

# Sunshine Catering

Delicious Caribbean Food & Entertainment



## Hog Roast Package £9.75 per person (min 60 guest)

Includes:



- British raised organic pork with loads of crackling
- Dollops of Apple sauce
- Sage and Onions stuffing
- Soft floured rolls.
- Cooked and carved by two of our chefs\*
- Disposable plates, knives and forks

## Salad and sides £2.50 each per person or £6.00 for a choice of 3 salads per person

### Potato Salads

Pesto Potato Salad (V)	A classic potato salad is taken to new heights with the addition of lemony mayonnaise, basil pesto, and rocket.	
Mustard Potato Salad	Sweet, nutty new potatoes dressed in wholegrain mustard vinaigrette with parsley and a scattering of spring onions.	
New Potato Salad with Lemon & Herb vinaigrette (V)	Make the most of the summer's new potatoes by eating them simply dressed in a light and fresh herb and lemon vinaigrette dressing. Absolutely delicious.	



### Cole Slaw Salads

Tropical Fruity Coleslaw	Coleslaw, but not as you know it. On the face of it, nothing special – cabbage, carrots, celery, spring onions – but when you add, raisins, and a few others bits and bobs and you've really got a salad to remind you of the tropics.	
Exotic Coleslaw (V)	This coleslaw wins first prize for looks, and also for being incredibly healthy. Red cabbage, carrots, spring onions and coriander are tossed in a delicious sweet sour dressing made with sesame oil, soy sauce, lime juice and honey.	



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## Bean Salads

<p>Tomato &amp; Shallot Salad (V)</p>	<p>Sweet, ripe tomatoes are brought alive with the addition of finely sliced shallots and small capers in a well balanced red wine vinegar and olive oil dressing.</p>	
<p>Lentil Salad with Walnuts and Goat's Cheese (V) (N)</p>	<p>Puy lentils are cooked until tender and while still warm, mixed with a rich dressing of walnut oil and balsamic vinegar so that the lentils absorb the flavours. When cooled, we toss in toasted walnuts pieces, rocket leaves and tangy goat's cheese.</p>	
<p>Four-bean Salad with Mustard Dressing (V)</p>	<p>We should all be eating more pulses, and this salad is packed with red kidney, sweet corn, cherry tomatoes, roasted cous cous, feta, olives and a herby dressing Delicious.</p>	

## Leaf Salad

<p>Seasonal Summer Salad (V)</p>	<p>We take mixed leaves and combine them with a selection of tender seasonal vegetables – peas, beans, asparagus tips, broccoli, spring onions, and cucumber – whatever's best and freshest at the time of your event. Tossed in a light and delicious balsamic dressing, this salad epitomizes summer.</p>	
<p>Rainforest Salad (V)</p>	<p>What more can we say? This simple classic is a perennial favourite – a delicious mix of leaves, field tomatoes, and cucumbers toasted pine nuts tossed with an extra virgin olive oil and balsamic vinegar dressing.</p>	
<p>Tricolour Pasta Salad (V)</p>	<p>Coloured pasta lightly cooked and tossed with spinach, pine nuts and a garlic mayonnaise</p>	