



Dishes List

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DISHES FOR DELIVERY, CATERING TO COLLECT

Please find attached Occasional Cuisine's dishes list.

The dishes listed are cooked and ready for serving or re-heating where required. They are supplied in disposable foil containers or on marble effect disposable plates. We are happy to cook the food in your own dishes, if you drop them into Occasional Cuisine or we can prepare the food on our dish. (A small deposit is required for each dish, refunded on return of the dishes).

The dishes are priced per portion for 4 to 10 portions, should you require a delivery of food for a larger party, choose a menu and we will be happy to cost it for you. A minimum order of 4 portions per dish is required, in most cases these can be delivered in 1 to 6 portion containers.

Please note the prices may be liable to variation, depending on seasonal price fluctuation of some of the ingredients.

*** Indicates that the dish is suitable for home-freezing.**

V Indicates dishes suitable for vegetarians where not on a specific vegetarian list of dishes.

Free local delivery for orders exceeding £85.00.

For Hot Deliveries £POA

Occasional Cuisine also has Royal Doulton bone china and Kings pattern cutlery, along with a large stock of quality glasses available for hire.

If we were to supply a member of staff to help serve the food, we would have to charge VAT at the current rate, as we would then be providing a service.

BREAD

1. **£3.20*** Traditional Italian Olive
2. **£2.70*** Sage & Olive Oil Focaccia
3. **£3.00*** Tomato, Cheese & Black Olive Bread
4. **£3.00*** Walnut and Onion Bread
5. **£3.10*** Rosemary Bread
6. **£3.60*** Potato, Sunflower Seed & Sage Bread
7. **£3.50*** Courgette & Parmesan Bread
8. **£3.00*** Seven Seed Bread
9. **£3.60*** Goats Cheese, Onion & Potato Bread
10. **£2.95*** Red Onion & Rosemary Ciabatta
11. **£3.20*** Malted Bread with Dry Cranberries & Brasil Nuts (to Accompany Cheese)
12. **£2.75*** Bramley Apple Bread
13. **£2.75*** Raisin and Fennel Bread Ring
14. **£3.50*** Chocolate Bread
15. **£2.70*** Saffron Breakfast Bread
16. **£3.30*** Fruit and Nut Breakfast Bread

STARTERS

Price for 4 to 10 portions (prices are per portion)(minimum of 4 portions)

Cold

1. **£5.65** Individual Smoked Mackerel pate unwrapped in Smoked Salmon with a quail egg centre
2. **£4.55v** Gorgonzola & Mascapone Cheesecake with Onion Compote
3. **£4.95** Country Potted Prawns with Haddock & Fresh Basil
4. **£5.20** Crab Mousse with Basil and Parmesan
5. **£3.20 v** Spinach Roulade Filled with Cream Cheese, Shallots and Sun-dried Tomatoes & served with a Fresh Tomato Vinaigrette
6. **£3.30v** Roasted Yellow Pepper Halves with Cucumber, Feta & Olive Salad
7. **£5.10*v** Parmesan & Goats Cheese Tart served with Ratatouille Chutney
8. **£6.25** Layered Smoked Salmon Terrine with Potato & Dijonnaise Mustard Salad
9. **£5.00** Crab Filo Tart with Coriander & Ginger
10. **£3.95 v** Refreshing Cucumber, Chilli & Lemon Mousse

Hot

1. **£5.00*** Baked Crab Ramekins with a Crisp Cheese Top
2. **£4.50** Mushrooms stuffed with Sage Ricotta & Crisp Pancetta
3. **£4.85** Cocotte of Finnan Haddie with Avocado baked in Ramekins
4. **£4.40** Gruyere, Olive & Herb Stuff Tomato
5. **£4.35v** Twice Baked Swiss Cheese Soufflé
6. **£5.50** Twice Baked Smoked Salmon & Dill Soufflé
7. **£4.00*v** Caramelized Onion and Mustard Tarts

SOUPS**Cold**

1. **£2.20 v** Summer Fresh Tomato and Cream
2. **£2.20 v** Gazpachio
3. **£2.20 v** Summer Courgette and Mint
4. **£2.20 v** Lovage, Potato and Buttermilk (Summer Only)

