



A R E N S &
H E R I O T .
T H E C A T E R E R S

M E N U G U I D E

A R E N S
B A R & G R I L L

- LONDON CATERERS OF TRADITION -



Welcome to Arens & Heriot Catering, a successful event and wedding catering business founded in 1968 continuing a 170 year family tradition providing delicious hot and cold food of exceptional quality with first class service and at amazing value.

Our Menu guide offers a wide range of specialised dishes with easy to understand descriptions, so you can almost taste the dishes as you make your choices. Also, as part of our service, we offer a complimentary food tasting at our flagship restaurant in Ruislip.

★★★★★

One of our guests said it was the best food she had ever had at a function - that is praise indeed!

SAMEWPA - REVIEW FROM YELL.COM

Whilst all the dishes have been made easy to understand the skill and method of each presentation are executed by our brigade of professional chefs making every event a mouth-watering show case which will impress the most discerning guests and leave you with fond memories to last a lifetime.

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CANAPÉS

COCKTAIL PARTY

Choose 10 items from our selection for a superb party.

	without service	with service
Price Per Head	N/A	£39.50

Includes 90 mins of service.

ARRIVAL CANAPES

Choose 3 Canapes from the list for a perfect start to your special event.

	without service	with service
Price Per Head	N/A	£7.45*

*Must be served in conjunction with a substantial meal. Includes 45 mins of service.

Prices based on catering for a minimum of 40 people. This price does not include kitchen equipment. Prices subject to VAT.

CANAPÉS

FISH

SMOKED SALMON & ASPARAGUS CREAM BLINIS
ANGELS ON HORSEBACK
SMOKED TROUT, PICKLE & ANCHOVY CREAM SABLES
TERIYAKI SALMON in a Seaweed Cone
SEAFOOD CHOWDER in a Pastry Cup
ROLL MOP HERRING & PINK PEPPERCORN
SCALLOPS WITH PEA PUREE in a Beetroot Cone
SALMON, CAVIAR & CRÈME FRAÎCHE BLINIS
SMOKED MACKEREL
with Creamy Horseradish and Pickled Walnut
SEAFOOD BOUCHEES
KING PRAWN & SALMON PATE ON TOAST
with Chilli and Sesame Seed Glaze
SESAME PRAWNS ON TOAST

VEGETABLE (v)

MINI BRUSCHETTA
ROQUEFORT AND RED ONION
TABBOULEH PANIERS
MUSHROOM STROGANOFF
VEGETABLE CURRY in a Chilli Quatra Shell
TOMATO AND MOZZARELLA in a Basil Croustade
ASPARAGUS Cream Cheese Mousse Crostini
MOZZARELLA, TOMATO & BASIL KEBABS
HONEY ROASTED SPANISH VEGETABLE BARQUETTES
GOATS CHEESE TARTLET
with Sun Blush Tomatoes and Double Cream
MINI MARGARITA PIZZA

FRESH SOUP SHOTS

SPICED PARSNIP with Brioche Soldiers
TOMATO BLOODY MARY
SEAFOOD CHOWDER AND CHABLIS with Ships Biscuits
FRENCH ONION with Julienne Croutons
APPLE, BACON & CALVADOS with Parmesan Croutons

MEAT

DUCK PATE & ONION CHUTNEY on Brioche
BEEF BOLOGNESE in an Onion Cone
DEVILS ON HORSEBACK
CHICKEN CURRY in a Chilli Quatra Shell
MINI YORKSHIRES
with Rare Roast Beef and Caramelised Onion
CHICKEN & MUSHROOM BOUCHEES
TERIYAKI CHICKEN WRAPS
JERK CHICKEN on a Plantain Crisp
MINI DUCK PANCAKE ROLLS
with Spring Onions and Hoisin Dip
GERMAN SAUSAGE & PICKLED CABBAGE
on Pumpernickel Toast
CHICKEN FILLETS with Sweet Chilli Dip
MINI VIENNAS with Onion Pickle
NORTH AFRICAN SPICED CHICKEN with Apricot Relish

DESSERTS

CHEFS INDIVIDUAL DESSERTS
SELECTION OF PETIT FOURS
ASSORTMENT OF MINI CHEESECAKE
DANISH PASTRIES with Apricots
DIPPED FRESH STRAWBERRIES of White & Dark Chocolate

★★★★★

Heriot are amazing. From start to finish we felt supported and the food was absolutely fantastic!

JANE SALLIS



FINGER BUFFETS

Prices based on catering for a minimum of 40 people. This price does not include kitchen equipment. Prices subject to VAT.
'With Service Prices' include 2 hours of staff service & food.

AFTERNOON TEA

Served on traditional tiered cake stands and platters served from a buffet station.

