

Packages:

<p>1. Breads and dips on tables Main course on sharing platters Tea and coffee all day £26.50 per head</p>	<p>2. Canapé selection Breads and 3 dips on the tables Main Course Tea and Coffee all day £32.50 per head</p>
<p>3. Canapé selection Breads and 3 dips on the tables Main course platters on table Pudding or evening food Tea and coffee all day £38.50 per head</p>	<p>4. Canapé selection Breads and 3 dips Main course platters on table Pudding and cheese Evening food £45.50 per head</p>
<p>5. Canapé Plated starter Sharing platters or plated main course Sharing puddings or plated puddings Evening bowl food, cheese and biscuits and chocolate brownies £48.50 per head</p>	<p>For hog roasts and other suggestions please get in touch for a quote.</p> <p>These packages do not include hire of crockery, cutlery, tableware and glassware which is separate and can be £6-£8 per head, or a catering tent/field kitchen and fridge trailer if it is required</p>

Main meal menu suggestions

Menu 1

Slow-roast marinated Leg of Lamb
Herb oil new potatoes
Green bean, mange tout, rocket, orange and hazelnut salad
Whipped feta dip
Tomato and harissa dip
Roast beetroot tapenade topped with spring onions
& A selection of artisan bread

Menu 2

Slow-roast marinated Leg of Lamb
Farro, feta and roast red pepper salad
Roast butternut squash and sweet potato with tahini and zatar
Fennel, chicory and orange salad with pine nuts
Tzatziki
Tomato and harissa sauce
Smokey Aubergine dip
& A selection of artisan bread

Menu 3

Slow-roast marinated Leg of Lamb
Spanakopita (giant filo, spinach and ricotta pie)
Moroccan green couscous with herb paste and cumin fried onions
Tomato, sumac onions, basil and pine nut salad
Tzatziki
Red pepper, pecan and pomegranate dip
Roast beetroot tapenade
& A selection of artisan bread

Menu 4

Harissa marinated seared Beef Strip loin with preserved lemon
Asparagus, fennel, marinated broad bean, sored and broccoli salad
Crushed roast new potatoes
Watercress and horseradish dip
Salsa verde
Tomato, smoked paprika and goats cheese

TAO Food Ltd, Alexandra House, Church Street,
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Sample plated menu

Menu 1

Smoked salmon and quick pickles cucumbers with dill and pink peppercorns
Seared beef striploin, gratin dauphinoise potatoes, garlicky green beans and roast cherry tomatoes
Baked white chocolate cheese cake with rhubarb coulis

Menu 2

Crab, fennel and pink grapefruit salad
Seared duck breast on braised puy lentils, gratin dauphinoise, ginger and garlic tossed greens
Chocolate and pomegranate torte

‘Please get in touch to discuss what food you would like and we can put together a bespoke plated menu.

Canapé suggestions

Choose 5 to include no more than 3 meat or fish.

Vegetarian:

Cheese beignet
Quick pickles watermelon with whipped feta (GF)
Melon, Avocado and mint skewers (GF, Vegan)
Mozzarella, cherry tomato and basil skewers (GF)
Feta, olive, tomato and cucumber skewers (GF)
Sticky grilled tempeh and peanut sauce (GF)
Vegetable tempura with sweet chilli sauce (GF)
Smoky sweetcorn tofu and chipotle fritters (GF)
Silken tofu and green chilli fritters (GF, Vegan)
Broad bean and coriander falafel bites on hummus (GF, Vegan)
Chicory leaves filled with caramelised pear, walnut and Roquefort salad (GF)
Courgette and feta fritters (GF)
Aubergine croquettes with aioli
Green and red gazpacho cups (GF, Vegan)
Vegetable Sushi with herbs and flowers (GF)
Kimchi and courgette pancakes with dipping sauce (GF)
Also see crostini and tartlets below

Meat:

Roast potato, pepper and chorizo skewers (GF)
Devils on horseback (GF)

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Chicken satay skewers (GF)
Honey and mustard cocktail sausages
Mini Yorkshire puddings with rare roast beef and horseradish
Spiced lamb balls with hummus
Lamb kofta
Merguez sausages with sweet potato puree
Parma ham rolls
Mini marinated chicken skewers with peanut dipping sauce
Turkey and courgette balls with sumac yoghurt
Shwarma marinated chicken skewers with pink peppercorn and dill-pickled cucumber

