



**The Beach Hut**
Forelands Beach, Bembridge

Outside Catering

Outside catering is something I've always enjoyed. From picnics on boats to suppers in holiday homes I happily deliver our platters to you. As an Isle of Wight food hero, I work closely with suppliers & food producers on this lovely Island to bring you a super range of products for my dishes.

I specialise in small events and gatherings upto 20 adults.

Everything is delivered your home ready for you to heat and serve. My menu is based on what the Beach Hut does well seafood and vegi treats. I provide a mix of lovely cold canapés and nibbles to start followed by cold sharing platters of seafood and Mediterranean vegetarian platters, finished off by light cold sharing desserts. I've added a couple of hot options you can add to heat in the oven for the platters.

All my outside catering platters arrive ready to put on the table. We prepare after cafe life ready to deliver early evening. If you require before 7pm, then please order for delivery the night before.

I struggle to deliver lunchtimes due to logistics of cafe life.

I require 7 working days notice for outside catering to ensure I have the freshest ingredients for you.

All orders must be paid for on ordering via bacs. I send you the bacs details when you order For orders over £100.00 I ask for a 50% deposit on ordering to hold the date.

I have made the decision to not cater for any children this year, I leave the little ones to you. And unfortunately I can't provide one off dishes. Gluten free is no problem for platters.

Allergies – please let me know of any food allergies I should be aware of when you order. I cannot guarantee there won't be cross contamination in my very small open kitchen.

Once you've made your selection and know the address, number of people, any food allergies I should be aware of and delivery date then call or text me on

07832127737

and we can hatch a plan.

If the phone goes to voicemail, don't panic, the reception in the cafe is very poor. You can try Whatsup or drop me a text and I will get back to you when I get a mo. I try to switch off to family life in the evenings so just leave a message and I will get back to you in daylight hours. x



Canapes

A little platter of nibbles made by hand

A few ideas...I ask you leave it to me based on what's in stock on the day

Lemon crème fraiche and fresh crab tarts

Smoked salmon and hollandaise tarts

Cucumber rounds topped with marinated tiger prawns and crème fraiche

Red pepper hummus and crumbed falafal

Tiger prawn and sweet chilli shot

Fresh crab and baby gem boats with cucumber salsa

Homemade Smoked salmon and creme fraiche pastry spoons

Hollandaise tarts topped with pieces of fresh lobster

Hallumi skewer with sweet chilli dip

Feta and red pepper tart topped with an olive

Parma ham and melon

I recommend a selection of 5 canapes with 5 per person

Minimum order of 4 people. Price is £15 a head including platters and napkins



Sharing Platters

Beach Hut Lobster Seafood Platter (GF)

- Whole locally caught lobster
- 2 pots of locally caught crab or a dressed crab
- Lots of seasoned Scottish Smoked Salmon
- Giant Mediterranean Crevettes
- A handful of shell on prawns
- A smoked trout fillet
- 2 mini prawn cocktails

Herby olive and Isle of Wight tomato salad

A box of freshly baked rolls

Dips and Salad dressing

With Lobster £90.00

Without Lobster £70.00

Platters arrive all ready to pop on the table with napkins and lobster pickers.
Everything is disposable

Non seafood platters

A lovely colourful platter of assorted vegetarian mezze goodies

Lemon and fresh coriander Hummus, Roasted marinated herby red peppers, a whole potato and herb tortilla topped with a mix of roasted peppers, tomatoes and olives, roasted artichokes with lemon, falafel skewers, Greek stuffed vine leaves, herby lemon cous cous with fresh mint, breads

£80.00 feeds 4

Continental meat & cheese platter

£80.00 feeds 4

A lovely selection of Continental meats, cheeses, olives, marinated tomatoes, bread, vine tomatoes, chutneys, grapes, celery
Platters arrive all ready to pop on the table with napkins. Everything is disposable



**Fancy something different
Family or party sized mains and desserts...**

Homemade French style asparagus and goats cheese tart, new minted potatoes, green herby salad, bread and homemade tarragon mayo