SANDWICHES OF LOCH DUART SMOKED SALMON
with Lemon and Cracked Pepper

SANDWICHES OF CHEDDAR CHEESE AND TOMATO

SANDWICHES OF CUCUMBER & CREAM CHEESE

SANDWICHES OF RARE ROAST BEEF

& CREAMY HORSE RADISH

SANDWICHES OF NORFOLK TURKEY

with Sage and Onion Stuffing

OPEN MILK ROLLS with Egg Mayonnaise and Mustard Cress

SELECTION OF WARM PLAIN & RAISIN SCONES

served with Devonshire Clotted Cream & Strawberry Preserve

ASSORTMENT OF FRESH CREAM PASTRIES

AND DANISH PASTRIES

UNLIMITED SELECTION OF TEAS AND INFUSIONS

(Only for with service pricing)

	without service	with service
Price Per Head	£25.50	£36.50

GOLD

ROASTED CHICKEN DRUMSTICKS

Glazed with Honey and Mustard

PUFF PASTRY CROLINES with Mediterranean Vegetables, Feta Cheese, Apple and Stilton

ROASTED SUN RIPE TOMATOES & MOZZARELLA
in a Basil Pastry Case

INDIAN SAVOURY SELECTION with a Sweet Chilli Dip

PETIT SOFT FINGER BREADS

with Tuna Mayonnaise and Cream Cheese and Cucumber

COCKTAIL SANDWICHES OF

Roast Beef & Horseradish - Cheddar Cheese & Tomato

HONEY GLAZED SAUSAGES with a Selection of Pickles

BABY CROISSANTS Layered with Smoked Salmon,

Cream Cheese & Decorated with fresh Dill & Lemon

CHEESE & MUSHROOM PALMIERS

CHOCOLATE ECLAIRS

CHEF'S SELECTION OF MIXED NUTS & RAISINS

	without service	with service
Price Per Head	£17.00	£26.50

THE CLASSIC

CHICKEN GOUJONS & SWEET CHILLI

PUFF PASTRY SAUSAGE ROLLS,

VEGETARIAN INDIAN SAVOURY SELECTION & DIPS

BRIDGE ROLLS OF:

Egg Mayonnaise & Cress

Salmon & Cucumber

Coronation Chicken

CHEESE & ONION TARTS, CHEFS PASTRIES,

CRISPS, OLIVES & NUTS

	without service	with service
Price Per Head	£15.00	£24.00

DIAMOND

FISH & CHIPS in cones with Homemade Tartar Sauce

CHEESE BURGER with Tomato Relish

MINI VIENNAS IN TORPEDO ROLLS with Caramelised Onions

HONEY ROASTED VEGETABLES in a Flour Tortilla Wrap

BBQ CHICKEN DRUMSTICKS

TOMATO & MOZZARELLA PIZZA

BBQ FALL OFF THE BONE RIBS

TORTILLA CHIPS Tomato Relish, Sour Cream and Guacamole

AYLESBURY DUCK PANCAKE ROLLS with a Hoisin Dip

PILPIL PRAWN SKEWERS

with Garlic Mayonnaise and Crusty Bread

CHEF'S SELECTION OF MINI DESSERTS

CRISPS NUTS & CHEESE BITES

	without service	with service
Price Per Head	£23.50	£34.00



BOWL FOOD

Please choose 4 Main Bowl Dishes & 1 Dessert Bowl for your guests.

	without service	with service
Price Per Head	N/A	£37.50

Prices based on catering for a minimum of 40 people. This price does not include kitchen equipment. Prices subject to VAT.
‘With Service Prices’ include 90 minutes of staff service & food.

BOWL FOOD

BEEF

- ROASTED TOPSIDE OF BEEF** served sliced and pink with lashings of Gravy and Homemade Yorkshire
- STEAK, KIDNEY AND OYSTER PIE** an East End tradition and mind blowingly delicious
- STEAK FORESTIERE** seared and slow cooked Steak with Rissole Potatoes, Button Mushrooms, Caramelised Onions & Bacon Lardons
- TERIYAKI STEAK** Seared and Slow Cooked, Garnished with Spring Onion, Fresh Ginger, Roasted Garlic and Chilli and served with a Teriyaki Sauce
- BEEF BOURGUIGNON** A classic French slow cooked Beef with Shallots, Button Mushrooms and Bacon Lardons served with a Rich Red Wine Sauce and Garnished with Garlic Croutons and fresh Parsley
- RIB OF BEEF** with home-made Yorkshire served Pink and sliced with lashings of Gravy made fresh from the juices of the meat
- FILLET OF BEEF STROGANOFF** Using the best Scotch Fillet pan seared to medium rare and then using the pan to create the sauce with Brandy, reduced stock and Double Cream served with Basmati Rice.

LAMB

- SLOW COOKED LAMB STEAK** flavoured with Rosemary, Shallots and Honey and served in a rich Red Wine Sauce
- LAMB PROVENCAL** slow cooked Steak with Tomatoes, Onion and Garlic sauce
- ROGAN JOSH** medium hot Lamb Curry with Yoghurt, Garlic, Ginger, Cardamom, Cinnamon Cloves, Bay Leaves and Caramelised Onions served with Basmati Rice and Naan
- ROASTED LOIN OF LAMB** pan seared, oven baked, cut into medallions and served pink with a Gravy made from the juices served with Honey Roasted Parsnips.
- MOROCCAN TAGINE OF LAMB** slow cooked Steak with Fresh Spices, ChickPeas, Apricots and Tomatoes
- LAMB KEBABS** with Shallots, and Roasted Peppers served on a bed of Shredded Lettuce and generously glazed with a Honey and Balsamic Dressing.

