



OUTSIDE CATERING

We believe food and wine to be the cornerstone of any great party. With a diverse and regularly changing catering menu and a wealth of magnificent drinking options, Flinty Red can make help your event delicious, thirst quenching and trouble free.

A bespoke service that lets you have the very best of Flinty Red in a domestic environment, school hall, sunny field, lecture theatre, staff room.....

Our menus can offer either an innovative selection of small dishes suitable as party treats and canapés and also larger, more substantial fayre for leisurely sit down suppers. Be it a party of 6 or a wedding of 100, we can tailor a menu to suit your specific needs.

If you'd like a chef on hand to serve your food and orchestrate the meal, we can provide one. We can also recommend service staff as well as plate and catering equipment hire should your event be large enough to warrant it.

Alternatively, for more intimate suppers Flinty Red's kitchen will prepare something more suitable and serviceable by you on the day. Consider it the complete dinner party hamper with detailed instructions from us on how to then make the supper at your leisure.

All our food is cooked from scratch. What we don't cook, we use leading artisan suppliers, in the way of British and European cheeses and charcuterie.... and also an incredibly lovely Cornish ice cream supplier.

With food, must come wine (beer, spirits and all number of interesting libations). Bristol's leading independent wine shop, Corks of Cotham is a happy partner to Flinty Red. The team at Corks – Rachel, Dominic, Adam and Faith – will then use their wealth of knowledge and experience to tailor your drinks package to your exact needs.

Expertise in food and wine matching, glass loan, a pre-chilling service and delivery make Flinty Red Catering an obvious choice for all your social festivities.

Ideally, we'd like a minimum of 5 days prior to your event. With, especially important and large functions such as weddings, we'd like as much time as possible in order to provide the best possible service at the best price.

Have a gathering in mind? Call Flinty Red on 0117 9238755 or visit our website www.flintyred.com Better still, pop in and speak to Dom and Rachel or Matt in the kitchen.

We do not have set menus and tend to cook according to the seasons and with conviction in our suppliers providing us with simply incredible produce. Below is an example of the sort of dishes we'd be happy to re-create for your event. If you have a particularly favorite dish from our menu you don't see, feel free to mention this to us. Nothing is insurmountable.

Dinner Party/Outside Catering – from winter 2009/10 menus

Small/Canapé/Tapas

Mozzarella di Bufala

Almonds & Olives

Deep Fried Chickpeas & Panisse

Grilled Chorizo

Fried Gougeres

Spatzle & Girolles

Blood Orange Salad

Anchovy Toast

Black Beans & Oloroso

Salchichón Iberico & Nutmeg

Starters

Finocchiona & Picked Fennel

Deep Fried Pumpkin & Chestnut Honey

Lardo & Walnuts

Salt & Pepper Grilled Prawns

Little Gem, Peroche & Candied Walnuts

Brill Carpaccio with Fennel & Verjuice

Salt Cod & Walnut Oil

Grilled Ox Tongue, Anchovy Dressing

Peppers, Aubergine & Onions Cooked in Embers

Pork, Duck & Prune Terrine

Baby Beetroot, Walnuts & Tarragon

Chestnut Ravioli, Oloroso Butter & Parmesan

Radicchio & Polenta Rotolo, Taleggio & Sage Butter

Main

Grilled Quail, Marsala, Orange & Watercress

Grilled Lamb, Chicory, Celery Leaf & Anchovy

Grilled Venison, Pumpkin, Bacon & Chestnuts

Carbonnade à la Flamande (Ox Cheeks & Chimay)

Red Cabbage, Chestnut & Confit Duck Gizzard Salad

Seared Duck Breast, Green Olive Relish, Bitter Greens

Grilled Squid & Breadcrumbs

Desserts

Chocolate, Rum & Chestnut Honey Mousse

Hazelnut Gateau & Crème Fraiche

Agen Prunes, Crème Fraiche & Walnut Biscuits

Chocolate & Beetroot Cake

Straight to Oven (minimum 8 persons)

Lasagne

Ricotta & Spinach Cannaloni

Fish Pie

Braised Rabbit, Potato Gnocchi, Nutmeg & Lardo

Potato Gnocchi, Chicory, Gorgonzola & Nutmeg

Devonshire River Trout, Mushrooms, Spatzle & Hazelnuts

Twice Cooked Lamb, Grilled Treviso & Candied Walnuts

Ravioli with Ricotta, Lemon, Mint & Butter

Grilled Pigeon Skewer, Polenta, Damson Ketchup

Buckwheat & Tallegio Ravioli with Chard & Potato

Rump Steak, Parsnip Gratin & Spinach

Forced Rhubarb, Meringue, Seville Orange Curd

Chocolate, Apricot & Most Torte

Pistachio Cake & Candied Lemon

Orange & Almond Cake, Candied Peel

Eau de Vie Poire Semi Freddo, Walnut Biscuit

Cassoulet

Mousaka

