



FARM CAMP CATERING

SUMMER 2017

FRIDAY ARRIVAL DINNER

MAINS Choose *ONE* of the following

Braised beef brisket and bean chilli with tomato, jalapeno and lime salsa, guacamole and sourdough flatbreads

Chicken cacciatore; chicken thighs in a tomato, pepper and olive sauce, with rosemary crushed potatoes

Lamb and apricot tagine, with herb cous cous

ONE FOR THE VEGGIES *Let us know how many veggie meals you need, if any!*

Aubergine and courgette ciambotta; a Southern Italian style stew, with sourdough focaccia and gremolata (v). *Gremolata is a zesty Italian condiment made up of parsley, lemon and garlic-yum!*

FOR AFTER Choose *ONE* of the following

Lemon Tart with Ivy House Cream

Hartley Farm Summer Fruit Mess

SATURDAY MORNING BREAKFAST

Hartley Farm Granola

Honeyed Yoghurt

Summer Berry Compote

Ivy House Milk

Hartley Farm Bacon

Hartley Farm Sausages

Baked Beans

Hobbs House Bread

Veggies- Veggie sausages available on request

SATURDAY PICNIC

Cheddar, white onion and smoked garlic tart

Home dried tomato, bacon lardons and parmesan tart

Hartley Farm sausage rolls

Sliced Hartley Farm glazed ham

Salad of new potato, crème fraiche, spring onion, caper and basil

Barbers cheddar

Hobbs House baguette Paysanne & Ivy House butter

SATURDAY NIGHT BARBECUE DINNER

Hartley Farm Burgers

Hartley Farm Sausages

Harissa Chicken Kebabs

Bean Burgers-available on request

Greek Salad; tomatoes, olives, cucumber, kos lettuce and feta

Tabbouleh; bulgar wheat, preserved lemon, mint, dill and parsley

Spicy Tomato Relish

Mint and Yoghurt Tzatziki

Hobbs House Baps

FOR AFTER *Choose ONE of the following, both served with fresh strawberries*

Chocolate Brownies

White Chocolate and Raspberry Blondies