POULTRY

- ROASTED CHICKEN WITH STUFFING** with Pigs in Blankets with Lashings of Gravy
- CHICKEN, HAM AND MUSHROOM PIE** in White Wine Sauce enriched with Double Cream
- COQ-AU VIN** using the breast supreme which is marinated with White Wine, Garlic, Ginger, Shallots and Bouquet Garni and then lightly poached in stock then using all the ingredients with Red Wine, Mushrooms and Bacon to make a rich Red Wine sauce
- JERK CHICKEN** using thighs marinated in home-made Jerk Seasoning served as a hot spicy dish with Tomatoes, Shallots Ginger Honey and Garlic and Scotch Bonnet with traditional Rice using Gunga Peas served with Roti and deep fried Plantain
- CHICKEN INDONESIAN** using the breast of Chicken marinated in exotic spices with Ginger Chilli, Garlic, Coconut Milk and Mango with reduced Chicken Stock and Cream
- CHICKEN CACCIATORE** breast of Chicken with Roasted Peppers, Onions, Garlic and Tomatoes in a Red Wine sauce
- THAI GREEN CHICKEN CURRY** using our homemade Green Curry Paste with Coconut Mushrooms and Mange Tout and garnished with Kaffir Lime Leaves, Fresh Basil and Grated Lime
- CHICKEN CHASSEUR** using thighs slow cooked in a classic sauce of White Wine, Shallots, Tomatoes, Mushrooms and Almond Potatoes and Tarragon
- CHICKEN CURRY** using a boneless supreme which is marinated in Garam Masala, Turmeric, Chilli, Garlic, Ginger, Shallots and Tomatoes and cooked in a Chicken Stock, thickened and enriched with Greek Yoghurt, garnished with Fresh Coriander and served with Basmati Rice and Naan
- CHICKEN A LA KING** lightly poached supreme of Chicken with Roasted Green Peppers, Mushrooms and Shallots in a White Wine Sauce
- PAN FRIED TERIYAKI DUCK BREAST** served pink with Garlic, Ginger and Chilli on a bed of stir fried Vegetables and garnished with Scallions and Orange.
- BBQ CHICKEN AND CHORIZO KEBAB** with Peppers and Onions

BOWL FOOD

VEGETARIAN

- ROASTED PEPPER, WILD MUSHROOM AND WILTED SPINACH LASAGNE**
with layers of Tomato Sauce and Cheese Sauce, garnished with Grated Italian Hard Cheese
- VEGETABLE CURRY**
medley of vegetables marinated with Garam Masala, Turmeric, Fresh Garlic, Ginger, Chilli and Tomatoes. Garnished with Fresh Coriander
- AUBERGINE, SPINACH AND MUSHROOM MOUSSAKA**
with layers of Potato and Toasted Cheese Sauce
- ROASTED VEGETABLE STRUDEL**
with a Tomato and Parmesan Sauce
- MUSHROOM STROGANOFF**
cascading from a giant puff pastry case with Shallots, Double Cream and Brandy.
- SPINACH AND CHEESE CANNELLONI**
in a Tomato and Basil Sauce topped with Cheese and toasted
- MILD STILTON AND BROCCOLI QUICHE**
enriched with Cream
- CASHEW NUT PAELLA**
with Roasted Spanish Vegetables, Basmati Rice, Tomato, Shallots and Roasted Garlic in a reduced Vegetable Stock
- CONCHIGLIE PASTA**
with Honey Roasted Aubergines, Courgettes, Sweet Peppers and Shallots, in a Tomato, Garlic and Basil Sauce
- COTTAGE CRUMBLE**
using a medley of Seasonal Garden Vegetables in Cheese Sauce topped with a Toasted Herb Crumble
- MUSHROOM AND PINE NUT LINGUINI**
with Shallots, Garlic White Wine and Double Cream, Topped with Grated Cheese and Roasted
- PASTA GIARDINA**
with Fresh Garden Vegetables in a Provençal Sauce, Garnished with Fresh Basil
- BAKED WHOLE PEPPERS**
filled with Rice and Honey Roasted Vegetables and served with Pomodoro Sauce
- STUFFED AUBERGINES**
with Ratatouille and Mozzarella
- CHAR GRILLED PEPPERS**
filled with a Cassoulet of Mixed Beans in a Provençal Sauce

FISH

- FISHERMAN'S PIE**
filled to the brim with Salmon, Cod, Smoked Haddock and Prawns in a White Wine sauce, topped with Creamy Mashed Potato garnished with Cheese and toasted in the oven
- SALMON, PRAWN AND SCALLOP KEBAB**
Served with a Pilpil Glaze of Garlic, Chilli, Parsley and Butter
- LOIN OF COD** lightly poached in a White Wine Sauce and garnished with Muscatel Grapes
- KING PRAWNS**
with Honey Roasted Caramelised Vegetables served with Tomatoes, Shallots Roasted Garlic and Scotch Bonnet
- KINGSONS FAMOUS FISH CURRY**
with Salmon, Cod and Prawns served with Rice infused with Bay Leaves, Thyme, Scotch Bonnet and Coconut Milk and Kidney Beans

DESSERTS

- APPLE AND STRAWBERRY CRUMBLE**
served with Custard or Cream
- SHERRY TRIFLE**
decorated with Strawberries and Kiwi and served with Single Cream
- DOUBLE CHOCOLATE FUDGE CAKE**
served with a Warm Fudge Sauce and Cream
- PROFITEROLES AND PEARS**
Poached in Red Wine served with Chocolate Sauce
- BAKED NEW YORK CHEESECAKE**
served with Mango and Passionfruit Coulis and Cream
- TIRAMISU** served with Single Cream
- LEMON MERINGUE PIE** served with Single Cream
- BREAD AND BUTTER PUDDING**
served warm with Single Cream
- APPLE STRUDEL** served with Warm Black Cherries
- LEMON & PANNA COTTA TART**
served with a Berry Compote & Clotted Cream
- TROPICAL FRESH FRUIT SALAD** served with Single Cream
- STICKY TOFFEE PUDDING**
served with a Caramel Sauce & Popcorn
- TRUFFLE CHOCOLATE & RASPBERRIES**



LIGHT EVENING BUFFETS

Price based on catering for a minimum of 40 people. This price does not include kitchen equipment. Prices subject to VAT.

