



— MADE IN BRISTOL —

Buffets

Suitable for business lunches or casual parties

Sandwich buffet £7.50

A selection of 3 types of sandwiches, for example:

Somerset cheddar and chutney (V)

'Cooking Company' hummus and carrot salad (VG)

Ham and wholegrain mustard

Served with kettle chips and cake bites.

Fruit (per piece) from 75p

In house lunches only :

Tea and coffee £2

Assortment of cakes £2

Orange, apple, or cranberry juice (jug serves 4) £6

Water jugs available

Simple mezze buffet £9

Trio of seasonal dips - for example; beetroot borani (beetroot, yoghurt and dill); 'Cooking Company' hummus; lemon roasted squash and carrot (V) (VG) (GF)

Sourdough or flat bread (VG)

Spanish tortilla slices with aioli (V)

Marinated olives (VG)

Mixed pickles (VG)



Roast spicy mixed nuts (VG)

Mid range £13

Pissaladière - thin pastry of caramelised onion, black olives, and anchovies

'Cooking Company' potato salad, with mayonnaise, capers, chopped salad onions, wholegrain mustard and herbs (V)

Trio of seasonal dips - for example; beetroot borani (beetroot, yoghurt and dill); 'Cooking Company' hummus; lemon roasted squash and carrot (V) (VGO) (GF)

Sourdough or flat bread (VG)

Spanish tortilla slices with aioli (V)

Marinated olives (VG)

Mixed pickles (VG)

Roast spicy mixed nuts (VG)

Celebration £20

Charcuterie plate of three cured meats (GF)

Selection of perfectly ripe cheeses with crackers, chutney, and grapes (V)

'Cooking Company' potato salad, with mayonnaise, capers, chopped salad onions, wholegrain mustard and herbs (V) (GF)

Side of smoked salmon with horseradish crème fraîche and rye bread

Pissaladière - thin pastry of caramelised onion, black olives, and anchovies

Trio of seasonal dips - for example; beetroot borani (beetroot, yoghurt and dill); 'Cooking Company' hummus; lemon roasted squash and carrot (V) (VGO) (GF)

Sourdough or flat bread (VG)

Spanish tortilla slices with aioli (V) (GF)

Marinated olives (VG) (GF)

Mixed pickles (VG) (GF)

Roast spicy mixed nuts (VG) (GF)



Simple Hot Food £10

Perfect warming food for lunch meetings or casual suppers

Choose up to 2 dishes per group. 20 portions minimum

Aduki bean chilli and basmati rice served with tortilla chips, soured cream, jalapeños and coriander (V)

Squash, chickpea and preserved lemon tagine served with apricot couscous and toasted almonds (VG)

Celeriac, kale and coconut curry served with lemon rice and raita (VG) (GF)

'Cochinita pibil' - slow roast pork - served with spiced rice, sweet pickled onions, and red cabbage and apple coleslaw (GF)

Moussaka - baked dish of aubergine, potato and minced lamb or mushrooms, served with lemon dressed green salad (£2 supplement) (VGO) (GF)



Sharing Dishes Menu

A selection of dishes for the table to share

Minimum of 20 people in house, 50 people externally

Middle Eastern Influenced

3-courses £29

Starters

Beetroot borani - beetroot, yoghurt and dill (V) (GF)

Labneh - strained yoghurt, with lemon and dill (V) (GF)

'Cooking Company' hummus (VG) (GF)

Mixed pickles (V) (GF)

Marinated olives (V) (GF)

Za'atar flatbreads (V)

Mains

Slow-roasted lamb with salsa verde (GF)

Spiced aubergine salad with feta, toasted almonds, and mint (V) (GF)

Bourekas - goats cheese, spinach, and ricotta savoury pie (V)

All served with buckwheat tabouleh, sumac roasted vegetables, and lemon dressed green salad (VG)

Desserts (choose one)

Persian orange, almond, and polenta cake served with orange blossom syrup and crème fraîche (V) (GF)

Roast apricots with vanilla cream and toasted almonds (V) (GF)



Purely Vegan

3-courses £25

Starters

Muhamra - Roast red pepper and walnut dip (VG) (GF)

Dolmades - stuffed vine leaves (VG) (GF)

'Cooking Company' hummus (VG) (GF)

Mixed pickles (VG) (GF)

Marinated olives (VG) (GF)

Za'atar flatbreads (VG)

Mains

Slow roasted aubergine with chermoula, pomegranate, and almonds (VG) (GF)

Warm salad of roast squash, walnuts, and vegan pesto (VG) (GF)

Cauliflower, turmeric, and lemon quinoa with radish and sprouting seeds (VG) (GF)

