

All About Catering

Banqueting Menus

To enable us to provide you with a price per person please make your selection from the following to create a bespoke menu for your event

Starters

Salad of Heirloom Tomatoes with Goats Cheese Bon Bon and spiced fig balsamic dressing
Tartlet of Wild Mushrooms, Mascarpone and Chives with Roquette and truffle vinaigrette
Baby Plum Tomato Tatin topped with IW Soft Cheese, roquette and balsamic
Twice-baked Gallybagger Soufflé in fresh herb cream
Salad of Asparagus, Green Peas, Mange Tout, Sugar Snaps and Peashoots
Roasted Butternut Squash, Balsamic Beetroot, Toasted Pinenuts and Whipped Goats Cheese
Smoked Haddock Rarebit on tomato and chive salad with lemon dressing
Tian of Crayfish with Spiced Marie Rose Dressing
Smoked Mackerel, Dill and Horseradish Pate with Watercress
Layered Terrine of Locally Smoked Fish with fresh horseradish cream
Grilled Fillet of Sea Bass on Nicoise Salad with Basil Oil
Locally Smoked Salmon with capers, lemon and watercress
Island Crab, Lobster and Spinach Gratin
Kilner Jar of Chicken Liver and Pistachio Pate with toasted brioche and chutney
Charred Chicken, Crispy Pancetta, Croutons, Little Gem and Parmesan dressing
Galantine of Chicken and Duck with pistachios & truffle, charred little gems
Salad of Smoked Chicken, Mango and Toasted Cashews with curry oil dressing
Potted Pork Rillettes, Cornichons, Apple Chutney and Chicory
Salad of Sticky Peking Duck, Chinese Leaf, Peppers and Beansprouts

Soups

Cream of Cauliflower with toasted cumin seeds
Leek and Potato with chive croutons
Roasted Red Pepper, Tomato and Chilli
Cream of Green Pea with mint oil
Sweetcorn Chowder with Crispy Pancetta

Baskets of Freshly Baked Island Bakers Bread
with Salted Butter, Extra Virgin Olive Oil and Balsamic

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

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Fish Main Courses

Smoked Haddock on buttered spinach topped with poached egg and hollandaise
Parsley-crusted Cod with a tomato butter sauce
Salmon and Spinach en-croute with chive cream sauce
Grilled Fillet of Sea Bass with fennel and lemon butter sauce

Meat Main Courses

Roast Breast of Chicken with thyme and pancetta stuffing, roast chicken jus
Supreme of Chicken filled with sundried tomato, mozzarella and basil, red pepper cream sauce
Coconut-crumbed Chicken filled with mango with light curried cream sauce
Chicken Breast with roasted garlic and tarragon brioche pudding, pea and tarragon jus
Roast Breast of Duck and Confit Leg with Caramelised Orange and Grand Marnier Sauce
Supreme of Guinea Fowl with a baby onion, pancetta and thyme jus
Fillet of Pork wrapped in bacon with cider and apple gravy
Roast Loin of Pork marinated in fennel, olive oil and smoked garlic, roast gravy
Slow Roast Rump of Lamb with garlic, rosemary and red wine
Herb Crusted Cannon of Lamb glazed with English mustard & muscavado
Roast Rack of Lamb studded with smoked garlic and rosemary served with a red wine jus
Braised Bavette of Beef with caramelised shallots, pancetta and tarragon
Charred Fillet Steak topped with a Fresh Horseradish and Parsley Crust with Madeira Sauce
Rare Roast Fillet of Beef of Beef, Sautéed Chanterelles, Oxtail and Red Wine Jus

Vegetarian Main Courses

Portobello Mushroom, Aubergine and Spinach Stack with red pepper jus
Roast Butternut Squash filled with spiced vegetables, saffron jus
Timbale Roasted Red Pepper & Quinoa with tomato and herb jus
Spiced Chickpea Pattie with a curried coconut sauce

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Vegetable Menu – select one of the following medleys to compliment your main course

- Sautéed French Beans, Sugar Snaps, Olivette Carrots and Peas
 - Roasted Red Onion, Carrots, Broccoli, and Courgette
- Sautéed Courgette, Mange Tout, Asparagus and Red Pepper
 - Cauliflower, Glazed Carrots, French Beans and Baby Corn
- Aubergine, Courgette, Peppers, Red Onion and Cherry Tomatoes

Potato Menu - select one of the following to compliment your main course

- Fondant – cooked in vegetable stock and glazed with olive oil
- Dauphinoise – layered with cream, cheese and garlic butter
 - Crushed News – with flat parsley and olive oil
- Creamed – mashed, enriched with butter and double cream
- Rosti – grated with celeriac, onion, parsley and fried in butter

Desserts

Dark Chocolate Brownie with White Chocolate Ice-cream
Vanilla Crème Brulee with Pistachio Shortbread
Caramelised Lemon Tart with Raspberries
Strawberry Mille-feuille with Red Berry Sauce
Crème Caramel with Caramelised Oranges
Dark Chocolate and Salted Caramel Torte
Vanilla Panna Cotta with Blueberry Compote
Red Berry and Champagne Jelly with Strawberry Sorbet
Toffeed Banana Eton Mess
Apple Tart Tatin with Chantilly cream
Red Berry Pudding with clotted cream
Dark Chocolate Pot with White Chocolate Chip Cookies
Kilner Jar of Lemon Posset with ginger crunch
Glazed Pear and Almond Tart with Crème Fraiche
Sticky Toffee Pudding with Salty Caramel Ice-cream
Terrine of Roquefort and Celery with Spiced Nuts and Ficelle Toast
Isle of Wight Cheese, Celery, Grapes, Chutney and Crackers

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