Stuart 07387 939 526 https://alidaeventcatering.co.uk
Nic 07876 033 907 info@alidaeventcatering.co.uk

NOV2025

ALIDA
event catering

Shared Family menus

Mains
(please select 4 options)

Chargrilled Chicken with Confit Garlic & Lemon

Peri Peri Style Grilled Chicken

Korean Fried Chicken Pieces

Flank Steak, Chimichurri

Dry Aged Steak & Ale Pie

BBQ Beef Short Rib

Crispy Slow Roasted Belly of Pork

Loin of Pork, Mustard & White Wine Sauce

Middle Eastern inspired Shoulder of Lamb, Preserved Lemon, Dried Fruits

Baked Salmon, Bearnaise Sauce

Assorted Mixed Cajun Seafood Boil – Prawns, Squid, Mussels, Crab Claws

Garlic & Chilli Prawns

Pan Fried Seabass, Lemon Grass, Ginger

Wild Mushroom Risotto (V)

Savory Tarts & Quiches (V)

Aubergine Parmigiana (V)

Thai Red Vegetable Curry (VG)

Garlic & Chilli Prawns

Wild Mushroom Risotto (V)

Stuart 07387 939 526 https://alidaeventcatering.co.uk
Nic 07876 033 907 info@alidaeventcatering.co.uk

NOV2025

ALIDA
event catering

Shared Family menus

Thyme Roasted Root Vegetables

Assorted Profiteroles

Sides
(please Select 3 options)

- Duck Fat Roasted Potatoes
- Herbed Mashed Potatoes
- Buttered New Potatoes
- Steamed Jasmine Rice
- Spiced Basmati Pilaf Rice
- Steamed Asian Greens
- Buttered Seasonal Vegetables
- Thyme Roasted Root Vegetables
- Smashed Cucumber, Sesame & Soy Salad
- Heritage Tomato, Caper & Red Onion Salad
- Asian Inspired Slaw
- Traditional Coleslaw
- Roasted Fennel, Roquette & Orange Salad
- Harissa Spiced Cous Cous and Roasted Vegetable Salad
- Mixed Baby Leaf Salad
- Endive, Walnut & Stilton Salad

Desserts
(please Select 2 options)

- Traditional Lemon Tart
- French Apple Tart
- Chocolate Brownie
- Strawberry Cheesecake
- Assorted Profiteroles
- Chocolate Fudge Cake
- Fresh Berry Pavlova
- Mango Delice