All served with a seasonal raw vegetable salad, Mujaddara (Lebanese rice and lentils), and lemon dressed green salad (VG) (GF)

Desserts (choose one)

Baked peaches with vanilla and coconut cream (VG) (GF)

Tofu chocolate mousse with brandy marinated fruit (VG) (GF)



Mediterranean Inspired

3-courses £28

Starters

Greek salad - cucumber, tomato, red onion, feta, black olives and oregano (V)
(GF)

Dolmades - rice stuffed vine leaves (VG) (GF)

Classic tzatziki (V) (GF)

Smoked aubergine and red pepper salad (VG) (GF)

House pickles and olives (VG) (GF)

Pitta breads (VG)

Mains

Lamb stewed in wine and honey (GF)

Cretan Boureki - layered bake of courgettes, tomatoes, and feta cheese (V)

Stuffed tomatoes and peppers, filled with rice, vegetables, and pine nuts (VG)
(GF)

All served with garlic, lemon and oregano roast potatoes; beetroot, walnut,
lentil and spinach salad; and lemon dressed green salad (VG) (GF)

Desserts (choose one)

Bougatsa - custard filled filo pastry with cinnamon (V)

Peach and pistachio polenta cake with vanilla cream (GF)



The Famous Persian Wedding Feast

3-courses £30

Inspired by the culinary landscape of the Middle East and Persia this is a feast based around a wedding rice which is jewelled with sour berries and apricots, flavoured and coloured with saffron and decorated with toasted flaked almonds and rose petals. This food is designed to be shared by all at the table, to symbolise the beginning of the couple's shared life together.

Starters

Baghali Ghatogh - fava bean dip with sliced egg (VG) (GF)

Baba Ganoush - scorched aubergine and tahini dip (VG) (GF)

Labneh - strained yoghurt, with lemon and dill (V) (GF)

Roast tomato and pepper salad (VG) (GF)

All served with za'taar flatbreads (VG)

Main

Slow-roasted lamb or griddled halloumi and vegetables (V) (VG)

Both served with the wedding rice and two seasonal salads (VG) (GFO)

For example; a green salad of baby leaves and crisp lettuce with lemon vinaigrette and 'fatoush' salad - a salad of chopped tomatoes, peppers, cucumber, red onion, parsley, mint, coriander and garlic with pitta croutons (VG) (GFO)

Desserts (choose one)

Cardamom rice pudding with pistachios and rose water syrup (VG) (GF)

Persian orange, almond and polenta cake, served with orange blossom syrup and crème fraîche (V) (GF)

Bristol Mess (not strictly Persian but a worthy addition of any big celebration we think) - a sumptuous tower of



crisp meringues with whipped cream, fruits and flowers (V) (GF)

Summer version - rose meringues, vanilla whipped cream, fresh berries and red berry coulis with edible flowers.

Winter version - pistachio and almond meringues, brandied apricots, prunes and figs with edible flowers



Big Celebration Dinner Menu

Classic dishes for a more formal sit down meal

Minimum of 20 people in house, 50 people externally

Two courses £22, three courses £30

Starters (choose two)

Smoked aubergine, red pepper and mint salad (VG) (GF)

Spinach and feta filo pie (V)

Russian Olivier salad (VG) (GF)

Cured salmon, beetroot and watercress with rye croutons

Potted smoked ham hock with wholegrain mustard and crisp breads

Mixed charcuterie board with pickles (GF)

Smoked mackerel pâté, rye bread and pickles

Mains (choose two)

Warm Sicilian roast chicken salad, served with new potatoes, pine nuts, raisins and green beans (GF)

Pork and herb sausages, served with champ, seasonal vegetables and onion gravy

Barley risotto, served with seasonal vegetables and parmesan, or ground almonds (V) (VGO)

Stuffed peppers with rice, vegetables and pine nuts, served with a green salad of baby leaves and crisp lettuce with lemon vinaigrette (VG) (GF)

Slow-cooked goat in red wine and tomato, served with garlic, lemon and oregano roast potatoes and tzatziki (GF)

Lamb köfte with mint and garlic yoghurt and a spiced tomato sauce, served with steamed rice and salads (GF)

'Cochinita pibil' - slow roast pork - served with spiced rice, sweet pickled onions, and red cabbage and apple coleslaw (GF)

Lamb or mutton, chickpea and preserved lemon tagine



served with apricot couscous and toasted almonds

Desserts (choose two)

Greek Bougatsa - custard filled filo pastry with cinnamon (V)

Persian orange, almond and polenta cake, served with orange blossom syrup and crème fraîche (GF)

Chocolate halva cake served with crème fraîche (V)

Roast apricots with coconut cream and toasted almonds (VG) (GF)

Tofu chocolate mousse with brandy marinated fruit or fresh berries (VG)

Bristol Mess - a sumptuous tower of crisp meringues with whipped cream, fruits and flowers (V) (GF)

Summer version - rose meringues, vanilla whipped cream, fresh berries and red berry coulis with edible flowers.

