

THE
GREAT
CATERING
CO.

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From Festivals to Fine Dining.....

The Great Catering Co
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Canapé n., delicate piece of pastry, toast, etc.,
with small savory or sweet delights on top; food in miniature;
perfect flavors constructed in one mouthful...

Canapés (*Minimum 3 canapés per person*)

£1.90 per Canapé

- ❖ Chicken Satay with Bang Bang Sauce
- ❖ Treacle Cured Salmon on Toasted Brioche with Horse Radish Crème Fraiche
 - ❖ Cherry Tomato, Mozzarella & Basil Skewer (V)
 - ❖ Serano Ham, Goats Cheese & Fig Crostini
- ❖ Grilled Courgette filled with Sun Blushed Tomatoes & Goats Cheese (V)
 - ❖ Pork and Apple Sausage Roll
 - ❖ Courgette Fritter with Sweet Chilli Sauce (V) (ve)
 - ❖ Beef Carpaccio, Fresh Herbs, Capers & Sourdough
- ❖ Cornish Crab, Singapore Style, Coriander & Spring Onion
- ❖ Roast Squash Arancini in a Cornish Blue Cheese Sause (V)
 - ❖ Honey & Mustard Glazed Chipolatas
 - ❖ Burrata, Broad Bean, Mint and Lemon Crostini

Menu *n.*, list of dishes to be served or available at an event, party, or in a restaurant, changed seasonally and often considered the showcase for a kitchen's ability...

3 Course Meal

(includes one starter/soup, one main and one dessert)

from £38.00 per head

Starters....

- ❖ Homemade Soup *(always made fresh with the finest ingredients)*
- ❖ Plum Vine Tomatoes, Buffalo Mozzarella, Rocket & Basil Salad with Pine Kernels
- ❖ Duck Spring Roll with Plum Sauce, Cucumber and a crispy Spring Onion Salad
 - ❖ Cantaloupe Melon & Strawberries marinated in Pimm's No.1
 - ❖ Treacle Cured Salmon, Cucumber, Fennel & Radish Salad
- ❖ Baked Golden Cross Goats Cheese, Walnut Crust, Beetroot Carpaccio, Leaves & Fig Bread
- ❖ British Charcuterie – Air Dried Meats, Crostini & Breads served on Sharing Boards

Soups

- ❖ Pea & Ham
- ❖ Leek & Potato
- ❖ Cream of Tomato
- ❖ Carrot & Maple Syrup
- ❖ Cream of Watercress
- ❖ Portabello Mushroom
- ❖ Butternut Squash & Smoky Bacon
- ❖ Cream of Chicken

Mains

- ❖ Pan Roasted Free Range Essex Chicken Breast, Fondant Potato & Chicken Jus

- ❖ Roast Chump of English Lamb on Bubble & Squeak with a Chive Oil and Jus
 - ❖ Roast Corn Fed Chicken with Risi Bisi, English Pea Veloute and Seasonal Vegetables

 - ❖ “The Grand Burger” 6oz Burger, Tomato Relish, Mature Cheddar, Skinny Fries & Slaw

- ❖ Priors Hall Farm Roasted Pork Joint, Served with Wholegrain Mustard & Tarragon Crushed New Potatoes and Seasonal Vegetables
 - ❖ Traditional Pie, Mash and Liquor

Vegetarian and Vegan Options

- ❖ Portabello Mushroom stuffed with Garden Pea Risotto with a Parmesan Crust

- ❖ Keen's Cheddar Bread & Butter Pudding with an English Mustard Sauce

- ❖ Pumpkin Ravioli with toasted Pine Nuts & Sage Butter

- ❖ Sweet Potato & Chickpea Tagine with Dried Fruit and Almonds,
Nut & Seed Cous Cous – Vegan

- ❖ Roasted Mushroom Arancini served with Butternut Squash Puree, Vegan Pesto
Drizzle and Toasted Pumpkin Seeds - Vegan

- ❖ Truffle Macaroni Cheese, Crispy Leeks, Parmesan & Rocket

Host Your Own Roast

Share/Carve Your Own Meat ~ brought to your table on wooden boards accompanied by a carving knife & fork, apron & chef's hat

