

# Big Pan Catering

A feast for the eyes (and the stomach), big-pan cooking is guaranteed to make any event a showstopper.



From crowd pleasing curries to deep, earthy tagines, our selection of globally inspired specialities are slow-cooked from fresh.

Our Big Pan options can serve as the main event or as a perfect addition to a Hog Roast, feeding a variety of tastes and dietary needs.



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Options are:

- **Fruity Chicken and Mango Curry.** A mild dish finished with Fresh Sour Cream and Coriander
- **Chicken and Chorizo Cassoulet.** Classic French Cassoulet with a modern twist Sausages
- **Sauté Onion and Bubble and Squeak.** Heart-warming dish with local butchers' sausages
- **Beef Bourguignon.** A rich hearty casserole. Slow Braised Beef with lashings of Merlot, Shallots and Bacon Lardons
- **Minted Lamb Casserole (£2.00 Supplement).** Tender Lamb slow braised with a hint of Mint

All come with Crusty Bread and a choice of one of below

- Savoury Rice
- Minted Vegetable Couscous
- Buttered New Potatoes
- Bubble and Squeak

Priced at £ 15 pp (Monday to Thursday Price £12.00 pp)