

RAYWADE CATERING

Hot Menu

£29.00

Hot Salmon and Crab Fish Cake served with Hollandaise Sauce

Traditional Roast Pork loin served on Chive Mash with Apple sauce and
Roasted Parsnip and Sweet Potato, Courgettes in Basil Butter

Demi tasse of Belgian Chocolate Mousse with Grande Marnier Cream

Coffee and Fudge

Traditional Beef Carvery

£32.50 per person

A Plate of smoked Salmon and Prawns with a little Rocket Salad

Roast Sirloin of local beef with Horseradish carved from the Joint on the Room
Roast Potatoes, Yorkshire Puddings and a selection of Vegetables

A choice of 3 desserts form the list and/or Cheese and biscuits

Coffee and after dinner Chocolates

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Starter Choices

- Mildly curried Parsnip and Apple soup, Creamy Leek and Potato soup, Mediterranean
- Tomato and Basil, Carrot and fresh Coriander.
- Stilton cheese and Celery soup.
- Buffalo Mozzarella, fresh Basil and Vine Tomato Salad with Balsamic and Extra Virgin Olive Oil.
- Home made Ham Shank and Foi Gras Terrine, Rocket salad and home made Piccalilli.
- Oak smoked Salmon with Prawns and Watercress salad.
- Smoked Salmon Terrine with Melba toast. Hot Crab Cakes served with Garlic Mayonnaise.
- Italian Antipasto - a selection of cured Italian Meats and Sausages with slow roasted Vine Tomatoes, Rocket salad and shaved Parmesan.
- Warm tartlet of Caramelised Onion and-Goats Cheese with dressed Baby salad leaves Yorkshire Blue Cheese crumbled onto Walnut and Rocket salad with a light Balsamic, Olive oil and Maple Syrup Dressing.
- Layered terrine of Com fed Chicken and free range Pork Belly with Homemade Piccalilli and Watercress salad.
- Aged Serrano Ham and Galia melon.
- Seasonal melon served with Raspberry Coulis or Lemon Sorbet.
- English Asparagus and Pancetta bundles shaved Parmesan and melted butter (May-June)
- Whitby Crab sliced Avocado and Tomato on Baby salad leaves with Tomato Mayonnaise.
- Real Prawn Cocktail with Large Icelandic Prawns, iceberg Lettuce and sauce Marie Rose.

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Mains

- Slowly Roasted Shoulder of local lamb with Port and Rosemary gravy. Minted new potatoes and braised red Cabbage.
- Breast of chicken roasted with Garlic Lemon and Thyme served on roasted Pepper Cous-cous served with Roasted Cherry vine Tomatoes, sliced Courgette and Aubergine.
- Rump of Beef Braised with Caramelised Onion, Yorkshire Ale and fresh Thyme, Parsley mash, Buttered Carrot and sugar snap Peas.
- Slow cooked Belly Pork, Crispy Crackling -served with Caramelised Apple and sage Gravy, Posh Mushy Peas and Chateau potatoes.
- Roast Sirloin of Local beef, Yorkshire Pudding, Horseradish and Roast potatoes, Gratin of leeks, Chantenay Carrots.
- Fillet of Fresh Salmon, roasted with Pesto Crust served on a Sweet red Pepper Sauce, Crushed New Potatoes, Spinach and Fine beans.
- Local lamb Shank, braised in Red Wine and redcurrant Sauce served on Wholegrain Mash with roast Parsnip and Carrots.
- Roast breast of Chicken stuffed with Agen Prunes, wrapped in Pancetta, and served on a creamed Leek and white Wine Sauce with Chive mash and steamed Broccoli.