

Delish Sisters

TASTY FOOD MADE WITH LOVE

Breakfast/ Brunch :

1. Salmon, dill and cream cheese bagels
2. Chorizo, basil, tomato and red pepper frittata
3. Spanish potato and herb frittata
4. Triple cheese and herb muffins
5. Raspberry and almond muffins
6. Bran and pecan muffins
7. Chewy berry, apple and oat breakfast slice
8. Blueberry and almond friands (Gluten free)
9. Seasonal fruit platter
10. Cinnamon flap jack stacks with syrup and mascarpone
11. Coconut and vanilla soaked chia with Greek yogurt and granola
12. Bircher muesli – overnight soaked oats mixed with yogurt, honey and cinnamon topped with crunchy seeds and berries
13. Homemade scones served with butter, jam and cream
14. Mini croissants served with grated white cheddar, butter, and jam
15. Granola bar: Granola, yogurt, honey, nuts and seeds
16. Poppy seed and lemon loaf
17. Gluten free breakfast fruit crumble served with Greek yogurt
18. Hot breakfast set up: fresh breads, butter, mushrooms, tomatoes, sausages, hash browns, bacon and eggs
19. Tea, coffee, juice and water set up

Tea menu :

1. Tea, coffee, juice and water set up
2. Banana bread with espresso cream
3. Raspberry and almond muffins
4. Bran and pecan muffins
5. Blueberry and almond friands (Gluten free)
6. Homemade scones served with butter, jam and cream
7. Poppy seed and lemon loaf
8. Almond tart
9. Orange and olive oil cake
10. Mini berry cheese cakes
11. Brownies
12. Mini lemon tart topped with a shiny Italian meringue
13. Carrot Cake

14. Coffee Cake
15. Honey and pecan biscuits
16. Coconut brulee cake
17. Portuguese custard tarts
18. Onion, bacon and mature cheddar sandwiches
19. Cucumber, pesto and cream cheese sandwiches
20. Salmon, dill, red onion and cream cheese sandwiches
21. Triple cheese and herb muffins
22. Mushroom and thyme phyllo cigars
23. Sage and fennel sausage rolls
24. Mini chicken, mushroom and bacon pies
25. Onion, thyme and cream cheese tarts
26. Salmon, dill and cream cheese blinis
27. Spinach and cheese scones
28. More-ish Cheese and onion biscuits
29. Quiches:
30. Can all be done as mini or large
31. Onion, thyme and parmesan quiche
32. Spinach, feta and pesto quiche
33. Bacon, brie and onion marmalade quiche
34. Butternut, sage and feta quiche
35. Rosemary, leek and potato quiche
36. Baby marrow, pesto and feta quiche
37. Salmon, caramelized onion and dill quiche

Lunch Options :

1. Gourmet rolls: All sandwiches served on an artisanal sourdough bread roll
2. Coronation chicken with rocket and crunchy toasted pumpkin seeds (coronation chicken is like a creamy curry sauce with shredded chicken)
3. Red pepper pesto and garlic mayo with roast beef fillet
4. Pulled pork Ban Mi (a Vietnamese style roll with crunchy veg and pickles)
5. Thinly sliced gammon with a sweet mustard sauce and fresh tomato
6. Salmon, dill, red onion and cream cheese
7. Classic chicken mayo with cucumber pickle and tomato
8. Slow braised beef brisket in a spiced tomato sauce with caramelised onions, tomato and rocket
9. BBQ pulled pork with a tangy slaw and tomato salsa
10. Slow roasted shredded lamb with tzatziki, onion marmalade and baby spinach
11. Roast butternut, feta and sundried tomato with rocket
12. Tomato, basil pesto and mozzarella
13. Hummus, avocado, caramelised onions and herby falafels

Harvest Table Style Lunch :

1. Thinly sliced beef fillet with a mustard sauce
2. Lemon and sage crispy chicken
3. Beef, Chicken or veg lasagne

4. Creamy chicken and mushroom home-made pie
5. Mediterranean roast chicken
6. Slow roasted Moroccan beef brisket
7. Tomato, olive, mozzarella and basil salad
8. Herby cous-cous salad with toasted seeds and feta
9. Homemade herby pesto pasta salad
10. Crunchy slaw in a soy dressing topped with toasted seeds, nuts and crisp noodles
11. Paprika roast sweet potato wedges
12. Sweetcorn and herb cabbage slaw with a lemon yogurt dressing
13. Chopped tomato, cucumber, onion and avocado Israeli salad
14. Roast butternut with pumpkinseed pesto and feta
15. Veg rice paper wraps with an Asian dipping sauce

Mezze Style lunch :

1. Fresh artisanal breads
2. Rosemary & Olive Bread sticks
3. Homemade Onion Crackers
4. Cured meats
5. Marinated artichokes
6. Seasonal fruit
7. Cheeses
8. Preserves
9. Marinated Kalamata Olives
10. Smoked Salmon & dill Terrine
11. Chilli & Herby cream cheese terrine
12. Red Pepper Hummus
13. Herby Spinach & Feta Dip
14. Chicken liver Pate with crispy Sage
15. Baba ganoush (aubergine dip)
16. Jars filled with layers of finely chopped marinated olives & Danish feta
17. Buttery thyme & mushroom Pate
18. Sticky balsamic onion marmalade
19. Truffle, almond & chive cream cheese