



THE RAGGED CO



POWERED BY FOOD CHAMPS



RAGGED COT EVENT MENUS - Weddings & Events -

Hog Roast

(Only available as an evening meal option.)

(We offer various packages of the following services. For more info about the content of each package and their prices, please check our Pricelists. Any info you find here about the package content is just a kind reminder.)

BBQ

Buffet

*Hot Buffet

*Cold Buffet

Optional / Additional Services

(Where not included)

*Canapes

*Assortment of Mini Desserts

All ingredients are sourced locally where possible. All of our food is prepared in kitchens where nuts, gluten and other allergens are present and where kitchen equipment and utensils are used for multiple menu items. Only trained kitchen staff members handle your food. Our menu descriptions do not list all ingredients. If you have an allergy, please let us know before ordering. We try our best to keep things separate, however we cannot guarantee completely allergen free food at all times.



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HOG ROAST

(ONLY AVAILABLE AS AN EVENING MEAL OPTION.)

(Salad & Side choices to be selected from the Artisan Menu below.)

Our delicious full rare breed hog comes with:

Sea Salt Crackling

Sage & Onion Stuffing

Homemade Bramley Apple Sauce

Mixture of Soft Rolls

2 Salads of Your Choice

2 Side Dishes

Gravy (optional- NO CHARGE)

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BBQ

The Large BBQ Package includes 5 grilled items, 3 salads, 3 sides, 3 dips & 2 breads
The Medium BBQ package includes 3 grilled items, 2 salads, 2 sides, 2 dips & 1 bread

(Salad choices to be selected from the Artisan Menu below.)

FRESH FROM THE GRILL

Meat

- *Homemade Beef Burger with Cheese
- *4oz Dry-aged Herefordshire Beef Filet
 - *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 Chili 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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HOT BUFFET MENU

*The Large Buffet Package includes 5 hot items, & 3 artisan options
(5 choices can better allow you to meet the most frequent dietary needs.)
The Medium Buffet Package includes 3 hot items, & 3 artisan options*

(Salad choices to be selected from the Artisan Menu below.)

Hot Main Dishes:

Meat

- *Moroccan Lamb Tagine with Cous-Cous
- *Pan-Seared Welsh Lamb Kofta, Roasted New Potato with Minted Butter
- *Beef Filet & Mushroom Stroganoff, Paprika Cream, Parsley Rice
- *Chili 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 Filet 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 Chili con Carne with Rice, & Tortilla Chips

Vegan

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

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COLD BUFFET MENU

(Salad choices to be selected from the Artisan Menu below.)

Meat

- *Medium Rare Beef, Pickled Onions, Dijon Mustard Cream
- *Curried Chicken Mayonnaise Sandwich with Turmeric & Fennel Roll
- *Chicken Skewers with Chili 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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ARTISAN MENU

(Side/ Salad/ Sauce & Bread choices to be selected from this menu according to the package content as detailed by each menu.)

SIDES

Vegetarian

- *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

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

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BREADS

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



SALADS

- *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 Tomato, Basil, Parmesan, & Garlic
- *Fruity Cous-Cous 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 Chili Sauce
 - *Apple & Celeriac Slaw
- *Bulgar Wheat Salad, Feta, Charred Beetroot
 - *Spinach, Watermelon & Feta Salad
 - *Wild Rocket & Parmesan Salad
- *Cherry Tomatoes, Avocado & Chili Salad

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OPTIONAL / ADDITIONAL SERVICES

CANAPES

Meat Canapes

- *Carpaccio of Beef on Polenta with Rocket, Parmesan, & Truffle Oil
- *Mini Yorkshire Pudding with Seared Filet 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

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
 - *Goat Cheese Coated with Pistachio & Chives
- *Whipped Goat Cheese, Pickled Beetroot, Walnuts, & Salted Shortbread
 - *Red Onion & Welsh Rarebit Tartlet

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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

DESSERTS

- *Mini Chocolate Tart
- *Pistachio & Cherry Cake
- *Mini Vanilla Cheesecake
- *Small Strawberry Cheesecake
 - *Mini Lime Dome
 - *Mini Fruit Tart
 - *Mini Victoria Cake
 - *Mini Chocolate Cake
- *Chocolate & Orange Mini Cake
 - *Small Chocolate Brownie
 - *Small Carrot Cake
 - *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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