

# Bespoke *Caterers* \_\_\_\_\_ Main Course Meat

## THE BESPOKE SIT DOWN MENU CREATOR PACKAGE

All main courses are accompanied with Seasonal or Recommended Vegetables

### CLASSICS

#### Roast Meat Options

*Roast Turkey with Bacon wrapped Sausage, Sage and Onion Stuffing and Roast Potatoes*

*Roast Topside or Sirloin of Beef with Yorkshire Pudding and Roast Potatoes*

*Honey and Mustard Glazed Ham with Buttered New Potatoes and Parsley Sauce*

*Roast Pork Loin, Crackling with Seared Apple and Roast Potatoes*

*Roast Lamb Leg with Roast Potatoes*

Trio of locally Made Sausages on a Flavoured Mash of your choice  
with Caramelised Onion Gravy

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

A Selection of Hand Made Pies with Potato Dish and Gravy of your Choice

*Chicken and Leek, Minced Beef and Onion, Lamb and Mint*

A Selection of Hand Made Suet Pastry Puddings with Potato Dish and Gravy of your Choice

*Chicken and Leek, Steak, Mushroom and Onion, Steak and Kidney*

A Selection of Stews or Casseroles with Potato Dish and Gravy of your choice

*Beef Bourguignon, Lamb Cobbler, Chicken Fricassee, Coq au Vin, Irish Stew and Beef with Horseradish Dumplings*

A Selection of Classic Chicken Dishes and a Potato Dish of your choice

*Homemade Chicken Kiev*

*Parma ham Wrapped and Cheese Stuffed Chicken Breast*

*Chicken Forestiere (Pan fried Chicken Breast Draped in a Herb, Bacon, Button Onion and Mushroom Jus)*

Braised Lamb Shanks Glazed in Ruby Wine Jus seated on a Pea and Mint Mash

Pan Fried Calves Liver and Bacon with Caramelised Onion Gravy  
on a Root Vegetable Puree

Various cuts of Steak (Rib eye, Sirloin, Rump, Tbone)

*Pan fried with your choice of Accompaniments i.e. Crisp Wedges and Caesar Salad*

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### FINE DINING

Individual Beef Wellington

Wrapped in liver Pate, Mushroom Duxelle, Pancake and Puff Pastry  
Served with Buttered New Potatoes and a Rich Red Wine and Truffle Oil Jus

Pan Fried Fillet of Beef Served on a Rosti Potato and  
Spinach Bed with a Roast Garlic and Wild Mushroom Jus

Chicken Filo Pastry Wellington with a Creamy Leek and Cheese Filling  
served with Sautee Potato

Lemon Thyme Marinated Chicken Breast  
on Roasted Muddled Potatoes, Rocket and a Tomato and Olive Salsa

Smoked Ale Bacon wrapped Fillet of Pork  
with Apple Ecrasse Potato and a Herb and Cider Café au Lait Sauce

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

Roast Lamb Rump with Ratatouille and  
Garlic Roasted Ecrasse, drizzled with a Red Wine Jus

Pan Fried Duck Breast with Celeriac Mash, Plum Puree and Chinese Spiced Jus

Duo of Lamb  
Best End of Lamb and a Braised Lamb Shank Cannon ball  
with Carrot Puree and Red Wine and Rosemary Jus

Slow Roasted Pork Belly  
On Colcannon Potato with a Sage and Wholegrain Mustard Sauce

Collops of Venison Braised Red Cabbage  
with Cassis and Bramble Jus

If any of the above choices are not to your liking and you would like more options or you have some ideas of your own. We will be more than happy to design a menu for you