

# 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 Panchetta 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 Mariniere - 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 Strudel finished with an Apricot Glaze  
Bowls of Fruit Salad or Strawberry's per table  
pineapple Crepes in Malibu  
Mille Feuille  
Lemon and Lime Bavorsis  
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.