CATERING FOR GET-TOGETHERS

- Simple, Seasonal Food Made to Share -

Whether you're planning a business lunch, family celebration, summer BBQ or special occasion, we'll help make hosting easy. Our Catering Menu brings together handcrafted sandwiches, generous grazing platters, seasonal salads, freshly baked breads, homemade sweet treats and our new BBQ packages. Everything is freshly prepared in-house or carefully sourced with the same care and quality you'll find in our deli. From breakfast meetings to birthday parties, office lunches to garden gatherings, we'll prepare everything fresh and ready for collection.

- SANDWICHES -

Freshly prepared farmhouse sandwiches and artisan sourdough rolls, generously filled using quality local ingredients.
Platters consist of 24 sandwich quarters with a deep filling of each.

Platter A - £30
Choose up to 3 (Serves 6)
Welsh Cheddar & House Onion Chutney (D/G)
Local Ham & Dijon Mustard (G/D*/M)
Devilled Mother Hen Egg & Mayonnaise (G/D*/E/M)

Platter B - £42
Choose up to 3 (Serves 6)
Delice De Bourgogne & House Onion Chutney
(A delicious French brie style) (D/G)
Coronation Rotisserie Chicken, Red Onion & Gem Lettuce (G/D*/M*/E)
Smoked Salmon, Lemon & Chive Crème Fraiche, Cucumber, Baby Gem (G/D/F)
Chicken Caesar – Rotisserie Chicken, House Caesar Dressing, English Pecorino & Gem Lettuce (G/D/E/F/M)
Cumin Spiced Chickpea Fritter & Tzatziki *(VE Av.*/G/D*)
Coronation Chickpea, Red Onion & Gem Lettuce
(VE Av/G/D*/E*/M*)*

Platter C - £54
Choose up to 2 (Serves 6). On Crusty Sourdough Rolls, 12 Halves
House Salt Beef, Sauerkraut, Caerphilly Cheese & Thousand Island Dressing (G/D/E/M)
Fennel Roast Pork Loin, Celeriac Remoulade & Salsa Verde (G/D/C)
Harissa Roast Lamb Belly, Salsa Verde & Little Gem (G/D*)

- GRAZING PLATTERS -

Beautiful sharing platters perfect for entertaining.