LIGHT EVENING BUFFETS

- TRADITIONAL BUFFET - CHOOSE 6 ITEMS FROM BELOW**
- BBQ CHICKEN DRUMSTICKS**
- JERK CHICKEN WINGS**
- CHICKEN GOUJONS** with a Sweet Chilli Sauce
- BBQ SPARE RIBS**
- CHICKEN & CHORIZO TORTILLA WRAPS**
- SPICY VEGETABLE TORTILLA WRAPS**
- MINI YORKSHIRES**
with Spice Minced Beef & Caramelised Onion
- SAUSAGE ROLLS**
- CHEF'S SELECTION OF MINI QUICHE**
- VEGETABLE SPRING ROLLS**
- PASTRY PARCELS**
Filled with Salmon and Prawns
- ROASTED VEGETABLE BOUCHEES**
- MINI BRUSCHETTA**
- TOMATO SALSA AND BUFFALO MOZZARELLA**
in Basil Pastry Cup
- ROQUEFORT AND RED ONION TARTLETS**
- CHICKEN & MUSHROOM VOL AU VENTS**
- WILD MUSHROOM BARQUETTES**
- CHEF'S SELECTION OF COCKTAIL SANDWICHES**
- SPICED FLATBREAD** with Hummus dip
- TARAMASALATA** with Pitta
- TORTILLAS**
with Tomato, Sour Cream and Guacamole Dips
- CRISPS NUTS & CHEESE BITES**
- PLATTER OF CHEFS CRUDITES** with dips
- HONEY GLAZED SAUSAGES**
on Sticks with Pickles
- CHEESE & PINEAPPLE** on sticks
- CHEF'S SELECTION OF PETIT FOURS**
- MINI DANISH PASTRIES**
- TOWER OF PROFITEROLES**
with a Chocolate Dip
- FRESH FRUIT KEBABS**
with a White Chocolate Dip

	without service	with service
Price Per Head	£10.00	N/A



LIGHT EVENING BUFFETS		
EUROPEAN RUSTIC BUFFET - SET UP AND GO Selection of Cheeses, Premium Butters & Chutneys French Sticks, Baguettes & Speciality Breads Platters of Pork Pies & Sausage Rolls Baskets of Grapes, Apples, Pears & Celery		
	without service	with service
Price Per Head	£12.00	N/A
PIZZA NIGHT Unlimited Fresh Pizza <i>Served for 60 minutes served by uniform chefs and waiting staff.</i>		
	without service	with service
Price Per Head	N/A	£20.00
USA STREET FOOD PARTY Cheeseburger Sliders, Hot Dogs, Vegetarian Tacos Dirty Fries, Baked Mini Cheesecake <i>Served from a cooking station for 60 minutes by uniformed chefs and waiting staff.</i>		
	without service	with service
Price Per Head	N/A	£30.00
LOVE DESSERT STATION Crepes & Pancakes, Waffles, Churros & Donuts <i>Comes with a selection of fruits, sauces & garnishes/sprinkles.</i> <i>Served from a cooking station for 60 minutes by uniformed chefs and waiting staff.</i>		
	without service	with service
Price Per Head	N/A	£35.00
<i>Please check your venue allows frying in the building before booking this package.</i>		



HOT FORK BUFFETS

Choose two meat dishes, one vegetarian dish and up to two desserts.
Comes with chefs selection of vegetables, french bread and butter, Coffee and Chocolate mints.
Please note that each '★' represents a surcharge of £1.00 per person.

	without service	with service
Price Per Head	£21.00	£37.50

Prices based on catering for a minimum of 40 people. This price does not include kitchen equipment. Prices subject to VAT.
'With Service Prices' include 2 hours of staff service & food.

HOT FORK BUFFETS

BEEF

- ROASTED TOP SIDE OF BEEF**
served sliced and pink with lashings of Gravy and Homemade Yorkshires
- STEAK, KIDNEY AND OYSTER PIE**
an East End tradition and mind blowingly delicious
- STEAK FORESTIERE**
seared and slow cooked Steak with Rissole Potatoes, Button Mushrooms, Caramelised Onions & Bacon Lardons
- TERIYAKI STEAK ★** Seared and Slow Cooked, Garnished with Spring Onion, Fresh Ginger, Roasted Garlic and Chilli and served with a Teriyaki Sauce
- BEEF BOURGUIGNON**
classic French slow cooked Beef with Shallots, Button Mushrooms and Bacon Lardons served with a Rich Red Wine Sauce and Garnished with Garlic Croutons and fresh Parsley
- RIB OF BEEF ★ ★ ★**
with home made Yorkshires served Pink and sliced with lashings of Gravy made fresh from the juices of the meat

