

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