

# All About Catering

## Light Lunch & Supper

### **Fish Main Courses**

Smoked Haddock topped with poached egg, wholegrain mustard hollandaise  
buttered spinach ~ creamed potatoes

Parsley-crusted Cod with a tomato butter sauce  
sautéed courgettes ~ baby new potatoes

Paupiette of Plaice filled with trout mousse, dill and white wine cream sauce  
green beans ~ duchesse potatoes

Creamy Fish Pie topped with cheesy mash  
buttered peas and leeks

Salmon en-croute with chive cream sauce  
sugar-snap peas ~ gratin potatoes

Smoked Fish Croquettes with parsley sauce  
green salad ~ new potatoes

Risotto of Smoked Haddock, clams and peas  
topped with roquette

### **Meat Main Courses**

Roast Breast of Chicken served on buttered spinach and creamed potato  
roasted root vegetables finished in honey and thyme

Supreme of Chicken filled with confit of tomatoes and goats cheese  
sautéed fine beans ~ parmentier potatoes

Creamy Chicken, mushroom and tarragon Pie topped with Puff Pastry  
glazed carrots and courgettes ~ sauté potatoes

Coconut-crumbed Chicken filled with mango with light curried cream sauce  
basmati rice ~ sautéed mange tout with red peppers

Lamb Tagine with apricots, prunes and coriander, yoghurt and mint  
cous-cous with flat parsley and lemon

Traditional Lamb Hot-Pot  
braised red cabbage

Beef Braised in Stout with herby dumplings  
roast parsnips, carrots and swede ~ parsleyed potatoes

Fillet of Pork Wellington, red wine jus  
buttered cabbage ~ dauphinoise potatoes

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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2023 MENUS

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### **Vegetarian**

Fennel, Courgette & Leek Lasagne

Portobello Mushroom, Red Pepper & Spinach en croute

Wild Mushroom Risotto topped with rocket & spinach

Roasted Red Pepper filled with couscous

Courgette & Ricotta Cake with chive cream sauce

### **Desserts**

Apricot and Frangipane Tart with double cream

Marmalade Bread and butter Pudding, Vanilla ice-cream

Lemon Posset with ginger crunch

Raspberry Fool with orange sable biscuits

Sticky Toffee Pudding, butterscotch ice-cream

Toffeed Banana Eton Mess

Terrine of Dark Chocolate and Mint with White Chocolate ice-cream

Apple Crumble Tart with custard

Raspberry and White Chocolate Pavlova with red fruit coulis

Chocolate and Hazelnut Meringue Roulade

Baked Vanilla Cheesecake with bramble compote

Lemon Drizzle Cake and Chantilly cream

Bramley Apple Pie and custard

2 course menu priced at £32.50 per head

Please select 2 main courses and 2 desserts for your party

Vegetarian and Special Dietary requirements will be catered for on a pre-booked basis

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