Winter version - pistachio and almond meringues, brandied apricots, prunes and figs with edible flowers



Additional evening food

Snacks to keep your guests going into the evening

Cheese board £7.50

Three perfectly ripe cheeses from the Bristol Cheesemonger served with crackers, chutneys and grapes

Filled baps £4.50

Smoked bacon; pork and herb sausage; or Portobello mushroom and thyme

'Lovett' pies £5

Puy lentil and rarebit; mushroom and butterbean; spiced sweet potato and squash; beef and ale with blue cheese; chicken, gammon and leek; lamb and potato; beef and stout, plus seasonal additions

Pizza slices £3.50

Selection of pizza bites - Margherita; onion, olives and feta; mushroom and thyme; chorizo and red onion



Wedding Brunch £18.50

Perfect for the morning after your big day!

Smoked salmon or beetroot cured salmon with dill, sour cream (GF)

Cold sliced meat board - Serrano, chorizo, glazed ham (GF)

Cheese platter - three perfectly ripe cheeses from the Bristol Cheesemonger served with crackers, chutneys and grapes (V)

Hard boiled eggs with celery salt (V) (GF)

Warm bread, butter and preserves (V)

Basket of pastries - pain au chocolat, croissants, and almond croissants (V)

Basket of fresh, seasonal fruits (VG) (GF)

Spicy Bloody Mary - delicious house recipe with spices and fresh celery (£6 supplement)

Filter coffee, tea, herbal teas and jugs of orange juice included



Canapés

Light bites for all occasions

All £2 per serving

Crostini's are 2 items per serving, all other canapés are 1 item per serving

Crostini - little toasts topped with:

Smoked salmon, crème fraîche and dill

Mushroom, lentil and walnut pâté (VG)

Roast pepper, goat's curd and oregano

Green olive tapenade with sun-blush tomato (VG)

Jamón butter with pickled chillies

Beetroot borani with feta

Feta and yoghurt mousse, fig and honey

Blue cheese and caramelised walnuts

Roast squash and tahini with thyme (VG)

Meat / Fish:

Morcilla sausage rolls

Lamb köfte meatballs with mint yoghurt (GF)

Roast chorizo with honey and red wine (GF)

Boquerones - marinated anchovies wrapped around green olives (GF)

Radishes with anchovy mayonnaise (GF)

Blinis with smoked salmon and smoked roe (GF)

Veggie:

Spanish tortilla with aioli (V) (GF)

Seasonal spears with lemon and sea salt (VG) (GF)

Slow roast tomato, mozzarella and basil skewers (V) (GF)

Red pepper, feta and oregano rolls (V) (GF)



Cucumber, tomato, feta and black olive skewers (V) (GF)

Radishes with butter and sea salt (V) (GF)

Manchego, sun-blush tomato and basil (V) (GF)

Aubergine rolls with goat's cheese and pomegranate (V) (GF)

Baked falafel with lemon and tahini dressing (V) (GF)



Terms & conditions

Minimum orders apply.

Deposit of 20% payable on signing off the menu, with 10% non-refundable, and 10% refundable up to two weeks prior to the event.

Waiter costs are extra for any events off site (i.e not at Folk House Cafe or Spike Island Cafe). £10 per hour, min of 4 hours each.

We do not allow any food or drink from outside to be brought onto the cafe premises for any event, with the exception of a wedding cake with prior arrangement.

Most of the ingredients in our food are certified organic. We are committed to working with as many local producers as possible and putting the quality and provenance of the food above all else.

Please note : These are sample menus only. Our menus are seasonal and we depend very much on what is available at any given time. We are happy to tailor menus to your wants and budgets and welcome discussions regarding the style and details of your event so we can provide the best possible food for you. We reserve the right to substitute items and ingredients without notice but will always try to give as much information and notice as possible.

This quote includes VAT, but does not include hire of crockery, cutlery, glasses etc. should they be required.

If catering is required in a location with limited kitchen facilities, we may also need to hire in extra kitchen equipment at an extra cost. Delivery cost is dependent on location of event.

Any gratuities for the staff are gratefully received.

For more information and bookings, please get in touch!
admin@cookingco.co.uk or 0117 954 4030

