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The first name in Catering

Cold Finger Buffets • Hot and Cold Canapé Buffets • Cold Fork Buffets • Gourmet Buffet
Hot Casseroles • Lunch and Dinner Menus • Wedding, Banquet and Function Menus

Lunch & Dinner

Hot Starters

Crisp Confit of Duck Leg with Brioche Toast and Blackcurrant.
Pan Fried Chicken Livers with Sweetcorn Potato Cake and Sweetcorn Sauce
Grilled Mussels with a Herbed Brioche Crust, White Wine and Fennel
Scallops wrapped in Prosciutto, Tomato Chutney and Balsamic
Smoked Chicken and Leek Crepe
Tart of Black Pudding and Welsh Rarebit, Air Dried Bacon and Spicy Ketchup
Warm Brioche of Crayfish and Tomato, Bouillabaisse Sauce
Salmon and Dill Fishcake, Vermouth and Spring Onion Sauce
Smoked Haddock Kedgeree, lightly Poached Egg and Curried Sabayon

Cold Starters

Galantine of Quail with Pistachio, Port Wine Jelly and Game Dressing
Parfait of Chicken Livers, Fig Relish and Toasted Brioche
Finely Sliced Marinated Salmon with a Chive Butter Sauce
Oak Smoked Salmon, Lemon, Brown Bread and Butter
Timbale of Potato, Caper, Chive, Goats Cheese Glaze, Aragula and Watercress Salad
Potted Crab with Ginger, Lime, Chilli, Cinnamon Toast and Tomato Dressing
Pressed Terrine of Duck with Lime Marmalade.
Tian of Melon, Mango Sorbet and Lime Syrup
Timbale of Corn-Fed Chicken with Hazelnuts and Crisp Parma Ham
Smoked Salmon and Cream Cheese Parcel with a Garden Herb Dressing
Salad of Marinated Chicken, Air Dried Tomatoes, Sea Salt Croutons, Orange, Rosemary and Thyme
Pressed Terrine of Smoked Salmon, Mascapone and Trout, Dill and Mustard Seed Dressing
Breasola, Pickled Vegetables, Crostini and Balsamic
Half a Dozen Native Oysters, Lemon and Shallots

Soups

Provencale Tomato Soup
Cauliflower and Cumin Seed
Clear Chicken with Herb Won Tons
Brown Onion, Thyme and Brandy with Lancashire Cheese Croutons
Mediterranean Fish Soup with Rouille and Croutons
Leek and Potato with Crème Fraiche
Spinach and Nutmeg

Main Courses

Fish

Fillet of Salmon, Crayfish Mousse, Lobster Tail and Brandy Sauce
Roast Monkfish Tail, Cabbage and Bacon Tart, Red Wine Sauce and
Saffron Potatoes
Sea Bass with Red Pepper and Parmesan Crust, Herb Tagliatelli,
Balsamic Reduction
Fillet of Cod, Champ and Chive Butter Sauce
Poached Fillet of Smoked Haddock, Spinach Tart with Hens Egg and
Hollandaise

Beef/Veal

Fillet of Veal, Dauphin Potatoes, Truffle and Port Jus
Roast Sirloin of Beef, Yorkshire Pudding and Traditional Gravy
Slow Braised Oxtail, Shallots, Bacon & Cabbage, Red Wine,
Bubble and Squeak
Fillet of Beef wrapped in Pancetta, Glazed Shallots, Woodland
Mushrooms, Baby Roast Potatoes
Rib Eye of Beef Glazed with Lancashire Cheese and Melted Onions,
Red Wine and Thyme
Roast Fillet of Beef, Field Mushrooms, Watercress, Griddled Tomato and
Béarnaise Sauce

Lamb

Lancashire Hot Pot with Black Pudding, Topped with Lamb
Cutlets and Rosemary
Eye of Lamb Topped with Provencale Vegetables wrapped in Filo Pastry,
Garlic Creamed Potatoes
Chump of Lamb, Crushed Potatoes, Roast Carrots and Minted Gravy

Pork

Belly Pork, Pancetta, Bacon, Cider Braised Potatoes and Cabbage
Honey and Cider Washed Gammon, Pease Pudding and Coccotte Potatoes
Roast Loin of Bacon, Orange Mustard and Spring Onion Mash

Poultry/Game

Breast of Chicken, Black Pudding Mousse, Thyme Jus and Rosti Potato
Roast Boneless Poussin, Crushed Potatoes Honey and Lavender
Chicken with Cepe Mousse, Apple Rosti and Cepe Fumet
Roast Duck, Mango & Herb Stuffing, Chateau Potatoes and
Roast Giblet Gravy
Saddle of Rabbit, Thyme Mousse, Braised Potatoes and Baby Vegetables
Escalope of Chicken, Gruyere and Parma Ham, Tomato Basil and
Herb Tagliatelle

Vegetarian

Spinach and Ricotta Tart, Roast Onions and Tomato
Gateau of Aubergines, Red Peppers and Artichokes
Pepper, Courgette, Shallot & Aubergine Kebabs with a Tofu & Mango Filo Money Bag
Asparagus and Almonds in Filo Pastry with Woodland Mushroom Cream Sauce

Desserts

Vanilla Terrine, Fig Compote and Ginger Brandy Syrup
Spiced Apple Crumble Tart with Calvados and Honey Custard
Chocolate and Bitter Orange Trifle
Poached Pear and Almond Puff Pastry with Vanilla Cream
Lime and Praline Parfait.
Rhubarb Crème Brulee
Tart Tatin with Nutmeg Ice Cream
Raspberry Shortbread, Honey Anglaise and Oatmeal Cream
Manchester Tart, Strawberry Compote and Malibu
Brioche Bread and Butter Pudding, Marmalade Glaze and Orange Custard
Warm Banana and Almond Tart, Dark Rum and Coconut Ice Cream

Cheese

English and French Cheese, Celery, Grapes and Biscuits

Fruit Bowl

A Selection of Fresh Fruit

Coffee

Coffee and Petit Four

**Complete Wine packs are also
available to complement menus**

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