



## Corporate Menu

### Take Away Menus

#### Cold Buffet

##### **Whole Poached Salmon**

Freshly poached salmon  
With cucumber scales decorated with quails eggs  
Presented with the head and tail

##### **Poached Chicken Salad**

Served in a cream and Dijon mustard sauce  
With toasted almonds and fresh coriander

##### **Large Vol au Vent**

Filled with peeled prawns in a tangy  
Lemon mayonnaise  
Or  
Chicken with wild mushroom

##### **Poachers Roll**

Sausage meat, mushrooms and fresh herbs  
Wrapped in a rich, rough puff pastry

##### **Cold Beef**

Sliced medium rare with a cold ratatouille salad

##### **Whole Ham**

On the bone cooked in a mustard glaze

##### **Homemade Hot Water Crust Pie**

Filled with pork and fresh herbs in natural jelly

##### **Spinach Roulade**

Filled with garlic mushrooms

##### **Salmon Roulade**

Filled with prawns in cream cheese with fresh dill  
Wrapped in fresh spinach leaves

### **Cucumber Mousse**

A light ring mousse made with shredded cucumber  
fresh mint and chives, filled with watercress and prawns  
Garnished with jumbo prawns

### **Beetroot Jelly**

Beautiful old-fashioned jelly made with English apples  
and beetroot, set in a red wine jelly,  
Garnished with watercress

### **Large Quiches**

Creamy Leek

**Or**

Smoked Salmon

## **Hot Buffet**

### **Fish Pie**

A rich assortment of various fish in a cream  
and parsley sauce with a light cheese pastry

### **Beef in Guinness**

Strips of beef cooked in a Guinness casserole

### **Chicken Dijon**

Chicken breasts cooked in cream and Dijon mustard

### **Spicy Lamb**

Pieces of lamb cooked in almonds, yoghurt and coriander  
With cumin and various mixed spices

### **Beef Bourguignon**

Strips of beef cooked in a mushroom and red wine sauce

### **Moussaka**

Minced lamb in a cinnamon and red wine sauce  
Topped with aubergines and egg soufflé

### **Creamy Chicken and Leek Pie**

Chicken breasts with leeks in cream and lemon sauce  
With a topping of rough puff pastry

### **Lasagne**

Bolognese sauce layered with lasagne verdi  
Topped with a Béchamel sauce and fresh Parmesan

### **Beef Stroganoff**

Fillet of beef cooked in a mushroom and cream sauce

### **Pork, Celery and Orange Casserole**

Pork cooked in a celery and rosemary sauce  
Garnished with fresh orange segments  
Served with apple dumplings

### **Bobotie**

South African curry dish made with  
a delicious egg topping

### **Potato Bake**

Potatoes, garlic and onions in cream  
Delicious with cold meats or hot dishes

### **Chili con Carne**

Not too hot, but good and spicy chili  
Made with lean minced beef and lots of beans

### **Chicken Provençal**

Chicken breasts with Mediterranean vegetables and  
Black olives in a rich tomato sauce

### **Steak and Kidney Pie**

With a rich gravy, encased in rough puff pastry

## **Selection of Salads**

### **Waldorf Salad**

Fennel, celery, walnuts and red apples  
In a yoghurt dressing

### **Tossed Green Salad**

Mixed leaves with feta cheese, strawberries and black olives  
In homemade French dressing

### **Hot New Potatoes**

In butter and fresh parsley

### **Rice Salad**

Brown, white and wild rice  
Combined with peppers and sweet corn  
With fresh chopped herbs

### **Homemade Coleslaw**

White cabbage with carrot, apples, onions and sultanas  
In a light homemade mayonnaise

### **Garden Herb Salad**

Assorted leaves with and garden herbs and French dressing

### **Pasta Salad**

Colourful fresh pasta in a light basil dressing  
With cherry tomatoes

### **Carrot and Beetroot**

With buckwheat and toasted sunflower seeds in a light dressing.  
Great colour!

