

# FIONA HERBERT

CATERING COMPANY EST. 1986

## Sample Winter Menus

### Cold Starters

#### **Pressed Ham Hock Terrine**

With baby leaf salad and toasted brioche

#### **Prawn Cocktail Tian**

Topped with cucumber salad and baby leaves

#### **Chicken Liver Parfait**

Served with toasted brioche fingers

#### **Poached Salmon Tian**

On cucumber ribbons topped with chive mayonnaise

#### **Buckwheat Pancakes with Smoked Salmon**

With watercress salad and dill mayonnaise

#### **Caesar Salad Tartlet - V**

Parmesan pastry tartlet filled with chicken Caesar salad  
and drizzled with herb oil and topped with parmesan shavings

#### **Prawn and Smoked Salmon Roulade**

On watercress leaves with a chive and zesty lime mayonnaise

**Beetroot Salmon Gravlax**

On a celeriac and fennel remoulade

Topped with chervil

**Baked Red Pepper and Spinach Roulade - V**

Filled with cream cheese and rocket leaves with a sweet chilli dressing

# Winter Menu

## Warm Starters

### **Curried Parsnip Soup – V**

With a swirl of cream and chopped chives

### **Wild Mushroom Tart – V**

With sherry cream and watercress salad

### **Red Onion Tartlet with Goats' Cheese – V**

On a bed of red chard leaves with herb oil

### **Carrot and Coriander Soup – V**

With soured cream and chopped coriander

### **Twice Baked Lincolnshire Poacher Soufflé – V**

Served with a shot glass of spicy tomato chutney

### **Baked Smoked Haddock Pots**

In double cream with chives and served with sliced baguettes

### **Roasted Tomato Soup – V**

Served with long parmesan cheese straws  
and topped with deep fried basil leaves

### **Baked Haddock Rarebit**

On a tomato salad with chopped chives

**Baked Figs with Goats' Cheese and Pancetta - V**

On baby leaves with fresh thyme

# Winter Menu

## Main Courses

### **Nottinghamshire Farmhouse Sausages**

With sweet potato and parsley mash, served with a little pot of braised balsamic red cabbage, drizzled with a reduced port sauce

### **Salmon en Croûte**

Served with gillette potato on wilted spinach, drizzled with a reduced cream and chive sauce with crushed peas

### **Slow Roasted Shank of Lamb**

With a celeriac and cabbage mash with roasted parsnips drizzled with a rosemary jus

### **Wild and Field Mushroom Parcel - V**

Served on curly kale with a reduced cream and chive sauce with white wine

### **Traditional Roast Turkey**

Served with a kebab of chipolata sausages wrapped in sweet cured bacon with roasted shallots with shredded sprouts, served with traditional roasted potatoes in sea salt with pan gravy

### **Slow Roasted Belly of Pork**

With shards of crispy crackling and served with a green cabbage mash  
With a cider, apple and thyme jus

### **Baked Aubergine - V**

Filled with wilted spinach topped with a reduced tomato and roasted hazelnut sauce with parmesan wafers on a slow roasted fondant potato

### **Fillet of Beef en Croûte**

With chicken liver parfait and wild mushrooms with spinach,  
on a ring of Gillette potato with a port and thyme reduction

### **Breast of Duck**

With a plum and ginger sauce,  
served with dauphinoise potato on wilted spinach

### **Breast of Roasted Guinea Fowl**

On a bed of potato and pancetta gratin with spinach  
and a quince and port reduction

### **Caramelised Tenderloin of Pork**

With baked apples in cider and a spring green mash with grainy mustard,  
drizzled with a quince sauce

### **Roasted Pumpkin Basket - V**

Open filo basket filled with roasted pumpkin risotto with sage,  
on curly kale with slow roasted tomato and vegetable broth

# Winter Menu

## Puddings

### **Sherry Trifle**

Vanilla sponge with crème Anglaise with whipped cream  
and chocolate swirls

### **Rich Chocolate Torte**

With clotted cream and a chocolate swirl

### **Banoffe Pavlova**

With caramelised banana and drizzled with toffee sauce

### **Baked Apples**

Sprinkled with cinnamon crumble and served with crème Anglaise

### **Bramble Crumble**

Served with warm crème Anglaise and raspberry ripple ice cream

### **Vanilla Panna Cotta**

With warm cassis berries with fresh thyme

### **Hot Chocolate Fondant Pudding**

Served with a ginger snap basket of vanilla pod ice cream with a chocolate swirl

### **Baked Lemon Cheesecake**

With soft berry compote and served with a swirl of caramel

### **Warm Pear and Chocolate Tart**

Served with clotted cream and chocolate sauce

### **Ginger, Orange and Caramel Trifle**

Garnished with shards of caramel

### **White and Dark Chocolate Soufflé**

Served with blackberry compote and sugared chocolate shortcake biscuits

### **Assiette of Warm Puddings**

Treacle sponge, chocolate fondant pudding and bramble crumble,

served with a shot glass of vanilla pod ice cream

## **Sample Evening Menus**

### **Cheese Board**

A selection of English and French Cheeses with seedless grapes - **V** -

Served with

Curled Celery, Rosemary Nuts and Parmesan Cheese Straws

Assorted Cheese Biscuits, Assorted Bread, English Butter

English Apples

Spicy Tomato Chutney

Chickpea Houmous

Large Honey and Mustard Glazed Ham

English Mustard

French Sticks

Chicken Liver Parfait

**Mini Meals**

Fish & Chip Cones

Little Beefburgers

Chicken & Chips

Lamb Pittas

Bacon and Sausage Butties

Tempura Vegetables - **V** -

**Hog Roast (minimum 100 guests)**

Whole Pig

Served with

Crackling

Chipolata Sausages

Apple Sauce Stuffing

Vegetarian Option - **V** -

White & Brown Rolls

**Simple Bowl Supper**

Chilli Con Carne with Rice

Thai Green Chicken Curry with Rice

Beef Goulash

Ratatouille - **V** -

Spinach Risotto - **V** -

Pie & Peas

## **BBQ**

Homemade Burgers

Homemade Sausages

Marinated Breast of Chicken

Lamb Skewers, Prawn Skewers

Vegetable Skewers - **V** -

Spaghetti Coleslaw, Tomato Salad, Baby Leaf with Cos - **V** -

Granary Rolls, Wholemeal Rolls and White Rolls