Hot

1. **£2.20*v** Apple and Stilton
2. **£2.20*v** Carrot and Herb
3. **£2.20*v** Wild mushroom and Chestnut Soup
4. **£2.20*v** Cream of Onion Soup with Thyme
5. **£2.20*v** Cauliflower & Mustard
6. **£2.20*v** Tomato & Orange Soup with Marjoram
7. **£2.20*v** Butternut Squash & Ginger
8. **£2.20*v** Cream of Tomato & Horseradish
9. **£2.20 v** Beetroot & Orange Soup with Walnut Oil
10. **£2.20*v** Chickpea, Leek and Watercress Soup
11. **£2.20*v** Lentil Fennel and Watercress Soup

MAIN COURSE DISHES

Price for 4 to 10 portions (prices are per portion) (minimum of 4 portions)

BEEF

1. £5.45* Pastotsio –Beef and Macaroni pie from Corfu
2. £14.40 Beef Wellington with a Mushroom Duxelle, with a Red Wine Sauce to serve
3. £5.95* Beef, Stilton & Guinness Pie
4. £6.40* Spanish Beef with Smoked Paprika, Almonds & Olives
5. £5.60* Steak and Kidney Pie
6. £6.10* Beef Bourguignon
7. £5.95* Jamie Oliviers Lasagne with Beef, Pork & Butternut Squash
8. £5.60* Daube of Beef with Spiced Beetroot
9. £5.40* Thai Beef with Sweet Potatoes & Green Bean Curry
10. £5.70* Smokey Chilli Beef with Pumpkin & Adobo
11. £5.60 Stifado –Greek Warming casserole best served with Rosemary Roast Potatoes

LAMB

1. £6.20* Spicy Lamb, Olives and Caramelized Onion Pie
2. £6.70* Tunisian Lamb with Aubergines and Apricots, served with Minted Cous-cous
3. £6.20* Armenian Lamb with Rice Pilaff (Mildly Spiced)
4. £5.95* Moussaka (Layers of Roasted Aubergine & Minced Lamb cooked in Red Wine and Cinnamon topped with a Cheese Sauce)
5. £5.95* Braised Lamb with Flageolet Beans, Cherry Tomatoes & Mint
6. £6.00* Red Lamb Curry with Pumpkin & Coconut
7. £5.60* Shepherds Pie topped with Leek and Cheese Mashed Potato
8. £6.30* Blanquette of Lamb with Almonds & Shitaki Mushrooms
9. £5.95 Citrus Braised Lamb Shanks
10. £6.30 Lamb, Orange and Fennel Spring Stew with New Potatoes

PORK

1. £5.85 Classic French Pork with Prunes
2. £5.95* Pork Stroganoff with Cider and Coriander (served with Mixed Rice)
3. £6.40* Fricasse of Pork with Potatoes, Peas & Parsley
4. £4.95* Winter Roots, Ham & Caramelised Onion Pie
5. £4.70* Triple Mustard Sausage Casserole
6. £4.95* Chunky Normandy Pork & Cider Casserole with Winter Vegetables
7. £5.20* Paprika Pork Goulash with Sour Cream
8. £6.40* Spiced Pork with Pears, Apricots and Chilli
9. £6.40* Pork Fillet en Croûte with Proseutto Thyme and Cheddar

CHICKEN

1. **£6.40*** Chicken Casserole Cooked in Shiraz with Cranberry
2. **£6.50** Fragrant Chicken Casserole with Saffron, Fennel & Pernod
3. **£6.90*** Chicken & Chorizo Stew with Chickpeas
4. **£6.45*** Chicken Pie with Leeks, Peas, Baby Carrots and Wild Mushrooms
5. **£6.95*** Smoked Chicken Lasagna (layers of Smoked Chicken & Mushroom with Spinach in a Rich Herb Cheese Sauce)
6. **£6.35** Chicken Fillet with Orange & Tarragon
7. **£6.30*** Coq au Vin with Plump Prunes
8. **£6.10*** Thai Chicken Curry with Aubergine & Jasmine Rice
9. **£6.30** Chicken stuffed with Herb Cheese, wrapped in Prosciutto Ham and cooked in Tarragon & White Wine Sauce
10. **£6.45** Chicken Savoyarde with a Rich Cheese and Tarragon Sauce
11. **£6.40** Tagine of Chicken with Olives and Preserved Lemons with Couscous
12. **£6.50** Contemporary Indian Chicken with Tomato, Crème Fraiche and Spinach
13. **£6.45** Chicken, Smoked Bacon and Asparagus Pie with Herb Parmesan Crust

