

# All About Catering

## Set Lunch & Dinner Menus

### Menu A - £28.50 per person

Roasted Red Pepper & Feta Cheese  
~  
Tarragon Roasted Chicken  
with mushroom & white wine jus  
  
seasonal fresh vegetables & potatoes  
~  
Dark Chocolate Brownie  
with vanilla icecream

### Menu C - £30.00 per person

Glazed Pea & Leek Tart  
with roquette  
~  
Slow roasted Belly of Pork, cider jus  
  
seasonal fresh vegetables & potatoes  
~  
Lemon & Honey Pots with blueberries

### Menu E - £32.50

Smoked Salmon & Prawn Roulade  
with lemon mayonnaise  
~  
Confit of Duck with Plum sauce  
  
seasonal fresh vegetables & potatoes  
~  
Strawberry Mille-feuille  
with red fruit sauce

### Menu B - £28.50 per person

Smoked Mackerel & horseradish Pate  
~  
Supreme of Chicken filled with mozzarella  
& sundried tomatoes  
  
seasonal fresh vegetables & potatoes  
~  
Apple Tart with crème anglaise

### Menu D - £30.00 per person

Tian of Crayfish in citrus dressing  
~  
Fillet of Pork Wellington  
  
seasonal fresh vegetables & potatoes  
~  
Raspberry & Vanilla Cheesecake

### Menu F - £32.50

Smoked Haddock Gratin  
~  
Pan-fried Supreme of Guinea Fowl  
with pancetta & shallot jus  
  
seasonal fresh vegetables & potatoes  
~  
Vanilla Panna Cotta  
with raspberries & shortbread

Please remember, all menus are created individually for every event, and we are happy to discuss any variation or alternative you might like.

All menus are based on a minimum of 50 covers ~ All prices are quoted ex-VAT

#### **All About Catering**

Telephone: 01983 248500 Mobile: 07768974818  
email: [info@allaboutcatering.co.uk](mailto:info@allaboutcatering.co.uk) [www.allaboutcatering.co.uk](http://www.allaboutcatering.co.uk)  
2016 MENUS

# All About Catering

## Set Lunch & Dinner Menus

### Menu G - £36.25 per person

Isle of Wight Smoked Salmon with capers  
lemon & black pepper

~

Slow-roasted Lamb in red wine,  
garlic & rosemary

seasonal fresh vegetables & potatoes

~

Vanilla Crème Brulee

### Menu I - £38.50

Layered Terrine of Duck & pistachio

~

Grilled Fillets of Bass  
with fennel & lemon butter

seasonal fresh vegetables & potatoes

~

Raspberry Charlotte  
with raspberry sorbet

### Menu K - £42.50 per person

Tian of Crab & Avocado  
with peashoots

~

Herb-crusted Fillet Steak  
with greenpeppercorn sauce

seasonal fresh vegetables & potatoes

~

Dark Chocolate Fondant  
with white chocolate ice-cream

### Menu H - £38.25 per person

Spicy Crab & Spinach Ramekin  
rouquette salad

~

Herb-crusted Noisettes of Lamb  
redcurrant & thyme jus

seasonal fresh vegetables & potatoes

~

Lemon Tart with red berries

### Menu J - £39.50 per person

Salad of Smoked Chicken & Pancetta  
with mango & cashews

~

Saffron Roasted Monkfish  
with fresh herb & vermouth sauce

seasonal fresh vegetables & potatoes

~

Minghella's Ice-cream Bombe

### Menu L - £45.00 per person

Coquille St. Jacques  
salad of spinach & watercress

~

Roast Fillet of Local Beef  
with Madeira Jus

seasonal fresh vegetables & potatoes

~

Baileys & Praline Parfait  
with nut brittle and coffee syrup

Please remember, all menus are created individually for every event, and we are happy to discuss any variation or alternative you might like.

All menus are based on a minimum of 50 covers ~ All prices are quoted ex-VAT

#### **All About Catering**

Telephone: 01983 248500 Mobile: 07768974818

email: [info@allaboutcatering.co.uk](mailto:info@allaboutcatering.co.uk) [www.allaboutcatering.co.uk](http://www.allaboutcatering.co.uk)

2016 MENUS