FUNCTION MENU

Please use this sample menu as a guide to help selecting your 1, 2 or 3 course option. We understand that you may have dietary requirements and are open to creating the perfect menu for you.

Starter Options

Duck spring rolls, beetroot chutney

Ham hock terrine, apple and cider chutney, warm toast

Petit darn of Scottish Salmon, rocket, orange and safron dressing

Black pudding and cheddar stack, course mustard sauce

Chicken Caesar croquettes, crostini, pancetta, Parmesan dressing

Perigordine salad of confit duck, gesiers, walnuts, balsamic onion relish

Steak tagliata, rocket and Parmesan salad

Crayfish tacos, limes, coriander oil, avocado and pink grapefruit

Goats cheese hash brown, confit tomato 'ketchup'

Crispy lamb, feta and baby tomato salad, houmous and wild garlic croutons

Soup Options Available Next Page

Panko crab cakes, sweet chilli jam

Thai fishcakes, Asian slaw, ginger and lime dipping sauce

Spiced crab salad, peanuts, rice noodles, fried shallots

Wild mushroom and brie tartlet, rocket salad balsamic (v)

Artichokes and brie tartlet, caramelised red onions, pesto (v)

Spiced lamb koftas, rocket, tomato raita, soured cream

Spiced smoked haddock, chickpeas, quails eggs, cumin hollandaise

Crispy duck salad, chillies, spring onions, cucumber hoi sin

Taleggio, **artichoke** and red onion tartlet, mixed leaves

Chermoula chicken skewers, herb cous cous, mint yoghurt, tomato raita

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Soup Options

All soup is served with bread and butter

- Leek and potato
- Spiced carrot and lentil
- Pumpkin
- Roast tomato
- Roast pepper and sweet pimento
- Courgette and goats cheese chowder
- Carrot and coriander

- Broccoli and stilton
- French onion
- Cauliflower and chorizo
- Traditional vegetable
- Ox tail
- Creamy forest mushroom
- Chicken and mushroom

Main Options

Line-caught bass, preserved lemons, thyme, olives, rosemary potatoes

Roasted rump of lamb, trio of peas, port reduction

Roasted fillet of beef, smoked pommes purées, wild mushrooms, truffle oil

Spiced rump of lamb, tabbouleh, herb salsa, yoghurt dressing

Slow roasted Lamb Rump, root vegetables, madeira jus

Wedding 'breakfast' of fillet of beef, deep fried quails eggs, wild mushrooms with tomato ketchup 'gel', black pudding toast and homemade brown sauce

Roasted cod, mussel and brown shrimp broth, wilted spinach

Traditional cod in crispy batter, mushy peas, trice fried chips

Confit duck leg and breast 'a l'orange', French fries, frisée, orange and port reduction Herb marinated chicken, roast onion purée, pancetta, red wine sauce

Confit leg of duck, white bean and Toulouse sausage cassoulet

Roasted pork loin, sage, artichokes, green beans, apple reduction, pork bon-bons

Slow-roasted shoulder of lamb, baby broad beans, beetroot, red wine sauce

Open 'wrap' of spiced harissa lamb, soused cabbage, yoghurt, piri piri

Seared fillet of beef tagliata, rocket and Parmesan salad, dressing, Grilled fillet steak, French fries, béarnaise sauce, slow roasted tomatoes

Traditional Steak pie, short crust pastry, mushy peas, red wine and veal gravy

Traditional roast beef, chicken or lamb carvery with all the trimmings

Braised shin of beef, pearl onion gravy



Dessert Options

Caramelised lemon tart, fresh raspberries

Chocolate fondant, vanilla ice cream, strawberries

Chocolate brownie, chocolate sauce baileys ice cream

Vanilla panna cotta, spiced apple compote

Brioche bread and butter pudding, crème Anglaise

Crêpes Suzette, Gran Marnier syrup, vanilla ice cream

Vanilla crème brulee, fresh raspberries

Peach melba cheesecake, peach reduction

Sticky toffee pudding, vanilla ice cream, butterscotch sauce

Iced strawberry parfait, marinated summer fruit compote

Lemon posset, candied rhubarb

Classic tart tatin, crème anglaise

Hazelnut and chocolate terrine, hazelnut crunch

Key lime pie, bitter caramel

Baked vanilla cheesecake, with fruit coulis

Chocolate profiteroles, with chocolate sauce

Brandy snap basket, strawberries, clotted cream

Citron tart, pouring cream

Lemon meringue pie, pouring cream

Treacle tart, clotted cream or custard

Banana split







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