

*Winnie's*  
Catering

Catering from the small and intimate to large and exciting.

## ORIGINAL CANAPÉS

- Mini Welsh Rarebit with Caramelised Onion Chutney.
- Creamed Leek & Welsh Cheddar Tart with Fresh Thyme.
- Melba Toast with Chicken Liver Parfait, Caramelised Onion Chutney & Parma Ham Crisp.
- Crostini with Mushroom Pate, Yuba Crackling & Caramelised Onion Chutney.
- Smoked Salmon Blini with Dill Caviar & Lemon Creme Fraiche.
- Bacon & Pistachio coated Goats Cheese Lollipop.
- Hoisin Duck in a Filo Basket with Sesame Seeds & Spring Onion.
- Sun Blushed Tomato Bruschetta with Olive Tapenade & Micro Basil.
- Blackened Shrimp, Avocado & Cucumber.
- Confit Celeriac with Truffled Puree & Pickled & Roasted Cauliflower.
- King Prawn wrapped in Parma Ham.
- Rosemary Stem with Mozzarella & Roasted Pineapple Chunk.



## DELUXE CANAPÉS

- Mini Cheese Burger with Salad Gherkin & Relish.
- Mini Cajun Chicken Burger with Avocado & Salsa.
- Mini Vegan Burger with Hummus and Salsa.
- Mini Fish & Chip Cones with Tartar Sauce & Lemon Wedge.
- Spaghetti & Meatballs with Parmesan.
- Fish Taco.
- Pulled Pork Taco.
- Spicy Beef Taco with Sour Cream.
- Yorkshire Pudding filled with Slow Roasted Beef & Cheesy Leeks.
- Tomato and Basil Soup with a Mini Cheese Toastie Shot.
- Mini Pasty's.
- Devilled Quail Egg.



## SWEET CANAPÉS

- Mini Chocolate Eclair.
- Mini Strawberry Pavlova.
- Churro shot glass with Salted Caramel & Chocolate Sauce.
- Chocolate Brownie with Honeycomb & Popping Candy.
- Mini Lemon Tart with Crushed Berries & Micro Mint.
- Mini Vegan Chocolate Brownie with Honeycomb & Popping Candy (GF).

## APPETISERS

Leek and Potato Soup Topped with Mini Welsh Rarebit & Crispy Leeks.  
Homemade Chicken Liver Parfait with Caramelised onion Chutney,  
Parma Ham Crisp & Rocket.  
Bruschetta of Garlic Ciabatta topped with Sunblush Tomatoes, Olives,  
Roasted Red Peppers & Micro Basil.

## MAIN EVENT

Slow Roasted Welsh Beef with Goose Fat Roast Potatoes, Honey Parsnip, Fluffy Yorkshire  
Puddings & Red Wine Gravy.  
Pan Fried Chicken Supreme with Rissole Potatoes  
with a Wild Mushroom & Smoked Bacon Sauce.  
Roasted Vegetable Tart With Red Pepper Puree & Garlic Potatoes.  
(All above served with Panache of Carrots, Kale, Peas and New Potatoes).

## DESSERTS- CHOICE OF 3, SERVED AS A TRIO.

Chocolate Brownie with Chocolate Ganache, Honeycomb, Whipped Cream & Black  
Cherry Compote.  
Mini Eton Mess with Popping Candy & Mini Meringue Edible Flowers.  
Lemon Tart with Crushed Berries & Double Cream.  
Vegan Chocolate Brownie with Chocolate Ganache, Honeycomb  
& Double Cream.



## APPETISERS

Smoked Duck Breast with Blackberry Salad & Pomegranate Molasses.

French Onion Soup topped with Welsh Cheddar Crouton.

Ham Hock Terrine with Cider Jelly & Sourdough.

Beetroot & Vodka Cured Salmon Gravlax with Lemon Creme Fraiche, Crouton & Caper Berry Salad.

## MAIN EVENT

Pork Three Ways-Slow Roasted Pork Belly , Black Pudding Quail.

