.95

Prawns in crème fraiche with lemon & dill. (sf, d, e, m)
Selection of wraps, bagels and sandwiches. (v, g, d, e, f, sf)
Sundried tomato & houmous with chive tartlet. (v, s, g, e)
Choux bun filled with smoked trout & horseradish crème fraiche. (g, d, e, f, m)
Thai fish cakes with hot & sour sauce. (sf, f, mo, sy, g)
Minted lamb parcels. (g, d, e)
Roasted vegetable quiche with basil pesto. (v, g, d, e, n)
Fresh sliced fruits (vg)
Chocolate brownie (sy, v, g, e, d)

Finger buffet 6 £13.95

Selection of sandwiches. 1 round (v, g, d, e, f, sf)
Harissa marinated salmon and roquette filo rolls. (f, g)
Tahini & chilli vegetable skewers. (v, s)
Smoked duck & plum sauce in a pastry cup. (sy, g, e)
Mexican chicken kebabs.(c)
Mini jacket potatoes with sour cream & chives. (d)
Roasted vegetable brochette with dip. (vg)
Strawberry filled meringue case. (v, d, e)



Hamilton's selection of hot and cold fork buffet menus for you to choose and personalise your own menu.

**A minimum of 10 people applies on all cold or hot buffet orders.
Please note: Additional dietary options are available on request.**

Option 1 £11.95 (per person)

1 cold or hot items +2 sides + artisan bread and butter

Option 2 £13.95 (per person)

2 cold or hot items + 2 sides/salads +1 fruit platter + artisan bread and butter

Option 3 £15.95 (per person)

2 cold or hot items +2 sides/salads +1 dessert + artisan bread and butter

Option 4 £17.95 (per person)

2 cold or hot items +3 sides/salads + 1 dessert + artisan bread and butter

Option 5 £19.95 (per person)

3 cold or hot items + 3 sides/salads + 1 dessert + artisan bread and butter



COLD BUFFET ITEMS

From the farm

Rare roasted beef served with celeriac remoulade (c, m, e)

Lemon & garlic roast chicken, herb mayonnaise. (m, e)

Butchers board of turkey, ham, pork pie, farmhouse terrine served
with pickled onions and onions (g, d, e)

A platter of selected cured continental meats with cheese selection and pickles (d)

Gyros lamb salad with roasted tomato, baked feta, cucumber, radish, baby cos, dill and mint (d)

From the field

Cheddar cheese & caramelised red onion tart. (v, d, e, g)

Roasted peppers stuffed with tomato, olives & basil and goats cheese (v, d)

Crunchy Asian salad with glass noodles, fresh herbs and kaffir lime spiked satay sauce (vg, n)

Crudit  pots with houmous (vg, s)

From the sea

Poached salmon fingers with dill cr me fraiche dressing. (f, d)

Glazed smoked haddock & spinach tarts. (f, d, g, e)

Roasted salmon fillet on a bed of ni oise salad. (f, e)

Smoked fish board with horseradish cream. (f, m, c)

Escabeche of mackerel with pickled cucumber & rye bread. (f, g)



HOT BUFFET ITEMS

From the farm

Slow cooked blade of beef bourguignon served with horseradish dumplings. (sd, m, g, d)

Lancashire hotpot of slow cooked lamb shoulder (c)

Greek oregano & lemon zest pulled pork

Chicken, smoked bacon, mushrooms & leek pie (g, d, c)

South Indian style chicken curry with coconut milk & curry leaves

Lamb tagine with raisins, almonds & black pepper (sd)

Shepherds' pie of Devon down lamb with mustard mash crust. (d, m)

From the field

Gratin of butternut squash & sweet potato with goats cheese. (v, d)

Potato gnocchi sautéed woodland mushrooms & leeks, with truffle oil. (v, d, g, e)

Chargrilled courgette, pepper & aubergine lasagne with basil & ricotta.(v, g, d)

Caramelised butternut pumpkin, sage & porcini mushroom risotto (v, d)

Hot root vegies with baked ricotta, garlic aioli and Italian herbs (v, d)

From the sea

Fisherman's pie topped with crunchy cheddar mash. (f, sf, d)

Pan seared fillet of msc cod with a caper lemon butter sauce. (f, d)

Salmon & crab fishcakes, dill hollandaise. (f, g, d, e)

Marsala spiced cod with pickled carrots & coconut. (f)

Smoked haddock & salmon kedgeree, hens' egg, curry oil. (f, e)

Cod roasted with tomato and coriander sauce (f)



VEGAN

Slow cooked mushroom ragout with crunchy basil pangrattato (vg, g)

Crunchy asian salad with glass noodles, fresh herbs and kaffir
lime spiked satay sauce (vg, p, sy, g)

Thai bright green curry with Asian veg (vg)

Middle eastern veggie tagine with flatbread and sesame spinach salad (vg, sd, g, se)

Spicy plant-based meatballs with slow roasted tomato sauce (vg)

Sesame fried tofu shozu with pickled radish slaw (vg, sy)



SIDES

(Additional per person minimum 6 £2.95)

