

MARKSHALL
CATERING



HOT CANAPÉS

- Mini beef burgers
- Pork belly & chorizo skewers
- Coronation chicken on baby gem
- Chicken & vegetable gyoza
- Mac & cheese bites
- Curried pressed lamb, naan & raita
- Spiced lamb kofta mint yoghurt
- Fish chips & tartare sauce
- Crispy-coated lamb bites with harissa mayonnaise
- Roquefort & French onion tarts
- Cheese beignets, tomato sauce
- Onion bhajis, lime pickle mayonnaise
- N'duja scotch quail eggs

COLD CANAPÉS

Honey-glazed figs & manchego wrapped in Parma ham

Caprese salad on Parmesan shortbread

Chicken liver parfait on toast with red onion chutney

Salt beef & gherkin on toast with three mustard dressing

Prawn cocktail cups

Smoked salmon, wholegrain toast, lemon crème fresh & caviar

Seabass ceviche, fennel & citrus salad

Chilli & garlic marinated king prawn skewer

Smoked mackerel pate on fennel cracker

Whipped goat cheese & pickled beetroot cruets

Hummus on pitta with pomegranate

Avocado & red pepper sushi rolls

Blue cheese, toasted croute & fig chutney

Pea, mint & broad bean bruschetta



CLASSIC MENU

STARTER

Ham hock terrine, ale chutney, toast
Chicken liver pate, red onion marmalade
Heirloom tomato & bocconcini salad
Prawn cocktail, brown bread & butter
Chicken croquette, smoked tomato sauce

MAIN

Classic sausage & mash, caramelised onion gravy, crispy onions
Seared chicken breast, dauphinoise potatoes, pancetta-wrapped green beans
Slow braised red wine beef, roasted garlic mash & buttered greens
Breaded fish cake, buttered spinach, roasted tomato & pepper sauce
Vegetable phanaeng curry with jasmine rice

DESSERT

Apple & blackberry crumble, crème anglaise
Triple chocolate brownie, chocolate puree, vanilla ice cream
Glazed lemon tart, lime Chantilly
Dark chocolate mousse, Baileys cream
Baked New York cheesecake, fruit compote





INDULGE MENU

STARTER

Chicken & black pudding terrine, piccalilli & toast
Smoked salmon tartare, avocado mousse, pickled cucumber
Truffled mushroom pate, mixed leaf
Twice-baked goat cheese soufflé, shaved fennel salad
Smoked duck salad, celeriac remoulade & caramelised walnuts

MAIN

Roast sirloin beef, roast potatoes, panache vegetables, roasted carrot,
Yorkshire pudding & gravy
Pancetta-wrapped pork fillet, bubble & squeak cake & cider gravy
Sundried tomato & basil stuffed chicken breast, potato terrine, green
beans, white wine sauce
Seared seabass, roasted vegetable ratatouille & salsa verde
Mushroom & goat's cheese wellington, new potatoes, green beans

DESSERT

Vanilla crème brule, shortbread
Pecan pie, cinnamon cream
Peanut butter & chocolate cheesecake, strawberry syrup
Mixed berry Eton mess
Sticky toffee pudding with date compote & clotted cream ice cream

BESPOKE MENU

Let our chefs craft a bespoke menu inspired by your favourite dishes, or dream indulgences. Please see an example below.

STARTER

Lobster bisque or Jerusalem artichoke soup
Globe artichoke heart with smoked salmon, poached egg & hollandaise
Tandoori pigeon breast with carrot, mint & cucumber salad
Seared hand-dived scallop with cauliflower puree & N'duja crumb
Chicken & smoked duck terrine, pickled wild mushroom & chervil oil

MAIN

Pork tenderloin & black pudding wellington with potato terrine & thyme jus
Poached monkfish with white bean & saffron casserole
Roasted beef fillet with caramelised onion mash & Madeira jus
Slow-roasted aubergine, smoked tomato compote & buttermilk sauce
Chicken, cider and spring vegetable pie with roasted new potatoes & gravy

DESSERT

A selection of cheese with chutney & artisan cracker
White chocolate bread & butter pudding, served with orange anglaise
Twice-baked dark chocolate soufflé with bourbon chocolate sauce & vanilla ice cream
Strawberry Mille-Feuille, white chocolate mousse



FINGER BUFFET

Sandwiches & Wraps

Smoked salmon & cream cheese

Tuna mayonnaise

Freshwater prawn with Marie Rose

Chicken, lettuce & mayonnaise

Roast beef & horseradish

Suffolk ham & English mustard

Hummus, red pepper & rocket (v)