Scotch Egg and Pork Crackling Spikes served with Wholegrain Mustard Mash, Apple Cider Velouté & Braised Apple and Red Cabbage.

Welsh Rump of Lamb with a Glamorgan Bon Bon, Dauphinoise Potatoes, Minted Pea Puree, Beetroot, Baby Root Vegetables & Red Wine Reduction.

Pan Fried King Oyster Mushroom with Vegan Scallops, Puy Lentils, Shallots & Roasted Red Peppers (V).

Pan Fried Sea Bass with King Prawn and Caper Butter, Asparagus & Garlic Potatoes.

## DESSERTS

Creme Brûlé with Chocolate Tuile Edible Flowers & Fresh Berries.

Lemon Posset with Shortbread, Candied Orange & Blackcurrant Gel.

Hot Chocolate Mousse with Vanilla Ice Cream.

Chocolate Torte with Honeycomb & Chantilly Cream.

Or select a Trio of the above.

## APPETISERS

Lightly Spiced Parsnip Soup, Topped with Crispy Apple & Maple Syrup with Micro Herbs & Toasted Seeds. (GF, VG)

Salmon Fish Cake with Lemon & Chive Veloute, Rocket & Lemon Wedge.

Beetroot Tartare with Truffled Cashew Cream & Melba Toast. (VG)

Potted Beef in Bourguignon Sauce with Crusty Bread & Welsh Butter. (GF Available)

Spiced Lamb Kofta with Tzatziki & Persian Salad. (GF)

## MAIN EVENT

Welsh Lamb Rump with Beetroot Puree, Creamed.

Potatoes and Minted Peas with a Red wine Reduction. (GF)

Chicken & Apricot Ballontine with a Mushroom & Tarragon Sauce, Buttered Mash Potatoes & Garden Greens. (GF)

Filo Tart with Creamed Leeks & Sun Blush Tomatoes, Topped with Welsh Cheddar and Pine Nuts, Rissole Potatoes & Garden Greens. (GF)

Roasted Aubergine, Butter Bean Hummus, Roasted Vegetable Tabbouleh, Tahini & Pomegranate Mollasus, (VG)

Fillet of Welsh Beef with Fondant Potato, Sun Blush Tomato, Wild Mushrooms. with Red Wine & Horseradish Reduction. (GF)

Pan Fried Sea Bass with King Prawn & Caper Butter, Asparagus & Garlic Potatoes. (GF)

## DESSERTS

Chocolate Brownie with Chocolate Ganache, Honeycomb, Whipped Cream & Black Cherry Compote.

Mini Eton Mess with Popping Candy & Mini Meringue Edible Flowers.

Lemon Tart with Crushed Berries & Double Cream.

Vegan Chocolate Brownie with Chocolate Genache, Honeycomb & Double Cream.

## AMERICAN FEAST

BBQ Pulled Pork  
Mac and Cheese  
Corn on The Cob  
French Fries  
Slaw  
Green Salad  
Garlic Bread

## VEGETARIAN FEAST

Mixed Falafels with Tahini Mediterranean  
Vegetable Tarts  
Halloumi & Roasted Vegetable Kebabs  
Homemade Hummus  
Hot New Potatoes with Paprika Sunblush Tomatoes  
Mixed Olives  
Artichoke Hearts

## CURRY FEAST

Chicken/Vegetable Balti  
Coconut, Sweet Potato & Butternut Squash Curry  
Lamb Madras  
Saag Aloo  
Onion Bhajis  
Naan Bread  
Poppadoms  
Onion Salad  
Mint Raita

## BBQ

Welsh Beef Burgers with Brioche Bun  
Cajun Chicken Fillets with Sour Cream  
Local Butcher Chipolatas

## Veggie/Vegan

(Numbers pre-ordered for veggie/vegan guests)

Stuffed Flat Mushrooms with Hummus or Vegan Cheese  
Vegan Sausages  
Vegan Oumph Burgers with Vegan Brioche Bun