- FILLET OF BEEF STROGANOFF ★ ★ ★ ★ ★**
using the best Scotch Fillet pan seared to medium rare and then using the pan to create the sauce with Brandy, reduced stock and Double Cream served with Basmati Rice

POULTRY

- ROASTED CHICKEN WITH STUFFING**
and Pigs in Blankets with Lashings of Gravy
- CHICKEN, HAM AND MUSHROOM PIE**
in White Wine Sauce enriched with Double Cream
- COQ-AU VIN**
using the breast supreme which is marinated with White Wine, Garlic, Ginger, Shallots and Bouquet Garni and then lightly poached in stock then using all the ingredients with Red Wine, Mushrooms and Bacon to make a rich Red Wine sauce

- JERK CHICKEN**
using thighs marinated in home-made Jerk Seasoning served as a hot spicy dish with Tomatoes, Shallots Ginger Honey and Garlic and Scotch Bonnet with traditional Rice using Gunga Peas served with Roti and deep fried Plantain

- CHICKEN INDONESIAN**
using the breast of Chicken marinated in exotic spices with Ginger Chilli, Garlic, Coconut Milk and Mango with reduced Chicken Stock and Cream

- CHICKEN CACCIATORE**
breast of Chicken with Roasted Peppers, Onions, Garlic and Tomatoes in a Red Wine sauce

- THAI GREEN CHICKEN CURRY**
using our homemade Green Curry Paste with Coconut Mushrooms and Mange Tout and garnished with Kaffir Lime Leaves, Fresh Basil and Grated Lime

- CHICKEN CHASSEUR**
using thighs slow cooked in a classic sauce of White Wine, Shallots, Tomatoes, Mushrooms and Almond Potatoes and Tarragon

- CHICKEN CURRY**
using a boneless supreme which is marinated in Garam Masala, Turmeric, Chilli, Garlic, Ginger, Shallots and Tomatoes and cooked in a Chicken Stock, thickened and enriched with Greek Yoghurt, garnished with Fresh Coriander and served with Basmati Rice and Naan

- CHICKEN A LA KING ★**
lightly poached supreme of Chicken with Roasted Green Peppers, Mushrooms and Shallots in a White Wine Sauce

- PAN FRIED TERIYAKI DUCK BREAST ★ ★ ★**
served pink with Garlic, Ginger and Chilli on a bed of stir fried Vegetables and garnished with Scallions and Orange

- BBQ CHICKEN AND CHORIZO KEBAB ★ ★ ★**
with Peppers and Onions

HOT FORK BUFFETS

LAMB

SLOW COOKED LAMB STEAK
flavoured with Rosemary, Shallots and Honey and served in a rich Red Wine Sauce

LAMB PROVENCAL
slow cooked Steak with Tomatoes, Onion and Garlic sauce

ROGAN JOSH
medium hot Lamb Curry with Yoghurt, Garlic, Ginger, Cardamom, Cinnamon Cloves, Bay Leaves and Caramelised Onions served with Basmati Rice and Naan

ROASTED LOIN OF LAMB ★ ★ ★ ★ ★
pan seared, oven baked, cut into medallions and served pink with a Gravy made from the juices served with Honey Roasted Parsnips

MOROCCAN TAGINE OF LAMB
slow cooked Steak with Fresh Spices, Chick Peas, Apricots and Tomatoes

LAMB KEBABS ★ ★ ★ ★
with Shallots, and Roasted Peppers served on a bed of Shredded Lettuce and generously glazed with a Honey and Balsamic Dressing

FISH

FISHERMAN'S PIE
filled to the brim with Salmon, Cod, Smoked Haddock and Prawns in a White Wine sauce, topped with Creamy Mashed Potato garnished with Cheese and toasted in the oven

SALMON, PRAWN AND SCALLOP KEBAB ★ ★ ★ ★ ★
on a stick served with a Pilpil Glaze of Garlic, Chilli, Parsley and Butter

LOIN OF COD
lightly poached in a White Wine Sauce and garnished with Muscatel Grapes

KING PRAWNS ★ ★ ★
with Honey Roasted Caramelised Vegetables served with Tomatoes, Shallots Roasted Garlic and Scotch Bonnet*

KINGSONS FAMOUS FISH CURRY ★ ★
with Salmon, Cod and Prawns served with Rice infused with Bay Leaves, Thyme, Scotch Bonnet and Coconut Milk and Kidney Beans

★★★★★
Everything was spot on, just as described and all delivered and served on time.
PHILLIP HOMERSTONE

VEGETARIAN

ROASTED PEPPER, WILD MUSHROOM AND WILTED SPINACH LASAGNA
with layers of Tomato Sauce and Cheese Sauce, garnished with Grated Italian Hard Cheese

VEGETABLE CURRY
medley of vegetables marinated with Garam Masala, Turmeric, Fresh Garlic, Ginger, Chilli and Tomatoes. Garnished with Fresh Coriander

AUBERGINE, SPINACH AND MUSHROOM MOUSSAKA
with layers of Potato and Toasted Cheese Sauce

ROASTED VEGETABLE STRUDEL
with a Tomato and Parmesan Sauce

MUSHROOM STROGGANOFF
cascading from a giant puff pastry case with Shallots, Double Cream and Brandy.

