# CARRINGTONS CATERING MENUS 2015



### **FINGER BUFFETS**

#### **MENU A £8.00**

Assorted Sandwiches on Various Breads
Sausage and Tarragon Rolls with Homemade Brown Sauce
Honey and Thyme Drumsticks
Mushroom Filo Pastries, Tomato Relish
Fresh Fruit Pavlova

#### **MENU B £9.00**

Assorted Sandwiches on Various Breads
Spinach Ricotta and Pine Nut Quiche
Tandoori Chicken Skewers
Pork and Apricot Mille Feuille
Roast Pepper and Goats Cheese Puff Pastries
Chocolate, Madeira and Lemon Cake



#### **FINGER BUFFETS**

#### **MENU C £11.00**

Assorted Sandwiches on Various Breads
Chicken Satay with Peanut Dip
Beetroot and Goats Cheese Tarts
Smoked Mackerel Toasts with Tomato
Whist Pies with Tomato Relish
Carringtons Homemade Sausage and Tarragon Rolls
Tomato Mozzarella and Pesto Scone
Fresh Fruit Tarts

#### **MENU D £11.00**

Assorted Sandwiches on Various Breads
Whist Pies with Tomato Relish
Smoked Salmon and Prawn Pastry Boats
Roast Pepper and Goats Cheese Puff Pastries
Smoked Chicken and Cashew Nut Barquettes
Cantonese Duck Pancakes
Assorted Choux Puffs





#### **COLD SELECTION**

#### Meat

Chicken Liver Parfait and Brioche Toasts, Brioche Toast £1.50
Pressed Confit of Duck, Lime Marmalade £1.60
Rillette of Suckling Pig, Pickled Apple and Crisp Sage £ 1.60
Potted Beef with Horseradish Croutons £1.50
Chicken and Black Pudding Roulade £1.50
Pressed Terrine of Pheasant, Liquorice Glaze £1.60
Parfait of Foie Gras, Sauternes Jelly £2.50
Chicken and Feta Roulade, Cured Ham, Tomato and Basil £1.50
Beef Tartar, Fried Capers and Grated Horseradish £1.60
Smoked Duck, Orange Jam, and Fried Leek £1.60
Rillette of Rabbit, Apricot Relish £1.60
Avocado, Milano Salami, Cherry Tomato Bruschetta £1.50





#### **COLD SELECTION**

#### **Under the waves**

Roulade of Salmon and Devilled Crab, Leek Oil £1.60
Rillette of Salmon and Smoked Salmon £1.60
Sashimi of Salmon and Tuna, Pickled Ginger and Wasabi £1.60
Assorted Sushi with Wasabi and Pickled Ginger £1.60
Lime Scented Trout, Horseradish Jelly £1.60
Smoked Salmon and Mackerel Parcels £1.60
Salmon and Smoked Salmon Tartar with Dill Mayonnaise £1.50
Smoked Mackerel with Pickled Cauliflower £1.60
Caribbean Crab Salad with Chicory £1.60
Coconut and Lime Scented Tuna Ceviche, Sesame Crouton £1.60

# From the crop

Soused Cherry Tomato and Mozzarella Croutons £1.60
Goats Cheese and Chive Parfait £1.50
Chilled Tomato Consommé £1.50
Cauliflower, Coriander and Cumin Panna Cotta £1.50
Beetroot Crisps with smoked Baba Ganousch £1.40
Parmesan Tuille with Provencal Vegetable Caviar £1.50
Minty Broad Bean Parfait £1.50



#### **HOT SELECTION**

#### Meat

Mini Cheeseburgers with Tomato Relish and Mustard £1.60
Lamb Kofta Minted Yoghurt job £1.50
Lamb and Mint Fritters with Pea Shoots £1.50
Maple Glazed Pork Belly, Crisp Scratchings and Coxs Pippin £1.50

