

### *Canapes*

Prior to your meal our canapés are a perfect accompaniment to your reception drinks.

We recommend you choose at least 4-5 canapés per guest.

Canapes can also be chosen instead of a starter and in this case we would recommend that you allow at least 6-7 per person.

Rare beef wheels filled with cream cheese, watercress & horseradish

Prosciutto wrapped melon balls

Stilton & peach wrapped in Parma ham

Jerk chicken & pineapple skewers

Duck liver pate on mini crostini topped with real ale chutney

Cumberland chipolata sausages roasted in honey & Dijon mustard

Chorizo & Chinese chicken skewers

Feta, olive & cherry tomato sticks

Savoury cheese tartlets topped with piped cream cheese and red onion marmalade

Watermelon, feta & mint

Red Leicester, spring onion & celery filled potato skins

Goats cheese, caramelized red onion with roasted peppers filled tartlets

Tandoori chicken & mint yoghurt sauce mini wraps

Tempura prawn skewers

Chilli prawn filo's with tartar sauce dip

Smoked salmon cream cheese filo's / mini wraps / tartlets or topped crostini

Chicken goujons & salsa dip

Mini Indian savouries with a cool mint yoghurt dip

Cured meats on seeded artisan breads

Caramelized pear and blue cheese tartlets

Rustic breads topped with goats cheese

Piquante Peppers filled with cream cheese & black olives

## *Starters*

- All starters are accompanied by rustic breads served with butter and olive oil/ balsamic vinegar dip

Large Field Mushrooms with a garlic and stilton sauce and a crumb crust.

Roast butternut squash, sage and parmesan soup

Broccoli & stilton soup

Field mushroom with parsley and rosemary croute soup

Tomato & Basil Soup

Spicy Parsnip Soup

Fresh Asparagus wrapped in ham and served in a mature cheddar sauce

Goat's cheese and sundried tomato tart

Chicken liver pate with caramelised apple, apricot and walnut chutney.

Summer roast vine tomato with basil soup

Traditional Prawn Cocktail

Avocado Pear with prawns in Rose Marie sauce

Stuffed Peppers with goats cheese & olives

Scottish Smoked Salmon, hand carved and served with watercress and horseradish sauce

Smoked mackerel pate served with watercress and horseradish sauce

Crab, avocado & rocket salad

Marinated Chicken skewers served with pitta bread & herb salad

Feta & halloumi cheese in thyme & lemon baste & rocket salad

### NEW Sharing Platters – all served on wooden boards – choose 5-6 dishes:

Continental Meats – Parma ham, Prosciutto, Salamis, Chorizo sausage etc.

Scottish smoked salmon hand carved and served with a watercress and horseradish sauce

Goat's cheese or another cheese of your choice

Chicken Liver Pate served with Caramelised apple, apricot and walnut chutney

Ardennes Pork Liver Pate served with real ale chutney

Smoked Mackerel Pate

Spanish Tortilla

Caramelised Pear and stilton tartlets

Brie and cranberry Crostini's

Tomato & mozzarella crostini's

Goats cheese & sun-dried tomato tarts

Falafels served with tomato and lime salsa with flat breads

Melon slices

Hummus served with flat breads

### All accompanied by:

Rustic breads served with butter, and olive oil/ balsamic vinegar dips.

Sundried tomatoes, Olives, Toasted Almonds,

## *Main Courses*

Prime Sirloin of British Beef served with Yorkshire Puddings, horseradish sauce and a mustard of your choice.

Butterflied Leg of Shropshire Lamb glazed with Dijon mustard, garlic & rosemary

Rack of Shropshire Lamb in a pistachio herb crust.

Slow roasted lamb shanks in port and redcurrant sauce

Lamb tagine - leg of lamb served with apricots, almonds & Moroccan spices

Peppered pork in a creamy mushroom & whiskey sauce

Pan Roasted Duck Breast served with a plum sauce or a zesty orange sauce

### Stuffed Pork Loin dishes:

Chorizo, thyme and caramelized apple stuffing. Served with a balsamic & redcurrant gravy

Apricot, apple & ginger stuffing served with ginger wine gravy

Mushroom, smoked bacon & fresh herbs with white wine gravy

### Chicken dishes

Traditional Coq au Vin – succulent chicken marinated and served in a red wine sauce with baby shallots and button mushrooms

Sicilian Masala Chicken – chicken infused with orange zest and basil and served in a tomato and masala wine sauce.

Spanish stuffed chicken breast with goats cheese & chorizo and wrapped in prosciutto

Italian stuffed chicken breast with sun dried tomatoes, soft cheese, basil and garlic.