Fish:

Spiced fishcakes (GF)
Prawn tempura (GF)
Prawn and mango skewers with lime and coriander (GF)
Green curry prawns dumplings/spoons/poppadum
Smoked salmon on rye bread with dill sauce
Smoked salmon blinis with wasabi crème fraiche
Smoked salmon dill and cream cheese vol-au-vent
Garlic and sherry prawn spoons (GF)
Ceviche spoons with sweet potato and roast corn (GF)
Crab, fennel and pink grapefruit spoons (GF)

Crostini:

Goat's cheese and red onion marmalade
Feta and broad bean pate
Zesty Avocado puree
Beetroot tapenade with goat's cheese
Chicken liver paté and chutney
Smoked trout paté and dill pickled cucumber

Tartlets:

Quail egg and hollandaise sauce
Green chili, prawn and coriander
Hot smoked salmon and dill sauce or wasabi crème fraiche
Blue cheese and caramelised pear and walnut
Smoked trout, horseradish and watercress,
Crab, lime and chilli
Smoked haddock, gruyere and tomato
Wild mushroom, herbs & cream cheese
Red onion and vintage cheddar.

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Some BBQ suggestions

Meat selection

Suya marinated beef skewers (Ghanaian peanut and spice marinade)
Lamb kofta kebabs
Moroccan marinated lamb
Chermoula marinated spatchcock chicken (capers, herbs, preserved lemon and spices)
Chicken or lamb schwarma
Merquez sausages
Sesame marinated sticky chicken wings and thighs
Maple marinated port ribs
Bourbon marinated beef steak or tender loin
Pork tenderloin pieces in mustard and fennel
Steak burgers with a selection of sauces
Satay marinated chicken skewers

Fish

Monkfish marinated in yoghurt, garlic and herbs
Sesame seared salmon
Scallop skewers
Tamarind squid
Lemon grass, ginger and garlic Dublin Bay prawns
BBQ lobster or langoustine with aioli
Chili and coriander salmon side
BBQ scallops in the shell with chilli and coriander
Whole fish stuffed with garlic and herbs

Vegetarian

Aubergine, pepper and red onion skewers with suya spice and peanut marinade
Tamarind squash and halloumi skewers
Sweet and sticky tempeh
Garlic Portobello mushrooms
Portobello mushroom s stuffed with remblochon
BBQ corn
Chargrilled fennel with lemon
Chargrilled aubergine with tahini and pomegranate

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Other menu options

- Slow roast leg or shoulder of lamb
- Spit roast pork or lamb
- Slow roast pulled pork
- Roast side of beef
- Marinated spatchcock chicken
- Free range Wiltshire baked Ham
- Cold roast meats
- Beef Wellington
- Rack of lamb

Fish:

- Smoked Trout, crème fraiche and watercress tart with a hint of horseradish.
- Salmon and spinach en crouete
- Traditional poached Salmon
- Giant Filo pastry pie with salmon, dill, crème fraiche and spinach
- Fish tempura
- Marinated monkfish kebabs
- Ceviche
- Fish cakes with Hollandaise sauce
- Asian inspired fish cakes with edamame beans and green peppers
- Thai Style Fishcakes with cucumber and peanut dipping sauce

Vegetarian options:

- Spanakopita, giant filo pastry pie with spinach and ricotta/feta or butternut red onion and goat's cheese or mushrooms and thyme.
- Tempeh satay
- Aubergine and cheese croquettes
- Marinated sticky roast tempeh kebabs
- Garlic mushroom and cream cheese tart
- Spinach and cream cheese roulade
- Puy lentil and feta fritters
- A mandala of colourful stuffed vegetables
- Spinach and cream cheese roulade with spring onions
- Smoked paprika and butterbean paella with olives and artichoke hearts
- Home made bean burgers and salsa
- Stuffed Portobello mushrooms
- Falafel burgers with Tahini sauce

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- Aubergine, goats cheese and red pepper roule sprinkled with roasted pine nuts
- Lentil and aubergine moussaka
- Cheese stuffed aubergine
- Twice baked spinach and gruyere soufflé
- Vegetarian or fish sushi