FISH

1. **£7.50** Fillet of Sole cooked in Chablis with Chestnut Mushrooms & a Crusty Top
2. **£9.00** Fillet of Salmon en crouete with Fennel & Crème Fraiche
3. **£6.60** Smoked Haddock Dauphinois with Layers Spinach, Potato & Swiss Cheese
4. **£7.00*** Salmon & Asparagus Lasagna
5. **£6.50** Italian Cod with Garlic Tomatoes
6. **£6.95*** Fish Pie topped with chunky Potato & Cheese top
7. **£6.00** Classic Kedgerree
8. **£6.20*** Cullen Skink Pie
9. **£6.00** Spanish Tuna and Potato Stew

GAME

1. **£6.90*** Venison cooked in Beer with Drunken Prunes
2. **£6.40*** Venison Shepherd Pie with Parsnip & Potato Topping
3. **£6.85*** Braised Pheasant with Apple & Fennel in a Cider Cream Sauce
4. **£7.40** Red Duck Curry with Thai Rice
5. **£7.30*** Braised Pheasant with Peanut, Tomato and Flageolet Beans
6. **£7.30*** Guinea Fowl wrapped in Prosciutto Ham with a Wild Mushroom Sauce
7. **£7.30*** Baked Guinea Fowl with Garlic Beans and Smoked Sausage
8. **£7.70*** Guinea Fowl Medici-Style with Prunes, Pine Nuts & Almonds

VEGETARIAN MAIN COURSES

Price for 4 - 10 portions (prices are per portion) (minimum 4 portions)

1. £4.80* Aubergine and chestnut Tagine with Herb Couscous
2. £4.80 Winter Vegetable Crumble
3. £4.90 Aubergine and Courgette Gateau with Red Pepper Sauce
4. £4.60 Pumpkin, Feta and Walnut Filo Pie
5. £3.80* v Tomato & Mushroom Tumble with Cheesy Scone topping
6. £4.80 Spinach, Blue Cheese Filo Parcel with Apricot and Pine Nuts
7. £4.60 Pumpkin Feta Cheese and Sage Cannelloni
8. £4.25 v Leek, Gruyere and Ricotta Filo Slice
9. £3.90* v Fennel & Spinach Lasagna with 4 Cheeses
10. £4.50* v Roasted Vegetable Moussaka
11. £5.00 v Seven Vegetable Curry with Spiced Rice
12. £4.35* Feta and Chickpea Parcel with Onion and Tomato Chutney

DRESSED SALMON—Minimum of Ten Portions (these items will have vat charged on them)

1. £8.50 Boned dressed Salmon, stuffed with Watercress Mousseline & served with Cucumber & Lemon Mayonnaise
2. £6.50 Poached dressed Salmon

VEGETARIAN MAIN COURSE SALAD DISHES

Qty of Portions

- | | | |
|-----------|--|----------|
| 1. £28.00 | Watercress, Rocket & Goats Cheese Mousse with Oven Roasted Tomatoes | 8 to 10 |
| 2. £38.00 | Roasted Mediterranean Vegetables on Cous-cous with Feta Cheese Harissa Dressing. | 8 to 10 |
| 3. £35.00 | Courgette & Mint Roulade filled with Cream Cheese, Finely Grated Carrot and Fresh Ginger | 12 to 15 |
| 4. £29.00 | Mediterranean Roast Vegetable Ring Filled with Feta Tabbouleh | 8 to 10 |
| 5. £24.00 | Spiced Cucumber & Cream Cheese Ring with Summer Herb Salad | 8 to 10 |
| 6. £35.00 | Ricotta & Sweetcorn Roulade | 12 to 15 |
| 7. £4.10 | Baked Aubergine with Sweet & Sour Couscous | 01 |

MAIN COURSE SALADS**(prices are per portion, if numbers between 10 – 15) (minimum 10 portions)**

1. £4.95 Italian Chicken Salad with Caesar Dressing and Sun blushed Tomatoes
2. £4.95 Tarragon Chicken Salad with Pale Green Fruits & Almonds
3. £4.95 Coronation Chicken Salad with Lychees & Almonds
4. £5.50 Chicken Salad in Roquefort Dressing with Red Grapes & Pecan Nuts
5. £5.80 Santa Monica Salad with Chicken, Asparagus & Avocado
6. £4.50 Chicken, Herb & Cous Cous Salad
7. £6.50 Peppered Beef Salad with Roquefort & Red Onion
8. £6.15 Red Beef Salad with Strawberries & Beetroot in a Walnut Oil dressing
9. £6.10 Grilled Spiced Beef salad with Grape and Sesame Seed
10. £5.60 Garlic & Rosemary Scented Lamb with Spiced Apricot sauce
11. £6.95 Salmon, Tiger Prawn & Fennel Salad with Fresh Peaches
12. £4.50 Grilled Salmon Tabbouleh
13. £6.90 Roast Sword fish Salad with Caper, Tuna and Sun-dried Tomato Mayonnaise
14. £4.50 Smoked Haddock & Basmati Rice Salad
15. £8.40 Whole Roast Fillet of Beef with Horseradish Sauce & Garden Herb Sauce
16. £5.30 Chicken & Avocado with Button Mushrooms & Walnut

