



# Outside Catering Menus

## Planning for Your Party

Please find enclosed details of our exciting new menus - you'll find the perfect one for your event, whether it's a small dinner party or a large function.

Simply select the menu you prefer and we will then cost it for you depending on the number of guests you are expecting. We are also delighted to offer a bespoke menu service including designing individual Tasting menus or coming up with ideas for a particular budget.

As we make sure our dishes are as fresh and seasonal as possible, some dishes may not be available at the time of your party but we are happy to suggest alternatives. We can cater for your guests' special dietary requirements, and we may need to make a site visit and charge for equipment in some circumstances.

Call us on 01584 875148 and tell about your plans.

## Canapés

Select two cold and two hot items from the list below;

### Cold

Cream Cheese, Chive, Lemon & Caviar

Foie Gras & Orange Marmalade on Toast

Soft Boiled Quail's Egg, Tomato Salsa (V)

Smoked Salmon, Curry, Apple & Anchovy Roulade

Feta, Beetroot & Tarragon (V)

Waldorf Salad en Croute

Tuna Sushi Nori

### Hot

Goats Cheese Beignet (V)

Curried Lamb Samosa

Mini Cottage Pies

Beef & Mushroom Brochettes

Mini Vegetable & Sweet Chilli Spring Rolls (V)