Selection of sauces & relish.  
Cheese for Burgers and Salad Garnish For Burgers

## MEAT FEAST

Pulled Pork  
Slow Cooked Beef Brisket  
Cajun Chicken  
Homemade Sage & Onion Stuffing  
Homemade Apple Sauce  
Brioche Bun

## BBQ & MEAT FEAST SIDES

Coleslaw  
Pasta Salad  
Cobbed Corn  
Cous Cous  
Green Salad  
Tomato, Red Onion & Mozzarella Potato Salad  
Sweetcorn Salsa

## MAINS

Sausages  
Chicken Goujons  
Beef Burger  
Veggie Sausage  
Chicken Breast  
Falafels

### Side 1

Mash  
Potato Wedges  
Chips  
Jacket Potato  
Potato Waffles  
New Potatoes

### Side 2

Salad (Lettuce, Tomato, Cucumber)  
Beans  
Peas  
Pasta Salad  
Coleslaw

### Childs Finger Platter for the little ones.

Sliced Ham or Falafels  
Sliced Carrot  
Sliced Cucumber  
Cherry Tomatoes  
Cubes of Cheese  
Bread Sticks  
Hummus  
Mini Doughnut

MIX & MATCH 1 FROM EACH CATEGORY TO MAKE A MEAL.  
ALL SERVED WITH A MINI DOUGHNUT.



Antipasti Cones  
Smoked Cheese  
Mozzarella  
Pruchuttio  
Salami  
Pepperoni  
Chorizo  
Italian Sausage  
Cherry Tomatoes  
Pickled Onions  
Gherkins  
Grapes  
Berries  
Crackers  
Bread Sticks

Served in a Bamboo Cone/Jar or Grazing with a napkin and and served standing Canapé Style or displayed on a table with linen.

## CLASSIC PAELLA BASE (VG)

Garlic

Onion

Tomato

Peppers

Saffron

Smoked Paprika

Red Wine

Basil

Then add desired topping at the buffet station or a bit of each:  
Chicken, Chorizo & Roasted Red Peppers Prawns, Squid, Mussels,  
Samphire & Lemon Wedges Roasted Vegetables, Olives, Sun Blush  
Tomatoes, Artichoke & Spinach. (VG)

Served with a Selection of Oils, Green Salad and Crusty Bread as  
Standard Served in Bamboo Boats with Wooden cutlery.

CLASSIC

Margherita

Pepperoni

Ham & Pineapple

Ham & Mushrooms

CONTEMPORARY

BBQ Chicken with Smoked Bacon

Salami with Olives & Mozzarella

Roasted Peppers with Chilli & Mozzarella

Spinach with Ricotta & Cherry Tomatoes

GOURMET

Cured Ham, Vine Tomatoes with Shaved Parmesan & Balsamic Glaze

Sun-dried Tomatoes with Buffalo Mozzarella & Basil Oil

Courgette & Asparagus Ribbons with Mozzarella & Toasted Pine nuts

Ground Sausage with Stilton & Caramelised Onion

## MAINS

Chicken Breast Goujons with Sweet Chilli & Micro Coriander.

Bruschetta of Garlic Ciabatta with Sun Blush Tomatoes, Olives, Roasted Red Pepper & Garlic  
& Lemon Hummus. (VG)

Onion Bhaji with Mint Raita & Micro Coriander. (VG)

Sweet Potato and Chickpea Falafel with Tomato & Paprika, Tahini & Mixed Seeds. (VG)

Vegetable Spring Rolls with Ginger dipping sauce.

Sausage Rolls.

Selection of Quiches.

Selection of Sliced Meats, Ham/Turkey/Beef.

## SOMETHING SWEET

Fresh Cream Profiteroles topped with Caramel, Honeycomb & Chocolate Ganache.

Mini Chocolate Brownie with White Chocolate & Popping Candy.

Lemon Tart and Raspberry Coulis.

Homemade Trifle.

Victoria Sponge.

(GREEN SALAD, SLAW, PASTA SALAD, POTATO SALAD AND  
SELECTION OF SANDWICHES AS STANDARD).