Choose Your Meat

- ❖ Boned and Rolled Pork Belly
- ❖ South Downs Leg of Lamb
 - ❖ Whole Roasted Duck
- ❖ Whole Roasted Poussin
 - ❖ Roast Rib of Beef

*Traditionally, large joints of meat were roasted on a spit over an open fire to achieve similar flavours, we start ours on real charcoal and then finish in the oven.
(Surcharge of £2.50 per person applies for Beef and Lamb)*

Choose Your Sides (3 Options)

- ❖ Duck Fat Roast Potatoes
 - ❖ Creamy Mash
- ❖ Honey Glazed Carrots
 - ❖ Roast Parsnips
- ❖ Cauliflower Cheese
 - ❖ Jug of Gravy
- ❖ Seasonal Greens
- ❖ Braised Red Cabbage
- ❖ Roasted Root Vegetables
 - ❖ Yorkshire Pudding
 - ❖ Bread Sauce

Starters

- ❖ Homemade Soup
- ❖ Melon & Strawberries

Mains

- ❖ Breaded Chicken, Chips & Peas
- ❖ Sausage's and Mash

Desserts

- ❖ Ice Cream Cones
- ❖ Chocolate Brownie

Desserts

- ❖ Baked Vanilla Cheesecake with Raspberry Sauce
 - ❖ Profiteroles, Belgium Chocolate Sauce
 - ❖ Apple & Raspberry Crumble, Vanilla Custard
- ❖ Dark Chocolate Brownie, Nutella Cream & Honeycomb
 - ❖ “Knickerbocker Glory”
- ❖ Sticky Toffee Pudding with Clotted Cream
 - ❖ Banoffee Pie Trifle with Salted Caramel
 - ❖ Eton Mess

Ploughman's Buffet

£13.50 per head

Rustic Wooden Boards of Honey Roast Ham & local Cheeses

Accompanied by:

- ❖ Homemade Pork Pies
 - ❖ Sausage Rolls
 - ❖ Cornish Pasties
 - ❖ Variety of Quiche
 - ❖ Pickled Onions
- ❖ Chutneys & Relishes
 - ❖ Rustic Breads

Curry Night

£15.00 per head

Papadums with Dips

Mint & Yoghurt
Tamarind & Date Chutney
Mango Chutney

Chicken Tikka Masala

Chicken Marinated in Spices & Yoghurt,
Roasted and Served with Masala Sauce

Butter Chicken

A Mildly Spiced, Creamy Punjabi Curry

Lamb Jalfrezi

Welsh Lamb Cooked in a Hot Thick Tomato Sauce

Chana Masala

South Indian Curry of Spiced Chickpeas Cooked in Fresh Garlic & Tomatoes

Bombay Aloo

Potatoes Cooked Bombay Style

All Served with Basmati Rice, Naan & Chapati Bread

Please Choose 1 x Meat Curry and 1 x Vegetable Curry



Woodfire Pizza

£16.00 per head

‘Served Buffet Style’

- ❖ Margherita – Tomato, Mozzarella & Basil
- ❖ American – Tomato, Mozzarella & Pepperoni
- ❖ Napoli – Tomato, Mozzarella, Anchovies, Capers & Olives
- ❖ Classic Caesar Salad
- ❖ Woodfired Cookies

Mini Food (*Choose 3 options per person*)

£13.50 per head

‘Served Canape Style’

- ❖ Mini Hotdogs with crispy onions and American mustard
- ❖ Mini Burgers
 - ❖ Grilled Mini Mushroom & Haloumi Burger ~ served with herb mayonnaise
 - ❖ Mini Fish & Chips ~ lemon sole in batter, straw chips and tartar sauce
- ❖ Katsui Curry (chicken or vegetable) served with Japanese curry sauce and sticky white rice
- ❖ Pad Thai ~ stir fried noodles with chicken, Asia vegetables, roasted peanuts and beansprouts
 - ❖ Tacos
 - ❖ Enchiladas

Evening Buffet Food Stations and Late Food

From £4.50 per head

American £18.50 per head

Grand Burgers, Smoked Applewood Cheddar, Pickles and South West Sauce
Hot dogs, Fried Onions & American Mustard
Spicy Bean Burger, Rocket & Mayonnaise
Smoked BBQ Glazed Sticky Rib and Wings
Skinny Fries
Corn
Crispy Fried Onions & Blue Cheese Dip

