



## Corporate Catering



## We will make the effort... so you can do the entertaining

We are a bespoke Catering company operating in Nottinghamshire and the surrounding counties. Gail Dandy Catering started 6 years ago after Gail had run a successful delicatessen and cafe in Southwell for 7 years.

Gail Dandy Catering offers you a specialist, quality and intimate approach to catering. You will speak to Gail regarding your requirements and she will guide you to ensure you get exactly what you want.

Gail Dandy believes in high quality, fresh ingredients delivering you a no compromise service at surprisingly affordable rates.

You will always be able to contact Gail to discuss any amendments you wish to make. The personal approach taken by Gail Dandy allows for a level of flexibility not usually associated with catering of this quality.

### **Terms and Conditions**

*We have full public liability insurance up to the value of £2 Million*

*25% Deposit required to secure the date*

*Payment by BACS or Cheque required within 7 days after the event*

Vat No. 981 8048 89

Tel 01636 819955

Email: - [gail@gaildandy.co.uk](mailto:gail@gaildandy.co.uk)

Web: [www.gaildandy.co.uk](http://www.gaildandy.co.uk)

2 The Cottages, Maythorne, Southwell, Nottinghamshire, NG25 0RS

# Breakfast Meeting

## Continental Breakfast

- Crispy Bacon or Local Lincolnshire Sausage Baguettes
- Grilled Tomato and Mushroom Baguettes (V)
- Orange and Cranberry Juices
- Fairtrade Coffee and Tea

*£6.00 per head plus 20% Vat*



## Continental Breakfast

- Warm Croissants and Danish Pastries
- Toasted Brioche with Fruit Preserve
- Orange and Cranberry Juices
- Fairtrade Coffee and Tea

*£6.00 per head plus 20% Vat*



## Continental Breakfast with Warm Baguettes

- Warm Croissants and Danish Pastries
- Toasted Brioche with Fruit Preserve
- Crispy Bacon or Local Lincolnshire Sausage Baguettes
- Grilled Tomato and Mushroom Baguettes (V)
- Orange and Cranberry Juices, Fairtrade Coffee and Tea

*£9.50 per head plus 20% Vat*



## Healthy Breakfast

- Fruit Smoothies
- Fresh Fruit Salad
- Muesli with Skimmed Milk
- Multi Grain Toast and Bagels with Fruit Preserve
- Natural Yoghurt with Honey and Walnuts
- Orange and Cranberry Juices
- Fairtrade Coffee and Tea

*£9.50 per head plus 20% Vat*



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# Buffet Lunch

## Finger Food Choose 6

- Sandwich Selection on White and Granary Breads: Honey Roast Ham and Apple Chutney, Free-Range Egg Mayonnaise and Watercress, Scottish Smoked Salmon with Cracked Black Pepper, Cream Cheese and Cucumber
- Yorkshire Puddings with Roast Beef & Horseradish
- Field Mushroom Pâté Crostini
- Chicken Kebabs with a Tomato and Pepper Salsa
- Mozzarella, Vine Tomato & Fresh Basil Bruschetta Drizzled with Pesto Olive Oil
- Local Lincolnshire Sausages with a Sweet Mustard Glaze
- Tortilla Wraps with Houmus, Black Olives and Rocket
- Carrot Cake, Chocolate Fudge Brownies and Rich Fruit Cake

£10.00 per head plus 20% Vat

## Finger Fork Choose 6

- Local Honey Roast Ham Platter with Caramelised Onion Marmalade
- Chicken Breast and Red Pepper Fajitas with Salsa Relish
- Roasted Mediterranean Vegetables and Basil Pesto Tartlets
- Free Range Chicken Breast with Mayonnaise, Indian Spices and Sultanas
- Salad of Mozzarella, Vine Tomatoes and Fresh Basil Drizzled with Olive Oil
- Monkfish, Rosemary and Bacon Skewers
- Roast Mediterranean Vegetables, Sunblushed Tomatoes, Olives and Couscous salad or Waldorf Salad
- Baby Leaf Salad with Cherry Tomatoes and Balsamic Dressing
- Selection of Homemade Artisan Breads

£18.00 per head plus 20% Vat

## Gourmet Finger Fork Choose 8

- Poached Salmon Fillet with King Prawns and Dill Mayonnaise
- Joint of Local Honey Roast Ham and Dijon mustard
- Roast Joint of Beef with Horseradish
- Chicken Breast wrapped in Parma Ham with Tomato and Olive Salsa
- Whole Wild Mushroom and Stilton Quiche
- Salad of New Potatoes, Chives and Sliced Red Onion tossed in Mayonnaise
- New Potatoes in Cracked Black Pepper and Butter
- Penne Pasta in a Rich Tomato, Mushroom and Fresh Basil Sauce
- Baby Leaf Salad with Pine Nuts, Shaved Parmesan and Balsamic Dressing
- Tart Au Citron with Raspberries and Cream
- English & Continental Cheese Board, Grapes, Millers Damsel Wafers & Chutneys
- Selection of Homemade Artisan Breads

