



SELF CATERING MENU BY HARRI & ED

We are delighted to announce that you can order Chef Ed's food in the comfort of your own home. All items are prepared fresh and therefore suitable for Freezing. Delivery Charges apply. For more information, please contact:

byharrianded@gmail.com



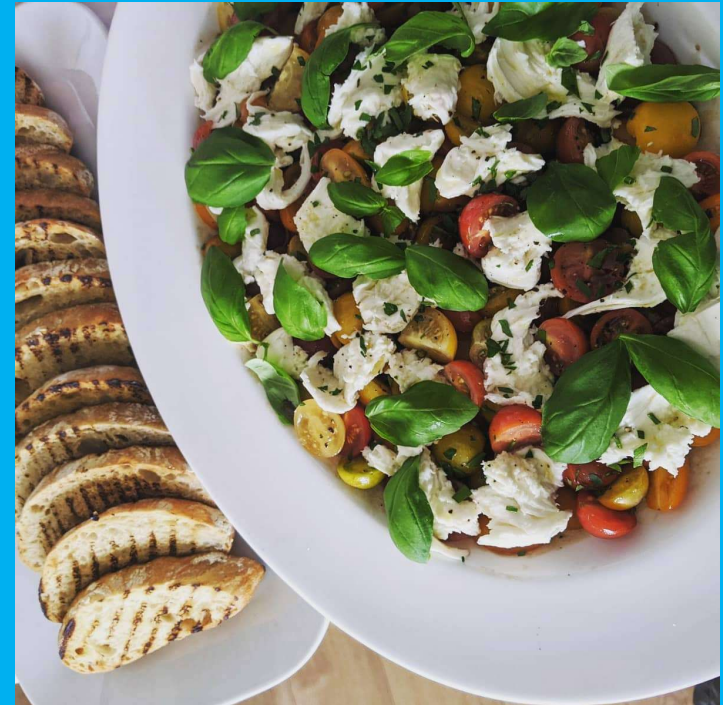
BREADS

- White Sourdough - £4
- Wholemeal Sourdough - £4
- Spelt, Rye & Honey Sourdough - £4
- Cheddar & Red Onion Sourdough - £4
- Rosemary & Sea Salt Focaccia - FULL TRAY £20
HALF TRAY £10
- Smoked Bacon & Brie Focaccia - FULL TRAY £22
HALF TRAY £11



SELF CATERING STARTERS

- Chicken Liver Parfait with Sourdough & Red Onion Marmalade – £40 (Serves 10)
- Ham Hock & Parsley Terrine with Sourdough & Piccalilli – £40 (Serves 10)
- Wedges of Deep Fried Brie with Sweet Chilli Sauce & Rocket – £30 (Serves 6)
- Spring Rolls (Vegetable OR Duck) with Sweet Chilli Sauce – £30 (Serves 6)
- Caprese Salad with Grilled Ciabatta (Deconstructed Bruschetta) – £40 (Serves 10)
- Fish & Shellfish Platter – £24 (Serves 2)
- Vegetarian Platter – £17 (Serves 2)
- Anti-Pasti Platter – £19 (Serves 2)



SELF CATERING MAINS



- Traditional Beef Lasagne - £30 (Serves 6)
- Cottage Pie with a Cheddar & Parsley Crumb - £30 (Serves 6)
- Luxury Fish Pie - £40 (Serves 6)
- Steak & Ale Pie - £25 (Serves 5)
- Chicken, Smoked Bacon & Mushroom Pie - £25 (Serves 5)
- Dauphinoise, Spinach, Brie & Red Onion Marmalade Pie - £22 (Serves 5)
- Slow Braised Shin of Beef with Bourguignon Sauce - £51 (Serves 6)
- Salmon & Haddock Fishcakes (2pp) with Tartare Sauce - £36 (Serves 6)

SELF CATERING MAINS

(cont.)