QUICHES & TARTS (Deep, 11" diameter)**£20.00 each**

1. * Quiche Loraine
2. * Roasted Red Pepper & Cumin Seed (V)
3. * Mushroom, Herb & Watercress (V)
4. * Roast Onion, Thyme & Stilton (V)
5. * Spinach Peanut and Blue Cheese (V)

£22.00 each

1. Sun blushed Tomato and Watercress
2. Garden Pea, Feta and Basil (V)
3. * Spinach & Smoked German Sausage
4. * Cauliflower Cheese & Bacon
5. Parma Ham, Brie & Fresh Rosemary
6. Asparagus, Onion and Ementhal
7. Chilli Potato Tart with Roasted Tomato and Garlic

£25.00 each

1. Crab, Spinach & Nutmeg
2. Aubergine, Feta and Poppy Seed Quiche (V)
3. Smoked Haddock, Parmesan & Watercress Tart
4. Saffron, Ricotta & Sundried Tomato (V)
5. Talagio, Grape & Walnut Tart

VEGETABLE SIDE DISHES

(prices are per portion if numbers are between 4-10) (minimum 4 portions)

1. £2.75 v Butterbean and Rosemary Mash
2. £2.90 Rosemary Potatoes roasted in Goose Fat
3. £2.90 v Herb & Parmesan Mash
4. £2.90 v Gratin Dauphinois
5. £2.90 v Potato Success, Diced Potato cooked with Milk, Butter & Garlic
6. £2.90 v Braised Saffron Potato With Fennel
7. £2.90 v Celeriac & Potato Mash with Mustard
8. £3.00 v Sweet Potato Dauphinoise
9. £3.00 v* Carrot, Rosemary & Potato Mash
10. £3.00 v* Carrot & Tarragon Puree
11. £3.00 v Roast Baby Carrots with Cumin & Thyme
12. £3.00 v Winter Nutmeg Carrots
13. £3.00 v* Julienne of Leek, Carrot & Celery
14. £3.00 v Courgettes, Potatoes & Onion Gratin
15. £3.00 v Fennel Roasted with Parmesan & Olives
16. £3.00 v* Anglo Indian Spinach
17. £3.00 v* Petit Pois a la Française
18. £3.00 * Roasted Brussel Sprouts, Pancetta & Chestnut
19. £3.00 v* Leek braised in Tomato
20. £3.00 v* Roasted Butternut Squash with Coriander
21. £3.00 v* Parsnip, Potato & Garlic Puree with Pine Kernels
22. £3.00 v* Red Cabbage with Chestnuts & Apple
23. £3.00 v Roast Leek with Parmesan
24. £3.00 v Hot Beetroot in a Mustard sauce
25. £3.00 v* Cauliflower Cheese Gratin
26. £3.00 v* Roasted Winter Root Vegetables
27. £3.00 v* Ratatouille
28. £2.35 v* Saffron Rice
29. £3.00 v Roasted Red Onions with Pinenuts & Raisins
30. £3.00 v Beetroot & Potato Gratin
31. £3.00 v Bubble & Squeak Croquettes
32. £3.00 v Leeks & Parsnip Mash