### **Roasted Pepper Salad**

Red, yellow and green peppers, roasted and skinned,  
Cut into strips and drizzled with olive oil

### **Salsa Salad**

A colourful combination of red onions, tomatoes  
Avocados, peppers, cucumber, celery  
All finely chopped in a light dressing

### **Tomato Salad**

Cherry tomatoes with sliced tomatoes in Fiona's French dressing  
with snipped chives

### **Summer Fruit Salad**

Fine Kenya beans, cherry tomatoes, peaches, nectarines  
Black grapes, melon, all tossed in their natural juices

### **Tabouleh Salad**

Couscous with spring onions and peppers, fresh mint leaves  
Finely chopped cucumber and dressing

### **Roasted Tomato Salad**

Halved tomatoes roasted with garlic, olive oil and Basil  
Cooled, then marinated in more olive oil and Balsamic vinegar  
Decorated with fresh Basil and black olives

### **Caesar Salad**

Assorted crunchy lettuce leaves, fresh anchovies and croutons  
with grated Parmesan, garlic and a gutsy dressing

### **Minted Cucumber and Cherry Tom Salad**

Lovely summery salad with cherry toms and cucumber  
Tossed in olive oil with fresh Mint and black pepper

### **Greek Village Salad**

Feta cheese, plum tomatoes, kalamata olives, cucumber,  
Red onions and fresh Oregano  
In a dressing made with anchovies, capers, garlic and red wine vinegar

### **Cos, Pea and Parmesan Salad**

This is a very chic salad - simple but delicious  
with the lettuce and peas mixed with fresh Parmesan,  
a handful of torn fresh Mint leaves and a Crème Fraiche Dressing

### **Panzanella**

Peasant style salad with ripe tomatoes, garlic, red onions and fresh Basil  
All tossed in Olive Oil  
With torn Ciabatta soaking up the flavours  
and making this a colourful and crunchy salad.

## **Puddings**

### **Ginger, Orange and Caramel Trifle**

A stunning trifle filled with fresh oranges  
Topped with cream, pierced with shards of broken caramel

### **Hazelnut Meringue**

Hazelnut meringue filled with chestnut purée and cream

### **Cherry or Apricot and Almond Pie**

Cherries or apricots set in an almond paste

### **Crème Brûlée**

Rich cream custard cooked with a vanilla pod  
Topped with caramelised sugar

### **Lemon or Lime Soufflé**

A light tart soufflé made with fresh lemons or limes,  
Decorated with seedless green grapes,  
limes and kiwi fruit.

### **Light and Dark Chocolate Mousse**

A swirly mousse decorated with large cream rosettes  
and strawberries

**Chocolate Roulade**

Rolled with melted chocolate and filled with fresh cream

**Fresh Fruit Pavlova**

A light meringue nest filled with fresh fruit

**Gooey Chocolate Cake**

A rich chocolate cake, filled with cream,  
decorated with lots of dark chocolate rolls and strawberries

**Summer Pudding**

A wonderful assortment of summer fruits  
traditionally encased in bread soaked in puréed fruit juices

**Raspberry Roulade**

Meringue roulade filled with fresh raspberries,  
fresh cream and raspberry sauce

# Menus for 3 Course Meal

## Cold Starters

### **Chilled Gazpacho**

Served with garlic and herb Bruschetta

### **Pressed Ham Hock Terrine**

With baby leaf salad and toasted brioche

### **Prawn Cocktail Tian**

Topped with cucumber salad and baby leaves

### **Baked Tomato and Mozzarella Salad**

Drizzled with balsamic dressing with basil oil and garnished with basil leaves

### **Smoked Salmon and Chive Pancake**

Served with a bed of baby leaves and a shot glass of chive mayonnaise

### **Carpaccio of Beef Salad**

Thinly sliced cured fillet of beef on a bed of rocket and red chard leaves served with shavings of Parmesan

### **Smoked Chicken Salad**

Home smoked breast of chicken served on a ring of salad leaves with a chive mayonnaise and fresh raspberries

### **Stuffed Pimento Salad**

Pimentos filled with sun blushed tomatoes, feta cheese and marinated olives on a bed of rocket leaves drizzled with lemon and garlic olive oil dressing

### **Melon and Tiger Prawn Salad**

With rocket leaves and sweet coriander and chilli dressing

### **Prawn and Smoked Salmon Roulade**

On watercress leaves with a chive and zesty lime mayonnaise

### **Filo Summer Tartlets**

Delicate filo baskets filled with summer Greek salad  
On red chard with basil and lemon oil

### **Smoked Trout Timbale**

With cream cheese, sun blushed tomato and basil on cucumber ribbons with tomato and basil vinaigrette

