



## **Corporate & Hospitality Catering**

Our high-quality menus are produced daily, everything you see on the menus is made in house by our chefs apart from our breads, which are baked daily by our baker. We only use the best possible products available. They are then delivered to the location of your choice. All of our menus are flexible so please contact us to discuss your event.

### **To start the day – Breakfast – minimum 10 persons**

#### **Continental Breakfast**

Selection of warm pastries  
Selection of continental meats and cheeses  
Fresh fruit skewers with mint yogurt dip  
served with English butter and preserves

#### **Handmade Rolls**

Traditional pork sausages & dry cured bacon served on a warm brioche roll

#### **Traditional English Breakfast – Buffet Style**

Traditional pork sausage & dry cured bacon, Stornoway black pudding, flat mushrooms, grilled tomato, baked beans and Raby farm eggs served with toasted granary or white farm house bread

#### **Something Special**

Amorous oak smoked salmon with scrambled egg & granary toast  
Scotch pancakes, crispy streaky bacon & maple syrup  
Eggs benedict, honey baked ham & thick hollandaise sauce

#### **Light Office Lunch**

Selection of freshly made sandwiches using thick cut granary, white bread and wraps filled with a selection of freshly made deli-style fillings  
Poached Loch Duart salmon with crème fraiche and dill  
Roast Cheshire beef with horseradish and rocket  
Crumbly Lancashire cheese, sweet pickle and plum tomato  
Coronation chicken with mango chutney and shredded gem lettuce  
Thick cut honey roast ham with English mustard and watercress  
Mini desserts of the day  
Fresh fruit skewers with yogurt mint dip  
Vegetable crisps

£

#### **Amorous Working Lunch**

Amorous working lunch includes a selection of freshly made sandwiches using thick cut granary, white bread and wraps (half sandwich pp) plus a selection from the options below  
Pork cheese and chorizo scotch eggs  
Homemade pork pies served with HP fruity sauce



Pork, apple and sage sausage rolls  
Crab spring rolls with chilli and ginger  
Mini steak and ale pies  
Quiche of the day  
Satay chicken skewers with spicy satay sauce  
Goat's cheese and Piquillo pepper spring rolls  
Selection of mini oggies, smoked haddock & cheddar cheese, curried butter chicken and BBQ pulled pork  
Laverstoke park mozzarella, heritage tomato and basil skewers  
Selection of mini desserts  
3 options £ - 4 options £ - 5 options £ - 6 options £

### **Boardroom Lunch**

Selection of cured and cooked meats  
Amorous oak smoked salmon, with avocado puree, Lilly put capers, horseradish, pickled cucumber and watercress  
Mini quiche of the day (v)  
Satay chicken skewers with spicy satay sauce  
Greek salad with oak aged feta and balsamic  
Classic Caesar salad  
Asian style rice noodles  
Cumin scented rice with jasmine scented sultanas and coriander  
Baked new potatoes with chive crème fraiche  
Freshly baked breads with salted English butter  
Selection of mini desserts  
Fresh fruit platter  
£

### **Bowl Food**

Presented in hand sized crockery bowls, cutlery included  
Fish pie with leeks, boiled egg, grain mustard sauce  
Sweet potato and chick pea curry, sticky rice  
Mojo chicken burger, chorizo, French fries  
Lancashire hot pot, red cabbage  
Beef bourguignon, baby onions, smoked bacon, tarragon emulsion, creamed potato  
Thai style chicken curry, sticky rice  
Spiced potato wedges, BBQ pulled pork, sour cream  
Cottage pie, butter roast baby carrots  
All the above are individual priced

Prices shown are subject to VAT. All goods and services are supplied subject to our Terms & Conditions which are available from our website. Amorous Private Dining, Events and Venues LTD If you require further information on the allergen content of our foods please ask and we will be happy to assist