



THE RAGGED COT



POWERED BY FOOD CHAMPS



RAGGED COT EVENT MENUS

All You Can Eat Buffets

*Hot Buffet

*Cold Buffet

Sharing Platters

BBQ

Canapes – Finger Food

Delicious & Amazing looking nibbles

Desserts

Assortment of Mini Sweets

All our produce is sourced locally where possible. All of our food is prepared where nuts, gluten and other allergens are present. Our menu descriptions do not list all ingredients. If you have an allergy, please let us know before ordering.



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ALL YOU CAN EAT HOT BUFFET MENU

*Most Popular --- *Large Hot Buffet including 5 hot items and 3 artisan options - £35/person
(5 choices allows you to fulfil most dietary needs)*

**Medium Hot Buffet including 3 hot items and 3 artisan options - £30/person*

Hot Main Dishes:

Meat

- *Moroccan Lamb Tagine with Couscous
- *Pan Seared Welsh Lamb Kofta, Roasted New Potato with Minted Butter
 - *Beef Filet & Mushroom Stroganoff, Paprika Cream, Parsley Rice
 - *Chilli Con Carne with Rice & Tortilla Chips
 - *Smoky Meatballs in Rich Tomato Sauce & Spaghetti
 - *Pork & Black Pudding 'Sausage' Rolls
- *Crispy Pork Belly, Roast Potatoes, Apple Sauce & Sage Gravy
 - *Green Thai Chicken Curry with Jasmine Rice
- *Lemon & Thyme Chicken served with Mushrooms & Green Beans
- *Mini Lime & Coriander Chicken Kebabs, Cajun Spiced Sweet Potato
 - *Breaded Chicken Fillet Goujons, Mashed Potatoes
 - *Chicken Kebabs & Tikka with Yoghurt Raita Dip

Fish & Seafood

- *Smoked Haddock & Prawns Fish Cake, Sorrel Sauce
- *Poached Cod with Braised Fennel, Shiitake Mushrooms, Tarragon Sauce, Dauphinoise Potato

Vegetarian

- *Wild & Chestnut Mushroom Stroganoff, Paprika Cream, Parsley Rice
- *Vegetarian Chilli Con-Carne with Rice & Tortilla Chips

Vegan

- *Mushroom Arancini Balls with Truffle
- *Vegan `Meatballs`

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ALL YOU CAN EAT COLD BUFFET MENU

Prices including your choice of 3 artisan accompaniments:

4 choices - £35 / person

5 choices - £37 / person

6 choices - £39 / person

7 choices - £41 / person

Cold Dishes:

Meat

- *Medium Rare Beef, Pickled Onions, Dijon Mustard Cream
- *Curried Chicken Mayonnaise Sandwich with Turmeric & Fennel Roll
- *Chicken Skewers with Chilli Flakes & Lime Juice
- *Roast Chicken Drumsticks
- *Duck Liver Pâté, Tomato Jam
- *Lincolnshire Sausages Wrapped in Bacon with Mustard Mayo Dip
- *Traditional Melton Mowbray Cut Pork Pie with Chutney
- *Honey Glazed Roasted Gammon, Apple Compote
- *Mini Pork Pie with Pickle
- *Spicy Falafel Sausage Rolls
- *Platter of Finger Sandwiches with Honey Roast Ham, Cheese, Beef, Egg & Cress
- *Pork & Sage Sausage Roll

Fish & Seafood

- *Citrus & Gin Cured Salmon with Compressed Cucumber & Lime Gel
- *Beetroot & Vodka Cured Salmon with Horseradish Cream & Caviar
- *Salmon Side, Herbed Cream Dressing, Cucumber
- *Charcoal Savoury Scones with Smoked Salmon Mascarpone & Dill

Vegetarian

- *Mini or Sliced Quiche
- *Scotch Eggs with Piccalilli
- *Nicoise Salad
- *Cheese & Spring Onion Quichlets
- *Mixed Vegetable Frittata with Red Pepper Mayonnaise
- *Basil Marinated Mozzarella & Cherry Tomato Skewers
- *Vegetarian `Sausage` Roll
- *Selection of Cheese, Chutney & Biscuits
- *Platter of Finger Sandwiches with Hummus, Cheese, Egg & Cress

Vegan

- *Humous & Oils with Toasted Pitta Bread
- *Mini Stuffed Peppers with Feta & Spinach
- *Vegan Samosa with Mango Chutney
- *Mini or Sliced Vegan Quiche
- *Vegan `Sausage` Roll
- *Platter of Finger Sandwiches with Cress, Tomato & Red Pepper

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SHARING PLATTERS

Bottomless platters to fill every belly!