£24.00 per head plus 20% Vat



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# Canapés

## Savoury Canapés

- Blinis Topped with Smoked Salmon and Dill Crème Fraiche
- Field Mushroom Pâté Crostini
- Chicken Breast Marinated in Chilli, Garlic and Olive Oil Brochettes
- Little Yorkshire Puddings with Roast Beef and Horseradish
- Mozzarella, Vine Tomato and Fresh Basil Bruschetta Drizzled with Pesto Olive Oil
- Tortilla Rolls filled with Goats' Cheese & Roast Red Pepper & Houmus, Black Olives & Rocket
- Mini Lamb Shish Kebabs with Mint Yoghurt Dip
- Local Lincolnshire Sausages with a Sweet Mustard Glaze
- Aubergine, Coriander and Roast Red Pepper Crostini
- Blue Cheese Gougères with Caramelised Onion Marmalade
- Melon and Parma Ham Skewers Drizzled with Balsamic Glaze
- Feta Cheese, Red Pepper Pesto, Black Olive and Fresh Basil Tartlets
- Cod and Caper Croquettes with Garlic Aioli
- Spicy Meatballs with Tomato and Red Pepper Salsa

Choose 6 canapés £10.00 per head



## Sweet Canapés

- Little Scones with Clotted Cream and Fresh Local Strawberries
- Chocolate Brownie Bites with Rich Chocolate Sauce
- Little Fruit Tarts dusted with Icing Sugar
- Carrot Cake Squares with Orange Zest Butter Cream
- Meringues Topped with Cream and Fresh Mixed Berry Compote
- Mini Iced Cup Cakes

Choose 4 sweet canapés £6.00 per head



All Prices Plus Vat at 20%

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# Set Lunch Menu

## Starter

- Choice of Homemade Soup
- Roast Tomato and Fresh Basil Soup
- Chicken Liver and Brandy Pate, Cranberry Sauce with Rocket Salad
- Italian Mozzarella, Vine Tomato and Fresh Basil drizzled with Pesto Olive Oil (V)
- Roast Mediterranean Vegetable and Sun Dried Tomato Tart (V)
- Homemade Artisan Breads



## Main Course

- Roast Chicken or Turkey Breast, Stuffing and Rich Gravy
- Roast Sirloin of Beef, Yorkshire Puddings and Rich Red Wine Gravy
- Local Lincolnshire Sausages, Creamed potato and Onion Gravy
- Aubergine, Goats' Cheese, Vine Tomato and Olive Gratin (V)
- Butternut squash filled with Ratatouille Provencale and Butter Beans (V)



Roast and New potatoes  
Chantenay Carrots and Fine Green Beans

## Desserts

- Bramley Apple and Blackberry Crumble with Crème Anglaise
- Chocolate Fudge Brownies with Vanilla Ice Cream & a Rich Chocolate Sauce
- Tart Au Citron with Lemon Zest Mascarpone
- Baked Vanilla Cheesecake with Mixed Berry Compote
- Coffee, Teas, Homemade Fudge



£30.00 plus VAT at 20% per head  
Includes China, Cutlery and Table Linen  
Price includes 2 choices of each course offered

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# Dinner Menu

## Starters

- Homemade Roast Tomato and Fresh Basil Soup
- Griddled Chicken and Pancetta with a Salad of Baby Leaves, Parmesan and Caesar Dressing
- Thickly Sliced Smoked Salmon with Dill, Creamy Soft Cheese and Blinis
- Roast Mediterranean Vegetable Tart with a Salad of Rocket, Pine Nuts and Balsamic Dressing
- Homemade Artisan Breads



## Main course

- Pan Fried Chicken Breast with a White Wine, Cream and Tarragon Sauce
- Roast Sirloin of Beef with Horseradish, Yorkshire puddings and Red Wine Gravy
- Leg of Lamb Roasted with Garlic and Rosemary with a Mint and Shallot Gravy
- Aubergine, Goats' Cheese, Tomato and Olive Gratin (V)
- Butternut Squash filled with Ratatouille Provençale and Butter Beans (V)



New Potatoes Tossed in Cracked Black Pepper and Butter  
Chantenay carrots  
Fine green beans

## Dessert

- Mixed Berry and Champagne Jelly
- Brioche and Butter Pudding with a Glug of Baileys
- Chocolate Fudge Brownie with Vanilla Ice Cream
- Served with Double Cream
- Coffee and Homemade Fudge



*£35.00 plus VAT at 20% per head*

*Including Crockery, Cutlery and Table Linen*

*Full List of Starter, Main Course and Dessert Choices Available on Request*

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# Beverages

## Selection of Fresh Fruit Juices and Cordials

- Orange Juice
- Cranberry Juice
- Apple Juice
- Elderflower Cordial
- Elderflower and Pear Cordial

£0.95 per head

## Fairtrade Coffee and Tea

£1.45 per head

## Selection of Red, White and Rosé Wines available upon request

£2.50 per glass

£8.50 per bottle

All beverage prices inclusive of 20% VAT

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