Ham and Parsley Beignets £1.50

Toad in the Hole with Red Onion Marmalade £1.60

Yorkshire Puddings with Roast Beef and Horseradish £1.60

Chicken Yakitori Skewers £1.60

Croque Monsieur of Braesola, Gruyere Cheese and Truffle Oil £1.60

Minted Rump of Lamb, Aubergine Purée £1.60
Soya and Honey Glazed Beef with Sesame £1.60
Lamb and Feta Filo Rolls £1.60
Smoked Chicken and Asparagus Paella £1.60
Flaked Veal Shin and Tomato with Saffron Risotto £1.60
Braised Shin of Beef, Mousseline Potatoes £1.60
"Wigan" Potato and Meat Pie £1.60
Shepherd's Pie with Minted Mash £1.60

#### **HOT SELECTION**

#### Meat

Game Pie with Rowanberry Jelly and Juniper £1.60 Black Pudding with Rarebit Toasts £ 1.60 Bangers with Mash £1.60 Honey and Herb Baked Sausages £1.60 Venison and Beetroot Tarts £1.60 Black Pudding Beignets with White Onion Sauce £1.60 Haggis Fritters with Neeps and Tatties £1.60 Hot Bratwurst with Potato Salad £1.60 Lavender Scented Lamb Kebabs, Creamed Celeriac £1.60 Fillet of Beef Rossini £1.80 Corn Dog with Sweetcorn Relish £1.50 Crispy Pork Wan Tons, Hoi Sin £1.50 Minted Lamb, Pea and Mint Samosa £1.60 Pressed Shoulder of Lamb with Bubble and Squeak £1.60 Mini Sausage and Tarragon Rolls £1.40 Horseradish Panna Cotta with 28 Day Hung Roast Beef £1.60 Beef Pepper and Pickled Onion Kebabs £1.60 Minted Lamb and Shallot Kebabs £1.50 Ham, Parsley and Chorizo Croquettes £1.50 Chorizo Quail Scotch Eggs £1.70 Black Pudding Quail Scotch Eggs £1.70 Corn Fed Chicken and Sweetcorn Croquettes £1.60 Goats Cheese and Chorizo Frittata £1.60 Lamb Patties Minted Yoghurt Sauce £1.60 Smoked Beef Tacos £1.60 Grilled Chicken Caesar Skewers £1.60 Pork and Apricot Filo Parcels £1.60



#### **HOT SELECTION**

#### From Under the Surface

Cream of Smoked Haddock Soup Shots £1.40
Grilled Red Mullet with Red Pepper Pesto £1.60
Griddled Scallop, Pea Purée and Crisp Pea Shoots £3.00
Coconut and Chilli King Prawns £1.60
Cod and Chorizo Paella £1.60
Brandade of Brown Shrimps Red Pepper and Chilli Dip £1.60
Smoked Haddock Florentine £1.60
Kedgeree with Quail Eggs £1.60

#### From Under the Surface

King Prawn in "Panko" Crumbs, Sweet Chilli Dip £1.60
Mini Beer Battered Fish n Chips £1.60
Scampi Bits and Fries, Tartar Sauce Dip £1.60
Panko Breaded Crab Cakes, Wasabi Mayonnaise £1.60
Salmon, Sorrel and Dill Pastries £1.60
Scallop Wrapped in Potato, Courgette Relish £3.00
Warm Tuna Nicoise £1.70
Crayfish Frittata with Dill Oil £1.50
Tempura Sea Bass with Ratatouille £1.70
Prawns, Bloody Mary Dressing, Iceberg £1.50
Smoked Salmon and Cream Cheese Rougalhash £ 1.50
Baby Potatoes, Smoked Haddock and Gruyere £1.50



#### **HOT SELECTION**

#### From the Earth

Tomato and Goats Cheese Tart Tatin £1.35
Grilled Goats Cheese with Tomato Sorbet £1.35
Tempura Vegetables, Chilli Dip £1.40
Wild Mushroom Frittata with Asparagus £1.50
Twice Baked Cabecou Cheese Soufflé £1.50
Red Pepper Panna Cotta with Fried Basil £1.50
Jerusalem Artichoke Soup Shots (when in season) £1.50
Cumin Spiced Onion Bhajis, Yoghurt Dip £1.50
Parmesan Polenta with Aubergine £1.50
Red Onion Marmalade and Goats Cheese Tarts £1.50
Pickled Cauliflower, Beetroot Fritter and Lancashire Shavings
£1.50

