

# Bespoke *Caterers* \_\_\_\_\_ Sit Down Menu

The following package, as our name suggests, has been created to give you the client more freedom of choice, to design your menu to your requirements. One of our chefs would be happy to discuss your function menu and any other questions you may have, at a face to face meeting, via email or over the phone. If you wish to use favourite or sentimental dishes we will be happy to discuss this with you, we can then quote you on the menu that you have designed.

## **APPETISER SELECTION**

*Below are a selection of Appetisers; ideal small courses which can be added at the beginning, middle or end of a 3 course meal to create a 4, 5 or 6 course menu or we can design you a Tasting menu with as many courses as you desire.*

### **GRANITAS or SORBETS**

Gin and Tonic

Elderflower

Ruby Grapefruit

Raspberry

Lemon

Granny Smith



### **SOUP SHOTS - Mini soups served in a Shot Glass**

Bloody Mary

Sugar Snap Pea Martini with Mint and Celery foam

Clear Vine Tomato with Tapenade Beignet

Vodka Borsch

Cucumber, Pea and Mint

Classic Gazpacho or Vichyssoise



### **MINI PLATES**

Smoked Haddock Benedict

Confiture of Duck with Red Onion Marmalade on a Cobber Croûte

Whole King Scallop wrapped in Parma Ham on a bed of Creamed Leeks

Grilled Crostin Cheese with Cucumber Relish

Bloody Mary Jelly with Tapenade Toast

White Bean Cappuccino with Truffle Oil

Crème Fraîche Potato Salad Topped with Seared Smoked Salmon and Fried Quails Eggs

## STARTER SELECTION

### HOMEMADE SOUPS

Roasted Root Vegetable  
Carrot and Coriander  
Apple and Celeriac  
Minted Pea  
Tomato and Sweet Chilli



### FISH STARTERS

Salmon Rillettes with Sweet Mustard Potato Salad flecked with a Chive Oil  
De-constructed Prawn Cocktail  
Thai Fish Cake with Coriander Noodle Salad and Sweet Chilli Dressing  
Herrings on Sour Cream and Apple Coleslaw topped with Crispy Onions



### MEAT STARTERS

Terrine of Land and Air  
A farmhouse style terrine of Pork and Duck bound in Apricot and Sage Farce wrapped in Ale Smoked Bacon, served with Mixed Leaf Salad and Cumberland Sauce  
  
English Breakfast Salad  
A salad of Mixed leaves, Mini Sausages, Cherry Tomatoes, Fried Bread, Black Pudding, Mushrooms and Bacon dressed in a Ketchup Dressing and topped with a Poached or Boiled Egg  
  
Truffle Scented Roast Beef, Radish, Rocket and Parmesan Tart  
  
Mini Lamb and Mint Patties with Aubergine Caviar, Redcurrant and Burnt Orange Syrup with a Balsamic Dressed Salad  
  
Bang Bang Chicken with Sweet Cucumber Salad and Deep Fried Angels Hair



### VEGETARIAN STARTERS

Twice Baked Cheese Soufflé with Celery Tahoon Cress and Hazelnut Salad  
Asparagus Salad with Truffle Dressing and Parmesan Crisp  
*(Subject to availability)*

## MAIN COURSE SELECTION

### MAIN COURSE MEAT

Individual Pork Wellington with an Apricot Stuffing wrapped in Ale Smoked Bacon served on a Wholegrain Mustard Mash with a Calvados Jus

Pan Fried Guinea Fowl on Sautéed Potato and Spinach with a Lime Butter Sauce



### DELUXE MEAT SELECTION

Duo of Lamb Best End of Lamb and a Braised Lamb Shank Cannon ball

Potato Dauphinoise with Carrot Puree and Jus

Roast Gressingham Duck on a Peach and Sweet Potato Galette Thyme and Port Jus



### MAIN COURSE FISH

Parma Ham wrapped Cod Fillet on a bed of Basil Mash with Provencal Sauce

Fillet of Sea Bass on a Crab and Herb Potato Cake topped with Tomato Jam and served with a Fresh Vanilla Fish Cream Sauce

Individual Salmon Wellington filled with Red Onion, Cream Cheese and Chive, served with New Potatoes and a White Wine Fish Cream Sauce



### DELUXE FISH SELECTION

De Constructed 5 Fish, Fisherman's Pie



### MAIN COURSE VEGETARIAN

Roasted Butternut Squash, Avignon Blue Cheese and Thyme Jalousie  
Creamed Leek, Wild Mushroom and Artichoke Wellington

## DESSERT SELECTION

### HOT

Homemade Treacle Tart with Custard and Ice Cream



### COLD

Red Berry or Exotic Fruit Pavlovas

Fresh Cream Roulades

(choose from Double Chocolate, Strawberry, Banana and Butterscotch and Black Forest)



### DELUXE DESSERTS

*These desserts tend to be more elaborate in design in their garnish – for even more of a wow factor!*

De-constructed Desserts

i.e. Tiramisu, Trifle, Black Forest Gateau etc.

*We break down a classic dessert to individual components and serve it with a new slant*