

### Oates Tradition

£13 PER PERSON

COLD:

Classic tuna mayonnaise & cucumber sandwiches

Curried hummus & bhaji bites a top of focaccia (vegan)

Heritage tomato salad, bucatini cheese, fresh basil and balsamic dressing (vegan, gf)

### HOT:

Yorkshire sausage rolls with apple chutney

Crispy homemade, chunky potato wedges with a Caeser wedge dip dressing

Sautéed garlic butter mushrooms a top of toasts (veggie)



# Oates Heritage

£16 PER PERSON

COLD:

Smoked salmon & dill cream cheese on open focaccia

Avocado and chilli flakes on sourdough

Mozzarella, beetroot & walnut salad (veggie, gf)

### HOT:

Miniature fish & chip cones with tartare sauce

Curried hummus & bhaji bites a top of focaccia (vegan)

Crispy chicken glazed with teriyaki, Japanese mayonnaise, crispy onion & spring onion



# Oates Legacy

£23 PER PERSON

COLD:

Artisan mixed green salad with balsamic Charcuterie board with Yorkshire cheese selection

Prawn cocktail salad with Gochujang butter

### НОТ:

Sliced beef rump with chimichurri

Crispy homemade chunky potato wedges with a Caeser wedge dip dressing (veggie)

Curried hummus & bhaji bites a top of focaccia (vegan)

Chickpea Balti tagine with tomato, onions and fresh herbs (vegan)

# STAND ALONE CATERING

#### £14 PER PERSON

Large Caesar salad bowl with giant garlic croutons (veggie)

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)
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)

#### TO FINISH

Lemon cheesecake

Apple & caramel pie with whipped cream

### Additional Dessert Sharing Boards

£5 per person

Salted Caramel Brownie (GF) -Raspberry Oat Bars (Vegan) (GF) - Lemon Cake Squares with Berry Compote

### **BOOK WITH US...**

Looking to host a private dining experience?

Wake, Birthday celebration, or any special event?

Simply fill out our contact form on our website to get the ball rolling.

FOR MORE INFO HEAD TO:

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.



### CATERING MENU

www.threecottagescafe.co.uk