

CURED

Catering Menu Summer 2017

Hot

Crispy buttermilk chicken with garlic aoli
Sweet sesame chorizo bites
Jersey meatballs in tomato sauce
Gambas Pil Pil (skewered king prawns in garlic butter with chilli)
Jersey royal potato with sea salt and herb
Mini jacket potato with garlic butter and dill
Local broccoli, chilli and parmesan pasta
Seasonal roasted vegetable and haloumi skewers

Cold

Selection of cured meats with pickles and chutney
Selection of quality cheeses with pickles and chutney
Chicken liver pate on toast
Sundried tomato humus and flat breads
Smoked salmon and quails egg stacks
Caprese skewers – mozzarella, tomato and basil
Smashed avocado sourdough crostini
Seasonal local slaw

Minimum 15 people

Cold only - £13.50 per head – your choice of 8 cold dishes

Hot and cold mix - £16.50 per head – your choices of 4 hot and 4 cold dishes

All the above served with bread and an assortment of pickles

The small print....

Please note that due to availability and seasonal nature of certain locally sourced ingredients some of our dishes may be subject to change, although we will ensure that our food continues to be quality, fresh and unique.

Our summer menu is for use throughout May – September 2017, but intended as a guide only – if you'd like to place an order or help tailoring the food for your event do contact one of the Cured team on 07700 770701 or via email curedjsy@gmail.com

Cancellation policy – any orders that are cancelled more than 48 hours before booking will incur no charge, however cancellations or changes made within 48hours will be charged at full.

Summer BBQ's! Want that delicious smoked flavour at your garden party this year? Not keen on getting smelly, cooking or washing up? – let us do all that for you! Get in touch about our great quality and value Cured BBQ services