

### 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

£19.95

#### Option 2

Egg and Cress Inspired Salad finished with Fried Pancetta

≈

Duo of Mackerel

Mackerel Cake with pan fried Mackerel topped with crispy skin

≈

Mixed Fruit sundae but not as you know it !

£20.95

#### Option 3

Parma ham with Roasted figs

≈

Plaice Served with a orange and cottage cheese sauce

≈

Sticky Chocolate Brownie with blueberry coulis & clotted cream

£20.95

**Tel: 02392 294491**

**Charlotte: 07970 319435**

**Andrew: 07702 951552**

**Fiona: 07713 104685**

**Email: [hospitality83@gmail.com](mailto:hospitality83@gmail.com)**

**[www.shcaterers.com](http://www.shcaterers.com)**

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Option 4

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

£21.95

Option 5

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

£23.95

Option 6

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

£24.95

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Option 7

Trio of tomato  
Roasted tomato, Tomato salad, served with bruschetta of tomato bread  
≈  
Succulent Pork Belly with crispy crackling, Stuffing, mini sausages and gravy  
≈  
Home Made fruit Trifle  
£24.95

Vegetarian 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 #

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Alternatively, you can mix and match your menu to bespoke to you.

### Three Course Selection Menu

#### Starters

£4.50

- Beetroot Gravlax Served with Pickled Cucumber & a Horseradish crème fresh
- Deep Fried Haloumi, Peppered Watermelon with Sherry Pickled Red Onions
- Chilli and Tamarind Marinated Tofu & Soya Noodle Salad
- Whisky Glazed Pork with Avocado & Pancetta Sour Cream

£6.50

- Potted Duck Leg with Foraged Mushrooms & a truffle toasted crostini
- Spicy Lamb Koftas with Homemade Tzatziki & Flat Bread
- Guinea Fowl Breast, Candied Chilli Popcorn, Celery Crushed Peas, Sweet Roasted Tomatoes
- Crab and Scallop Tart with a Lemon, Capers & Parsley Beurre Noisette

#### Mains

£10.95

##### Two Way Three Harbours Beef

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

##### Country Chicken

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

##### Herb Garden

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

£12.95

##### Funtington Pork

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

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## Hampshire Trio of lamb

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

## 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

## Sweets

£5.00

- Panna Cotta with Strawberry Sorbet & Strawberry's Drowned in Vodka
- Sticky Chocolate Brownie with Italian Meringue and Blue Berry Coulis
- Ginger Sticky Toffee Pudding with Vanilla Ice Cream
- Bitter Chocolate Torte with Sour Raspberry Compote
- Lemon and Thyme Cheese Cake with Burnt Lavender Sugar
- Toffee Apple Turnover with Gooseberry Ice Cream

Choose a choice of no more than 3 Starters, Mains and desserts for your event. A pre-order is required no later than 1 month before your chosen date, along with names. We highly recommend menu choices are put on name cards so guest remember what they have chosen.

Add Coffee for £1 pp

All prices are inclusive of service, paper napkins and VAT

Linen table cloths £5 per table

Linen napkin 50p per person

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