SIDE SALADS**(Prices are for portions of 10)**

1. £19.45 v Curried Potato Salad with Celery, Spring Onions & Black Mustard Seeds
2. £19.45 v Fresh Potato Salad with Cucumber & Yoghurt Dressing
3. £19.45 v Potato, Egg & Dill Salad
4. £24.00 v Heavenly Potato Salad with Chives & Bacon
5. £19.45 v New Fashion Potato Salad with Fresh Herb Mustard Dressing, Sun-dried Tomatoes & Olives.
6. £24.00 v Potato, Walnut & Lovage Salad
7. £24.00 v Sweet Potato with grilled Chillies or Ginger & Dill
8. £19.45 v Brown Rice & Aduki Bean Salad
9. £19.45 v Saffron Rice Salad with Sultanas & Cashew Nuts
10. £19.45 v Classic Tabbouleh Salad
11. £19.45 v Three Rice & Carrot Salad with Orange & Pinenuts
12. £24.00v Green Couscous with Asparagus, Beans & Pine-nut
13. £19.45 v Mediterranean Pasta Salad
14. £24.00 v Continental Green Salad with fresh Flowers & Herbs
15. £24.00 v English Mixed Lettuce with Radish, Spring Onion & Celery
16. £24.00 v Greek Salad With Feta Cheese
17. £24.00 v Roast Plum Tomato Salad with Basil
18. £24.00 v Meshwiya Salad with Tomato, Red Onion, Chilli and Preserved Lemon
19. £24.00 v Tomato, Avocado, Orange & Sunflower Seed Salad with Port Wine Dressing
20. £24.00 Tomato, Watercress, Avocado & Crisp Bacon Dressing
21. £24.00 v Minted Bean, Cherry Tomato & Sesame Seed Salad with Mint & Lemon Dressing
22. £19.45 v Gazpachio Salad (Tomatoes, Mixed Peppers & Cucumber)
23. £19.45 v Cauliflower & Hyssop Coleslaw
24. £19.45 v Coleslaw with Apple
25. £19.45 v Carrot, Fennel & Black Olive
26. £19.45v Carrot & Courgette Salad with Mixed Seeds
27. £24.00v Chickpea and Carrot Bulger Wheat Salad
28. £19.45 v Waldorf Salad
29. £19.45 v Four Bean Salad with Mange Tout and Celery
30. £26.50 v Roasted Italian Vegetable Salad with Baby Mozzarella
31. £19.45 v Green Bean, Olive, Roasted Red Peppers and Sesame Salad
32. £24.00 v Asian Coleslaw with Lime, Ginger & Chilli Dressing
34. £26.50 v Deli Salad with French Beans, Artichoke Hearts, New Potatoes, Olives and more
35. £25.00 v Grilled Asparagus Red Pepper Salad with Balsamic Dressing and Parmesan Shavings
36. £24.00 v Roast Aubergine and Garlic Salad with Spinach and Pine Nuts
37. £18.50 v Winter Coleslaw with Red & White Cabbage, Beetroot, Carrot & celiac with Dill Pickle, Sultans and a Vinaigrette Dressing

PUDDINGS AND DESSERTS

ROULADES

		Portions
1. £18.00	Lemon Pavlova Roulade with Fresh Bluberry	12 to15
2. £17.75	Rich Chocolate Roulade	12 to15
3. £18.95	Blueberry & Raspberry Roulade	12 to 15
5. £18.25	Hazelnut & Raspberry Roulade	12 to 15
6. £18.25	Walnut, Coffee & Banana Roulade	12 to 15
7. £18.35	Lemon Roulade filled with Strawberries	12 to 15
8. £18.25	Orange & Almond Roulade	12 to 15
9. £18.95	Coconut Roulade, filled with Apricot & Passion Fruit Cream	12 to 15
10. £19.40	Double Chocolate Roulade with Morrello Cherries	12 to 15
11. £18.25	Sticky Date Roll with Butterscotch Cream	12 to 15
12. £18.35	Chocolate, Hazelnut and Coffee Meringue Roulade	12 to 15

MERINGUES

1. £18.30	Brown Sugar Meringue Pyramid Layered with Stem Ginger & Pineapple Cream	10 to 12
2. £16.80*	Chocolate Concord Cake (a stunning pudding made of layers of Chocolate Meringue & Mousse & garnished with strands of Chocolate Meringue)	10 to 12
3. £15.40	Coffee Cream & Walnut Vacherin	10 to 12
4. £17.88	Hazelnut Meringue with Apricot Puree & Cream	10 to 12
5. £17.88	Roasted Oatmeal & Raspberry Vacherin	10 to 12
6. £18.00	Toasted Almond Meringue with Elder Flower Cream & Peaches	10 to 12
7. £18.50	Tropical Fruit Pavlova	10 to 12
8. £18.75	Cinnamon Pavlova with Blackcurrant Cream	10 to 12
9. £18.75	Gooseberry Syllabub Pavlova	10 to 12
10. £18.45	Meringue cake with Amaretto, Prunes & Hazelnuts	10

