

Moss

HOUSE FARM

PURE QUALITY CATERING

A little bit about us...

Our success to date has been recognised through our high quality standards, presentation, attention to detail and professional service.

The business was originally established in 2005 to break the mould in local food delivery. With extensive experience in both food retailing and catering we wanted to create a business that harnessed the simple principles of quality, creativity and efficiency in order to become the best food delivery service in South Ribble and the surrounding areas.

Since its inception our business has grown from strength-to-strength supplying quality food to small, medium and multi-national sized companies.

Our food is always freshly prepared and the ingredients carefully sourced to bring you a superior level of locally delivered food. Many of our ingredients are grown right here at Moss House Farm!

We deliver our catering using classic platters and bowls, this helps to add a real quality feel and a touch of elegance because we understand the importance of making a lasting impression on you and your guests...not a foil platter or paper doily in site!!

Moss House Farm offer catering services to private and business customers alike, be it for breakfast meetings, working lunches, training, events and seminars or private celebrations such as weddings, christenings, birthdays etc. Our catering services can accommodate nearly all needs including hot and cold finger buffets through to home made Hot Pots and pies.

We can also provide catering services to cover everything from venue management, celebration cakes, bouncy castles, face painting, ice cream vans, candy floss carts, live entertainments, disco's and loads more!

Whether you would like to sample our food or indeed ask us anything about Moss House Farm we would love to hear from you, or for more information and to view our menus visit

www.mosshousefarmcaterers.co.uk



MENUS


Sandwiches

£2.40 Traditional Sandwich Selection

A variety of breads, bagels, deli wraps and pittas on malted, wholemeal, granary and of course white. Fillings are varied and include tuna mayo, cheese, egg mayo, 3 cheese and spring onion, chicken, beef, ham, turkey, marinated chicken and others. The selection will include a variety of plain, salad, mustards, pickles and sauces to ensure that there is something to suit all tastes

£3.00 Special Sandwich Selection

Made using the finest breads your special sandwich selection will include a variety from the following list...

- ✓ Leerdamer & Branston Pickle 
- ✓ Brie and Grape with Cranberry and Mayonnaise
- ✓ Bacon, Lettuce and Tomato with Mayonnaise
- ✓ Wensleydale and Caramelised Carrot Chutney
- ✓ Smoked Salmon and Cream Cheese
- ✓ Chicken and Mango with Mayonnaise
- ✓ Prawn Salad with Seafood Sauce
- ✓ Free Range Egg Mayonnaise and Black Pepper



Finger buffet items

****Other items are also available please ask for details. Choose as many items from each price category as desired. Prices are per item.**

50p

- ✓ Walkers Plain Crisps 
- ✓ Pizza Slice
- ✓ Sausage Rolls
- ✓ Farmhouse Coleslaw
- ✓ Carrot & Coriander Goujons
- ✓ Spinach & Feta Goujons
- ✓ Sweet Potato Curry Bites
- ✓ Mini Pork Pies
- ✓ Mini Savoury Eggs
- ✓ Mini Vegetable Samosas and dip
- ✓ Mini Vegetable Spring Rolls and dip
- ✓ Mini Duck & Hoi Sin Spring Rolls and dip
- ✓ Mini Chicken Saté and dip



65p

- ✓ Onion Bhajis and dip
- ✓ Mini Roast Vegetable Brochettes
- ✓ Mini Cheeseburger Crostini's
- ✓ Mini Ham & Cheese Panini
- ✓ Mini Cottage Pies
- ✓ Mini Peppered Steak Pies
- ✓ Mini Chicken & Bacon Pies
- ✓ Mini Fish & Mushy Pea Rosti
- ✓ Mini Filled Yorkshire Pudding - roast beef & horseradish crème fraîche and chicken & redcurrant marmalade

75p

- ✓ Breaded Chicken Goujons and dip
- ✓ Cheddar Cheese & Onion Flutes and dip
- ✓ Vegetable Saté and dip
- ✓ Vegetarian Bean Salad
- ✓ Chicken Saté and dip
- ✓ Chicken Tikka Split sticks and dip
- ✓ Warmed Garlic Potatoes
- ✓ Mini Steak & Stilton Rosti
- ✓ Mini Croque Monsieur's
- ✓ Mini Lime & Coriander Chicken Kebabs and dip



85p

- ✓ Lemongrass King Prawn Skewers and dip
- ✓ Red Thai Chicken Skewers and dip
- ✓ Minted Lamb & Maple Skewers
- ✓ Crispy Prawn Purse
- ✓ Seasonal Salad Bowl
- ✓ Crudités & dip
- ✓ Couscous Salad
- ✓ Mini smoked salmon and Cream Cheese Bagels