Scotch Quail Eggs Homemade Salad Cream £1.60

Shots of Leek and Potato, Truffle Oil and Chives £1.50

Beetroot and Halloumi Tart £1.50

Puy Lentil and Oat Burgers £1.60

Broad Bean and Sweet Pea Rissotto £1.60



#### **STARTERS**

#### **COLD STARTERS**

Potted Crab with Chilli and Chives, Tomato Jelly, Brioche Toast £6.50

Carpaccio of Beef, Parmesan Shavings, Black Olive and Tomato £6.50

Asian Spiced Tartar of Tuna, Sour Dough Toast £6.75
Rillette of Rabbit, Pickled Vegetables, Lavender Dressing £6.00
Chicken Liver Parfait, Tomato Relish, Brioche Toast £6.00
Confit of Duck Leg, White Bean Cassoulet, Blackcurrant Jus
£6.50

Finely Sliced Marinated Salmon, Dill and Tarragon Dressing £6.00

Smoked Salmon Mousse, Gazpacho Dressing, Quail Egg £6.00
Tian of Corn Fed Chicken, Pine Nuts and Pistachio £6.50
Trio of Avocado, Cream Cheese and Tomato Sorbet £6.50
Parfait of Goats Cheese and Chives, Ratatouille Dressing £6.00
Salad of Marinated Chicken, Asparagus Spears and Air Dried
Ham £6.25





#### **STARTERS**

#### **HOT STARTERS**

Grilled Fillet of Red Mullet, Tomato Sorbet, Black Olive Dressing £6.75

Puff Pastry of Wild Mushrooms and Quail Eggs with Hollandaise Sauce £6.00

Pan Fried Scallops, Cauliflower Purée, Fitters and Cumin Dressing £9.00

Smoked Salmon Kedgeree £6.50

Pan Fried Chicken Livers, Sweetcorn Potato Cake, Sweetcorn Sauce £6.50

Tart of Brie and Leeks, Oak Smoked Salmon, Chive Butter Sauce £6.50

Brioche of Brown Shrimps; Lobster Tail and Brandy Sauce £6.75 Warm Terrine of Salmon and Haddock, Tartar Dressing £6.50 Pan Fried Wild Mushrooms, Sun Dried Tomato Oil, Parmesan Crisp £6.50

Salad of Woodpigeon, Fried Quails Egg and Redcurrant jus £6.50

Thai Crab cakes, Soya, Lime and Ginger dressing £6.50 Salmon and red Onion Fishcakes, Dill mayonnaise £6.50





### **SOUPS**

Cream of Smoked Haddock and Whisky £5.50
Leek and Potato with Chive Oil £4.50
Watercress and Spinach, Ham Fritter £4.75
Roma Tomato, Provencal Stuffed Tomato £4.75
Cream of Cauliflower and Cumin, £4.50
Bread Soup with Garlic Aioli £4.50
Red Pepper with Grilled Mullet £4.75
Chicken and Sweetcorn, Mini Chicken Burger £5.50
Chicken and Sorrel Veloute £4.75
French Onion with Blue Cheese Crouton £4.75
Mediterranean Fish Soup with garlic Aioli, Crisp croutons £5.50
White Onion and Sherry Soup with Saffron £4.50



#### **FISH**

Fillet of Turbot Poached in Red Wine, Braised Cabbage and Baby Onions (market price)

Tea Cured Salmon Fillet, Darjeeling Scented Raisins, Leek Coulis £12.00

Whole Grilled Dover Sole (on the bone), Lemon, Lime and Tartar Sauce (market price)

Fillet of Plaice, Nut Brown Butter, Garden Herbs, Brown Shrimp Fritter £14.00

Roast Fillet of Sea Bass, Fine Beans, Olives and Olive Scented New Potatoes £14.00

Grilled Fillet of Mullet, Pear Potatoes, Tarragon Oil, Crisp Leeks £13.00

Poached Salmon Fillet, New Potatoes, Snow Peas and Pea Shoots, Hollandaise Sauce £12.00

