



Catering (Midlands) Ltd

Registered Company No. 7081579

## YMC MENU CHOICES 2019-2020

### **Three Course Menu - £19.50 per person**

Selection of Freshly Baked Bread, Butter & Balsamic Vinegar Dipping Oil

#### **Starters:**

Chicken Liver Pate, Red Onion Chutney, Toasted Croute  
Homemade Stilton & Broccoli Quiche, Dressed Leaf  
Deep Fried White Fish Goujons & Tartare Sauce  
Spiced Platter - Vegetable Spring Rolls, Onion Bhaji, Tikka Samosa, Mint Yoghurt  
Baked Field Mushroom, Chorizo & Black Pudding Stack  
Chicken & Bacon Caesar Salad  
Homemade Soup of the Day,  
Traditional Prawn Cocktail  
Homemade Pork & Black Pudding Sausage Roll, Dressed Leaf, Mustard Mayonnaise

#### **Main Course:**

Roast Top-side of Beef, Yorkshire Pudding, Pan Jus  
Roast Loin of Pork, Sage & Onion Stuffing  
Roast Honey & Mustard Ham Joint, Parsley Sauce  
Pan-Fried Chicken Supreme, Pig in Blanket, Sage & Onion Stuffing  
Slow Roast Tender Shoulder of Pork, Wholegrain Mustard Veloute  
Freshly Baked Pie- *Please choose one of the following:*  
Steak & Kidney  
Steak & Stilton  
Steak & Venison  
Chicken & Mushroom  
Chicken, Leek & Blue Cheese

*All the above are served with bowls of Seasonal Vegetables, bowls of Roast Potatoes & Potato Dish to compliment main meal*

Deep-fried White Fish Goujons, Chips, Peas & Mushy Peas  
Large Yorkshire Pudding, Filled with Creamy Mash & Beef Stew  
Fresh Butchers Sausages, Large Yorkshire Pudding, Caramelised Onions

*These are served only with Potatoes & Vegetables as stated above*

#### **Sweet:**

Warm Apple Pie & Custard,  
Homemade Pear & Ginger Sponge & Custard  
Warm French Style Apple Tart & Vanilla Ice Cream  
Lemon Tart, Fruit Coulis, Chantilly Cream  
Warm Chocolate Brownie & Vanilla Ice Cream  
Millionaires Cheesecake, Chantilly Cream  
Traditional Sherry Trifle  
Profiteroles & Chocolate Sauce  
Cheese & Biscuits (75p Supplement)

#### **Coffee & Mints**

\*A charge of £3.50 per person as an additional course

All meals include Coffee/Tea & Mints

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

### **\* NEW OPTION FOR SMALLER DINING NUMBERS \* Two Course Menu - £17.00 per person**

For numbers falling between 12 - 20, a TWO COURSE menu is now available by dropping the Starter and choosing a Main Course and Sweet.

Coffee/Tea & Mints are standard and the Cheese & Biscuits alternative is still available.

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

### **Vegetarian Main Course alternatives**

Mediterranean Vegetable Lasagne  
Vegetable & Chick Pea Curry, Steamed Rice  
Stuffed Baked Pepper & Spicy Couscous, Tomato Salsa  
Mushroom & Blue Cheese Pasta Bake  
Sun-dried Tomato & Basil Pasta

*Please choose one 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 ten (10) 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.