Medium package £35/person - Including any 3 from sharing menu, plus 2 salads & 1 side dish

Large package £40/person - Including any 5 from sharing menu plus 2 salads & 2 side dishes

(Salad choices to be selected from Artisan Menu of the Buffet Section)

Sharing Platter Menu:

Meat

- *16 hour Smoked Beef Brisket
- *Himalayan Salt Aged Chateaubriand (£5 supplement)
- *Beef Meatballs & Burnt Tomato Sauce
- *Seared Tomahawk Steak (£5 supplement)
- *Classic Beef Wellington with Red Wine Jus (£5/supplement)
- *Beef Filet & Mushroom Stroganoff
- *BBQ Pork Belly
- *Rare Breed Pulled Pork
- *Rosemary & Garlic Porchetta Pork Belly
- *Herb & Mustard Crusted Rack of Lamb
- *Garlic & Thyme Chicken
- *Bourbon Glazed Chicken Wings
- *Garlic & Herb Marinated Chicken
- *Cajun Chicken
- *Lime & Coriander Chicken Kebabs

Fish & Seafood

- *Crispy Cajun Cod
- *King Prawns in Chilli & Coriander
- *Monkfish Kebabs - Charred Monkfish, Peppers, Onion, Salsa Verde (£5 supplement)
- *Smoked Haddock & Prawns Fish Cake

Vegetarian

- *Deep Fried Mac & Cheese Bites
- *Charred Halloumi

Vegan

- *Buffalo Cauliflower Wings
- *Slow Cooked Aubergine & Chickpea Tagine
- *Aubergine & Chickpea Tagine
- *Wild & Chestnut Mushroom Stroganoff
- *Chickpea Hummus & DukKah
- *Mushroom Arancini Balls with Truffle

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BOTTOMLESS BBQ

£45/person

Includes: 5 grilled items, 3 salads, 3 sides, 3 dips, 2 breads
(Salad choices to be selected from Artisan Menu of the Buffet Section)

FRESH FROM THE GRILL

Meat

- *Homemade Beef Burger with Cheese
- *4oz Dry-aged Herefordshire Beef Fillet
 - *Grass-fed Flat Iron Style Steak
- *Sirloin Steak Marinated in Jack Daniels, Barbecue Seasoning & Cracked Black Pepper
 - *Sous Vide Cotswolds Rump of Lamb
- *Moroccan or Garlic & Rosemary Lamb Chops
 - *Lamb Koftas
 - *Lamb & Mint Burgers
 - *Grilled Sausage & Sautéed Onion
- *Sticky Pork Ribs in Honey & BBQ Sauce
- *Pork Loin Marinated in Fresh Herbs & Garlic
 - *Hot dogs
 - *Gammon Steak
 - *Teriyaki Pork Cutlet
- *Peri-Peri Butterflied Chicken Breast
- *Salsa Verde Marinated Chicken Thighs
 - *Tandoori Chicken Skewers
- *Persian Spiced Chicken with a Garlic & Dill Yoghurt
- *Soy & Honey Sticky Chicken Thighs

Fish & Seafood

- *Seared Tuna Steak
- *Tandoori Spiced Salmon
- *Grilled Boneless Sea Bass Filet
- *Soy, Sesame & Ginger Marinated Salmon Filets
- *Garlic King Prawn & Pepper Skewers

Veggie

- *Sweet Chilli Halloumi & Vegetable Skewers
 - *Vegetable Kebab
 - *Corn on the Cob
- *Grilled Courgettes & Aubergine
- *Confit Cauliflower Steak
- *Pistachio Crusted Beetroot Kofta
- *Marinated Spicy Vegetable Kebabs
- *Vegetarian Sausages or Burgers

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SIDES

FOR SHARING PLATTER & BBQ

- *Cauliflower & Cheese
- *Mac & Cheese
- *Garlic & Thyme Infused Dauphinoise Potato
- *Dill, Cream Cheese & Shallots Crushed New Potatoes
- *Butter Roasted Portobello Mushrooms

Vegan

- *Rosemary Roasted New Potatoes
- *Warm-Grilled Tenderstem Broccoli & Fine Beans
- *Thyme Roasted Root Vegetables
- *Cajun Spiced Sweet Potato
- *Asparagus
- *Creamy Mashed Potato
- *Boiled Basmati Rice
- *Char Grilled Mediterranean Vegetables
- *Garlic Infused Potato Fondant
- *Roasted Cherry Vine Tomatoes

Dips/Sauces for BBQ

- * Salsa Verde
- * Lemon & Saffron Aioli
- * Whole Grain Mustard Mayonnaise
- * Garlic & Herb Butter
- * Harissa Mayonnaise
- * Tomato & Red Pepper Relish
- * Red Onion Salsa