Fillet of Brill, Baby Basil, Artichokes, Potatoes, Balsamic £14.50
Pan Fried Halibut, Flaked Oxtail, Red Wine and Braised Lettuce
(market price)





#### **BEEF**

Braised Shin, Ox Cheek Fritter, Buttered Mash, Red Wine, Root Vegetables £13.00

Pan Fried Fillet, Peppercorn and Cognac Sauce, Anna Potato, Asparagus £28.50

Roast Sirloin, Pork Cheek Fritter, Bovril Pastry, Roast Carrots £16.00

Grilled Rib Eye, Café de Paris Butter, Chunky Chips, Fine Beans £13.50

Classical Beef Bourguignon, Buttered Mash £12.50 Grilled Sirloin of Beef, Wild Mushroom Sauce, Dauphinois Potato, Fine Beans £16.00

Escalope of Veal, Gruyere Cheese, Bayonne Ham, Herb Tagliatelle, Roast Tomato Coulis £18.00

Fillet of Veal, Dauphin Potato, Carrot, Coriander, Morel Mushroom Sauce £ 27.00

Pan Fried Calves Liver, Raspberry Vinegar Sauce, Rissole Potatoes, and Broccoli Tart £14.00

Venison and Root vegetable Pudding, Chestnut Mash and Port wine Sauce £14.50





# **LAMB**

**Trio** 

Braised Shoulder, Hot Pot, Cutlet, Leek Mash, Thyme Jus £17.00 Best End Wrapped in Filo, Tomato and Feta, Dauphinois Potato, Fine Beans £16.50

Braised Shoulder, Herb Crust, Colcannon Mash, Fried Cabbage £13.00

Traditional Lancashire Hot Pot, Black Pudding and Roast Cutlets £14.50

Rump of Lamb, Tomato, Rosemary, Olive Oil and Basil Mash. £16.50

Pan Fried Lambs Liver, Red Onions, Cured Bacon, Creamed Potatoes £12.00

Lamb Loin, Haggerty Potatoes, Redcurrant Jus, Vegetables
Pearls £16.50





#### **POULTRY**

Breast of Corn Fed Chicken, Morel Mushrooms, Yellow Wine, Broad Beans and Flat parsley £14.00

Ballontine of Chicken, Parsnip Mousse, Sherry and Chive Sauce, Fondant Potato, Vegetable Crisps £13.50

Breast of Chicken, Parmesan Polenta, Tomato and Basil Ragout £13.50

Guinea Fowl with Lime, Poached New Potatoes, Crisp Leeks, Buttered Carrot £14.50

Farmhouse Chicken, Haggis Fritter, Swede and Potato Purée £13.50

Roast Lune Valley Duck, Fig, Port and Raisin Sauce, Fondant
Potato and Fine Beans £14.50
Chicken and Potato Pot Pie with Herb Scones £13.00









#### **PORK**

Belly Pork, Crisp Scratchings, Apple Compote, Sage Jus £13.50 Loin of Pork, Apricot Stuffing, Air Dried Bacon, Roast Potatoes, Thyme Jus £14.00

Fillet of Pork, Puy Lentils, Marjoram Jus, Fondant Potato, Roast Carrots £15.00

Roast Pork Cutlet, Apple Compote, Black Pudding Fritter, Braised Cabbage, Sage Jus £13.50



#### **VEGETARIAN**

Aubergine, Pepper, Courgette Gateau, Red Pepper Coulis £10.50

Tofu, Broccoli and Almond Moneybags, Mediterranean
Vegetable Kebabs, Tarragon Cream £10.50
Spinach and Chick pea Pancakes, Couscous, Tomato and Basil
£10.50

Chinese spring Roll, beansprouts, crisp Asian noodle salad £10.50

Tart of Tumeric spiced vegetables, Crisp onion Bhaji, tamarind sauce £10.50

Spinach, Ricotta and chestnut Parcel, roast tomato coulis £10.50

Wild Mushroom and Asparagus filo parcel, leek butter sauce £10.50





#### **DESSERTS**

Chocolate Pot, Vanilla Shortbread £6.50
Chocolate and Orange Marquise, Jaffa Cake Crumb, Bitter
Orange Sorbet £6.50
Pear and Amaretto Crème Brulée £6.50
Iced Nougat, Plum Compote, Red Wine Syrup £6.50
Lightly Poached Fruits, Lime and Champagne Sabayon, Lemon

