

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

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2016 MENUS

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Vegetarian

Fennel, Courgette & Leek Lasagne

Portobello Mushroom, Red Pepper & Spinach en croute

Wild Mushroom Risotto topped with roquette & 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

Sussex Pond Pudding with lemon anglaise

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 £24.50 per head

Please select 2 main courses and 2 desserts for your party

We must receive a breakdown of choices 7 days before your event date

Guests choices must be on place cards and table plan

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