



Hot Buffet

Mains

Meat

Lamb flavoured with tagine spices, slow cooked and finished with apricots, almonds and yoghurt

Lamb Assadu (Succulent lamb in a rich Goan sauce of cinnamon, garlic, paprika and cloves)

Classic "Lancashire" hot pot

TexMex chilli with, tortilla, sour cream, guacamole and Jack cheese

Beef bourguignon - red wine marinated beef cooked with smoked lardons, onions, mushrooms, garlic and thyme

Thai green chicken curry - chicken cooked in coconut milk, lime leaf, lemongrass, ginger and nam pla fish sauce. Garnished with coriander leaf.

Coq au vin with smoked lardons, baby onions and button mushrooms

Braised chicken in white wine and tarragon velouté

Za'atar chicken - Middle Eastern spiced chicken cooked with red onions, sesame, yoghurt, and pomegranate molasses.

Jerk style chicken with courgette ribbons and peas

Tandoori style roast chicken with cucumber raita

Classic roast chicken, quartered, infused with garlic and rosemary, served with chicken jus

All the above £6.95 per head



Fish

'Hythe fish pie' - fresh fish from the day boats of Hythe, cooked in wine and herbs, finished in a cream sauce capped with cheesy mash

Salmon and red mullet over crushed potatoes with tomato, olives and basil with crispy leeks

Thai style red fish curry

Fish tagine with potatoes, tomatoes and olives

All the above £6.95 per head

Vegetarian

Pithivier of field mushrooms, spinach and roast red onions

Goat's cheese and caramelised garlic tart

Penne pasta with Sicilian caponata

Cauliflower roasted in chilli butter.

Stuffed red peppers with cherry tomato, thyme and olive oil.

Tomato, ricotta, and pesto tart

Cassoulet of beans and tomato with baby onions and braised potatoes

Mushroom and tarragon lasagne

Garlic roasted squash and eggplant with courgette, tomato, peppers, red onions and butter beans served with soft herb sour cream

Thai green vegetable curry - Green seasonal vegetables cooked in coconut milk, lime leaf, lemongrass, ginger and coriander.

Roast cauliflower lasagne

Oven roast butternut squash with a coconut, chilli and lime crust, served with tomato, lime and chilli salsa

Grilled aubergine rolls filled with quinoa, carrot and beetroot

Saffron tagliatelle with ricotta and crispy chipotle shallots

All the above £4.95 per head



Sides

Braised rice with peppers and peas

Jasmine rice with fragrant spices

Colcannon mash with double cream

Roast roots - parsnip, carrot, red onion, beetroot, and squash

New potatoes boiled with mint or roast with sea salt and rosemary

Dauphinoise - creamy potato with grated Gruyere

Parisiennne - potatoes tossed with meat glaze.

Seasonal market vegetables in herb butter

Chat masala potatoes with coriander chutney, yoghurt, red onion, and green chillies

Sweet and sour sprouts with chestnuts and grapes

Lime and coconut potato gratin

Hispi cabbage with ginger, chilli, garlic, and tomato salsa

Broccoli with soy sauce, garlic, and toasted nuts

Mustardy cauliflower cheese

Hot charred cherry tomatoes with Greek yoghurt

Roasted carrots with harissa and pomegranate

All the above £2.75 per head



Desserts

Blueberry, almond & lemon cake with vanilla ice cream or soft whipped cream

Kiwi, pineapple, mango, grape & orange salad with berries & elderflower dressing

Sticky chocolate & orange cake, caramelised oranges, crème fraîche

Kent apple pie with caramelised apple & clotted cream

Chocolate mousse with "pick & mix" topping.

Rose, raspberry, and coconut fool

Lemon tart, crème fraîche, strawberry paint, seasonal berries

Strawberry & gingernut cheesecake with poached strawberries

Elderflower jelly with summer fruits & shortbread

Raspberry and white chocolate trifle

Lemon drizzle cake with seasonal compote and crème Anglaise

Vegan chocolate brownie with whipped cream and seasonal berry compote

Spiced apple cake with vanilla whipped cream

Lemon posset with strawberries and shortbread

Roast peaches with amaretti, pistachios and mascarpone

Coconut and jam sponge with custard sauce

Sticky toffee pudding with toffee and vanilla sauces

All the above £4.95 per item



Information

Price upon Application, subject to the number of persons and menu selection.

Lily`s can provide a delivery only service, alternatively supply lead chefs and service staff for set up, service and clear.

In addition, we can also arrange the hire of all necessary equipment for your event to include furniture, linen, crockery, cutlery and glassware subject to your requirements.

Finally, any kitchen equipment, if required to provide the menu selection of your choice for the number of guests to attend.

All prices quoted subject to VAT charged at the current prevailing rate 20%