

# Bespoke *Caterers*

## LARGE FUNCTION OR WEDDING SET MENUS AUTUMN / WINTER 2010

The following menus have been designed for your ease and simplicity.  
All the menus below are inclusive of all crockery, cutlery, linen feel napkin and table linen hire.  
Staff costs need to be added but will vary depending on the amount of covers required and menu chosen.

### MENU 1

Homemade Roasted Root Vegetable Soup  
with Chunky Bread and Butter



Roast Loin of Pork with Crackling,  
Apple and Sage Stuffing, Seasonal Vegetables  
and Gravy



Apple Crumble Topped Tart with  
English Custard and Cream



Tea and Coffee

**£17.95 per head**

### MENU 2

Bespoke Prawn Cocktail  
*Prawns bound in our homemade Marie Rose Sauce  
with a Pickled Cucumber Salad, Tomato Chutney  
and Buttered Cobber Bread*



A Trio of Locally Made Sausages on a Bed of  
Flavoured Mash, Green Bean and Pea Selection  
With a Caramelised Onion Gravy



Two Giant Profiteroles Filled with Fresh Cream and  
Draped in our Rich Chocolate Sauce



Tea and Coffee

**£18.95 per head**

### MENU 3

Mini Twice Baked Cheese Soufflé's with  
Micro Herb Salad and Hazelnut Dressing



Pan Fried Chicken Breast with a Wild Mushroom,  
Smoked Bacon and Button Onion Jus, with  
Dauphinoise Potato and Seasonal Vegetables



Praline Brulee with Blackcurrant Compote  
and Shortbread Rounds



Tea and Coffee

**£19.95 per head**

### MENU 4

Smoked Salmon, Chive and Red Pepper Cheesecake



Braised Lamb Navarin Served in a Puff Pastry Case  
with Minted Greens and Rosemary Roasted Potatoes



Exotic Fruit Topped Coconut Pavlovas



Tea and Coffee

**£20.95 per head**

*All prices are excluding V.A.T.*

*Possible extra costs include: staff costs, drinks handling and glass hire charge (if using your own drink),  
heavy equipment charge (If you don't have adequate cooking facilities) and linen napkins.*

*A full quotation will be sent to see final price.*