

# Apricot Catering Ltd

## Hot Food from our Big Pan

(cooked fresh on site!)



The Big Pan Experience taking cooking to a new level for your event as the dish is freshly produced with all local ingredients in front of you and your guests.

Available from 30 people upwards, the smells from the “Big Pan” are enough to draw your guests round the pan as the talking point of the party.

There is a wide variety of dishes from Mexican Chilli, Seafood Paella, Chicken in Spicy Tomato Sauce, Lamb in Red Wine to Chicken Curry, and Irish Stew... the choice is yours, simply look at our Big Pan Menus or make a suggestion yourself to us and we'll see if this can be offered at your event...

**BIG PAN SET UP** – Big Pans are LPG powered, ideally need to be cooked outside, but we also have a marquee cover if the weather is not as planned. We can also cook inside, but we do need to check the building first with regards to the size of the room and ventilation. We generally need to be on site two hours before and service is usually 2 hours and for our own use we provide our own tables and cloths.

Chicken and Chorizo Paella

Seafood Paella

Sausage and Leek Hash

Local Sausages with a Red Wine Gravy & New Pots

Chicken in Chilli Tomato Sauce with Mediterranean Vegetables, Arborio Rice

Tangine of Lamb with Mediterranean Vegetables

Risotto (various combinations available, chicken, mushroom etc)

Italian Meatballs in Rich Tomato Sauce

Irish Stew with Parsley Dumplings

Beef or Venison Cooked in Ale with Root Vegetables & Potatoes

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A Selection of Fresh and Seasonal Salads

Mixed Green Salad Leaves with a light Vinaigrette

Mexican Mixed Bean Salad

Caesar Salad with Anchovies

Plum Tomato & Fresh Basil

Creamy Homemade Coleslaw

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Speciality Breads

Olives & Stuffed Peppers

Baked Potatoes

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A Selection of Home Made Puddings

A Selection of Local Cheeses

All prices from £7.50 are per head and inclusive of VAT