Chicken breast with cherry tomatoes, chorizo & black olives

### Fish dishes

Fillet of salmon baked with a creamy horseradish & watercress sauce

Salmon fillets served on a bed of creamy leeks with pesto

Luxury Fish Pie

### **Traditional Roasted Meats served with all the trimmings:**

Topside of Beef

Sirloin of Beef

Leg of Lamb

Turkey Breast Crown

Honey roasted Gammon

Roast Chicken

Whole Spit Roasted Pig

Leg of Pork

### **Side Dishes:**

Roasted Root Vegetables

Roasted Mediterranean Vegetables

New potatoes

Creamed potatoes with leek & stilton cheese

Dauphinoise Potatoes

Roasted carrots & parsnips with rosemary

Sautéed potatoes with Sea Salt

Honey roasted parsnips

## *Big Pots*

All dishes are freshly prepared by Hammond's Catering and can be adapted to suit your requirements with vegetarian options available.

Beef Lasagne – made with prime beef steak. Layered bake with pasta, bolognaise sauce and rich creamy cheese sauce. ~Served with jacket potatoes, salads and garlic bread

Chilli con Carne made with beef steak, medium spiced with fresh chillies and spices served with either rice or jacket potatoes

Chicken or Lamb Balti Curry (medium strength). Accompanied by Rice, Naan Bread and a selection of relishes and pickles.

Chicken & Peppers (mild) – Pieces of chicken breast served with red and green peppers in creamy tomato & paprika Sauce served with rice, mash or jacket potato

Spanish chicken with chorizo and olives and served with rice or jacket potato

Chinese Chicken Stir fry served with Rice or Noodles

Tagine of Lamb – Moroccan style dish with diced leg of lamb served in an aromatic mildly spiced sauce with apricots. Served with Mediterranean Cous Cous, Rice or Jacket Potato

Chicken Tagine – tender pieces of marinated chicken served with a Moroccan spiced sauce with apricots, dates, chickpeas and almonds and served with cous cous or rice.

Chicken Breast stuffed with Bacon & Mushroom

Served in a rich tomato sauce made with full flavour vine tomatoes, red onions, garlic and fresh basil.

Sicilian Masala Chicken – chicken breast infused with orange zest and basil and served in a tomato and masala wine sauce. Can be accompanied by a choice of new potatoes, jacket potatoes, pasta or rice.

Sweet & Sour Chicken or Pork - succulent pork or chicken stir fried with onions, peppers and pineapple in a sweet and sour sauce served with rice or jacket potato

Traditional Beef Hot Pot – prime cuts of beef served with vegetables in a rich gravy, topped with sliced potatoes served with leek mash or jacket potatoes

Fisherman's Pie - Fresh cod and prawns baked with mushrooms in a cheese sauce and topped with creamed potatoes

Mexican fajitas. Made with lean marinated beef or chicken with onions, peppers and spices served in tortilla wraps. Accompanied by tomato and lime salsa, sour cream and grated cheese and a choice of salad dishes.

Peppered Pork – fillet of pork served in a cream sauce with mushrooms and Irish whiskey served with seasonal veg, mash or new potato

Bangers & Mash served with fried onions, & gravy or with baked beans

(variety of premium sausages available and made by a local butcher)

## *Desserts*

### Specials

Rich Dark Chocolate Torte served with Raspberries

Chocolate Brownies & Strawberries served with fruit coulis

Cheesecakes - Rich Madagascan Vanilla, Lemon & Raspberry, Strawberry or White Chocolate.

Giant Strawberry and Blueberry Pavlova.

Strawberry and Forest Fruits Eton Mess

Fresh Strawberry and Mixed berry Pavlovas

Bramley Apple and Forest Fruit Crumble

### TRIO of desserts:

Chocolate Brownie, Madagascan Vanilla cheesecake, Fresh Mixed Berries.

Lemon & Raspberry cheesecake, Rich dark chocolaty torte, Fresh Mixed Berries

Eton Mess, Strawberry cheesecake & Chocolate Torte

### Cheesecakes

Vanilla & Forest Fruits

Lemon and Summer Fruits

Strawberry

White Chocolate & Raspberry

Rich Chocolate

### Roulades

Chocolate

Strawberry

Cappuccino

Lemon

### Gateaux

Chocolate Fudge

Black Forest

Tiramisu

Coffee & Mandarin

Strawberry

Chocolate & Honeycomb

### Other Desserts

Tiramisu

Fresh Fruit Trifle

Apple Pie

Rich Chocolate Torte

Lemon Tart

Fresh Fruit Tarte

Banoffee Pie

Pecan Pie

Chocolate and Salted Caramel Tart

Lemon Meringue Pie

Fresh Fruit Salad

### Mini Dessert Platters

Selection of mini desserts/ cakes – served on platters on the guest tables

Cheeseboard – selection of cheeses accompanied by crackers, grapes, pickles and chutney.