

Menu Selections

ANTIPASTI SELECTOR

***To include breadsticks, parmesan straws and olives, add 3 choices £4.00 per head, 4 choices £5.00, 5 choices £6.00**

Parmesan Straws, Torino Breadsticks, Herbed Pita Crisps
Marinated Olives, Sun Blush Tomatoes, Feta and Basil Filled Piquillo Peppers, Balsamic Onions
Chorizo, Salami, Sliced Warwick Sausage, Parma Ham, Marinated Anchovies
Spanish Tortilla, Pesto Frittata, Lemon and Mint Feta Cubes
Baked Camembert with Rosemary and Red Onion Marmalade (£3.00 supp each)

CANAPE SELECTOR

***3 choices £5.00, 4 choices £6.50, 5 choices £8.00, 6 choices £9.00**

Chicken Liver Parfait, Toasted Brioche, Sauterne Jelly
Rare Roast Beef, Mini Yorkshire Pudding, Horseradish Cream
Mini Popadoms, Creamy Chicken Tikka, Baby Coriander
Cucumber Barquettes, Smoked Salmon, Pickled Ginger
Smoked Mackerel and Horseradish Crostini, Tomato, Lemon and Chive Salsa
Cajun Prawn Skewer with Orange and Sweet Peppers
Parmesan Shortbread with Antipasti Salsa (v)
Goats "Cheesecake" with Red Onion Marmalade (v)
Greek Salad Skewer (v)
Mini Raspberry Tartlettes
Mini Tiramisu; Mini Eclairs

FINGER BUFFET £14.00

Select 5 Items

Selection of Finger Rolls and Sandwiches
Selection of Root Vegetable Crisps (v)
Pitta Pizzas, Tomato, Spinach and Goats Cheese (v)
Individual Red Onion and Westcombe Cheddar Quiches (v)
Homemade Spiced Pork and Apple Sausage Rolls
Cajun Spiced Chicken Wraps
Crudites with a Selection of Houmous Dips (v)
Black Olive, Caper and Sun Blush Tomato Crostinis (v)
Smoked Salmon, Herb and Soft Cheese Roulade
Chicken Goujons with Lemon and Basil Mayonnaise
Vegetable Pakoras with Coriander and Sweet Chilli Raita (v)

ALL PRICES ARE INCLUSIVE OF VAT

FORK BUFFET - £18.00

**Select 3 Hot or Cold Dishes – 3 Salads or Sides -2 Desserts
(to include one Vegetarian Main Course)**

HOT DISHES

Thai Yellow Chicken Curry with Butternut Squash, Lime and Coriander
Slow Braised Pork, Chorizo and White Haricot Bean Cassoulet
Steak and Ale Casserole with Roast Roots and Thyme
Lamb and Chickpea Tagine with Apricot and Green Olives
Traditional Coq au Vin with Wild Mushrooms and Bacon Lardons
Cajun Spiced Salmon Fillet served on Stir Fried Vegetables
Parmesan and Herb Crusted Cod with a Saffron Sauce
Chestnut Mushroom and Sweet Pepper Goulash with Smoked Paprika and Sour Cream (v)
Butterbean and Roast Roots Fricasee with a Savoury Thyme Crumble (v)
Beetroot and Paneer Curry with Lemon and Coriander served with Yoghurt (v)

COLD DISHES

Rare Roast Sirloin of Beef Rolled in Mustard and Herbs
Baked Marmalade Glazed Gammon
Selection of Sliced Charcuterie
Rosemary and Garlic Roast Chicken
Cajun Spiced Whole Salmon Fillet, Tomato, Orange and Peppers Salsa
Tuna and Green Bean Nicoise with Soft Boiled Eggs
Beef Tomatoes filled with Rice, Feta and Herbs (v)
Grilled Polenta with Olive, Capers and Sun Blush Tomato Salsa (v)