GATEAUS

1. £17.30	Chocolate Banoffee Pie	10
2. £22.00	Hazelnut Tiramisu Gateau	15
3. £20.19*	Gateau Ganash (Rich Chocolate Cake filled with Chocolate Cream & covered with Chocolate Icing) 10"	12
4. £36.00	Birthday Cake (As Gateaux Ganash, have your own message piped on top) 12"	15 to 20
5. £15.85*	Light Lemon Cheesecake (on a Chocolate Biscuit Base)	10
6. £16.10*	Toffee Pudding (Toffee Sponge with chopped Dates, covered in Toffee Sauce. Serve warm or cold)	10 to 12
7. £17.30*	Pecan & Butterscotch Torte (Pecan Nut sponge filled & covered in Butterscotch Cream & topped with Pecan Nuts)	12
8. £17.30	Dark Chocolate and Almond Raspberry Torte	10

8.	£16.40	Strawberry and White Chocolate Cheesecake	10 to 12
9.	£28.00	Marjolaine Gianduja (Classic Chocolate & Hazelnut Meringue Layered Torte)	15
10.	£17.55	American Chocolate Cheesecake	10 to 12
11.	£17.50	Toffee Apple Cheesecake	10 to 12
12.	£16.25	Dramburie and Orange Cheesecake	10 to 12

TARTS & PIES

1.	£19.00	Apple and Lemon Frangipan 11"	8-10
2.	£19.00*	Prune & Bitter Chocolate Tart 9"	08
3.	£13.65*	Mincemeat & Treacle Tart 11"	08to 10
4.	£19.00*	French Apricot Tart 11"	08 to 10
5.	£19.00*	Normandy Pear Tart 11"	08 to 10
6.	£17.75	Rich Lemon Tart 11"	10
7.	£17.00*	Apple Strudel with Filo Pastry 16" long	10
8.	£16.20	Hazelnut & Apple Shortcake (Hazelnut Shortcake filled with Creamy Apple Mixture) 11"	08
9.	£18.00	Marmalade and Almond Tart 11"	08
10.	£18.30	Bramley Apple Custard & Honey Tart 9"	08

MOUSSES AND OTHER PUDDINGS

1.	£18.00*	Summer Pudding (when in Season)	3pt
2.	£18.90	Tiramisu	10
3.	£15.95*	Rich Chocolate Mousse	10 to 12
4.	£16.00*	Raspberry or Blackcurrant Mousse	10 to 12
5.	£13.50*	Light Lemon Mousse	10 to 12
6.	£16.00	Crème Brûlée	10 to 12
7.	£26.00	Summer Fruit & Elderflower Jelly (when in season)	12

INDIVIDUAL PUDDINGS (per portion, a minimum of 4 portions)

1.	£3.10	Apricot & Nut Stuffed Pears poached in Honey with Chocolate Fudge sauce
2.	£3.10	Poached Pears stuffed with Raspberries
3.	£2.35	Crème Brûlée
4.	£2.65	Crème Brûlée with Hunza Apricots
5.	£2.90	Dark Chocolate & Cinnamon Pots
6.	£3.10	Lavender & Blackcurrant Crème Brûlée

TERMS AND CONDITIONS OF BUSINESS

1 CONDITIONS

Final confirmation of the menu chosen must be given 7 days prior to date of function, (unless booked at short notice) with a guide to the number of guests in writing or via email.

Dishes must be returned within 48 hours of delivery/collection.

All breakage's and damaged items to be paid for in full.

2 CANCELLATION

Cancellation within 7 working days of a function will incur 50% of the value of the order.

Cancellation within 4 working days of a function will incur 100% of the value of the order.

Cancellation of frozen food will incur 100% of the value of the order.

Our office hours are 9.00 am to 5.30 pm and all confirmations, cancellations and queries should be made within these hours.

3 PAYMENT

Final payment is due within 10 days of the invoice date.

Payment of the account to be received within 10 days of the invoice date. Interest for overdue accounts will be levied at 10% per month, or part.

Or payment on collection.

4 FOOD SAFETY

Please note that we use pasturised eggs in our cooking, unless stated. If you would like us to use unpasteurised eggs for your function please let us have written advice before the event.

Please note we use nut oils and nut products in many of our recipes, should you have any guests with nut or other allergies, please notify us in writing. We are unable to guarantee trace elements will not be in the food.

Unaccompanied Food – Occasional Cuisine can arrange for the delivery of food and clients will be charged accordingly if delivery is under the minimum order, however once the client is in receipt of the food we will not be responsible for its storage, preparation or service.