



Catering (Midlands) Ltd

Registered Company No. 7081579

YAR MENU CHOICES 2017-2018

Three Course Menu - £18.00 per person

Starter

Soup of the Day, Crusty Bread
Chilled Tandoori Chicken Salad, Pickled Carrots, Mint Mayonnaise
Chicken Liver Pate, Sweet Red Onion Chutney, Dressed Leaf
Smoked Mackerel & Horseradish Mousse, Dressed Leaf
Sliced Seasonal Melon, Black forest Ham
Crispy Black Pudding, Sausage & Bacon Tower, Dressed Leaf
Crispy Baby Gem filled with Prawns & Smoked Salmon, Lemon & Dill Dressing
Deep-fried Breaded Brie, Mango & Chilli Chutney
Deep Fried White Bait, Tartare Sauce, Dressed Leaf

Main Course

Roast Top-side of Beef, Yorkshire Pudding, Pan Jus
Roast Leg of Lamb, Rosemary & Red Current Jus
Roast Loin of Pork, Sage & Onion Stuffing, Pan Jus
Deep-fried White Fish Goujons & Chips, Peas & Mushy Peas
Pan-fried Chicken Supreme, Balti & Coriander Sauce, Boiled Rice & Chips
Freshly baked rich Steak & Kidney Pie
Slow-Roasted Shoulder of Beef, Red Wine & Tarragon Jus
Roast Honey & Mustard Ham Joint, Parsley Sauce
Chicken Supreme wrapped in Streaky Bacon & Sage, Sweet Chilli Hollandaise
Slow Roast Tender Shoulder of Pork, Wholegrain Mustard Veloute
2 Thick Old English Sausage, Mash & Onion Gravy
Creamy Fish & Prawn Pie, Parsley sauce
Chicken Supreme, Pink Peppercorn Sauce
Creamy Pork, Leek, Mushroom & Stilton Pie

Sweet

Warm Plum & Almond Tart, Jugs of Custard
Traditional Sherry Trifle
Warm French Style Apple Tart, Vanilla Ice cream
Sharpe Lemon Tart, Fruit Coulis & Chantilly Cream
Warm Treacle Tart, Vanilla Ice Cream
Brandy Snap Basket Filled with Fresh fruit Salad & Vanilla Ice Cream
Traditional Crème Brulee
Warm Raspberry & Rhubarb Frangipane, Strawberry Ice Cram
Chocolate & Orange Bread & Butter Pudding, Jugs of Double Cream
Cheese & Biscuits (75p Supplement)*

Coffee/Tea & Mints

*Cheese & Biscuits alternative/extra: 75pence per person if pre-booked,
£1.50 if required on the evening, not booked.
A charge of £3.50 per person as an additional course

All Main Meals include Roast Potatoes

Please choose one(1) additional Potato Dish from the following:

Creamy Mash
Wholegrain Mustard Mash
Saute Potatoes
Buttered Boiled New Potatoes
Chips

Please choose two(2) Vegetable Dishes from the following:

Carrots & Peas
Mixed Vegetables
Green Bean Fricassee
Honey Glazed Carrots & Parsnips
French Style Peas
Buttered Braised Cabbage
Cauliflower & Broccoli Cheese
Braised Red Cabbage

All meals include Coffee/Tea & Mints

Please choose one(1) Starter, one(1) Main and one(1) Sweet per function.

Your choices should be filled-out on the the Festive Board Order Form which can be downloaded from the 'Resources' menu on the website. Please email completed Order Form to Nikki with the estimated numbers and preferred Table Plan seven(7) days prior to the meeting. Final numbers and any further additional requests should be provided to Nikki no later than seventy-two (72) hours before the meeting.

*Our Kitchen is multi-purpose use, where nuts, peanuts, milk, nuts, soya, celery, mustard, lupin, eggs, fish, molluscs, crustaceans, cereals containing gluten and sesame seeds are used throughout.

Please, if necessary, inform a member of staff of any further allergies not previously given on the Order Form.