

STAND ALONE CATERING

£7 per guest

- Large Caesar Salad Bowl with Giant Garlic Croutons
- Hearty Beef Lasagne Bake with mixed salad and Giant Garlic Croutons
- Vegetable or meat Curry with Rice and flatbread
- Chilli Con Carne with Jacket Potatoes and Cream Cheese

PRIVATE DINING EXAMPLE MENU

£45 per person | MIN 20 GUESTS

TO START...

- Smokey Cheese Croquettes with Sriracha Aioli (Veggie)
- Soup of the Day with Warm Bread (Vegan Option Available)
- Turkish Eggs with Dill Yoghurt and Feta (Veggie)

MAINS...

- Beef Wellington with Seasonal Vegetables
- Seafood Risotto with Lemon and Herb
- Moroccan Tagine with Couscous (Vegan)

DESSERT

- Lemon Cheese Cake
- Apple & Caramel Pie with whipped cream

BOOK WITH US...

Looking to host a private dining experience, wake, celebration, or any special event? Simply fill out our contact form on our website to get the ball rolling.

Visit us at:

www.threecottagescafe.co.uk

Don't forget to let us know about any allergies or dietary needs to ensure a smooth and enjoyable experience for everyone.

Please note, we operate on card payments only.

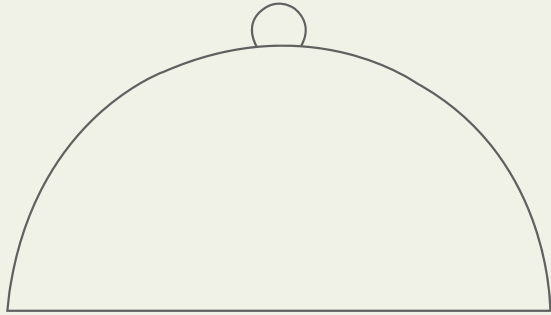
For more info, head to:

www.threecottagescafe.co.uk



CATERING
BUFFET
PRIVATE DINING

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Oates Family Tradition

£10 PER PERSON

Cold options:

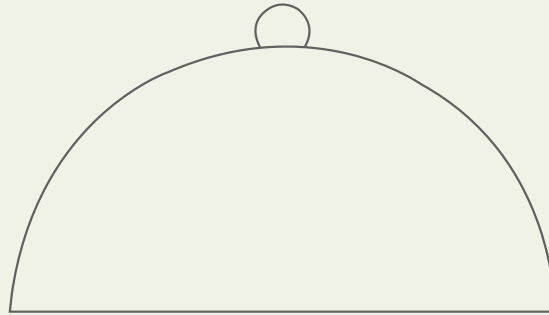
- Classic Cucumber & Cream Cheese Sandwiches
- Beetroot & Hummus with Sourdough Crostini (Vegan)
- Superfood Salad Cups with Mixed Greens and Tofu (Vegan, GF)

Hot Options:

- Yorkshire Sausage Rolls with Apple Chutney
- Crispy Potato Tots with Parmesan and Truffle Mayo
- Sautéed Mushrooms on Toast

Dessert:

- Salted Caramel Brownie(GF)
- Raspberry Oat Bars (Vegan)



Oates Heritage

£14 PER PERSON

Cold Options:

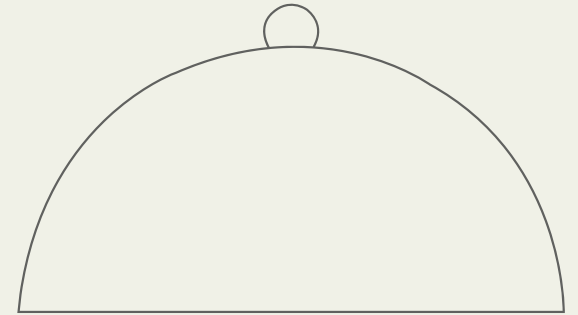
- Smoked Salmon & Dill Cream Cheese on Rye
- Avocado and Chilli Flakes on Sourdough
- Goat Cheese & Beetroot Salad (Veggie, GF)

Hot Options:

- Miniature Fish & Chip Cones with Tartare Sauce
- Harissa Falafel Bites with Spicy Hummus (Vegan)
- Buffalo Chicken Bites with House Fries

Dessert:

- Lemon Cake Squares with Berry Compote
- Salted Caramel Brownie Bites



Oates Legacy

£18 PER PERSON

Cold Options:

- Artisan Mixed Green Salad with Balsamic Glaze
- Charcuterie Board with Yorkshire Cheese Selection
- Prawn Cocktail salad with Gochujang Butter

Hot Options:

- Lamb Rump Skewers with Chimichurri
- Halloumi & Pomegranate Flatbread Bites
- Spinach & Tomato Shakshuka with Crusty Bread

Dessert:

- Four-Layer Carrot Cake Slice
- Almond & Raspberry Slice (Veggie)