Chilled lemon soufflé, Caramelised almond topping £6.50
Apple and Cinnamon Tart, Vanilla Bean Ice Cream £6.50
Raspberry Panna Cotta, Orange and Basil Sorbet £6.50
Vanilla and Almond Puff Pastry, Brown Bread Ice Cream £6.50
Rhubarb Crumble Tart, Old Fashioned Custard, Port Sorbet
£6.50

Sorbet £6.50

Assorted Cheese, Fruit Loaf, Damson Jelly, Fruit Chutney, Celery Hearts and Grapes £7.50





# FORK BUFFETS MENU 1

Butter Roast Turkey, Cranberry Relish, Chestnut Stuffing
Roast Mediterranean Vegetable Tart
Loin of Saddleback Pork, Apple Compote,
Mixed Leaves
Potato and Chive
Carrot Sesame and Coriander

Fresh Fruit Pavlova

Assorted Bread Basket

£ 11.50



#### **FORK BUFFETS**

#### **MENU 2**

Fillet of Loch Duart Salmon, Lemon Mayonnaise, Lemon Crust
Chicken Broccoli and Peanut
Rump of Lancashire Beef, Watercress Dressing and Horseradish
Vegetable and Beansprout Puff Pastry
Mixed Leaves
Beetroot, Broad Bean and Feta
Coleslaw with Grain Mustard, Parmesan Shavings
Curried Cauliflower and Mushroom

White Chocolate and Coconut Trifle Lemon Syllabub

**Assorted Bread Basket** 

£14.50



#### **FORK BUFFETS**

#### **MENU 3**

Sirloin of Beef, Pickled Vegetables, Horseradish Cream
Chicken Coronation, Coriander and Almonds
Crown of Lamb, Mint Jelly,
Curry Cured Salmon Fillet, Yoghurt, Cucumber and Lime
Artichoke, Lentil, Goat's Cheese Tart
Celeriac Remoulade
Chinese Pickled Mouli, Radish and Spring Onion
Mixed Salad
New Potato, Olive Oil and Chive
Chocolate Truffle Torte
Fresh Fruit Meringue Roulade
Selection of Cheeses with Grapes and Celery
Assorted Bread Basket

£16.00





# **BOWL FOOD**

#### **STICKY BEEF**

With Parsnip Mash and Artichoke Crisps

#### **RUMP OF BOWLAND FELL LAMB**

Cauliflower Fritters and Cumin Spiced Jus

# "CARRINGTONS" STEAK AND CHIPS

Rib eye Béarnaise Sauce and Skinny Fries

#### **FISHCAKES**

Salmon and Crab Fishcakes, Crushed Minty Peas and Chervil Sauce

#### **BANGERS AND MASH**

Grilled Cumberland Sausage, Red Onion Gravy, Creamed Potatoes



#### **BOWL FOOD**

#### **FISH PIE**

Smoked Haddock, Prawns, Cod, Champ Potato

#### **BOURGUIGNON**

Braised Beef, Red Wine, Bacon, Baby Onions, Mushrooms, Mousseline Potatoes

#### **PAELLA**

Paella Rice, Chicken, Prawns, Calamari, Mussels, Tomato and Saffron

#### **TAGINE**

Braised Lamb, Moroccan Spices, Apricots, Preserved Lemon, Couscous

#### THAI GREEN CURRY

Chicken, Coriander, Garlic, Lemon Grass, Coconut, Sticky Rice and Chillies

#### **RATATOUILLE**

Peppers, Courgettes, Aubergine, Onions, Tomato, Garlic, Basil, Glazed Goat's Cheese