- * BBQ Sauce
- * Ketchup

Breads for BBQ

- * Grilled Flatbreads
- * Brioche Buns
- * Crusty Rolls
- * Hot Dog Baps

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ARTISAN ACCOMPANIMENTS / SALADS

for Buffet, BBQ & Sharing Platter:

- *Mozzarella, Onions, Tomatoes, Basil, Olive Oil
 - *Asian Slaw
- *Hummus, Shredded Carrot, Moroccan Spices
- *Roasted Butternut Squash, Lentils, Parmesan
- *Greek Salad with Feta Cheese, Black Olives, Red Onion & Mint Vinaigrette
- *Caesar Salad Cos Lettuce with Croutons Parmesan & Pomegranate Seeds
 - *Pasta Pesto with Sun Dried Tomatoes, Basil, Parmesan & Garlic
- *Fruity Couscous Salad with Apricots, Raisins, Apples & Fresh Mint
 - *Traditional Potato Salad with Chives
- *Potato Salad with Yogurt Dressing, Bacon & Spring Onions
 - *Sweet Potato Salad with Sweet Chilli Sauce
 - *Apple & Celeriac Slaw
- *Bulgar Wheat Salad, Feta, Charred Beetroot
 - *Spinach, Watermelon & Feta Salad
 - *Wild Rocket & Parmesan Salad
- *Cherry Tomatoes, Avocado & Chilli Salad

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EXTRA SERVICES

CANAPES

(Minimum 20 guests)

Including 1 piece / flavour / person

3 choices - £10.- / person

4 choices - £12.- / person

5 choices - £14.- / person

6 choices - £16.- / person

7 choices - £18.- / person

8 choices - £20.- / person

You can also choose Canapes as a main service - £25.- / person

It includes 2 pieces / person of 8 different flavours

Meat Canapes

- *Carpaccio of Beef on Polenta with Rocket, Parmesan & Truffle Oil
- *Mini Yorkshire Pudding with Seared Fillet of Beef, Horseradish & Chive Cream
- *Ham Hock Terrine Crostini with Celeriac
- *Watermelon, Cured Ham & Feta Skewer
- *Mini Cheese & Ham Muffin, Saffron Mayonnaise

- *Mini Lamb Kebab Skewer
- *Chicken Liver Parfait on Toasted Brioche with Rhubarb & date Chutney
- *Chicken Tikka, Carrots Bhaji
- *Smoked Chicken Mousse & Tarragon on Crostini
- *Crispy Duck Nuggets with Hoisin Sauce

Fish & Seafood Canapes

- *Beetroot Cured Salmon, Cream Cheese & Rye Bread Croute
- *Passion Fruit & Vodka Cured Salmon with Compressed Cucumber
- *Smoked Salmon & Cream Cheese Blini

- *Smoked Salmon & Shallots Tartare, Capers & Dill
- *Tandoori Salmon, Mint Aioli
- *Handpicked Crab, Lime, Rye Bread Crostini
- *Prawn & Guacamole on Bread Croute
- *Salted Cod Fish Cakes with Aioli

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Vegetarian Canapes

- *Char Grilled Courgette Strips Filled with Ricotta & Semi-Dried Tomato
 - *Feta, Pea, Lemon & Herb Tart
 - *Mini Red Pepper Stuffed with Feta
- *Olive, Feta & Oregano Mini Muffin & Red Pesto Mayonnaise
 - *Pea Mint & Feta Arancini
 - *Goats Cheese Coated with Pistachio & Chives
- *Whipped Goats cheese, Pickled Beetroot, Walnuts & Salted Shortbread
 - *Red Onion & Welsh rarebit Tartlet

Vegan Canapes

- *Caramelised Onion, Rosemary Mushroom & Chive Tart
 - *Pea & Mint Falafel with Saffron Aioli
 - *Mexican Roasted Sweet Potato Bits
 - *Polenta & Fig Bites
- *Pumpkin Coconut Curried Bon Bons, Nigella Seeds, Yuzu Gel
 - *Roasted Red Peppers & Tomato Bruschetta
 - *Skewered Gordal Olives with Sun-Dried Tomatoes

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DESSERTS

£10.- / person choose any 3 items from the sweet selection

Sweet Section:

- *Mini Chocolate Tarts
- *Pistachio & Cherry Cake
- *Mini Vanilla Cheesecake
- *Small Strawberry Cheesecake
 - *Mini Lime Dome
 - *Mini Fruit Tarts
 - *Mini Victoria Cakes
 - *Mini Chocolate Cakes
- *Chocolate & Orange Mini Cakes
 - *Small Chocolate Brownies
 - *Small Carrot Cakes
 - *Mini Fruit of Forest Tart
 - *Mini Black Forest Gateau
- *Mini Chocolate & Orange Cheesecake
 - *Small Strawberry Dome
 - *Mini Peach Dome
 - *Classic Lemon Tart

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