



THE RAGGED COT



POWERED BY FOOD CHAMPS



RAGGED COT EVENT MENUS

Sharing Platters

All You Can Eat Buffets

*Hot Buffet

*Cold Buffet

Bottomless BBQ

Canapes – Finger Food

Delicious & Amazing looking nibbles

Desserts

Assortment of Mini Sweets

Afternoon Tea

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.



THE RAGGED CO



POWERED BY FOOD CHAMPS



SHARING PLATTERS

Medium Package: £35 / person including 3 items from the sharing menu, 2 salads, 1 side, 2 desserts Large Package: £40/ person including 5 items from the sharing menu, 2 salads, 2 sides, 2 desserts

Meat

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

VE- Vegan V- Vegetarian

GFO – Gluten Free Option

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.



THE RAGGED CO



POWERED BY FOOD CHAMPS



ALL YOU CAN EAT HOT BUFFET

Large Package £35pp including 5 mains and 3 artisan accompaniments

Medium package £30pp including 3 mains and 3 artisan accompaniments

Meat Mains

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

Fish & Seafood

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

Vegetarian

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

Vegan

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

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.



THE RAGGED CO



POWERED BY FOOD CHAMPS



ALL YOU CAN EAT COLD BUFFET – min 20ppl

- 4 choices from the Cold Buffet Menu plus 3 artisan accompaniments - £30pp
- 5 choices from the Cold Buffet Menu plus 3 artisan accompaniments - £32pp
- 6 choices from the Cold Buffet Menu plus 3 artisan accompaniments - £34pp
- 7 choices from the Cold Buffet Menu plus 3 artisan accompaniments - £36pp

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 Paté, 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

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.



THE RAGGED CO



POWERED BY FOOD CHAMPS



All You can Eat BBQ - £45/person
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

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

- *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

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.



THE RAGGED CO



POWERED BY FOOD CHAMPS



SIDES

(BBQ, Sharing Platter)

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

ARTISAN ACCOMPANIMENTS / SALADS

(BBQ, Buffet, Sharing Platters)

:

- *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

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.



THE RAGGED CO



POWERED BY FOOD CHAMPS



Dips/Sauces (BBQ)

- * Salsa Verde
- * Lemon and saffron aioli
- * Whole grain mustard mayonnaise
 - * Garlic and herb butter
 - * Harissa mayonnaise
- * Tomato and red pepper relish
 - * Red onion salsa
 - * BBQ sauce
 - * Ketchup

Breads

(BBQ)

- * Grilled Flatbreads
- * Brioche Buns
- * Crusty Rolls
- * Hot dog baps

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.



THE RAGGED CO



POWERED BY FOOD CHAMPS



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

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.



THE RAGGED CO



POWERED BY FOOD CHAMPS



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

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.



THE RAGGED CO



POWERED BY FOOD CHAMPS



DESSERTS

£10.- / person choose any 3 items from the sweet selection
(Sweet Section for Sharing Platters, Sweet Canapes)

- *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

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.



THE RAGGED CO



POWERED BY FOOD CHAMPS



Afternoon Tea
(sample menu)
£25pp

SANDWICHES

- * Chicken Mayo & Rocket Pesto
- * Smoked Apple Wood & Dijon Mustard Aioli

SAVOURY

- * Toasted Croissant with Smoked Salmon, Dill Crème Fraiche & Lemon Balm
- * Sausage Roll with Tomato Jam
- * Red Onion & Thyme Tartlet
- * Homemade Pork Pie with Piccalilli

DESSERTS

- * Lemon Drizzle with Lemon Curd & Freeze-Dried Raspberries
- * Chocolate Brownie with Hazelnut Crunch
- * Sticky Toffee Pudding
- * Raspberry & White Chocolate Cheesecake with White Chocolate Granola
- * Sweet Scones with Clotted Cream & Strawberry Jam

TEA & COFFEE - £4pp

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.