

# 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 Tatin  
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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2018 MENUS

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### Menu G - £36.25 per person

Isle of Wight Smoked Salmon with capers  
lemon & black pepper

~

Slow-roast Rump of 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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