



## CONCERTO CATERING

### FUNERAL TEA MENU 2024/25

#### **Sandwich Selection:**

A good variety of Vegetarian, Meat and Fish Sandwiches Plattered Separately for ease of choice.

On the Vegetarian Platters: Taw Valley Cheddar Cheese & Tomato Chutney or Red Onion, Tomato, Salad with Mayo, or Red Leicester, Spring Onion & Mayo. Egg Mayonnaise plain or with Watercress or Spinach. Houmous with Peppers or Cucumber. Cream Cheese with Cucumber.

On the Fish Platters: Tuna Mayonnaise, Tuna & Cucumber, Tuna with Red Onion & Peppers, Tuna with Sundried Tomatoes & Black Olives. Smoked Salmon plain or with Cream Cheese, Lemon, Black Pepper & Spinach. King Prawns with Mayonnaise, King Prawn with Marie Rose Sauce, Lettuce and Cucumber.

On the Meat Platters: Farmhouse Ham, Ham with Salad & Mayonnaise, Ham, Cheddar Cheese & Pickle, Ham & Tomato. Roast Beef with Horseradish Cream, Roast Beef Salad with Mustard Mayonnaise. Roast Chicken, Roast Chicken with Mayonnaise, Roast Chicken & Salad.

Our Platters are all made fresh on the day of your function to be at their best quality when they reach you. We recommend that you don't individually pick your sandwiches to appeal to just the one or two guests, but to make sure that there is always something for everyone. You may not get each and every filling listed above, but there are always as many varieties as we can offer. Individual dietary requirements are always catered for separately and we are of course able to offer Vegan platters if you require.

#### **Homemade Buttermilk Scones \***

Served with Clotted Cream, Strawberry/Raspberry Preserves and Fresh Strawberries

#### **Selection of Cakes & Bakes may include:**

Carrot Cake, Cappuccino Cake, Lemon Drizzle Cake, Victoria Sponge.

#### **TEA & COFFEE SERVICE**

**\* Please Note: If you would prefer, we can swap the Scones selection and opt for 3 savouries instead, this offers those with a slightly less sweet tooth a more balanced tea! Don't forget we are renown for our delicious Homemade Speciality Sausage Rolls!**

Roasted Rosemary & Sea Salt New Potatoes filled with Cream Cheese & Chives (V) Option to fill with Houmous for Vegan (GF)

Mini Cheese, Potato & Spring Onion Puffs (V)

Caramelised Onion Quiche (V)

Lemon & Pea Fritters with Vegan Aioli (Ve, GF)

Mini Mozzarella, Cherry Tomato, Basil and Black Olive Skewers (V/GF)

Sweet Potato Pakora served with Mango Chutney (Ve, GF)

Beetroot Falafel with Baba Ghanoush (Ve/GF)

Fiona's Homemade Speciality Sausage Rolls

Breaded Chicken Fillets served with Homemade Tomato Salsa

Mini Duck Spring Rolls

Moroccan Chickpea & Halloumi Mini Tartlets  
Mini Yorkshire Puddings topped with a Horseradish Mayo & Roast Beef  
Japanese Style Breaded Prawns served with a Sweet Chilli Sauce  
Smoked Salmon & Cream Cheese Blinis  
Mini Bacon & Cheese Turnovers  
Antipasti Skewers (Ve or Meat, GF)

**This menu has been prepared by Fiona Harrhy, Executive Chef and Founder of Concerto Catering, it is by no means set in stone and if there is anything else that you would like to add, please don't hesitate to contact us to discuss your requirements further. We would love to have the opportunity of exceeding all your expectations!**

**Contact Fiona and her Team on:**  
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