French style Beef Bourguignon with creamy mash

Homemade family style lasagne with Ciabatta garlic bread and salad

Moroccan chicken casserole with fruity cous cous and a rainbow salad

Herb crusted mustard marinated Roast Beef with all the trimmings

Cold pink roast beef with Salad and new potatoes

Vegi stew with chickpeas and Mediterranean vegetables served with spicy rice

Platters of Smoked salmon and Asparagus

Asparagus and Hallumi with new potatoes

French goats cheese with roasted tarragon balsamic red onions

All served with mint butter new potatoes and herby green salad and homemade mayo

Side of boned poached Salmon dressed with cucumber served with a homemade mint, pea and watercress mayo with new minted potatoes & a green herby salad

Rolled shoulder of minty lamb with roasted new potatoes and asparagus

Homemade chicken and ham hock pie with Daupinoise potatoes, lots of veg & Emmas homemade gravy

This list isn't exhaustive, it's just a taster. Give me a call to discuss on 07832 127737



Desserts

Handmade strawberry pavlova with lashings of whipped double cream fresh strawberries

Homemade no bake cheesecake topped with fresh summer fruit and a jug of fruit

Homemade bread and butter pudding with vanilla custard

Pile of chocolate profiteroles with fresh strawberries and chocolate sauce

Fresh fruit platter with passion fruit coulis

Chocolate and Irish cream cheesecake topped with grated chocolate and served with double cream laced with Irish cream...hic!

Seafood Cream teas

Traditional dressed Crab salad and a strawberry cream tea in a box

A lovely crab sandwich on brown bread, a little garnish and a pot of crisps

Giant handmade plain scone, clotted cream, pot of fresh strawberries & jam

£22 per person

Locally caught Lobster Cream Tea

Whole locally caught lobster served with herby hollandaise, a little herby salad and sourdough bread

Giant handmade plain scone, clotted cream, pot of fruit & homemade fruit compote

£45 per person

Boxed Desserts

Box of 4 chocolate brownies (GF)

4 squares of gluten free brownie topped with clotted cream and fresh strawberry

£ 20.00

Individual handmade giant pavlova (GF)

A giant lemon pavlova served with whipped cream, lemon curd, fresh raspberries and passion fruit

£7.00 each



Special Occasions

Afternoon tea party

(Between 10 to 100 guests)

Fancy something special for a little lunch or dinner party, a Birthday or Anniversary. Wedding, Christening or Wake. I can provide a complete service including table cloths, napkins, flowers, china, teapots, tea plates, cutlery, vases of fresh country flowers, fairy lights, balloon arches and bouquets and battery lanterns

Selection for finger sandwiches (choose four)

Smoked salmon

Egg mayo with hollandaise

Hummus

Cucumber

Coronation chicken

Ham and mustard

Cream cheese and basil

Mini Savouries (choose 3)

homemade sausage rolls, scotch eggs, Gala pie

Mini tart with fresh crab and lemon crème fraiche

Hollandaise and local lobster pieces

Cucumber rounds topped with guacamole and marinated prawn

Mini shot glass of tiger prawn and sweet chilli

Hummus and falafal

Asparagus and mint dip with Asparagus spear

Loaded homemade scones

with homemade fruit compote and clotted cream

Big bowl of fresh strawberries and raspberries

and jug of Briddlesford double cream



Selection of mini cakes (Choose three)

Lemon drizzle, traditional fruit cake, chocolate brownies

Mini fresh cream cakes fresh fruit tarts, mini éclairs, French Macarons (N)

Special occasion showstopper desserts all presented on display plate (choose one)

Giant Strawberry Pavlova

Pile of chocolate profiteroles with strawberries and cream

Luxury handmade and decorated cupcakes to your theme or colour

(Lemon meringue, chocolate, vanilla, biscotti)

Whole Victoria sponge decorated with fresh cream and strawberries

Glass milk bottles with straws filled with our own Non alcho drinks

Refreshing Minty Mojito

Cranberry Fizz

Pornstar Martini

Traditional cloudy lemonade

Tea

Hot water urn

China pots for tea

Picnic basket filled with teas, sugar and jugs of milk

Decor

Napkins, china, tea plates and platters, tea knives and forks, teaspoons

Tablecloth, jam jars of fresh country flowers

£ on application

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