SPINACH AND CHEESE CANNELLONI
in a Tomato and Basil Sauce topped with Cheese and toasted

HOT FORK BUFFETS

DESSERTS

APPLE AND STRAWBERRY CRUMBLE
served with Custard or Cream

SHERRY TRIFLE
decorated with Strawberries and Kiwi and served with Single Cream

DOUBLE CHOCOLATE FUDGE CAKE
served with a Warm Fudge Sauce and Cream

PROFITEROLES AND PEARS
Poached in Red Wine served with Chocolate Sauce

BAKED NEW YORK CHEESE CAKE
served with Mango and Passionfruit Coulis and Cream

TIRAMISU
served with fresh Raspberries

LEMON MERINGUE PIE
served with Clotted Cream

BREAD AND BUTTER PUDDING
served warm with Single Cream

APPLE STRUDEL
served with Warm Black Cherries

LEMON & PANNA COTTA TART
served with a Berry Compote & Clotted Cream

TROPICAL FRESH FRUIT SALAD
served with Single Cream

STICKY TOFFEE PUDDING
served with a Caramel Sauce & Popcorn

TRUFFE CHOCOLATE & RASPBERRIES

MILD STILTON AND BROCCOLI QUICHE
enriched with Cream

CASHEW NUT PAELLA
with Roasted Spanish Vegetables, Basmati Rice, Tomato, Shallots and Roasted Garlic in a reduced Vegetable Stock

CONCHIGLIE PASTA
with Honey Roasted Aubergines, Courgettes, Sweet Peppers and Shallots, in a Tomato, Garlic and Basil Sauce

COTTAGE CRUMBLE
using a medley of Seasonal Garden Vegetables in Cheese Sauce topped with a Toasted Herb Crumble

MUSHROOM AND PINE NUT LINGUINI
with Shallots, Garlic White Wine and Double Cream, Topped with Grated Cheese and Roasted

PASTA GIARDINA
with Fresh Garden Vegetables in a Provençal Sauce, Garnished with Fresh Basil

BAKED WHOLE PEPPERS
filled with Rice and Honey Roasted Vegetables and served with Pomodoro Sauce

STUFFED AUBERGINES
with Ratatouille and Mozzarella

CHAR GRILLED PEPPERS
filled with a Cassoulet of Mixed Beans in a Provençal Sauce

★★★★★
Thank you for the excellent reception you provided for us at the House of Commons. Nobody could fault it.
ROYAL AIR FORCE ASSOCIATION



COLD FORK BUFFET

Prices based on catering for a minimum of 40 people. This price does not include kitchen equipment. Prices subject to VAT.
‘With Service Prices’ include 2 hours of staff service & food.

SILVER

ROASTED HERBED BREASTS OF CORN-FED CHICKEN
PRIME HONEY ROASTED HAM & English Mustard
CHEESE AND CARAMELISED ONION TART
CHEFS MIXED SALAD & French Dressing
POTATO SALAD & RADISHES - CREAMY COLESLAW
CRUSTY FRENCH BREAD & BUTTER

DESSERT

DOUBLE CHOCOLATE FUDGE CAKE
FRESH STRAWBERRIES & CREAM

without service

with service

Price Per Head

£18.00

£34.00

GOLD

ROASTED TOPSIDE OF BEEF with creamed Horseradish
HONEY ROASTED GAMMON & English Mustard
ROASTED BREAST OF NORFOLK TURKEY & Cranberries
MUSHROOM STROGANOFF in a Puff Pastry Case
COURGETTE, PEPPER AND RED ONION TART
DARN OF LIGHTLY POACHED SALMON Marie Rose Sauce
CHEF’S MIXED LEAF SALAD & Dressing

TOMATO, BUFFALO MOZZARELLA AND BASIL SALAD
with Pesto Dressing

JULLIENNE OF CUCUMBER AND MINT SALAD
CRUNCHY COLESLAW

ALMOND POTATO, RADISH AND SCALLION SALAD
SELECTION OF FRESHLY BAKED BREADS & BUTTER

DESSERT

NEW YORK BAKED CHEESECAKE
with Mango and Passionfruit Coulis
STRAWBERRY TRIFLE AND CREAM
TROPICAL FRESH FRUIT SALAD

without service

with service

Price Per Head

£21.00

£37.00

DIAMOND

A STACK OF POACHED AND SMOKED SALMON
with Avocado and Dill Mousseline, garnished with a To-
mato and Lemon Dressing

SIRLOIN OF BEEF SLICED PINK
with a Herb and Peppercorn Crust and a Horseradish
Flaky Pastry Croustade

ORIENTAL CHICKEN BREAST
with Pineapple, Garlic, Chilli, Ginger and Scallions in a
stock reduction on a bed of Bean Shoots

CONES OF HAM
roasted with Honey, Cinnamon and Cloves, served with
Fresh Asparagus and Garnished with Oranges

ROASTED MEDITERRANEAN
VEGETABLE AND GOATS CHEESE TART
with Sun Dried Tomato and Extra Virgin Olive Oil

A SALAD OF PENNE PASTA, TUNA,
BABY SPINACH, ROASTED PIMENTO AND SESAME SEEDS
with Ascalona Olive Marinade

TABBOULEH
with Cracked Bulgur, Tomatoes, Cucumber, Shallots with
Lemon, Olive Oil and Parsley

MARINATED VINE TOMATOES
with Basil and Lime Vinaigrette

CHEFS MIXED LEAF SALAD

A SELECTION OF FRESHLY BAKED BREADS & BUTTER

DESSERT

STRAWBERRY VACHERIN
with layers of Meringue, Strawberries and Double Cream

WHITE & DARK CHOCOLATE MOUSSE

without service

with service

Price Per Head

£27.50

£40.00



BBQ MENUS

We offer two types of services for BBQ Menus. Service A & Service B. Both options include 90 minutes of service.