Salad Suggestions:

Grains and potato

- Green herb couscous, with cumin fried onions
- Asian noodle salad with coriander and shredded vegetables
- Marinated potato salad
- Potato salad with spring onions, mint, and mayonnaise
- Quinoa and roast vegetable salad
- Tabbouleh
- Herby wild rice salad with roasted sweet potatoes, red onion and pumpkin
- Garlic new potatoes

Beans and Pulses

- Puy lentil Salad with roast onions
- Lentil, celeriac and hazelnut salad with mint
- Black bean, mango and avocado salsa
- Garlicky bean salad: French beans, edamame beans, broad beans, roast cherry tomatoes, garlic, lemon juice, salt and a hint of chili.
- Marinated butterbeans with lemon and roast fennel
- Puy lentil, spiced roast carrot & feta salad

Vegetable based Salads

- Cucumber, dill and red onion salad
- Shaved fennel, chicory and orange salad
- Moroccan salad: Finely chopped tomato, onion, pepper, cucumber, herbs, salt and lemon juice.
- Asian shredded vegetable slaw with sesame seeds
- Avocado, red pepper and courgette roule with balsamic dressing
- Roast Mediterranean vegetables with garlic and thyme
- Green papaya salad (subject to availability)
- Tomato caper and onion salad
- Tomato, avocado and onion salad
- Melon and avocado with mint and French dressing

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Salads with cheese

- Roast Aubergines rolled up with rocket pesto and goat cheese.
- Roast beetroot and goats cheese salad
- Pear, Stilton and Walnut Salad
- Stuffed endives
- Greek style salad
- Marinated Courgette Salad with cumin and feta
- Figs with mozzarella rocket and balsamic dressing

Hot dishes:

- Bruschetta with a number of toppings, eg: caramelised red onion and goats cheese; tomato, avocado, basil and garlic; feta, figs and rocket with a balsamic syrup.
- Roast pumpkin with herb and parmesan crust
- Lightly battered deep fried courgettes (Vegan Whitebait!)
- Spinach onion and potato bhajis (V)
- Deep fried courgette balls
- Vegetable tempura and Chinese dipping sauces (V)
- Honey roast parsnip chips
- Cajun sweet potato wedges
- Mixed roast vegetables
- Roast vegetable kebabs with satay sauce (V)
- Veggie Paella with artichokes, olives and broad beans (V)
- Celeriac and Potato Gratin
- Fennel Gratin
- Peas with wasabi and cream
- Cabbage and bacon gratin
- Cabbage, chestnut and brussel sprout gratin

Sauces, dips and pates:

- Hummus, Spinach Hummus or Caramalised Onion Hummus (V)
- Baba ganoush: Roasted aubergine dip (V)
- Burnt aubergine with garlic lemon and pomegranate seeds (V)
- Roast beetroot tapenade: delicious sweet roast beetroot blended with garlic, herbs and a touch of honey and pomegranate
- Tziki: grated cucumber and garlic yoghurt
- Tomato and harrisa chili sauce with garlic, lemon and herbs (V)
- Tahina: Tahini blended with lemon, garlic, olive oil and water (V)
- Peanut satay sauce (V)

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- Cucumber and peanut dipping sauce (V)
- Asian style green herb dipping sauce (V)
- Wasabi sour cream sauce
- Sumac, lemon and sour cream
- Sour cream and chives
- Red and green Mojo: blended coriander, garlic, parsley,
- Chimichurri, Spicy herb sauce (V)
- Butterbean and lemon paté (V)
- Broad bean and feta paté
- Goat's cheese, smoked paprika and sundried tomato dip
- Artichoke and feta dip
- Whipped feta with lemon and thyme
- White bean, green olive and artichoke heart dip (V)

Other suggestions

Bangers and mash with onion gravy

Chicken and leek pie with creamy mash and spring cabbage

Lamb and Guinness stew with colcannon

Traditional Spanish Paella and Veggie Paella

Hearty beef stew and dumplings

Sausage Cassoulet and green salad with crusty bread

Puddings

Croque Embouche tower

(Traditional in French festivities, a Croque embouche is a tower of profiteroles dipped in caramel and filled with crème patisserie, wrapped in spun sugar)