Brie and cranberry (v)

Savouries

Homemade sausage roll

Cheese & onion rolls (v)

Honey & mustard-glazed sausages

Pork pie with chutney dip

Scotch eggs

Mini quiches

Tomato, mozzarella & basil skewers

Cakes

Chocolate brownie bites

Rocky road

Coffee & walnut cake





HOT FORK BUFFET

Please choose two, including one vegetarian option

Curry (Korma, Thai, Rogan Josh) & basmati rice
Irish stew & dumplings
Wild mushroom stroganoff
Sausage & mash
Beef, Guinness & Stilton pie
Chicken & mushroom pie
Beef Bourguignon
Minted pea & pecorino risotto
Tagliatelle with sun-blushed tomato pesto, crispy leeks & parmesan
Three cheese macaroni with/without pancetta
Wild mushroom & spinach tart with petit leaf salad

Pick two of the following

Chocolate orange mousse
English Eton mess
Chocolate brownie
Lemon & lime posset

COLD FORK BUFFET

Pick four of the following

Butternut squash, feta & spinach tartlets
Honey, clove & mustard glazed ham
Sweet chilli & lime salmon fillets
Tandoori chicken skewers
Beetroot, spring onion & chive tarts
Sourdough bruschetta, balsamic & basil oil
Lemon & rosemary chicken with sauce verge

Pick four of the following

Greek salad
Tomato, mozzarella & red onion salad
Roasted vegetable cous cous
Avocado, spinach, charred red peppers and pumpkin seeds
Potato and spring onion salad
Mixed leaf salad with cherry tomatoes and cucumber
Rustic breads and butter

Pick two of the following

White chocolate cheesecake, berry compote
Lemon & lime posset
Eton mess
Rock road & strawberries





BOWL FOOD

Savoury

Pan-fried duck breast with redcurrant jus & rosti potato
Roasted pork belly with apple sauce & mash potato
Wild mushroom & spinach tart with petit leaf salad (v)
Cajun jambalaya with chicken, chorizo & prawns
British sausage & mash with onion gravy
Teriyaki blackened tuna on braised rice
Smoked haddock chowder
Lamb tagine, served over roasted vegetable cous cous
Chicken or vegetable pad Thai served with Thai crackers

Sweet

Chocolate brioche bread & butter pudding with Crème Anglaise
English Eton mess in a glass
Chocolate orange & shortbread mousse
Raspberry fool with granola, whisky & honey
Apple & blackberry crumble with custard
Rocky road & strawberries with vanilla cream
Coffee crème brûlée
Zesty lemon & lime cheesecake
Selection of cheese & biscuits

BBQ

Meat & Fish

Honey-glazed cumberland sausages

Piri Piri chicken breast

Rosemary & garlic rump steak

Aberdeen Angus beef burger

Lemon & thyme pork chop

Grilled pepper & halloumi brochettes (v)

BBQ spare ribs

Crunchy ciabatta with tomato & onion salsa & buffalo mozzarella (v)

Salmon fillet with chilli, lime & lemongrass

Tiger prawns with red chilli, garlic & coriander

On the side

Roasted baby potatoes with red onion & thyme

Roasted pepper cous cous

Potato & spring onion salad

Petit leaf salad with balsamic dressing

Tabouleh salad

BBQ sweetcorn with chilli butter

Mediterranean roasted vegetable pasta with pesto

Beetroot salad, endive, pine nuts & orange





BBQ

Desserts

Raspberry & white chocolate cheesecake

Balsamic strawberries with vanilla cream

Peach & elderflower mousse

Rocky road & strawberries

Coffee crème Brûlée

Lemon & blueberry posset

English Eton mess

Bakewell tart

Treacle tart

Mango & blackberry pavlova



EVENING FOOD

Fish & chips or battered halloumi & chips

Pulled pork, bacon or sausage baps

Pizza slices

Served on wooden boards. Four slices per person

Gourmet burger bar

Charcuterie, cheese & antipasti selection

Served buffet style on wooden boards or grazing tables

Hog roast station

Kebab station

Loaded fries

BBQ pulled pork, cheese & bacon, chilli, pulled Chinese chicken

Loaded mac & cheese

All evening food is served buffet style

CONTACT US

We'd love to hear from you.

Please get in touch if you would like more information on our menus or to discuss catering for your event at The Coach House, Markshall.

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