Creamy mash potato (v, d)

Roast new potatoes with rosemary & garlic (vg)

New potatoes buttered with snipped chives (v, d)

Dauphinoise potato (v, d)

Truffled macaroni cheese (v, g, d)

Cauliflower cheese (v, g, d)

Steamed rice (vg)

Hot root vegies and Italian herb salad (vg)

Seasonal spring greens (vg)

Melange of seasonal vegetables (vg)

BUFFET SALADS SELECTION

(Additional mini boxed/bowled salads £2.95 minimum 6 boxes per salad)

Zucchini ribbons, snap peas and mint (vg)

Blanched green beans, broccoli & chickpeas with dill vinaigrette (vf)

Roasted beetroot, rocket & dukkah (vg)

Baby spinach, raspberry & roasted hazelnut (vg)

Salad greens with balsamic vinaigrette pearls (vg)

Pine nut, penne pasta and tomato salad (vg, g, n)

Mixed leaf with balsamic vinegar & olive oil (vg)

Rice salad with pine nuts & herbs (vg, n)

New potato & chive salad (vg)

Tomato & red onion salad, herb oil (vg)

Caesar salad with salty anchovies, crunchy croutons, parmesan (v, d, f, g, e, m)

Classic niçoise with green beans, potato, tomatoes & black olive (v, e, m)

Asian sesame slaw (vg, sy, g)

Chickpea & green bean salad with a tahini dressing (vg, s)

Classic Greek salad with toasted pumpkin seeds (v,d)

Roasted squash, rocket and quinoa salad with toasted pumpkin seeds (vg, g)

Avocado with glazed pineapple, walnut, apple, celery with balsamic dressing (vg, c, n)

Heritage tomato with goat cheese salad pesto dressing (v, d, n)



SWEET TOOTH DESSERTS

(Additional per person minimum 6 £4.25)

Individual Toasted coconut meringue with strawberries and cream (v, e, d)

Mum's choc mud cake with raspberry sauce and cream (v, g, d, e, sy)

Lemon meringue Eton mess (v, e, d)

Dark chocolate mousse with crushed cinnamon and chocolate shavings (v, sy, d)

Toffee pudding, toffee sauce and cream (v, g, e, d)

Baked vanilla cheesecake with berries. (v, g, e, d)

Berry crumble tart, vanilla cream. (v, g, d)

Chocolate brownie with berry coulis. (v, g, d, e, sy)

Chocolate torte with crème fraiche (v, g, d, e, sy)

Lemon tart with berry compote and crème fraiche (g, e, d)

Vanilla Pannacotta with Vanilla thins and berries (v, g, e, d)

Lemon Posset with Lemon shortbreads (v, g, e, d)

Classic cheeseboard with crackers, fruit chutney & grapes (v, g, e, d, sd, m, c)



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Hamilton's carefully put together a selection of hot and cold fork buffet menus.

Cold fork buffet 1 £16.95

Artisan bread selection with butter (v, g, d)

Continental meat platter with black olives

Smoked salmon with fresh lemon wedges (f)

Vegetarian quiche (v, e, g, d)

Mixed leaf salad with cherry tomatoes and cucumber (v)

Homemade coleslaw (v, e, m)

Mozzarella and tomato, with olive oil and fresh basil salad (v, d)

Penne with char grilled chicken, pesto, sun blushed tomatoes and cashew nuts (d, n, g)

Fresh breads with butter (v, g, d)

Freshly prepared fruit platter (v)

Cold fork buffet 2 £17.95

Artisan bread selection with butter (v, g, d)

Hickory smoked BBQ chicken (c)

Seafood platter with baby leaves and thousand island dressing (f, sf, e, m)

Goats cheese tart, rocket, onion marmalade and salad (v, d, sd)

Pasta salad with char grilled vegetable and pesto (v, d, n, g)

Beetroot with crème fraiche and chives (v, d)

Rocket with fresh parmesan shavings (v, d)

Baby new potatoes with gherkins and mayonnaise (v, e, m)

Chocolate torte with crème fraiche (v, g, d, e, sy)

Freshly prepared fruit skewers drizzled in mango (v)



Cold fork buffet 3 £17.95

Artisan bread selection with butter (g, d)
Honey roasted ham platter with mustard (m)
Crayfish with smoked salmon, mixed leaves, sun blushed tomatoes, red
onion and sweet chilli dressing (sf, f)
Baby spinach leaves, orange segments and pine nut salad (v, n)
Tuna niçoise (boiled eggs, potatoes, tomatoes, green beans and olives) (e, f, m)
Greek salad (v, d)
Mediterranean cous cous (v, g)
Chicken Caesar with croutons and fresh parmesan shavings (d, g, e)
Asian rice salad (v, sy, g)
Freshly prepared tropical fruit platter with mango coulis and honey yoghurt (v, d)