Service A Includes:

Gas BBQ, Gazebo, Chef, Disposable Cutlery, Plates & Napkins

Service B Includes:

Gas BBQ, Gazebo, Chef, Waiting Staff To Serve & Clear, Linen Napkins, Tablecloths, Quality Crockery & Cutlery.

Prices based on catering for a minimum of 40 people. Prices subject to VAT.

SILVER

HONEY AND ROSEMARY GRILLED PORK LOIN with Caramelised Apple and Onions
MEMPHIS STYLE RIBS with BBQ Sauce Orange and Toasted Sesame Seeds
SLOW COOKED BELLY OF PORK served in Soft Bread Baps with Bacon and Prune
BBQ CUMBERLAND SAUSAGES with Caramelised Onions
CHEFS MIXED SALAD - TOMATO AND ONION SALAD
POTATO SALAD - CRUSTY FRENCH BREAD & BUTTER
DESSERT
FRESH STRAWBERRY TRIFLE
CHOUX PASTRY BUNS with Chocolate Sauce

Service A

Service B

Price Per Head

£37.50

£44.00

GOLD

CHICKEN & CHORIZO SKEWERS with Sweet BBQ Glaze
LINCOLNSHIRE SAUSAGES with Caramelised Onions in Torpedo Rolls
HOMEMADE BEEF BURGERS with Tomato Relish & Cheese in a Sesame Seed Bun
VEGETABLE FLOUR TORTILLAS with Roasted Spanish Vegetables
CAESARS SALAD
HONEY ROASTED HOT NEW POTATOES
RED CABBAGE SLAW with Raisins and Nuts

DESSERT
DOUBLE CHOCOLATE FUDGE CAKE with Fudge Sauce & Cream
NEW YORK BAKED CHEESECAKE with Mango and Passionfruit Coulis

Service A

Service B

Price Per Head

£44.00

£50.00

DIAMOND

SMOKEY TEXAN LAMB KEBABS with Honey, Rosemary Shallots and Peppers
BBQ TEXAN PORK BELLY with Prune Chutney and Balsamic Glaze
TEXAN CHICKEN DRUMSTICKS with a Smokey Marinade
TEXAN BBQ BEEF BURGER with Fried Onions Bacon and Cheese
TEXAN CAVIAR (Mixed Bean Salad)
TEXAS POTATO SALAD with Bacon Scallions and Ranch Dressing
CHEFS HOUSE SALAD
SELECTION OF BREADS AND BUTTER

DESSERT
KEY LIME PIE and Cream
PECAN PIE with Cream

Service A

Service B

Price Per Head

£50.00

£56.50



THREE COURSE SIT DOWN

Please select 1 starter, 1 main course & 1 dessert for your catering event.

Please note any dietary & vegetarian needs can be catered for with a separate menu which is served in conjunction with the main menu (all included in the price).

Prices based on catering for a minimum of 40 people. This price does not include kitchen equipment. Prices subject to VAT.
‘With Service Prices’ include 2 hours and 30 minutes of staff service & food.

SILVER		
STARTERS		
CREAM OF PARSNIP & CURRY SOUP Served with freshly baked breads		
TRADITIONAL PRAWN COCKTAIL With Mixed Leaves, Marie Rose Sauce, Brioche Toast and Lemon Garnish		
DUCK & ORANGE LIVER PATE With Onion Chutney, Brioche and Salad Garnish		
MAIN COURSES		
ROASTED CORN-FED CHICKEN Pigs in Blankets, Onion & Sage Stuffing & Bread Sauce		
SHROPSHIRE 340g SLOW-COOKED BEEF		
SHROPSHIRE SLOW-COOKED MINTED LAMB STEAK Garnished with Honey Roasted Parsnips		
VEGAN NUT ROAST (v) Pumpkin Seed & Chestnut Roast with Onion Gravy & Lots of Vegetables		
<i>All Mains Served with Chef's Seasonal Vegetables, Roast Potatoes, Yorkshire Puddings & Gravy</i>		
DESSERTS		
BRAMLEY APPLE CRUMBLE With Vanilla Custard		
WARM CHOCOLATE FUDGE CAKE With Fudge Sauce		
STICKY TOFFEE PUDDING With Toffee Sauce		
	without service	with service
Price Per Head	N/A	£50.00

