

HUSH HUSH CHEFS
Artisan Bakery

QUALITY HANDMADE
FILO PASTRY QUICHES & PIES





At Hush Hush Chefs we prepare and cook our delicious recipes to order on a daily basis. We pride ourselves on using only the finest and freshest ingredients available. All dishes are prepared by our team of highly trained chefs – we don't use any processed ingredients and our goal is total customer satisfaction, ensuring we deliver your order on time and ready to serve.

All our products are handmade and individually produced to order, allowing you to display your choice of dishes and pastries immediately upon arrival.

Being the producer, we are flexible and can customise recipes or presentation of the products exclusively to order.



Unit R03, Acton Business Centre, School Road, London NW10 6TD

Sales 07540 257 338

www.hushhushchefs.co.uk • info@hushhushchefs.co.uk



V Vegetarian **VG** Vegan





FILO PASTRY PIES

Handmade, freshly prepared and cooked fillings placed within layers of thin, flaky filo dough by our experienced chefs and baked with care until golden brown outside and bursting with flavours inside. Delicious and light.

SPINACH & FETA

Spinach, feta cheese and caramelised onions.



SPICY CHORIZO & ROASTED PEPPERS

Spanish chorizo, roasted sweet peppers, potato, mild cheddar cheese, grana padano cheese, garden peas and fresh herbs.

ROASTED AUBERGINE, PEPPERS & PARMESAN

Roasted aubergine and capsicum peppers, Italian style vegetarian hard cheese, mild cheddar cheese and fresh herbs.



HONEY ROAST HAM & CHEESE

Honey roast ham, mild cheddar cheese, caramelised onions, garden peas, honey and oregano.





FILO PASTRY QUICHES

Our homemade quiches, prepared with quality ingredients. Vegetables are roasted separately prior to baking, placed on elegantly prepared filo pastry bases, then baked until they're golden brown and full of flavour. Our quiche recipes are our own unique creations – very popular, tasty and eye-catching.

SPINACH & FETA WITH PINE NUTS

Feta cheese, ricotta cheese and pine nuts.



SPICY CHORIZO, ROASTED PEPPERS & CHEESE

Spicy Spanish chorizo, roasted sweet peppers, potato, mild cheddar cheese, grana padano cheese, caramelised onions and fresh parsley.

ROASTED VEGETABLES & GOAT'S CHEESE

Roasted aubergine and sweet capsicum peppers, goat's cheese, Italian style vegetarian hard cheese and fresh basil.



HONEY ROAST HAM & CHEESE

Honey roast ham, caramelised onions, garden peas, mild cheddar cheese, grana padano cheese, honey and oregano.

BEETROOT & GOAT'S CHEESE WITH PRUNES

Beetroot, spinach, goat's cheese, cottage cheese, Italian style vegetarian hard cheese and prunes.





FILO PASTRY ROLLS & TRIANGLES

Handmade, freshly prepared and cooked fillings placed into flaky filo dough to make into rolls or triangle parcels, topped with seeds to complement the filling and baked until golden brown. These are very popular to grab and go, or served with a side salad.

FILO PASTRY TRIANGLES

SPINACH & FETA

Spinach, feta cheese and caramelised onions.



SPINACH & POTATO (VEGAN)

Spinach, potato, onions, olive oil, fresh herbs and a touch of fresh garlic.



AUBERGINE, SUNDRIED TOMATOES & GOAT'S CHEESE

Roasted Aubergines and sundried tomatoes with Goat's Cheese and Pine nuts.



FETA, TOMATO & OLIVES

Mixed Cheese with cherry tomato and olives.



FILO PASTRY ROLLS

SAUSAGE ROLL

Premier cut lean pork, pork jowls, soya mince, onions, barberry and fresh herbs.

HONEY ROAST HAM & CHEESE

Honey roast ham, onions, garden peas, mild cheddar cheese, honey and oregano.

CHORIZO ROLL

Spicy Spanish chorizo meat with barberry and fresh herbs.





SALADS

GREEK SALAD

Feta cheese, cherry tomatoes, cucumbers, olives and fresh mint.

V

PASTA WITH HOMEMADE PESTO SAUCE

Pasta, sun-dried tomatoes, black olives, homemade pesto sauce, pine nuts, fresh basil, fresh parsley and olive oil.

VG

BULGUR WHEAT

Cracked bulgur wheat, chickpeas, cucumbers, tomatoes and fresh parsley, finished with lemon and olive oil dressing.

VG

COUSCOUS SALAD

Durum wheat semolina, sweet red and yellow peppers, cucumber, green peas and fresh parsley, finished with lemon and olive oil dressing.

VG

POTATO & SPINACH (COULD BE ADAPTED TO VEGAN)

Baby salad potatoes, spinach, caramelised red onion and fresh parsley, finished with mustard, honey and olive oil dressing.

VG

MIXED BEANS, RED CABBAGE & CARROTS

Mixed beans, red cabbage, carrots and fresh parsley, finished with lemon and olive oil dressing.

VG

SPECIAL

ROASTED AUBERGINES, SWEET PEPPERS WITH SUN-DRIED TOMATO AND BASIL

Roasted aubergine and sweet peppers, sun-dried tomatoes, fresh basil, fresh garlic, olive oil and seasoning.

VG





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