Lemon and ricotta tart topped with raspberries

French Strawberry tart

Chocolate mousse

Amaretto and chestnut roulade

Raspberry and white chocolate baked cheesecake

Multi layered Pavlova with cream and berries

Rose and summer fruit jelly

Elderflower fritter (seasonal)

Roast rhubarb frangipane tart

Rhubarb and rose sorbet and pistachio brittle

Chocolate and pomegranate torte

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Banoffee pie
Avocado and chocolate tart with chocolate maple topping

Cheese Platter with Somerset Cheeses, home made chutney and bread and oatcakes
A selection of Lovington's Ice creams with cones and sprinkles
Chocolate fondue

Chai and Cake festival style – At the end of the night

Chocolate Guinness Cake
Carrot Cake
Brownies
Lemon and poppy seed cake
Chocolate and banana swirl cake

Evening bowl food

Macaroni Cheese
Thai green chicken curry, yellow vegetable and chashew curry and rice
Sausage cassoulet and crusty bread
Vegetable curry, rice and dahl
Cauliflower and potato curry, spinach and yoghurt curry and rice
Lamb tagine with herby couscous
Vegetable tagine with coriander and almond millet
Bangers and mash
Black bean and smoked paprika stew with sour cream and cheese
Beef chilli and rice with sour cream and salsa
Tacos with pulled pork, mango and black bean salsa and shredded lettuce
Broad bean Falafels with pitta, hummus and salad
Burritos with chilli, cheese sour cream and guacamole
BBQ see above

Or trays of welsh rarebit

Sharing platters

Mezze spread
Pitta and focaccia with 3 dips, see the dips list

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Eg: Burnt aubergine with garlic lemon and pomegranate seeds
Beetroot tapenade with Zatar and goats cheese
Coriander and parsley Mojo
A selection of 3 or 4 of the following:

Cured meats: Palma ham and two kinds of salami
Smoked venison

Cured salmon with quick pickled fennel roast beetroot tapenade,
Smoked mackerel pate with capers
Spiced lamb meatballs with barberries

Pickled vegetables – gerkins, sauerkraut, pickled turnips, kimchi
Char grilled Mediterranean vegetables
Marinated artichoke hearts
Shredded fennel with chilli mint and olive oil
Queen olives marinated in coriander and lemon
Ricotta stuffed mini peppers,
Greek salad skewers
Courgette and feta fritters,
Mozzarella ball skewers with semi dried tomatoes and basil
Dolmades
Spiced chickpea balls
Vegetable pakoras,
Poppadum with fresh coconut chutney, mango chutney, cucumber, tomato, mint,
onion with yoghurt dressing, naan bread strips
Herb rolled soft cheese
Chicken Satay with peanut dipping sauce,
Tempura vegetables with dipping sauce
Prawn parcels
Shredded Asian salad and crudités.
Sushi platter with pickled ginger, wasabi and soya sauce

Or any of the canapé selection

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Breakfast or Brunch

Mexican Breakfast:

Huevos Rancheros (Scrambled eggs with mild chili, coriander, garlic, tomatoes), Mexican Hash (sautéed potatoes with sweet corn, onions, peppers, beans and chorizo), Tomato Salsa and Sour Cream. (Vegetarian without chorizo)

With Fresh Coffee, Teas and Juice, Croissants and Granola Fruit and Yoghurt

English Breakfast:

Scrambled Eggs, Bacon, Sausages, Mushrooms and a croissant (vegetarian with halloumi or vegetarian sausages and roast tomatoes)

With Fresh Coffee, Teas and Juice, and Granola Fruit and Yoghurt

Mixed Breakfast Buffet:

Including all elements of Mexican Breakfast: Huevos Rancheros, Mexican Potato Hash, Salsa, Sour cream, Tortilla Wrap plus grilled Halloumi, Bacon, pan fried mushrooms, baked beans, Croissants, with Home made Granola, Cereal boxes, yoghurt and honey and a luxurious Fruit Salad.

Bacon or Halloumi Butties:

Delicious sizzling bacon or halloumi in a ciabatta roll with mushrooms

With Fresh Coffee, Teas and Juice, and Granola Fruit and Yoghurt

Other options:

Shakshuka, Kedgeree, Eggs Benedict or Florentine, Pancakes or pretty much anything that excites you!

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