

CLASSIC CATERING

Telephone: 0121 459 7129
Email – mail@classiccatering.co.uk

Sit down menus ideal for charity balls, sporting events
& corporate hospitality

Select your menus, approximate numbers and email for
quote

FIRST COURSE

Soup of the Day with crusty bread & butter
Lentil and Bacon
Butternut Squash
Broccoli & Stilton
Cream of Mushroom
Carrot & Coriander
Thick Vegetable
Asparagus
Minestrone
Sundried Tomato & Basil
Spring Vegetable
French Onion with croutons
Chicken Liver, orange & cranberry pate, toasted focaccia, chutney
Game pate with blueberry chutney centre, toasted focaccia, chutney
Pate de champagne, toasted focaccia, chutney
Poached salmon & monkfish terrine
Wild Boar terrine with mixed leaves & chutney
Smoked Mackerel Pate with roasted red onion, focaccia and chutney
Duck & Fig terrine with toasted focaccia and chutney
Duck Rilette with mixed leaves, crusty bread & chutney
Mushroom Pate with mixed leaves and chutney (v)
Warm Asparagus, parsley & black pepper butter – (when in season)
Filo basket filled with luxury prawns, lemon & side salad
Smoked salmon with lemon wedge
Goats cheese & red onion tart, balsamic, roasted cherry tomatoes
Crown of melon with fruits of forest
Individual Toad in the Hole

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FISH COURSES

Goujons of Plaice with tartare sauce & lemon wedges

Fillets of fish on mushroom puree

Fish Mornay edged with creamy mash

Haddock & spring onion fishcakes with mixed leaves & tartare sauce

Smoked mackerel fillet with mixed leaves & Horseradish sauce

Poached Salmon & spinach tart served cold with mixed leaves

MAIN COURSES

Roasted Beef with Yorkshire Pudding & Horseradish Sauce

Roasted Pork with Sage & Onion Stuffing & Apple Sauce

Roasted Turkey with Chipolata, Stuffing & Cranberry Sauce

Roast Beef with shallots & red wine sauce

Beef Stroganoff , boiled rice

Beef Bourguignon

Oven roasted chicken breast stuffed with sundried tomatoes & spinach

Roast Breast of Chicken with Pigs in Blankets and Stuffing

Breast of chicken served in a delicious red wine sauce

Woodland mushroom chicken wrapped in bacon

Herb glazed Pork Steaks with Peppered Sauce

Honey roast gammon with parsley sauce

Chicken Chasseur with bacon & shallots

Braised Steak & Onions in Rich Red Wine Gravy

Breast of Chicken in White Wine & Mushroom Sauce

Homemade Steak & Guinness Pie

Homemade Chicken & Ham Pie

Poached Salmon Fillet, roasted Mediterranean vegetables

Roasted Lamb with Mint & Redcurrant Sauce

Braised Lamb shank with rosemary and parsley

Dry cured gammon hock with apricot chutney

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VEGETARIAN COURSES

Leek & Gruyere crown with roasted cherry tomatoes

Vegetarian Lasagne

Vegetarian Sausages with creamy mash & onion gravy

Nut Loaf with Sweet Potato

Stuffed Peppers with roasted cherry tomatoes

Roasted vegetable risotto, parmesan & rocket

Flat stilton mushroom, potato rosti, roasted tomatoes, rocket & balsamic

POTATOES

Roast Potatoes

Creamed Potatoes

New Potatoes

Sautéed Potatoes with Onions

Jacket Potato

French Fries

Cheesy Mashed Potatoes

Served with a selection of seasonal vegetables

DESSERTS

Chocolate Profiteroles

Vanilla & raspberry crème brulee

Traditional crème brulee

Chocolate fudge cake with double cream

Homemade Bramley apple & cinnamon crumble

Homemade Rhubarb crumble with Custard

Bakewell Tart with Custard

Fruit Salad Cheesecake

Banoffee Pie with double cream

Luxury Bread & Butter Pudding

Victorian Sherry Trifle

Gateaux & double Cream

Fresh Fruit Salad & Cream

Lemon Meringue Pie, double cream

- and to finish

Selection of local cheese, fruit, chutney & biscuits

Freshly Brewed Tea & Coffee & Petit Fours