Special buffet items

- £1.60  Mediterranean Bruschetta Selection - spinach & blue cheese, tomato & mozzarella, grilled vegetable & mozzarella, olive & feta
- £2.00 Classic Canapé Selection - a classic selection of Brussels pâté & cranberry, avocado & prawn, pepper salsa & goat's cheese
- £2.00  Tomato & Ricotta Brochettes
- £1.80  Italian Sharing Platter - antipasto of olives, sun dried tomato, pesto and hand fried ciabatta perfect for dipping in the oil and balsamic dressing!
- £1.50 Farmhouse Chilli / Beef Stew / Meatballs In A Pot - a great accompaniment to your buffet lunch (**requires self service and a minimum of 10 people**)
- £1.40 Thai Ginger & Fish Brochettes
- £2.50  Traditional Cheese Board - a fine selection of cheese and biscuits with grapes and a little pickle on the side
- £0.90  Tyrrell's Hand Cooked Roasted Root Vegetable Crisps 
- £0.80  Lightly Salted Kettle Chips 



Hot Traditional Farmhouse Favourites

- £3.00 Hot Pot Pie**
wholesome homemade beef stew topped with a golden butter crust and served with pickles
- £3.00  Butter Pie**
warming mix of locally grown potatoes, chunky onions, rich butter and seasoned with black pepper then topped with a golden butter crust and served with pickles
- £3.00  Cheese & Onion Pie**
deliciously rich blend of cheeses, red onion and seasoning encased in a buttery puff pastry
- £3.40 Chicken & Mushroom Pie**
succulent pieces of chicken and chunky mushrooms in a white vegetable sauce and topped with puff pastry
- £3.40 Chilli Beef**
made using quality lean minced beef and a medium / mild chilli sauce
- £3.00 Oven Baked Potatoes With Fillings** 
choose your preferred filling...Heinz Baked Beans, Tuna mayonnaise, Cheese, Farmhouse Coleslaw. Why not order extra fillings for just 65p per person!
- £3.40 Italian Meatballs**
beef meatballs made with a traditional Italian style sauce and served with parmesan cheese

**** These items require self service and must be a minimum of 10 people per order**

Breakfast

✓ £3.25 Breakfast Selection

A fine selection of waffles, croissants, muffins and sweet pancakes served with traditional conserves and dressed with seasonal fruits

£2.75 Breakfast Barms

A delicious mix of bacon, sausage and eggs on fresh soft white breakfast rolls

£1.50 Fresh Fruit Juice 1Ltr

Orange, Apple or Pineapple Juice



Desserts

- £1.30 ✓ **Fresh Cream Cakes** - featuring delicious jam and cream donuts, chocolate éclairs and custard slices
- £1.40 ✓ **Fresh Fruit Kebab** - seasonal fruit pieces together on a wooden skewer
- £1.30 ✓ **Fresh Fruit Basket** - whole pieces of seasonal fruit tastefully decorated and easy to eat. They add fabulous colour and impact to the food display!
- £1.30 ✓ **Mini Danish Pastries** - woodland fruit crown, apple & cinnamon crown, apricot diamond & chocolate whirl
- £1.30 ✓ **Mini Assorted Fruit Tarts**
- £1.30 ✓ **Mini Italian Chocolate Cups** – a selection of mini chocolate cups filled with raspberry pannacotta, tiramisu & lemon liqueur
- £1.30 ✓ **Mini Strawberry & Cream Scones**
- £1.30 ✓ **Tulip Muffins** – including Triple Chocolate, Blueberry Crumble and Fruity Carrot Cake flavours
- £1.30 ✓ **Cup cakes** – deliciously light sponge topped with a fondant cream including Vanilla, Chocolate and Strawberry flavours
- £1.30 ✓ **Chocolate fudge / Cheesecake / Gateaux**
- £1.30 ✓ **Bakewell Tart Slice**
- £1.00 ✓ **Nom Creamy Yogurt with Fruit or Granola** - Nom yogurts are among the best with a varied selection of flavours and a healthy alternative to fruit!
- £1.00 ✓ **Müller Rice** – a variety of flavours are available



