

# Gourmet Foods Banqueting

## To Start:

**Smoked Duck Breast with an Orange and Watercress Salad with Roasted Hazelnuts and a Citrus Dressing**

**Serrano Ham with Feta and Watermelon with a Mint and Pinenut Dressing**

**Pressed Ham Hock, Corn-fed Chicken and Parma Ham Terrine with a Honey and Mustard Dressing**

**Vodka and Lime Marinated Salmon with Pickled Fennel, Cucumber and Dill Salad**

**Asparagus, Smoked Salmon and Lobster Roulade with Capers and Tomato**

**A Trio of Shellfish – A Mini Prawn and Crayfish Cocktail with Bloody Mary Jelly served with a King Prawn Bon Bon**

**Sun blushed Tomato and Chargrilled Asparagus with Mozzarella and Balsamic Glaze**

**Frittata of Goats Cheese, Butternut Squash and Courgette with a Pea Puree and Pea Shoots**

**Roasted Red Pepper and Tomato Soup with Crème Fraiche and Basil Oil**

## Main Course

**Rump of Lamb with Young Baby Vegetables, Dauphinoise Potato Towers and a Chianti Sauce**

**Fillet Steak with Vine Tomatoes, Potato Gratin and a Pink Peppercorn Sauce and Green Bean Parcels**

**Traditional Roast Beef or Lamb with all the Trimmings**

**Supreme of Corn-fed Chicken filled with a Mushroom Duxelle, Fondant Potato and a Madeira Sauce**

**Breast of Chicken Wrapped in Parma Ham with a Sundried Tomato, Mozzarella and Basil Stuffing served with a Cream of Pesto Sauce and Sauté New Potatoes**

**Slow Roasted Belly of Pork with Celeriac Mash, Apple Confit and a Sage Jus**

**Duo of Duck – Spiced Slow Roasted Confit of Leg with Seared Honey Glazed Breast served with Plum Compote, Fondant Potato and Red Wine Jus**

**Baked Cod with a Gremolata Crust and Beurre Blanc served with Crushed New Potatoes**

**Sea Bass with Crab Risotto Cake and a Champagne and Watercress Sauce**

**Roast Fillet of Salmon with Asparagus, Parsley New Potatoes and Hollandaise Sauce**

**Ravioli of Wild Mushroom with a Cream Sauce and a Rocket and Parmesan Salad**

**Vegetable Gratin with Red Pepper Essence and Spaghetti of Courgette**

**Portobello Mushroom with Butternut Squash and Melted Brie, Fondant Potato, Asparagus Parcel and a Black Olive and Sundried Tomato Tapenade**

**Sweet Potato, Spinach and Feta Risotto with Deep Fried Sage and Parmesan Crisp**

**Served with Fresh Vegetables of your choice**

## **Dessert**

**Elderflower Panacotta with Pistachio Meringue**

**Salted Caramel Chocolate Brownie with a Macadamia Nut Brittle and a White Chocolate Sauce**

**Malibu Cheesecake with a Pineapple Compote**

**Dark Chocolate and Tulip Cups with a Chocolate and Amaretto Mousse**

**Individual Lemon Tart with Lime Crème Fraiche**

**Raspberry Crème Brulee with Orange Shortbread**

**Strawberries and Cream with a Tuile Biscuit**

**French Apple Tart**

**A Trio of Chefs Desserts**

**Artisan Cheese Selection with Biscuits, Celery and Grapes**

**A Selection of Tea and Coffee with Mints or Truffles**

**Prices to include the cost of the food, chefs and waiting staff and hire of china and cutlery**

**Please enquire at [info@gourmetfood.co.uk](mailto:info@gourmetfood.co.uk)**

**Exclusive of VAT**

**We cater for special diets and would be happy to discuss this with you**