

Feed Co-operative
HOSPITALITY
& EVENTS
Spring / Summer



WORKING BUFFET

Served with freshly Baked Bread

COLD SELECTION

Poached Scottish Salmon, Salsa Verde

Chargrilled Corn Fed Chicken

Harissa Scented Halloumi

Leek & Welsh Rarebit Tart

Selection of Chef's Salads

Freshly Baked Breads, Spreads & Salted Butter

HOT SELECTION

Beef Bourguignon, Potato Mash, Green Beans

Vegan Shepherd's Pie, Maple Roasted Parsnips (vg)

Thai Red Chicken Curry, Steamed Rice, Prawn Crackers

Pan Fried Mackerel Fillet, Ratatouille Vegetables, Herb Oil

Butternut Squash & Mushroom Risotto, Parmesan & Chives (v)

Vegetable & Brie, Wilted Spinach, Tomato dressing (v)

SALAD SELECTION

DAILY CHANGING MENU

Harissa Roasted Cauliflower & Golden Beetroot, Torn Parsley

Kale, Apple, Celery, Radish & Toasted Black Sesame

Watermelon, Mint, Cucumber, Chilli, Feta

Kale Caesar



STREETFOOD

Served with freshly Baked Bread

*Whether it's a classic Dirty Dogs or Cubano
Feed can tailor your favourite Street Food Go-To's !*

Cubano

Dirty Dogs

Hunks Of Meat On Stix

Philli Cheese Steaks

Bunny Chow

Hail Caesar



FINGER FOOD

HOT SELECTION

Char sui Steamed Chicken Buns, Spring Onions & Pak Choi
Beef Sliders, Mature Cheddar, Tomato Ketchup
Butternut Squash Arancini, Truffle Crème Fraiche (v)
Cauliflower Pakora, Coconut Yoghurt (vg)
Smoked Haddock Croquette, Pea Puree
Hot Smoked Salmon & Pickled Cucumber Mini Bagel

COLD SELECTION

Smoked Salmon Roulade, Cucumber & Dill Roulade
Crispy Peking Duck, cucumber, Spring Onion, Baby Gem
Smoked Tofu & vegetable California rolls with sweet chilli (vg)
Cauliflower & Golden Beet Falafel (vg)
Red Mullet Escabeche
Goats Cheese & Red Onion Jam wrap (v)

DESSERT

Salted Caramel Chocolate Tartlet
Gooseberry elderflower Pavlova
Raspberry Vanilla Blondie



BOWLFOOD

HOT SELECTION

Braised Beef Jacobs Ladder, Roast Garlic Mash, Wilted Spinach
3 Cheese Macaroni, Spring Onion & Broccoli (v)
Thai Fish Cake, Mango & Coriander salad
Salmon Niçoise
Malay Chicken Curry, Sticky Rice, Fried Banana
Toasted Gnocchi, Super Green Pesto, Charred Cabbage (vg)
Wild Mushroom & Pecorino Cheese Risotto, Truffle oil, Crispy Shallots

COLD SELECTION

Smoked Chicken Caesar, Parmesan Thyme Croutons
Ham Hock Terrine, Pickled Vegetables, Piccalilli Sauce
Loch Duart Poached Salmon, Dressed Courgette, Fennel & cucumber ribbon Salad
Braised Duck Leg, Red Cabbage, Sherry Dressing
Poached Hake, New Season Potatoes, Sun blushed Peppers, Minted Caper Dressing
Pad Thai Slaw, Toasted Peanut, Hot & Sour Dressing (vg)
Lime Scented Tabbouleh, Crispy Cajun Tofu, Coconut Yoghurt

DESSERT

Fresh Mango & Coconut, Lime Zest
Summer Berry Eton Mess, Cucumber Cream
Roasted Peach, Homemade Raspberry Jam, Almond Tuille
Madagascan Vanilla Brulee, Roasted Apricots



CANAPÉ

HOT SELECTION

Pulled Lamb & New potato croquette, minted gel
Scottish beef sirloin, baby chip, béarnaise sauce
Smoked haddock & pea fishcake, curried mayonnaise
Beer Battered Fish & Chip, Lemon & Olive Crème Fraiche
Purple truffle potato, Heritage Tomato & Shallot Salsa (vg)
Pumper-Nickle Toast, Coconut Cream cheese, Candied Beetroot (vg)

COLD SELECTION

Confit Duck Spring Roll, Spiced Plum Sauce (gf)
Peach & Dijon Glazed Turkey Meatball Skewer
Salmon Tartare, Cracked Pepper Cornet
King Prawn Cucumber Salad (gf)
Coconut Cheesecake, Red onion Chutney (vg)
Hazelnut Tuile Tartlet, spiced pear & stinking bishop

DESSERT

Fig & Kaffir Lime Meringue
Pecan & Caramel Brownie
Beetroot & Raspberry Tartlet
Assorted Macaroons



FINE DINING

SAMPLE MENU

STARTER

Wild mushroom and herb garden soup (vegan)

Feta panna cotta, toasted red quinoa, compressed cucumber and yogurt

Slow cooked monkfish, cauliflower puree, pickled cauliflower, capers, beurre noisette and dill

Orange and fennel cured salmon, clementine, braised salify, tobiko, buttermilk and dill oil

Steak meatballs, nettle salsa Verde, potato crisp and beef jus

MAIN

Sweet Potato Gnocchi, Heritage Carrots, Avocado Espuna, Roasted Pistachio, Apple Crisps (v)

Mushroom & Golden Beetroot Risotto, Radish Crumb, Chervil Oil

Slow Cooked Langoustines, Braised White Chicory, Spinach Puree, Shaved Fennel, Citrus Beurre Blanc

Pan Seared Cod, Roasted Celeriac Tagliatelle, Butter Sauce, Chive Oil

Corn Fed Chicken Breast, Chicken Sausage, Butternut Puree, Spring Greens, Chicken Jus

Beef Sirloin, Pommes Puree, Shallot Puree, Broccoli, Kale, Beef Jus

DESSERT

Falcon Chocolate Mousse Sphere, Popcorn Ice Cream, Bergamot Gel

White Peach Mousse, Earl Grey Jelly, Vanilla Shortbread

Rum Baba, Braised Pineapple, Chantilly Cream

Summer Fruit Salad, Mint & Yuzu

British Artisan Cheese, Rhubarb & Bramley Apple Chutney, Warm Oat Cakes