Special Desserts

- £1.50  **Fresh Fruit Pot** – pot of freshly prepared seasonal fruit pieces
- £1.50  **Individual Chocolate Truffle Torte** - glazed chocolate truffle layered with chocolate almond cookie & chocolate sponge
- £1.50  **Individual White Chocolate Truffle Torte** - glazed white chocolate mousse on a chocolate biscuit base topped with a dark chocolate glaze & decorated with a delicate white chocolate lattice
- £1.80  **Individual Lemon Meringue Pie** - sweet pastry case filled with a tangy lemon filling, topped with crisp meringue
- £2.20  **Opera** - traditional French patisserie, elegantly presented and made in France with layers of almond sponge, coffee cream & chocolate ganache and finished with a chocolate flavoured glaze
- £2.20  **Pont Neuf** - a rich chocolate ganache & chocolate mousse top a crunchy chocolate brownie & hazelnut biscuit base all covered with a velvety dark chocolate coating
- £2.20  **Delice Aux Cerise** - soft chocolate sponge topped with cherries enrobed with a rich chocolate mousse & finished with a chocolate flavoured glaze
- £2.20  **Hazelnut Crème Brule Pyramid** - pyramid shaped dessert, consisting of a crisp croquante base, topped with crème custard, coated with a velvet chocolate dusting & finished with a whole hazelnut
- £2.20  **Premiere Chocolate Box** - all butter shortbread topped with Belgian chocolate mousse with a caramel filling & topped with a caramel cream. Coated with a velvet chocolate dusting & decorated with gold dust
- £2.20  **Premiere Individual Tiramisu** - layers of coffee & marsala wine soaked vanilla sponge & mascarpone cream, finished with a light dusting of cocoa powder
- £2.30  **Premiere White Chocolate Box** - all butter shortbread topped with Becolade white chocolate mousse with a raspberry coulis centre, hand finished with a white chocolate coating & decorated with a whole raspberry
- £1.40  **Lemon Meringue Tulip Muffin** - iced lemon muffins filled with lemon curd & topped with meringue pieces
- £1.40  **Victoria Sponge Tulip Muffin** - vanilla muffins filled with raspberry jam & vanilla frosting topped with sugar

Refreshments

- £0.75 Coke / Diet Coke can
- £0.75 7up can
- £0.75 Dr Pepper can
- £0.75 Irn Bru can
- £0.75 Orangina can
- £0.95 Orangina glass bulb

- £1.15 1 Ltr Strathmore Water Still or Sparkling
- £1.50 1 Ltr Fresh Orange Juice
- £1.50 1 Ltr Fresh Apple Juice
- £1.50 1 Ltr Fresh Pineapple Juice

- £1.80 Bottle Green Presse Pomegranate
- £1.80 Bottle Green Presse Orange & Mango
- £1.80 Bottle Green Presse Cranberry & Orange
- £1.80 Bottle Green Presse Cox's Apple

- £1.40 Douwe Egberts Coffee 
- £1.40 Refreshing Lancashire Tea 



To order simply send an e-mail to
office@mosshousefarmcaterers.co.uk
or call us and a member of the team
will be happy to help
0844 854 2998 / 07809762560



For information

Disposable plates and napkins and where applicable plastic cutlery are provided at no extra charge

Should you have any catering requirements that do not appear within these menus please feel free to contact a member of our team who will be happy to supply a quote

Please mention when ordering if you have specific vegetarian or dietary requirements

All corporate buffets are served using contemporary ceramic serving platters and bowls to add a classic finish to your buffet. When we deliver, we will agree a mutually convenient arrangement for the collection of serving platters and crockery. Should any items be lost or damaged we will need to apply a charge for replacement

We ask that you give as much notice as possible of any specific requirements – final head counts can always be confirmed at a later date. We endeavour to meet clients urgent requirements, however on occasion we may not be able to deliver last minute bookings, therefore please allow 48 hours to facilitate our planning

All items are subject to seasonality and availability and in some circumstances it maybe necessary to substitute specific items. Any replacements will be of equivalent or higher value

All prices are per person and are subject to VAT at the standard rate

For some items a minimum order quantity may apply

Deliveries are free within a 3 mile radius of the Leyland area for a minimum order value of £25. For lower value orders, or for deliveries further a field a small charge will apply, or alternatively collection can always be arranged

Amendments or cancellations must be confirmed within 48 hours prior to delivery. Because we use fresh ingredients we need time to cancel any produce ordered and staffing commitments. In the event of short notice amendments or cancellations we will apply the minimum charge required in order to cover our costs. Should you have last minute catering needs you must send an e-mail order **and** follow up with a call to ensure we have time to respond and fulfil your order

Crockery and cutlery are available for hire, please ask for details
Serving Staff are available for hire at a rate of £16 per hour

Credit accounts are available for corporate customers, please ask for details

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