

FIONA HERBERT

CATERING COMPANY EST. 1986

Sample Summer Menus

Cold Starters

Chilled Gazpacho - V -

Served with garlic and herb bruschetta

Pressed Ham Hock Terrine

With baby leaf salad and toasted brioche

Prawn Cocktail Tian

Topped with cucumber salad and baby leaves

Baked Tomato and Mozzarella Salad - V -

Drizzled with balsamic dressing with basil oil and garnished with basil leaves

Smoked Salmon and Chive Pancake

Served with a bed of baby leaves and a shot glass of chive mayonnaise

Carpaccio of Beef Salad

Thinly sliced, cured fillet of beef on a bed of rocket and red chard leaves

served with shavings of Parmesan

Smoked Chicken Salad

Home smoked breast of chicken served on a ring of salad leaves
with a chive mayonnaise and fresh raspberries

Stuffed Pimento Salad - V -

Pimentos filled with sun blushed tomatoes, feta cheese and marinated olives on a bed of rocket leaves drizzled with lemon and garlic olive oil dressing

Melon and Tiger Prawn Salad

With rocket leaves and sweet coriander and chilli dressing

Prawn and Smoked Salmon Roulade

On watercress leaves with a chive and zesty lime mayonnaise

Filo Summer Tartlet - V -

Delicate filo baskets filled with summer Greek salad
on red chard with basil and lemon oil

Smoked Trout Timbale

With cream cheese, sun blushed tomato and basil on cucumber ribbons
with tomato and basil vinaigrette

Summer Menus

Warm Starters

Watercress Soup - V -

With a swirl of cream and chopped chives

Toasted Bruschetta - V -

Topped with tomato salsa on a bed of baby leaves

Red Onion Tartlet with Goats Cheese - V -

On a bed of red chard leaves with herb oil

Baked Red Pepper Risotto

Half-baked red pepper filled with parsley risotto on rocket leaves,
drizzled with parsley oil and garnished with shavings of parmesan

Slow Roasted Tomato and Basil Soup - V -

Topped with basil leaves and drizzled with basil oil

Salmon Fish Cakes

On baby leaves with caperberry mayonnaise

Sticky Sesame Chicken Salad

On watercress salad with a coriander mayonnaise

Asparagus with Hollandaise - V -

Oven baked asparagus served with a shot glass of hollandaise

Twice Baked Lincolnshire Poacher Soufflé - V -

Served on rocket leaves with spicy tomato chutney

Aubergine Summer Tower - V -

Layered grilled aubergine, mozzarella and tomato topped with basil leaves
and baked vine tomatoes drizzled with balsamic dressing

Home Smoked Salmon Fillet

With hollandaise and topped with pea shoots

Wild Mushroom Soup V

With cream froth and chopped chives

Summer Menus

Main Courses

Seared Summer Free Range Chicken

With basil pesto - on a ring of Mediterranean vegetables drizzled with
a basil oil and served with thin chips

Nottinghamshire Farmhouse Sausages

With chive and cream mash, tempura red onion rings and a pot of
minted crushed peas drizzled with a redcurrant jus

Seared Fillet of Salmon

Served on a bed of crushed summer potatoes with spinach and spring onions drizzled
with a reduced cream and chive sauce with podded broad beans

Honey Glazed Lamb Noisettes

On summer roasted vegetables with an individual dauphonise potato drizzled with a
rosemary jus

Spicy Chickpea Cakes - V -

On steamed pak choi with a sweet chilli dressing

Corn Fed Breast of Chicken

With a herb tapenade served on a roasted ring of fondant potato with fine beans in lemon oil with roasted pine nuts, drizzled with a chicken stock and thyme jus

Pan fried Fillet of Sea Bass

Served on saffron crushed potatoes with spinach with a confit of fennel with tomato and herb dressing

Marinated Chump of Lamb

Marinated in garlic, yoghurt and herbs on sautéed leek and new potato mash drizzled with a redcurrant and reduced port jus

Confit of Mushroom - V -

Large open field mushroom topped with a wild mushroom and leek ragout topped with pea shoots and toasted pine nuts

Rack of Marinated Lamb

Served with rosemary roasted potatoes with caramelised balsamic shallots served with a timbale of sautéed leeks with crushed peas with mint

drizzled with a reduced red wine and rosemary jus

Seared Fillet of Beef

On crushed potatoes with spring onions and spinach served with

roasted vine tomatoes and béarnaise sauce

Summer Menus

Puddings

Eton Mess

Crushed meringue with soft berries and whipped cream drizzled with fruit sauce served with shortbread biscuits

Summer Pudding

Topped with summer berries and clotted cream

Rich Chocolate Pot

With strawberries and a chocolate swirl

Classic Raspberry Crème Brulee

Served with fresh raspberries

Zesty Lemon Tart

Served with clotted cream and soft berries

Vanilla Panna Cotta

With strawberry and mint salad and chocolate shortbread hearts

Mixed Summer Berry Pavlova

With fruit sauce and whipped cream

Chocolate Marquise

Served in chocolate rings and served with summer berries

Orange Blossom Panna Cotta

Served with warm fresh berries in cassis with orange rind

Lemon and Champagne Syllabub

Layered with set lemon posset cream and homemade lemon curd

served with zingy lemon shortbread fingers

Poached Peaches

Served with heart shaped ginger nut biscuits and clotted cream with mint

Assiette of Puddings

Up to three of the following puddings per person

Ginger Snap Basket filled with Raspberry Sorbet

Summer Pudding

Cheesecake in a flavour of your choice

Chocolate Marquise

Shot glass of Crème Brulee, Chocolate Pot, Lemon Soufflé, Lemon Posset,

Eton Mess, Raspberry Soufflé, Champagne Fruit Jelly

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

