



creative catering  
& marquee hire

## Plated Menus 2014

### Starters

Tomato tarte tatin, cherry and plum vine tomatoes, on a crisp puff pastry base

with a sweet tomato chilli jam, rocket salad, pesto crème fraiche dressing and toasted pine kernels

Pear two ways, poached in Madeira and char-grilled, served with Barkham blue cheese, walnut dressed salad leaves

Caramelised red onion marmalade and Loosehanger goat's cheese tart with roasted beetroot and spicy salad leaves, beetroot puree and roasted walnut dressing

Salmon tart three ways; hot smoked and poached salmon tart, topped with ribbons of cold smoked salmon and a Hampshire watercress and frisee salad

Crispy five spice duck confit with Asian noodle and vegetable salad with star anise and lemongrass dressing

Chicken, summer herb and pistachio terrine with mustard pickled summer vegetables and olive bruschetta

Caesar salad with cured anchovies, garlic croutons and freshly shaved Old Winchester cheese breadcrumbs

Sweet and sour chicken with caramelised pineapple, baby sweet corn and water chestnuts

Spanish chicken thighs with saffron, chorizo, olives and artichoke hearts, in a robust tomato sauce

Chicken Masala with a spicy ground cashew nut and tomato sauce

Tomato tasting plate – Gazpacho shot – Basil panacotta – Tian of Laverstoke mozzarella, piccolo cherry tomato and black olive tapenade

Hampshire watercress roulade filled with river Itchen smoked trout, served with a fennel and dill salad

Prawn cocktail platter – crispy romaine lettuce with tiger tail prawns and the classic marie rose sauce

Tian of Kiln roasted salmon confit served on a potato, spring onion, dill and horseradish salad garnished with a tiger tail prawn, salad leaves and a sharp dill dressing

Trio of smoked fish

River Itchen smoked trout blini – smoked mackerel and lemon brandade bruschetta – home-cured gravadlax and pickled cucumber

Lavender honey grilled fresh figs and crispy prosciutto on dressed salad leaves with New Forest blue cheese, orange segments and a walnut dressing

Fresh white Dorset Crab, avocado, and tomato tian, garnished with a tiger tail prawn with a herb mayonnaise

### Table sharing starter platter

Selection of charcuterie, duck rilette crostini, olives with feta and herbs, cornichons, sunblush tomato with buffalo mozzarella, houmous with lemon and coriander, olive baked bruschetta

Freshly baked artisan breads with balsamic syrup and extra virgin olive oil

### Hot Plated Main Courses

Supreme of British chicken wrapped in prosciutto served onto a summer vegetable minestrone and roasted vine cherry tomatoes

Crispy leg of duck confit with star anise spiced plum and orange sauce, parmentier potatoes and carrot and courgette ribbons

Poached salmon, baby new potatoes, steamed asparagus (seasonal) and hollandaise sauce, Classic English summertime

Fillet of seared Thai salmon with sticky lemongrass and coconut rice and stir-fried vegetables

Slow braised pork belly with a shard of crunchy crackling, celeriac and potato gateau, seasonal vegetables and a cider, sage and stock sauce

Tenderloin of pork filled with Armagnac prunes, garnished with caramelised apples and served with a grain mustard and Calvados cream sauce

Honey glazed roast duck breast with seasonal vegetables, crushed new potatoes with spring onions and a port and orange sauce

Hot smoked fillet of salmon on a warm potato nicoise salad and lemon and herb dressing

The Creative Catering Company Ltd.

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Roast breast of Guinea Fowl filled with a mousseline of wild mushrooms, tarragon stock jus  
Dauphinoise potatoes, green beans and vine cherry tomatoes

Roast lemon and thyme cod, wrapped in prosciutto, topped with roasted vine of cherry tomatoes, spring onion mash and minted pea puree

Roast confit of marinated lamb shoulder, with fillet of lamb, seasonal roasted vegetables, potato dauphinoise, and served with a rosemary stock sauce

Fillet of Sea bass served on paella with green beans and lemon oil dressing

Char-grilled beef fillet with caramelised shallots, chestnut mushrooms a red wine and thyme jus

Rack of British Lamb with rosemary and leek mash, ratatouille tartlet and lamb jus

*Please note that all lamb and beef prices are subject to seasonal price variations and you will be advised of any price changes prior to your event*

## Vegetarian Main Course Dishes

Roasted bell pepper filled with aromatic Moroccan cous cous, cumin roasted vegetables and drizzled with a fragrant orange and honey dressing

Warm Loosehanger goat's cheese tart topped with poached pear and rocket

Portobello mushroom filled with creamed spinach, Hampshire blue cheese and topped with a toasted focaccia crumb

Risotto with fresh thyme, mixed wild mushrooms and honey roasted butternut squash

Old Winchester cheese, spring onion and creamed leek tart with dressed salad leaves

Porcini, chestnut mushroom and spinach lasagne with a light cream and fresh thyme sauce

Twice-baked New Forest blue soufflé with slices of roasted pear and served warm onto dressed garden salad leaves

Thai vegetable curry with crispy noodles

Asparagus and Loosehanger Chilli and nettle cheese puff pastry parcels

Parmesan cheese tartlet filled with char-grilled summer vegetables, topped with marinated tofu and a trio of

roasted vine cherry tomatoes, fresh tomato and basil coulis

Italian stuffed aubergines with roasted vegetables and halloumi in a rich tomato sauce topped with grated Old Winchester cheese

Oven roasted ratatouille and mozzarella strudel with parmesan and pecans

Roasted teriyaki tofu steaks served onto an Asian vegetable stir-fry

## Plated Puddings

Classic summer pudding with cream or ice cream (May-September)

Vanilla Pavlova topped with whipped vanilla cream and seasonal fruit

Bourbon vanilla crème brulee with a ginger brandy snap tuile

Sparkling rose wine summer fruit jelly with raspberry ice cream

Goey chocolate fudge brownie with pouring cream or ice cream

Dark chocolate truffle torte with salted caramel sauce and vanilla ice cream

Caramelised lemon and lime deep filled tart served with summer berries and crème fraiche

Passion fruit pannacotta with a coconut tuile, mango and lime salsa

Lemon posset with an orange shortbread heart (set with raspberries May-October and Morello cherries November-April)

Sticky toffee pudding served warm with butterscotch sauce and pouring cream

Summer Trio  
Summer pudding ~ raspberry and framboise mousse ~ peach pavlova

Chocolate Trio  
Espresso truffle torte ~ white chocolate florentine ~ hazelnut and milk chocolate tart

Exotic Trio  
Pina colada panacotta with toasted coconut ~ mango sorbet ~ passion fruit curd tartlet

British classics Trio  
Sherry fruit trifle ~ almond bakewell tart ~ lemon posset

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Tea, coffee and herbal tisanes with sweet treats

*Please note that menus quoted are subject to seasonal and market availability and price.*

*Should items be unavailable we reserve the right to substitute items of equivalent quality and value and will notify you of this prior to your event.*

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