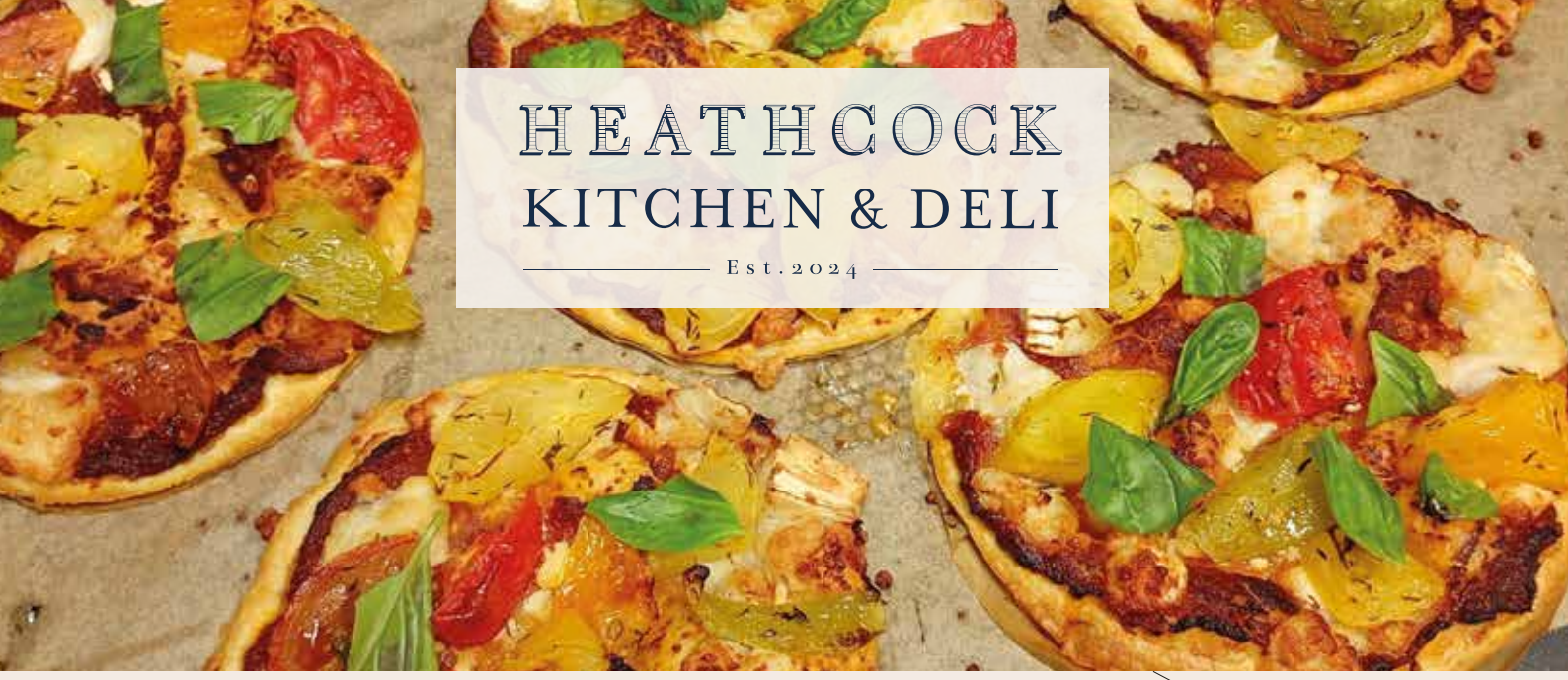
Classic Favourites - £45 *(3 of each item, halved, Serves 6)*
Scotch Egg - Seasoned Local Pork & Mother Hen Egg (G/E)
Caramelised Sausage Roll (G/D/E)
Chicken, Ham Hock & Mustard Suet Pastry Pie (G/D/E/M)
Pot of House Piccalilli or Chilli Jam (M)

Smoked Salmon Platter - £85 *(Serves 6)*
Severn & Wye Smoked Salmon 600g (F)
Crisp Toasted Rye Bread & Homemade Salted Butter (G/D)
Jammy Boiled Eggs (E)
Lemon Wedges, Radish, Cucumber, Tomato & Carrot Ribbons
Crème Fraiche, Capers, Lemon Zest, Red Onion (D)
Whipped Cream Cheese with Fresh Parsley & Dill (D)

Cured Meat Platter - £120 *(Serves 6)*
Westcombe Mortadella 300g *(Pork, Veal & Brandy)*
Westcombe Finocchiona Fennel Salami 300g *(Pork & Veal)*
Dry Cured Carmarthenshire Ham 200g *(Pork)*
2 Sourdough Baguette / Artisan Crackers (G)
House Onion Chutney / House Piccalilli (M)
Homemade Salted Butter (D)
Grapes / Apple / Seasonal Berries / Cornichons / Olives

Cheese Platter - £90 *(Serves 6)*
Aged Duckett's Caerphilly 300g (D)
Colston Bassett Stilton 300g (D)
Baron Bigod *(Brie)* 300g (D)
Accompaniments as per Meat Platter above

Email us on admin@hareandhoundsgroup.com for more information or to book



HEATHCOCK
KITCHEN & DELI
Est. 2024

SUMMER BBQ COLLECTION

- BBQs made easy -

Planning a garden party or summer gathering? Our BBQ collection has everything you need for effortless outdoor entertaining. Simply choose your salads, sides and accompaniments, and we'll prepare everything fresh and ready for collection.

All serve 6 unless otherwise stated.