Cold fork buffet 4 £18.95

Artisan bread selection with butter (g, d)
Smoked salmon with lemon and crème fraiche dressing (f, d)
Prawn in baby gem with crayfish tails, mango chili dressing (sf, c)
Roasted tomato and pesto tarts (v, g, d, n)
Rare roasted beef with celeriac remoulade (d, c, m, e)
Thai fish cakes with hot & sour sauce. (sf, f, mo, sy, g)
Sliced curried chicken breast served with a coronation mayonnaise (d, e, m)
Flat breads, houmous, falafels and carrot and pepper sticks (g, d)
Chocolate brownie with berry coulis. (v, g, d, e, sy)



Hot fork buffet 1 £18.95

Traditional Italian chianti beef lasagne with creamy bechamel and mozzarella (g, d)

Spinach and ricotta cannelloni (v, g, d)

Rocket with sun blushed tomatoes and pecorino salad (v, d)

Mozzarella and tomato, with olive oil and fresh basil salad (v, d)

Chicken with crispy Parma ham and avocado salad

Marinated antipasto plate (v)

Gluten Free Baked vanilla cheesecake with berries. (v, gf, d, e)

Freshly prepared sliced fruit platter (v)

Garlic Bread (v, g, d)

Hot fork buffet 2 £21.95

Beef bourguignon (sd)

Chicken escalope with fresh tarragon (g, e, d)

Rice with petit pois (v)

Wild mushroom, asparagus and sundried tomato parcels (v)

Spring salad with roasted vegetables (v)

French beans and tomato salad with croutons and olive oil dressing (v, g)

Continental cheeseboard and biscuits served with fresh grapes (v, g, d)

Lemon tart with clotted cream (v, g, e, d)

Artisan Breads and butter (g, d)



For an afternoon treat why not have yourselves a bit of afternoon tea?

Afternoon tea 1 £9.75

Freshly prepared selection of delicate finger sandwiches (without crust)
Smoked salmon, egg and cress, Rare beef and horseradish cream (v, g, d,e, f, s, m)
Traditional scones with clotted cream and jam (v, d, g)
Delicious mini cakes 2 per person (v, g, d, e, sy)
Freshly prepared fruit skewers drizzled in mango (v)

Afternoon tea 2 £10.75

Freshly prepared selection of delicate finger sandwiches (without crust)
Smoked salmon, egg and cress, Rare beef and horseradish cream (v, g, d,e, f, s, m)
Delicious fresh fruit tartlets with crème patisserie (v, g, e, d)
Chili, fennel sausage rolls with tomato chutney (g, e, d, sd, m, c)
Continental cheeseboard with grapes and assorted crackers with chutney (v, g, d) body text



HOT DRINKS

We only use coffee that is fair trade and made using traditional roasting & blending methods. Our premium quality arabica beans have a dark and intense roast which produces a rich dark chocolate and caramel flavour with a hint of roasted hazelnuts, perfect when blended with milk. All our teas are from plants in India, east Africa and Ceylon and fairly traded.

Tea or coffee £2.95

Freshly brewed Fairtrade coffee and a selection of tea and herbal infusions

...why

not add some sweet treats a minimum of 6 people applies on all orders.

Ever so tempting brownie boards £2.50

Farmhouse boards of brownie chunks in 3 different flavours;
Chocolate & salted caramel, dark chocolate brownie, rocky road (v, g, d, e, sy)

Yoga

bunny station £2.50

Harvest cereal granola bars, muesli & fruit bakes, flapjacks (g, d, n)

Juices, presses & softs

Cartons of fruit juices 1 Litre £2.95 - Orange, apple, pineapple or cranberry.

Old fashioned lemonade 330ml £1.95

Homemade infused mineral filtered water 1 litre £3.80

A choice of lemon & lime; cucumber, apple & mint or orange, lemon and Thai ginger.

Radnor Hills Sparkling or Still Spring water 750ml £1.95

Coke, D/coke, Sprite (330ml cans)

Ice Cubes - £2.00 per kg bag



CORPORATE CATERING NOTES

Tailored menus

We have a large and diverse range of menus and would be happy to design a menu to suit your event.

Beverages

We can quote on a beverage package, a 'purchase outright' beverage list or you may prefer to supply your own.

Equipment hire

We can provide a quote on equipment hire for your event
Plate and cutlery per course £1.50
E.g. Glassware, bars, linen, crockery, furniture.

Food allergy notice

If you have a food allergy or a dietary requirement, please inform a member of the hospitality team at Hamilton's events before placing an order.
Refer to the chart at the top of the menu pack

Pricing:

All pricing excludes vat.



EXTRA THOUGHTS TO CONSIDER

We can provide your event with fully trained, professional and friendly event staff to help run things more smoothly.

CHEFS

Chefs are provided at a charge of £22.50 per hour.
Assistant Chefs will be charged at a cost of £16.50 per hour
(Minimum 5 Hours Applies)

BAR AND SERVICE STAFF

Service staff for your event are charged at a cost of £15 per hour, per staff member.
(Minimum 5 Hours Applies)

MIXOLOGIST AND SPECIALIST COCKTAIL BAR PERSON

These highly trained staff are charged at a cost of £25.00
per hour, per staff member.
(Minimum
5 Hours Applies)



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