

BRONZE

STARTERS

Chef's Homemade Vegetable Soup (V)
Mediterranean Tomato and Basil Soup (V)
Vichyssoise — Leek and Potato Soup (V)
Trio of Melon with a Fruit Coulis (V)
Smoked Mackerel Mousse with a Cucumber Salsa
Chicken Liver Pate with a Red Onion Chutney
Potted Mushrooms with Garlic and Cream
Classic Prawn Cocktail
Tomato and Basil Brushetta (V)
Mushroom and Stilton Knots on a bed of Fresh Rocket (V)
Greek Salad — Feta Cheese, Black Olives, Onion, Tomatoes and Baby Leaves (V)
Crispy Bacon and Stilton Salad served with a port Dressing

All served with Brown and White soft dinner cobs or melba toast where necessary

MAIN COURSES

Breast of Poached Chicken with Bacon Bits with a Creamy White Wine Sauce
Roasted Pork Steaks in a Wholegrain Mustard Sauce
Roasted Silverside of Beef with all the Trimmings
Spanish Chicken and Chorizo Casserole
Minted Lamb and Root Vegetable Casserole
Rich Chicken Chasseur
Pork and Apple Sausages with Red Onion Gravy
Classic Beer Battered Cod
Ham Hock with a Scrumpy Cider Sauce
Roasted Pork with Caramelised Apple Jus
Stuffed Ricotta and Spinach Cannelloni with Goats Cheese (V)
Butternut Squash Curry (V)
Wholesome Nut Roast (V)

POTATOES TO ACCOMPANY

Baby New Potatoes
Creamed Potatoes
Roast Potatoes
Homemade Chunky Chips
Potato Wedges

VEGETABLES TO ACCOMPANY

Peas
Carrots
Brussel Sprouts
Creamed Parsnips
Braised Red or White Cabbage
Buttered Beans
Minted Peas
Baton Carrots with Butter
Baby Carrots
Cauliflower with White Sauce
Creamed Swede

SWEETS

Selection of hot or cold fruit pies with Pouring Cream

Various Cheesecakes served with Coulis

Profiteroles with Warm Chocolate Sauce

Citrus Lemon Tart served with a Lime Crème Fraiche

Chocolate Fudge Cake with a Chocolate Sauce

Carrot Cake

Assorted Gateaux served with Pouring Cream

Apple Crumble pie served with Whipped Cream

SILVER

STARTERS

Wild Mushroom and Herb Soup (V)
Carrot and Coriander Soup (V)
Roasted Red Pepper and Tomato Soup (V)
Salmon Mousse with a chive and cucumber dressing
Stilton and Guinness Pate with French Toast and Apple Chutney
Poached Salmon and Monkfish Terrine with a Dill Mayonnaise
Anti Pasta to include a selection of Italian cold meats, sunblush tomatoes, olives, roasted garlic and breads
Sunblush Tomato and Goats Cheese Tartlets (V)
Oak Smoked Salmon, Crayfish and Prawn Parcel served on a Bed of Rocket
Thai Style Fishcakes with a sweet chilli dipping sauce
Mango and Brie Parcels served with Fresh Rocket and Balsamic Drizzle
Prosciutto Ham with Mozzarella, Mint and Peaches Salad
Deep Fried Breaded Brie served and Cranberry Chutney on a Bed of Wild Rocket
Warm Salad with Crispy Bacon and Jerusalem Artichoke with a cream garlic sauce
Pear, Serrano Ham with a Rocket and Roquefort Salad
Beef Tomato and Mozzarella Stack on a Crostini Base with Parma Ham and Tarragon Drizzle
Fillet of Beef Carpaccio with Rocket and Parmesan

All served with Brown and White soft dinner cobs or melba toast where necessary

MAIN COURSES

Roasted Spring Chicken with a Gravy Jus
Salmon Wellington with a lemon cream sauce - *
Chicken Breast Wrapped in Pachetta stuffed with a herb pesto
Chicken Supreme with a White Wine Sauce and Asparagus Tips
Medallion of Beef Fillet with a Wholegrain Mustard and Red Wine Sauce - **
Shropshire Pork Chops roasted with Thyme and Lemons
Seabass Fillets with pesto and Sunblushed Tomato - *
Roasted Salmon with a Herb and Lemon Crust - *
Roasted Cod with a Parsley, Oregano, Chilli and Lime
Seared Tuna Steak with Fresh Coriander and Basil Dressing - *
French Onion Tart (V)
Wild Mushroom Stroganoff (V)
Goats Cheese and Cherry Tomato en Croute (V)
Layered Cashew Nut Roast served with a Tomato Concasse (V)

ROASTED JOINTS OF MEAT CAN BE SERVED AS A JOINT PER TABLE OR FROM A CARVERY

Roasted Leg of Lamb
Roast Pork
Roast Topside of Beef
Roast Turkey
Honey Roast Ham

POTATOES TO ACCOMPANY

Baby New Potatoes
Traditional Roasted Potatoes
Potato Wedge Provençal
Homemade Chunky Chips
Oven Roasted Potatoes with Garlic and Herbs
Colcannon
Bratkartoffeln — Potatoes with Onions and Bacon

