

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 (g)

Prosciutto wrapped melon (g)

Stilton & peach wrapped in Parma ham (g)

Jerk chicken & pineapple skewers

Duck liver pate on mini crostini topped with real ale chutney

Cumberland chipolata sausages roasted in honey & Dijon mustard

Chorizo & chicken skewers

Feta, olive & cherry tomato sticks (v)(g)

Savoury cheese tartlets topped with piped cream cheese and red onion marmalade (v)

Melon, feta & mint (v)(g)

Red Leicester, spring onion & celery filled potato skins (v)(g)

Goat's cheese, caramelized red onion with roasted peppers filled tartlets (v)

Tandoori chicken & mint yoghurt sauce mini wraps

Tempura prawn skewers (g)

Chilli prawn filo's with tartar sauce dip

Smoked salmon cream cheese tartlets or crostini

Marinated King Tiger prawn mini skewers (g)

Chicken goujons & salsa dip

Mini Indian savouries with a cool mint yoghurt dip (v)

Falafels served with salsa (v)(g)

Cured meats on seeded artisan breads

Caramelized pear and blue cheese tartlets (v)

Rustic breads topped with goats cheese (v)

Selection of crisps and savoury nibbles (v)

Suitable for vegans

Mini Indian savouries (3 types) with a yogurt and mint dip

Mini Falafel selection (3 types) with a salsa dip

Roast vegetable mini kebabs

Potato skins filled with hummus

Pepper bells & black olives with hummus dip

Vegetable sticks served with a dip

Watermelon and mint

Starters

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

Soups

Summer roast vine tomato with basil soup

Roast butternut squash, sage and parmesan soup

Broccoli & stilton soup

Field mushroom with parsley and rosemary croute soup

Spicy Parsnip Soup

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

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

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

Goat's cheese and sundried tomato tart

Traditional King Prawn Cocktail

Halloumi Cheese in a Thyme & Lemon Baste served on a bed of rocket salad (v)

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

Smoked mackerel pate served with watercress and horseradish sauce

Marinated Chicken skewers served with pitta bread & herb salad

Goats Cheese salad with walnuts, strawberries and a balsamic dressing

Grilled aubergine tabouleh with a coconut dressing

Melon Caprese 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:

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

Main Courses

Meat

Prime Sirloin of British Beef served with Yorkshire Puddings, horseradish sauce/ mustard.

Fillet of Beef, Horseradish Cream, Port and Red Wine Sauce served on a bed of Green Beans & Caramelised Shallots

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

Peppered Pork in a creamy mushroom & whiskey sauce

Chicken & Duck dishes

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

Chicken Breast Supreme in a wild mushroom sauce and served on a bed of wilted spinach.

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.

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

Vegetarian/ Vegan Menu available

Hammonds 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 Curry (different dishes available). Accompanied by Rice, Naan Bread and a selection of relishes and pickles.

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.

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

Chocolate Brownies & Fresh Strawberries

Madagascan vanilla cheesecake served with mixed berries

Honeycomb and Chocolate cheesecake

Lemon & Raspberry Cheesecake

Strawberry and Blueberry Pavlova.

Eton Mess - Strawberry and Forest Fruits

Italian Tiramisu (contains alcohol)

Lemon Posset

Rich Dark Chocolate Torte served with Raspberries

Bramley Apple and Forest Fruit Crumble

Banoffee Pie

Kiwi Trifle (contains alcohol)

Fresh Fruit Trifle

Profiteroles with chocolate sauce

Fresh fruit Salad

Strawberries and cream

DUO of desserts with Strawberries

Served plated to the guest tables Choose two desserts of your choice from the range above excluding the fruit trifle and kiwi trifle.

Mini Dessert Platters

Selection of mini desserts served on platters to the guest tables. You can choose 4 desserts from the range details above with the exception of fruit trifle and kiwi trifle.

- All of our desserts are accompanied by fresh cream.

Cheeseboard

Selection of English and continental cheeses accompanied by savoury crackers, grapes, fruit chutney and pickles.