Hoi Sin Duck Dim Sum

**£6.50 per person includes parmesan sticks**

## Starters

**Goats Cheese Pannacotta, Rocket,  
Pickled Wild Mushrooms, 12yr Old Balsamic**



**Free Range Chicken & Foie Gras Terrine, Toasted Brioche,  
Golden Raisins, Tokaji Jelly**

**Smoked Salmon, Blinis, Apple & Yoghurt**

**Braised Pig Cheek, Sweet & Sour Celeriac,  
Caramelised Onion, Thyme Jus**

**Ham Hock & Parsley Terrine, Apple & Pea Salad**

**Mackerel & Baby Leek Terrine, Radish Salad, Hazelnuts**

**Seared Salmon, Fennel & Tarragon,  
Confit Cherry Tomatoes, Sauce Vierge**

**John Dory, Cucumber, Chervil Nage, Caviar**

**Crab Salad, Avocado Mousse, Lemon Confit**

**Ragstone Goats Cheese Mousse, Tomato & Rocket Salad**

**Red Mullet, Escabeche of Seasonal Vegetables,  
Saffron Emulsion**

Prices are subject to VAT at 17.5%

**Beef Carpaccio**, Truffled Fine Beans,  
Mushrooms a la Grecque, Parmesan

**Salmon & Tarragon Ravioli**, Gem Lettuce & Peas

## Intermediates

### Soup

Pea Soup, Sour Cream,  
Pancetta

Cauliflower & Truffle

Shellfish & Tomato  
Consommé, Basil Oil

Butternut Squash,  
Toasted Seeds, Parmesan

Wild Mushroom Broth,

### Truffle Ravioli



### Sorbet

Gin & Tonic Granite, Twist of Lime

Lemon & Thyme Sorbet

Apple Sorbet

Rhubarb & Vodka Granite

Lime & Mint Sorbet

Prices are subject to VAT at 17.5%

## Main Courses

### **Duck Breast,**

Sweet Potato, Bok Choi, Toasted Sesame Seeds,  
Piquant Jus

### **Farced Saddle of Lamb,**

Creamed Potatoes, Braised Fennel, Tomato & Olive Jus

### **Slow Roast Fillet of Beef,**

Cepe Puree, Confit Shallots, Madeira Jus

### **Roast Chump of Lamb,**

Sautéed Sweetbread, Garlic Creamed Potatoes,  
Pea & Mint, Parsley Jus



### **Roast Loin of Pork & Confit Belly,**

Fondant Potato, Caramelised Onions & Thyme,  
Wild Mushroom Jus

### **Free Range Chicken Breast,**

Wilted Greens, Caramelised Root Vegetables & Sage,  
Bread Sauce

Prices are subject to VAT at 17.5%



**Seared Silver Bream,**  
Spring Onion & Coriander Risotto, Ginger & Lemongrass  
Foam

**Pan Fried Salmon Fillet,**  
Soft Parmesan Polenta, Roasted Baby Plum Tomatoes,  
Lemon & Parsley

## Vegetarian

**Sweet Potato & Courgette Lasagne**

**Thyme Gnocchi,**  
Pea & Wild Mushroom Fricassee

**Shallot Tart Tatin,**  
Celeriac Puree, Red Wine Reduction

**Spinach & Parmesan Risotto,**  
Poached Hen's Egg

Prices are subject to VAT at 17.5%

## **Dessert**

**Dark Chocolate Tart,**  
Espresso Jelly, Milk Sorbet

**Apple Tart Tatin,**  
Cinnamon & Vanilla Ice Cream

**Raspberry & Vanilla Pavlova,**  
Lemon & Thyme Syrup

**Vanilla Pannacotta,**  
Macerated Berries, Basil Ice Cream

**Banana & Honeycomb Parfait,**  
Peanut Brittle

**Lemon Posset,**  
Raspberries, Hazelnut, Short Bread Fingers

**Apple Tart Fine,**  
Rum & Raisin Ice Cream

**Sticky Toffee Pudding,**  
Caramel Sauce, Vanilla Ice Cream

**Dark Chocolate Delice,**  
Passion Fruit Sorbet

All prices are subject to VAT at 17.5%

## Petit Fours

White Chocolate & Raspberry Truffle

Dark Chocolate & Orange Truffle

Praline Bon Bon

Turkish Delight

Apple & Custard Madeline

Sesame Tuiles

Strawberry Centred Chocolate Truffle

White Chocolate & Baileys Truffle

Fruit & Nut Fudge

White Chocolate & Sherry Soaked Raisin Fudge

Walnut & Caramel

Banoffee Chocolate Truffle

Salted Caramel

Blueberry & White Chocolate

Cherry & Pistachio Chocolate Truffle

**£4.50 per person**

Freshly brewed Coffee, Tea and Herbal Teas with your selection of three Petit Fours



## Buffet

Selection of Finger Sandwiches

Mini Chicken Caesar Salads (*also available as a vegetarian alternative*)

Tomato, Basil & Mozzarella en Croute

Salmon Goujons, Tartare Sauce

Lemon & Black Pepper Chicken Wings

Selection of Miniature Quiches

Curried Lamb Samosas

Prawn & Sweet Chilli Spring Rolls

Marinated Lamb Kebabs

Caramelised Red Onion & Blue Cheese Tart

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Dark Chocolate Tart, Passion Fruit Cream

Lemon Posset, Raspberries & Hazelnuts

Fresh Fruit Platter

5 items & 1 dessert ~ £10.00 per person

7 items & 2 desserts ~ £14.50 per person

Everything from the list ~ £18.50 per person

## Dressed Buffet

Dressed Salmon, Shrimp, Lemon & Coriander Mayonnaise

Honey Roast Ham & Pineapple

Roast Sirloin of Rare Breed Beef, Watercress & Horseradish

Sun Blushed Tomato & Goats Cheese Tarts

Buttered New Potatoes

Apple & Celeriac Coleslaw

Tomato and Basil Salad

Caesar Salad

Waldorf Salad

Fine Bean, Pancetta & Red Onion Salad

Mixed Breads - Foccacia, Seeded Granary,

Granary & White

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Fresh Fruit Platter

Lemon Posset, Raspberries & Hazelnuts

Dark Chocolate Tart, Mascarpone & Pistachio Nuts

£38.50 per person

## Hog Roast

A local Rare Breed Pig, Apple Sauce, Sage & Onion Stuffing & Baps

With a choice of three salads from the following list:

Tomato, Mozzarella & Basil Salad

Pasta Salad, Pesto & Toasted Pine Nuts

Cous Cous Vegetable Salad

Mixed Green Salad with Selection of Dressings

Coleslaw

Cucumber Mint & Yoghurt Salad

New Potato, Sour Cream and Chive

Carrot & Coriander Salad

Waldorf Salad

Caesar Salad

**£12.00 per person**

Minimum numbers of 60

## Hot Sandwiches

Strip Loin of Beef & Horseradish £7.00 per person

Pork Loin & Apple £6.50 per person

Bacon or Sausage £4.50 per person

## Bowls

Sausage & Mash, Grain Mustard Gravy

Fish Pie

Thai Green Chicken Curry, Rice

Fish Cakes, Guacamole, Tomato Salsa

Shepherd's Pie

Steak & Kidney Pie

Cauliflower Cheese, Toasted Almonds

£12.50 per person, pick three options, two bowls per person,

## Bread Rolls

Foccacia

Seeded Granary

Granary

White



£2.50 per person

## Cheese

Selection of Four Cheeses,

Fig & Almond Cake,

Quince Jelly,

Homemade Biscuits,

Warm Fruit & Nut Bread

£8.00 per person

## Fishmore Hall Half Tea

Homemade Scones

Fruit Cakes

Three Types of Biscuits

Red Berry Compote & Clotted Cream

A Freshly Brewed Pot of Tea or Coffee

£8.50 per person

## Fishmore Hall Full Afternoon Tea

Afternoon Tea Finger Sandwiches,

Homemade Scones with

Red Berry Compote & Clotted Cream,

Fruit Cake,

Bakewell Tart,

Chocolate Éclairs,

Lemon Cake,

Lemon & Raspberry Meringues,

Three Types of Biscuits

A Freshly Brewed Pot of Tea or Coffee

£16.50 per person