SIDES

Roasted Roots; Provencale Green Beans; Cauliflower Cheese;
Wilted Greens; Gratin Dauphinoise; Herb Roast New Potatoes;
Fragrant Jasmine Rice

SALADS

Mixed Baby Leaf Salad; Plum Tomato and Basil Salad; Classic Greek Salad;
Freshly Made Coleslaw; New Potato Salad, Mustard and Herb Mayonnaise;
Cous Cous Tabouleh with Lemon and Mint; Pasta Salad with Pesto Rosso
Asian Raw Slaw with Lime and Coriander

DESSERTS

Chocolate Orange Brownie Stack; Lemon and Mascarpone Tart
Raspberry and Amaretti Cheesecake; Classic Tiramisu
Banoffee Pie Coupe; Fresh Strawberries and Clotted Cream (seasonal)

COFFEE/TEA

3 COURSE DINNER MENUS £27.00

Please select 1 Dish (+Vegetarian if needed) for each course

STARTERS

Roast Pumpkin and Harissa Soup, Root Vegetable Crisps and Sour Cream (v)
Smoked Ham Hock, Pea Shoot and Broad Bean Salad, Piccalilli Baby Carrots, Air Dried Ham Crisp, Lemon Oil
Beetroot and Horseradish Salmon Gravadlax, Samphire & Watercress Salad, Mustard & Dill Crème Fraiche
Confit Chicken and Puy Lentil Terrine, Pickled Wild Mushrooms, Crispy Shallots and Toasts
Red Onion, Thyme and Balsamic Tarte Tatin, Goats Curd Quenelle, Watercress Salad (v)
Sliced Smoked Duck and Mango, Thai Herb Salad, Sweet Chilli, Lime and Pomegranate Dressing
Asparagus, Baby Leek and New Potato Terrine, Saffron Vinaigrette (v)
Venison Carpaccio, Pickled Beets, Horseradish Crème Fraiche
Pan Fried Mackerel Nicoise, Anchovy Vinaigrette

MAINS

Corn Fed Chicken Breast, Almond Crumb, Carrot and Courgette Rosti Potato, Fine Green Beans, Tarragon
Cream Sauce
Rosemary Slow Cooked Shoulder of Lamb, Pea Puree, Baby Carrots, Pomme Anna, Red Wine Jus
Pressed Pork Belly, Potato Rosti, Butternut Squash Puree, Cavalo Nero, Cider, Bay and Anise Jus
Blade of Beef Bourguignon, Horseradish and Parsley Creamed Potato, Salt Baked Carrots
Roast Sea Bass Fillet, Crab and Preserved Lemon Crushed Potatoes, Fennel Gratin, Salsa Verdi
Monkfish, Chorizo and Butterbean Cassoulet, Saffron Potatoes, Tenderstem Broccoli
Roast Butternut Squash and Sage Canneloni, Blue Cheese Sauce, Crushed Hazelnuts, Watercress Salad (v)
Saffron Risotto Cake, Smoked Mozzarella and Basil, Petit Ratatouille (v)

DESSERTS

Rhubarb and Rose Trifle
Caramel Pannacotta, Raspberry Compote, Amaretti Granola
Cappuccino Semi Freddo, Dark Chocolate Biscotti
Dark Chocolate Brownie, Marmalade Ice Cream
Strawberry Tartlette, Vanilla Cream
Nougat Parfait, Mango Salsa
Lemon Tart, Berry Compote, Crème Fraiche

COFFEE AND WARWICK MINTS

Add a Selection of British Cheeses, Chutneys and Biscuits - £5.00

Add a Selection of Petit Fours - £4.00

ALL PRICES ARE INCLUSIVE OF VAT

The Catering Team have selected a variety of menus for your perusal. They are only intended as a suggestion and if you have your own favourites, please let us know and we can quote for them. In addition, please let us know if any of your party have any special dietary or medical food needs and we will happily cater for them.