- SALADS -

Cannellini Bean Salad £12
Cannellini Beans with Tomato, Red Onion
Garlic, Basil & Parsley (Ve)

Seasonal Pasta Salad £16
Zesty Greens & Feta *(Spring)*
Tomato, Pepper & Courgette *(Summer)*
Roasted Squash, Sage & Caerphilly *(Autumn/Winter)*

Harissa Roasted Seasonal Vegetable Couscous £12
(Ve/G*/C)

New Potato Salad £18
Classic New Potato Salad
(D*/M/Ve av. + £3)

Rocket, Beetroot, Colston Bassett & Walnut Salad £18
with House Mustard Dressing
(D/N/M)

- SIDES & SHARING -

Seasonal Frittata £24
A freshly baked Seasonal Frittata (E/D)

Crudités & House Dips £18
Seasonal Crudités with your choice of two dips;
- House Harissa Houmous (Ve)
- Lemon & Garlic White Bean Dip (Ve)
- Zesty Herb Pea Dip (Ve)
- Tzatziki

House Focaccia £18
Choose from Plain or Garlic & Rosemary (G/Ve)

Marinated Gordal Olives £7
A Sharing Bowl of Marinated Olives 700g

Rainbow Slaw £12
Vibrant Seasonal Slaw
(D*/Ve av. + £3)

- SWEET TREATS -

Brownie Tray (G/D/E) *(6 slices)* £16
(12 slices) £24

Blondie Tray (G/D/E) *(6 slices)* £16
(12 slices) £24

Individual Treacle Tarts (G/D/E) £18
(6 4-inch tarts)

Carrot Cake (G/D/E/N) *(8 Slices)* £28

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ROTISSERIE CHICKEN

Our Free-Range Chickens are locally reared, brined for 24 hours and seasoned with our Signature House Aromatics before being slow roasted to perfection in our Rotisserie Oven.

ROTISSERIE CHICKEN FEAST

£120 *(Serves up to 12 people)*

Our Signature Feast Includes;

3 Rotisserie Chicken *(Carved for convenience)*

Chicken-Juice Roasted Baby Potatoes

Baby Gem Salad, Shallots, Cornichons & House Mustard Dressing (M)

Lemon & Parsley Coleslaw (D)

3 Freshly Baked Sourdough Baguettes (G)

House Aioli (E)

ADD SALADS & SIDES

Complete your feast with a selection from our BBQ Salads & Sides Men, including;

- **New Potato Salad**
- **Seasonal Pasta Salad**
- **Rainbow Slaw**
- **Rocket, Beetroot, Colston Bassett & Walnut Salad**
- **House Focaccia**
- **Seasonal Frittata**
- **Crudités & House Dips**

- Perfect For -

Garden Parties, Summer Gatherings, Family Celebrations,
Weddings & Receptions, Corporate Lunches, Sports Club & Team Events

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HEATHCOCK KITCHEN & DELI

Est. 2024

- IMPORTANT INFORMATION -

Please note that payment is required in full on ordering – you will be invoiced for a BACS payment, or you can pay by card in store at either Bakery site.

Collection on your nominated date from Heathcock Bakery Llandaff 9.30am – 2.30pm (Unless the catering is at one of our own venues, in which case we will deliver). Please note that the collection location closes at 3pm with nobody on site after 4pm. All food items to be out of refrigeration for a maximum of 2 hours.

Delivery is available Monday-Friday for larger orders of £300 or more. Please note that delivery is not available on weekends. Delivery charges apply of £0.45p per mile from Heathcock Bakery, Llandaff, plus £5 per 15 minutes of staff time required for delivery (included in invoice). Kept cold in transit.

A minimum of 72 hours' notice is required on larger orders.

Please send all enquiries including date, preferred venue and party size to admin@hareandhoundsgroup.com where an order sheet will be sent to you.

- PORTIONS -

Though many of the items are listed as portioned for 6, this is just a guide; the more variety you choose, the more people the food can go between, and it's very dependent on whether it is meant to be grazing or more substantial for your guests. We'd be happy to answer any queries you may have or provide guidance on suitable amounts for your party.

- ALLERGENS -

We have included an allergen key for all items but it **imperative** that you outline any allergens with your order so that we can mitigate the risk of cross contamination. Items marked with an * can be modified to not include that allergen.

G – Gluten	D – Dairy	E – Egg
M – Mustard	C – Celery	N – Nuts
V - Veggie	Ve-Vegan	F – Fish

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