## Warm Starters

### **Watercress Soup**

With a swirl of cream and chopped chives

### **Toasted Bruschetta**

Topped with tomato salsa on a bed of baby leaves

### **Red Onion Tartlet with Goat's Cheese**

On a bed of red chard leaves with herb oil

### **Baked Red Pepper Risotto**

Half-baked red pepper filled with parsley risotto on rocket leaves drizzled with parsley oil and garnished with shavings of Parmesan

### **Slow Roasted Tomato and Basil Soup**

Topped with basil leaves and drizzled with basil oil

### **Salmon Fish Cakes**

On baby leaves with caperberry mayonnaise

### **Sticky Sesame Chicken Salad**

On watercress salad with a coriander mayonnaise

### **Asparagus with Hollandaise**

Oven baked asparagus served with a shot glass of hollandaise

### **Twice Baked Lincolnshire Poacher Soufflé**

Served on rocket leaves with spicy tomato chutney

### **Aubergine Summer Tower**

Layered grilled aubergine, mozzarella and tomato topped with basil leaves and baked vine tomatoes drizzled with balsamic dressing

### **Home Smoked Salmon Fillet**

With hollandaise and topped with pea shoots

### **Wild Mushroom Soup**

With cream froth and chopped chives



## **Main courses**

### **Seared Summer Free Range Chicken**

With basil pesto - on a ring of Mediterranean vegetables drizzled with a basil oil and served with thin chips

### **Nottinghamshire Farmhouse Sausages**

With chive and cream mash, tempura red onion rings and pot of minted crushed peas drizzled with a redcurrant jus

### **Seared Fillet of Salmon**

Served on a bed of crushed summer potatoes with spinach and spring onions drizzled with a reduced cream and chive sauce with podded broad beans

### **Honey Glazed Lamb Noisettes**

On summer roasted vegetables with an individual dauphonnise potato drizzled with a rosemary jus

### **Spicy Chickpea Cakes (V)**

On steamed pak choi with a sweet chilli dressing

### **Corn Fed Breast of Chicken**

With a herb tapenade served on a roasted ring of fondant potato with fine beans in lemon oil with roasted pine nuts, drizzled with a chicken stock and thyme jus

### **Pan fried Fillet of Sea Bass**

Served on saffron crushed potatoes with spinach with a confit of fennel with tomato and herb dressing

### **Marinated Chump of Lamb**

Marinated in garlic, yoghurt and herbs on sautéed leek and new potato mash drizzled with a redcurrant and reduced port jus

### **Confit of Mushroom (V)**

Large open field mushroom topped with a wild mushroom and leek ragout topped with pea shoots and toasted pine nuts

### **Rack of Marinated Lamb**

Served with rosemary roasted potatoes with caramelised balsamic shallots served with a timbale of sautéed leeks with crushed peas with mint, drizzled with a reduced red wine and rosemary jus

### **Seared Fillet of Beef**

On crushed potatoes with spring onions and spinach served with roasted vine tomatoes and béarnaise sauce

## Puddings

### Eton Mess

Crushed meringue with soft berries and whipped cream drizzled with fruit sauce and served with shortbread biscuits

### Summer Pudding

Topped with summer berries and clotted cream

### Rich Chocolate Pot

With strawberries and a chocolate swirl

### Classic Raspberry Crème Brulee

Served with fresh raspberries

### Zesty Lemon Tarts

Served with clotted cream and soft berries

### Vanilla Panacotta

With strawberry and mint salad and chocolate shortbread hearts

### Mixed Summer Berry Pavlovas

With fruit sauce and whipped cream

### Chocolate Marquis

Served in chocolate rings and served with summer berries

### Orange Blossom Panacotta

Served with warm fresh berries in cassis with orange rind

### Lemon and Champagne Syllabub

Layered with set lemon posset cream and homemade lemon curd and served with zingy lemon shortbread fingers

### Poached Peaches

Served with heart shaped ginger nut biscuits and clotted cream with mint

### Assiette of Puddings

Up to four of the following puddings per person

Ginger snap basket filled with raspberry sorbet

Summer Pudding

Cheese Cake in a flavour of your choice

Chocolate marquis

Shot glass of Crème Brulee, Chocolate Pot, Lemon Soufflé, Lemon Posset

Eton Mess, Raspberry Soufflé, Champagne fruit jelly