

3 Course Selector Menu

Option 1

Smoked Salmon with horseradish salad

≈

Breast of chicken filled with bacon pate coated with a roasted tomato, basil sauce

≈

Strawberry Panna Cotta with vanilla ice cream

£22.95

Option 2

Deep Fried Haloumi, Peppered Watermelon with Sherry Pickled Red Onions (V)

≈

Cider & Sage Soaked Belly of Pork, Crackling, Butternut & Celeriac Puree & Almond Pommes Anna

≈

Ginger Sticky Toffee Pudding with Vanilla Ice Cream

£22.95

Option 3

Parma ham with Roasted figs (Just Figs for Vegetarian)

≈

Plaice Served with an orange butter sauce

≈

Sticky Chocolate Brownie with blueberry coulis & clotted cream

£23.95

Option 4

Beetroot Gravlax Served with Pickled Cucumber & a Horseradish crème fresh

≈

Country Chicken - Roast Supreme of Chicken, Leek Terrine, Carrot Puree & Crisp Pancetta

≈

Lemon and Thyme Cheese Cake with Burnt Lavender Sugar

£23.95

Tel: 02392 294491

Charlotte: 07970 319435

Andrew: 07702 951552

Fiona: 07713 104685

Email: hospitality83@gmail.com

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Option 5

Pate

Served with bruschetta and red onion marmalade

≈

Pork Chop marinated with pesto puree, finished with pancetta and a rich tomato

≈

Tart au citron accompanied with Caramel Ice cream

£24.95

Option 6

Trio of tomato

Roasted tomato, Tomato salad, served with bruschetta of tomato bread (V)

≈

Succulent Pork Belly with crispy crackling, Stuffing, mini sausages and gravy

≈

Home Made fruit Trifle

£24.95

Option 7

Herby Chicken salad served on seasonal leafs and house dressing

≈

Poached Salmon served on a bed of rice finished with a tarragon Cream sauce

≈

Ying and Yang sponges

Half chocolate, half Victoria served with lashing of cream

£25.95

Option 8

Chilli and Tamarind Marinated Tofu & Soya Noodle Salad (V)

≈

Ale Braised Brisket & Roasted Fillet Served with Vanilla & Basil Infused Mash & Roast Garlic

≈

Toffee Apple Turnover with Gooseberry Ice Cream

£26.95

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Option 9

Whisky Glazed Pork with Avocado & Pancetta Sour Cream

≈

Fillet of Salmon - Herb Crusted Salmon on a Lemon & Dill Potato Rosti with Mussels & a Creamy White Wine sauce finished with a Filo Coated Prawn

≈

Sticky Chocolate Brownie with Italian Meringue and Blue Berry Coulis

£27.95

Option 10

Salad of Seafood

Atlantic Prawns, Smoked Salmon, seasonal Leafs topped with house dressing and Marie rose sauce

≈

Chinese inspired Duck Breast served with Chinese spiced vegetable and egg fried rice.

≈

Deconstructed apple crumble

Cinnamon spiced apples, short bread biscuit and vanilla ice-cream

£28.95

Option 11

Crab and Scallop Tart with a Lemon, Caper & Parsley Beurre Noisette

≈

Hampshire Trio of lamb - Heart Ragout Cottage Pie, Pan Fried Fillet, Epigrams of Lamb on a Soubise Sauce with Rich Lamb & Rosemary Jus

≈

Panna Cotta with Strawberry Sorbet & Strawberry's Drowned in Vodka

£31.95

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Vegetarian Main options:

Pea and Asparagus Risotto

Aubergine and Root Vegetable lasagne

Sweet Potato Tagine with Moroccan enhanced Cous-Cous

Pesto Flavoured tart with Broad, Runner beans and Artichoke

Herb Garden - Seasonal Roasted Vegetable Filo Strudel, Aroma of Rosemary, Sage, Thyme & Oregano with a Basil Tomato Provencale

Choose a choice of no more than 3 Starters, Mains and desserts for your event. A pre-order is required no later than 3 weeks before your chosen date, along with names. We highly recommend menu choices are put on name cards so guest remember what they have chosen, to avoid delays.

Add Coffee and Tea for £2 pp

All prices are inclusive of service, paper napkins (colour of your choice) and VAT

Linen table cloths £5 per table

Linen napkin 50p per person

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