GOLD		
STARTERS		
INDIVIDUAL BRIE & CARAMELISED ONION TART (v) Served with a Balsamic Dressing & Mixed Salad Garnish		
SHRIMP & SCALLOP AU GRATIN With Shallots & Bacon Lardons, topped with Grated Cheese and Gratinated. Garnished with Scallions and Served with French Bread		
MARINATED ROAST CHICKEN SALAD With Grilled Spanish Vegetables and Mixed Leaves with a Sweet Soya Based Dressing		
MAIN COURSES		
COQ-AU-VIN French Trimmed Chicken marinated with Red Wine, Shallots, Fresh Garlic and Herbs, Lightly Poached and served in a Rich Red Wine Sauce		
WATER-BATHED STEAK FORESTIERE Slow Cooked Steak served with Chestnut Mushrooms, Shallots & Lardons.		
SLOW ROASTED “SEVEN HOUR” LEG OF LAMB Sicilian Style dish with Fruits, Chickpeas and a Tomato Based Fiery Sauce		
MUSHROOM & PINE NUT WELLINGTON (v) With Wilted Spinach and Served with Roasted Red Pepper Sauce Chef's Salad and Garlic Bread		
DESSERTS		
NEW YORK BAKED CHEESECAKE With a Mixed Berry Fruit Compote		
PROFITEROLES WITH POACHED MACABEO PEARS Served with a Rich Milk Chocolate Sauce		
LEMON MERINGUE PIE Served with Fresh Raspberries & White Chocolate Sauce		
	without service	with service
Price Per Head	N/A	£56.50

DIAMOND

SHARER STARTERS

ITALIAN - ANTIPASTO MISTO (v)

Parma Ham, Salami, Chargrilled Vegetables, Tomatoes, Basil, Mozzarella, Provolone, Sun-dried Tomatoes & Olives Served on sharing plates with ciabatta & focaccia breads, olive oil & balsamic

SPANISH - TAPAS

Albóndigas, Serrano Ham & Melon, Patatas Bravas, Escalivada, Sautéed Amontillado Kidneys, Crispy Fried Squid & Capers, Garlic Prawns with Sherry, Chorizo with red wine & Shallots, Tortilla

GREEK - MEZE (v)

Houmous, Tzatziki, Taramosalata, Feta, Olives, Cucumber, Carrots, Stuffed Vine Leaves, Olives & Artichoke Hearts, Warm Pita Breads & Olive Oil

All served on sharing plates

MAIN COURSES

CHICKEN CLICQUOT

Chicken Breast in a delicate sauce of Champagne and Double Cream and Garnished with Kiwi

ROASTED CANNON OF LAMB

in Rosemary and Crushed Garlic, Served Pink with a Madeira Wine Sauce and Crunchy Honey Roasted Parsnips

SALMON EN CROUTE

Filled with Cream Cheese and Wilted Spinach and Served with a Roasted Red Pepper Sauce

SPINACH & RICOTTA CANNELLONI (v)

With Tomato and Basil Sauce, topped with Cheese and Toasted served with Chef's Salad and Garlic Bread

DESSERTS

CHEF'S SWEET TABLE

A selection of Cheesecake, Chocolate Fudge Cake, Profiteroles, Lemon Meringue Pie and Tropical Fruit Salad with Cream
all Served from a buffet station in the dining room

TRIO OF DESSERTS

Berry Baked Cheesecake, Tiramisu, Chocolate Fudge Cake

FRESH FRUIT PLATTER

A selection of 14 different seasonal & tropical fruits displayed beautifully on platters for each dinner table

	without service	with service
Price Per Head	N/A	£69.00



THE HERIOT COMPLETE WEDDING PACKAGES

We have created an example selection of special packages to help in the planning of your wedding. These packages include everything you will need for the event: canapes & drinks, a 3 course meal with wine, drinks for the toast and an evening buffet.

Bronze Wedding Package

Chef's Canapé Selection
Silver Sit Down Meal
Evening Buffet
Bronze Drinks Package

	without service	with service
Price Per Head	N/A	£76.00

Silver Wedding Package

Chef's Canapé Selection
Silver Sit Down Meal
Evening Buffet
Silver Drinks Package

	without service	with service
Price Per Head	N/A	£80.00

Gold Wedding Package

Chef's Canapé Selection
Silver Sit Down Meal
Evening Buffet
Gold Drinks Package

	without service	with service
Price Per Head	N/A	£84.00

Diamond Wedding Package

Chef's Canapé Selection
Silver Sit Down Meal
Evening Buffet
Diamond Drinks Package

	without service	with service
Price Per Head	N/A	£90.00

THE HERIOT WEDDING DRINKS PACKAGES

To make your choice easy, below are four popular options, and because it also makes our life easier, we will reward you with a discount, making even greater savings! Subject to VAT. Includes: Staff, Glasses, Chilling & Refrigeration, Ice & Jugs.

Bronze Drinks Package

After the ceremony...

1 Glass Bucks Fizz per person
2 Glasses House Wine per person
1 Litre Mineral Water per table
1 Glass Cava for the toasts and speeches

	without service	with service
Price Per Head	N/A	£16.00

Silver Drinks Package

After the ceremony...

2 Glasses Bucks Fizz or Cava per person
½ Bottle House Wine per person
2 Litres Mineral Water per table
1 Glass Prosecco for the toasts and speeches

	without service	with service
Price Per Head	N/A	£20.00

Gold Drinks Package

After the ceremony...

2 Glasses Pimms or Prosecco per person
½ Bottle House Wine per person
2 Litres Mineral Water per table
1 Glass Champagne for the toasts and speeches

	without service	with service
Price Per Head	N/A	£25.00

Diamond Drinks Package

After the ceremony...

2 Glasses Champagne per person
½ Bottle House Wine per person
2 Litres Mineral Water per table
1 Glass Champagne for the toasts and speeches

	without service	with service
Price Per Head	N/A	£32.00

All prices subject to VAT - www.heriot.co.uk

NOTES

A R E N S
BAR & GRILL

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www.arensbar.co.uk



**A R E N S &
H E R I O T .**
THE CATERERS

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