



nosh... not just another catering company

canapes

tiny potato scones with black pudding and tomato ketchup
caramelised onion croustades with goats cheese and pine nuts
thai prawn spoons
peking duck spring rolls with a hoisin dip

5.50

first course - one choice from

sharing slates and boards

a selection from - salamis, cured meats, smoked salmon, smoked mackerel, roast peppers, sun
blush tomatoes, artichokes, crusty breads, pates, goats cheese, olive oil and balsamic vinegar,
breadsticks, tiny oatcakes, olives, pickles, chutneys, dips

or one choice from

asparagus and prosciutto salad with pine nuts and a red pepper dressing
buffalo mozzarella, baby plum and basil crostini with a pesto dressing
caramelised onion, goats cheese and pine nut tart with a parmesan cream, rocket salad
handmade red and orange pepper soup with artisan breads

family sharing style main course (this can also be served plated, or as a buffet) - choices from

chicken with chorizo, chickpeas, roasted vegetables, red wine
moroccan lamb tagine with apricots, cinnamon
couscous with mint, sultanas, flat leaf parsley, pomegranate molasses
slow cooked beef with red wine, wild mushrooms
roast cod in red wine
shoulder of pork stuffed with apples, prunes, cider sourdough
butternut squash risotto
roast chicken
puy lentils with roasted peppers, fresh red pepper sauce
slow cooked lamb kleftiko with a fresh tomato sauce
baby roast potatoes with fresh thyme, lemon, rock salt
harissa chickpeas

baked beetroot, kale, chilli
butternut squash with yoghurt, sriracha
courgettes with tzatziki
couscous with stuffed, roasted vegetables
chargrilled cauliflower with turmeric and mint
slow roasted tomatoes with sumac
potatoes gratin dauphinoise

ask to see our selection of nosh salads

pudding - one choice from

rhubarb and ginger crumble, ginger panna cotta, raspberry sorbet
nosh sticky toffee pudding, sticky toffee sauce
lemon curd meringue, lemon posset, lemon sorbet
cranachan, vanilla panna cotta, raspberry sorbet
nosh brownie, cold chocolate fondant, vanilla ice cream

**a selection of teas and coffees
nosh tablet**

from 42.00

to include
all cutlery and crockery good quality disposable napkins, nosh waiting staff

linens (if required) - from

tablecloth 13.00

napkin 2.00

evening supper

grilled cheese
a selection of toasted breads and cheeses with chutneys and jams
4.50

little scottish steak pies, ketchup, hp and franks hot sauce
4.00

nosh hot dog station/ burger station/pizza station
with chilli, cheese, pickles, jalapenos etc.
6.50 per person

nosh mac`n`cheese
5.00 per person

cake of cheese with fruit, chutneys, jams, oatcakes, biscuits, butter
5.00

flowers

We suggest ruby flowers whose flowers are not the usual wedding flowers - just stunning. find ruby on facebook

other services

we can provide a wedding planner – details on request
we can provide a humanist celebrant - details on request

I hope this sounds good! These are ideas only – we can pretty much do whatever you would like. as simple or as complex as you would like. We are happy to work to any budget. give us a call and we can arrange a delicious menu together. In the meantime, have a look on our instagram page @noshbysara. Happy to whatsapp over lots of pictures!

nosh

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we have a standard 50% booking fee deposit; required to confirm your date
our terms are payment on receipt of invoice
nosh reserves the right to increase prices if final numbers drop by 20% or more
there is a charge for tastings to cover costs, refundable against your booking

...not just another catering company...
all nosh canapes are protected by copyright
nosh is organic wherever possible
nosh will be kosher, halal, vegan, macrobiotic wherever requested

nosh is always fresh; never frozen
nosh understands all food allergies

nosh is pleased to be involved with action for children scotland