SWEETS

Pavlova with Seasonal Fresh Fruits
Trio of Mini Sweets
Pots of Warm Chocolate with an Orange and Polenta Biscuit
Fresh Fruit Summer Pudding
Homemade Raspberry Crème Brûlée with a Shortbread Biscuit
Brandy Snap Baskets with Fruits of the Forest Coulis
Homemade Shortbread Towers with Strawberries and Cream
Twice Baked Vanilla Cheesecake with Fruit Compote
Eton Mess - Crushed Meringue, Cream, Strawberries and Raspberries
Rich Chocolate Tarte
Irish Crème Profiteroles with Toffee Sauce
Banoffee Roulade served with a toffee sauce
Chocolate Duo served with a Whiskey Cream
Sticky Chocolate and Pear Pudding
Raspberry Pannacota

VEGETABLES TO ACCOMPANY

Peas and Baton Carrots
Leeks with Black Pepper and Butter
Baby Corns
Sautéed Carrots
Courgette and Mushrooms with Garlic Butter
Roasted Parsnips
French Beans with Almonds
Honey Glazed Carrots
Ratatouille
Broad Beans
Braised Spring Cabbage with a Rosemary Butter
Seasonal Medley of Vegetables
Broccoli Florets
Brussel Sprouts with Chestnuts
French Green Beans with Garlic
Creamed Spinach with Nutmeg
Roasted Root Vegetables
Roasted Butternut Squash

Some of these sweets can be served as a whole to the table for self service amongst your guests which can provide an excellent talking point.

PLATINUM

STARTERS

Cream of Watercress Soup (served hot or cold) (V)
French Onion Soup with a Gruyere Croute (V)
Wild Mushroom and Stilton Soup (V)
Lobster Bisque
Wild Boar Pate served with an Apple Chutney
Foie Gras and Duck Liver Pate served with Melba Toast
Game Terrine with a Red Onion Marmalade
Pan seared scallops and Crispy Prosciutto with Roasted Tomatoes and Green Salad
Asparagus and Smoked Salmon with a Hollandaise Sauce
Lobster and Crayfish Tarte served with a Tomato Relish
Deep Fried Breaded Camembert served with a champagne and cranberry jelly (V)
Moules Marineure - Classic Mussels cooked in White Wine, Garlic, Onion and Cream
Mixed Shellfish in a Chablis Cream Sauce
Watercress, Rocket, Sweet pear, Walnut and Parmesan Salad (V)
Salad of Marinated Squid with Cannellini Beans, Rocket and Chilli
Confit of Duck leg with a Red Onion Marmalade
Vegetable Tempura with dipping sauces
All served with Brown and White soft dinner cobs or melba toast where necessary

MAIN COURSES

Roasted Rib of Beef with all the Trimmings
Medallion of Beef Fillet with Morels and Masala and Crème Fraiche Sauce - **
Tray Baked Racks of Lamb with Aubergine, Olives and Mint Oil
Whole poussin with a Herb Butter
Fillet of Beef with Stilton and Port - **
Fillet of Beef en Croute - **
Sirloin of Beef in a Red Wine Jus
Duck Breast with port and Orange Jus - *
Duck Joint in Baby Onions and Red Wine Sauce - **
Poached Salmon Fillet with Cream and Spinach Sauce - *
Hand Tied Welsh Lamb Noisettes with a Redcurrant Jus
Pork Fillet with a Calvados Cream Jus
Dover Sole with a Lemon and Caper Cream Sauce - *
Lobster Thermidor - **
Monkfish wrapped in Pancetta with a Rosemary Butter Dressing - *
Pheasant with Cranberry Red Wine and Port
Guinea Fowl with Sage, Celery and Blood Orange
Venison Steaks in Red Wine and Mushrooms - **
Brie, Hazelnuts and Cranberry Wellington (V)
Risotto Primavera (V)
Deep Filled Courgette and Goats Cheese Tart (V)
Truffle and Wild Mushroom Stroganoff (V)

POTATOES TO ACCOMPANY

Jersey Royal New Potatoes
Roasted Potatoes in Duck Fat
Potatoes Dauphinoise
Rosti potatoes
Sauteed potatoes
Horseradish Mash
Parmesan and Truffle Mash
Duchess potatoes

SWEETS

Passion Fruit Brulee with Mango and Fruit Salsa
Courvoisier Eton Mess
Apple Strudle finished with an Apricot Glaze
Bowls of Fruit Salad or Strawberry's per table
pineapple Crepes in Malibu
Mille Feuille
Lemon and Lime Bavorois
Luxury Liquor Summer Pudding
Campari and Passion Fruit Sorbet (if facilities available)
Pear Poached in Barolo served with a cinnamon and vanilla crème
Bailey's and Banana Bread and Butter Pudding
Peach and Caramel Brulee
Clementine and Chocolate Salad

VEGETABLES TO ACCOMPANY

Roasted Root Vegetables
Stuffed Vine Leaves
Fresh Asparagus
Petit pois with Lettuce and Spring Onion
Roasted Red Onion with Thyme and Butter
Hand Tied French Beans with pancetta
Courgettes and Tomatoes au Gratin
Covent Garden Baby Vegetables
Braised Red Cabbage with Sultanas and Apples
Mange Tout
Sugar Snap Peas
Roasted Parsnips with Honey
Stuffed peppers
Roasted Garlic
Braised Celeriac
Jerusalem Artichokes
Braised Cabbage with Smoked Bacon and Peas
Chinese Greens with Ginger, Oyster and Soya Sauce

Some of these sweets can be served as a whole to the table for self service amongst your guests which can provide an excellent talking point. We can also provide a trio of desserts, three individually chosen sweets presented on a plate for your guests.