- Coq au Vin - £40 (Serves 6)
- Confit Duck Legs with Toulouse Sausage, Tomato, Smoked Bacon, Mushroom & Butterbean Cassoulet - £48 (Serves 6)
- Traditional Beef Wellington with Red Wine Jus - £100 (Serves 4)
- Salmon en Croute - £80 (Serves 4)
- Thai Green Chicken Curry - £36 (Serves 6)
- Chicken Tikka Masala - £36 (Serves 6)
- Slow Braised Lamb Shoulder with Lamb Jus - £48



SELF CATERING SIDES (Serves 2)

- Creamed Potatoes - £4
- Dauphinoise Potatoes - £4.50
- Twice Cooked Chips - £4
- Boulangère Potatoes - £4
- Sautéed Potatoes - £4
- Mixed Greens - £4
- Creamed Cabbage & Smoked Bacon - £4.50
- Crushed Minted Peas - £3.75
- Honey Roasted Root Vegetables - £4
- Braised Red Cabbage - £4
- Gravy - £4
- Red Wine Jus - £6
- Steamed Basmati Rice - £4
- Naan Bread - £3.50 (£12 for 6)



SELF CATERING DESSERTS

- Sticky Toffee Pudding with Toffee Sauce - £20 (Serves 6)
- Brownie Traybake (Dark Chocolate & Nut OR 'Snickers' OR Dark & White Chocolate OR Cranberry & White Chocolate) - £18 (Serves 8)
 - Italian Lemon Meringue Pie - £20 (Serves 6)
 - Lemon Tart with Fresh Raspberries - £20 (Serves 6)
- Chocolate Tart with Honeycomb & Raspberries - £26 (Serves 10/12)
- Vanilla Cheesecake with Passionfruit Jelly - £20 (Serves 8)
 - New York Style Baked Cheesecake - £20 (Serves 8)
 - Seasonal Frangipane Tart - £24 (Serves 10/12)
 - Fresh Fruit Pavlova - £24 (Serves 10/12)



CAKES

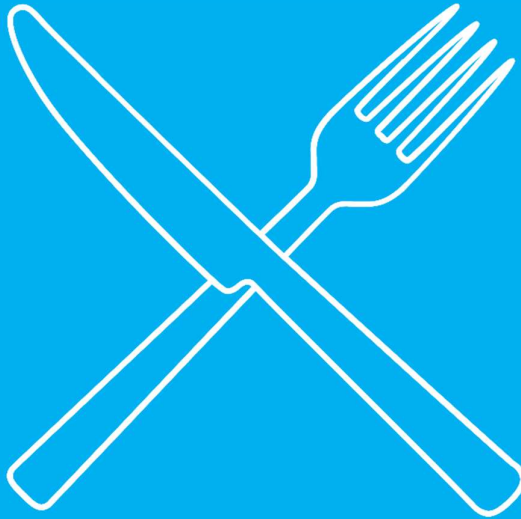
- Carrot Cake with Orange Cream Cheese Frosting & Walnut Crust - £10 (Serves 4) / £25 (Serves 10/12)
- Lemon & Orange Drizzle Cake (GF & DF) - £12 (Serves 4) / £20 (Serves 10/12)
 - Ed's Signature Layered Chocolate & Buttermilk Cake with Chocolate Mirror Glaze & Decoration - £25 (Serves 6) / £48 (Serves 12)
- Traditional Victoria Sponge with Butter Icing - £8 (Serves 4) / £20 (Serves 10/12)
- Traditional Gateau Opera - £40 (Serves 10)



CONTINENTAL BREAKFAST

- Traditional Sourdough - £4 per loaf
- Fruit Platter - £4 pp
- Continental Cheese & Cured Meat Platter - £6 pp
- Freshly Baked Croissants - £2.50 pp
- Freshly Baked Danish Pastries - £2.50 pp
- Bircher Muesli with Fresh Berries - £3.50 pp
- Homemade Muffins (Blueberry OR White Chocolate & Raspberry) - £3.50 each
- Chocolate, Fruit & Nut Granola Bar - £2.75 each
- Greek Yoghurt with Homemade Granola & Fruit Compôte - £3.50 pp





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For more information, please visit our website - www.byharrianded.co.uk or contact us at byharrianded@gmail.com