#### **RISOTTO**

Wild Mushroom, Truffled Leeks, Parmesan Shavings

Bowl Food @ £8.50 per dish





#### **HOT CASSEROLES**

#### **BEEF BOURGUINON**

Braised Beef with Red Wine, Mushrooms, Onions and Bacon Lardons

#### **TAGINE OF LAMB**

Tender Pieces of Lamb Slow Cooked with Apricots, Moroccan Spices and Preserved lemon

#### **CHICKEN CHASSEUR**

Chicken with, White Wine, Tomato, Mushrooms and Tarragon

# PORK, APPLE AND CIDER CASSEROLE

Braised Pork Shoulder, Root Vegetables, Apples, Cider and Cream

#### MEDITTEREANAN FISH CASSEROLE

Assorted Fish, Tomato, Onions Garlic, and Saffron

#### SMOKED HADDOCK FLORENTINE

Flaked Smoked Haddock, Leaf Spinach, Hard Boiled Eggs
Topped with a Cheese Sauce



#### **HOT CASSEROLES**

#### **BEEF COBBLER**

Braised Beef with Root Vegetables Red Wine and Tomato,
Topped with Savoury Scones

#### **SWEET AND SOUR TOFU WITH NOODLES**

Chinese Vegetables, Silken Tofu Cubes, Beansprouts, Pineapple, Tangy Tomato Sauce

#### **NAVATIN OF LAMB**

Braised Shoulder of Lamb, Root Vegetables, Red Wine, and Rosemary

#### LANCASHIRE HOT POT

Layers of Lamb Neck Fillet, Potato and Root Vegetables, Served with Pickled Red Cabbage

#### **CHICKEN TOBAGO**

Braised Chicken, with Orange Juice, Lime, Coconut, Peppers and Caribbean Spices

#### **CHICKEN BROCCOLI AND PEPPERCORNS**

Chicken, Broccoli Fleurets, Green Peppercorn and English
Mustard Creamy Sauce

All casseroles accompanied by Mixed Salad, Bread basket, and one of the following; New Potatoes, Wild and Basmati Rice or Couscous

Casseroles @ £ 11.00 per person





# **BARBEQUES**

# Barbeque Menu One £14.75 per person

Trio of Sausages,
Cumberland, Pork and Leek,
and Lamb and Mint Onion
Marmalade
Homemade Pure Beef
Burgers with Onion Chutney
and Relishes
Cajun Spiced Chicken Sweet
Corn Chutney
Mediterranean Vegetable
Kebabs

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Mixed Leaves
Coleslaw with Grain Mustard
Mayonnaise
New Potato and Chive

# Barbeque Menu Two £16.75 per person

Slow Grilled Chinese Spiced
Red Belly of Pork with Five
Spiced Apples
Handmade Lamb Burgers
with Roast Shallots and Mint
Chutney
Piri Piri Chicken with Wild
Rice
Baked Fillet of Salmon in a
Banana Leaf with Soya and
Lemon Grass
Grilled Spiced Aubergine
with Tomato

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Mixed Seasonal Leaves
Beetroot and Orange
Carrot and Sesame
Assorted Bread Basket



# Barbeque Menu Three £19.75 per person

Grilled Barnsley Chop, Mint
Salsa
Rib Eye of Beef with Red
Chilli Marinade
Hoi Sin Basted Back Ribs
Fillet of Swordfish with Lime
Roast Asparagus with
Hollandaise Sauce



Mixed Salad
Coleslaw
Moroccan Spiced Couscous
Pickled Vegetable
Assorted Bread Basket

# Barbeque Menu Four £24>75 per person

Spatchcock Chicken with
Tarragon and Garlic
Marinated Bow Land Beef
Rump Steaks Basted with
Grain Mustard and
Caramelised Onions
Maple Syrup Racks of Pork
Ribs
Fillet of Tuna with Smoked
Garlic and Olive Oil Potatoes
Lunesdale Duck Breast with
Plum Marinade and Ripe

#### **જજજ**

Plum and Apple Chutney

Mixed Seasonal Leaves
Red Cabbage Coleslaw
Plum Tomato Feta and Basil
Potato and Mustard
Mayonnaise
Assorted Bread Basket

Half Canadian Lobster with Bloody Mary Mayonnaise (Available at Market Price)



