

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

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2016 MENUS

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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
roquette 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

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