Seafood £18.50 per head

Classic Fish and Chip Cones with Pea Puree
Salt & Pepper Squid
Seafood or Vegetable Paella
Moules Marinare
Cockle Popcorn

Late Food

Priors Hall Bacon Baps £4.50 per head
Priors Hall Sausage Baps £4.50 per head
Cheese Board and Biscuits £8.00 per head



Hog Roast (*feeds 100 guests*)

£1,200.00

Priors Hall Farm Whole Hog ~ Salted & Seasoned, Slowly Roasted for Eight Hours

- ❖ Served with Crisp Salt Crackling, Bramley Apple Sauce
- ❖ Apricot, Sage & Onion Stuffing
- ❖ Selection of Breads

Enhancements

Cumberland Sausages (<i>serves 100</i>)	£150.00
Duck Fat Roast Potatoes or Potato Wedges (<i>serves 100</i>)	£150.00
Selection of 3 Salads (<i>serves 100</i>)	£300.00

- ❖ Homeslaw
- ❖ Roasted Mediterranean Vegetable Pasta Salad
- ❖ Watercress & Pear Salad, Roast Fig, Walnuts & Shropshire Blue, Lemon Oil

Barbecue (*includes Barbecue plus one Dessert*)

£28.50 per head

❖ Homemade Beef Burgers with Baps & Relish

❖ Cumberland Pork Sausages

❖ Marinated Chicken Legs

❖ Corn on the Cob

❖ Potato Wedges

❖ American Style Coleslaw

❖ Selection of Salads

Desserts – choose one

❖ Lemon Meringue Pie

❖ Profiteroles

❖ Eton Mess

Luxury Barbecue (*choose 3 meats, 4 salads, 2 desserts*)

£36.50 per head

- ❖ Flat Iron Steak Salsa Verde
- ❖ Butterfly Leg of Lamb, Garlic, Rosemary, Anchovy & Capers
 - ❖ Pork Belly, Apple, Fennel Seed & Cider Glaze
- ❖ Whole Salmon Fillets stuffed with Fennel and Herbs
 - ❖ Chicken Teriyaki, Spring Onion & Sesame Seeds
 - ❖ Jerk Spiced Spatchcock Chicken
- ❖ Chargrilled Tender stem Broccoli, Yogurt, Mint & Almonds
 - ❖ Apple and Fennel Slaw
 - ❖ Heritage Tomato Salad, Feta & Rapeseed Oil
 - ❖ Asparagus, Courgettes, Mint, Lemon & Goats Curd
- ❖ Spiced Butternut Squash, Buckwheat, Pomegranate & Pistachio Seeds
 - ❖ Classic Caesar Salad
 - ❖ Jersey Royals, Wholegrain Mustard & Spring Onions
 - ❖ Tabbouleh

Desserts –

Lemon Meringue Pie
Summer fruit Cheesecake
Eton Mess
Chocolate Brownie With Butterscotch Sauce, Honeycomb & Marshmallow
Banoffee Pie Trifle

*“There are few hours in life more agreeable
than the hour dedicated to the ceremony
known as afternoon tea”
– Henry James*

Afternoon Tea

£15.00 per head

- ❖ Selection of Finger Sandwiches

- ❖ Fruit Scones, Clotted Cream & Fruit Preserve

- ❖ A Homemade Selection of Cakes & Pastries

- ❖ Selection of Teas

- ❖ Freshly Brewed Coffee

The British Table Buffet

£38.00 per head

- ❖ Pork & Apple Terrine ~ Juniper and thyme served with marmalade of apple, raisins and shallots
- ❖ Hand Carved Scottish Smoked Salmon ~ wholemeal and walnut breads with lemon butter, black pepper and lemons to squeeze
 - ❖ Mustard & Cider Glazed Ham
 - ❖ Seafood Pie ~ hake, smoked haddock and prawns with creamed potato
- ❖ Bosworth Goats Cheese Tart ~ with red onion marmalade, thyme and watercress salad
 - ❖ Beef & Ale Pie ~ with a crisp puff pastry
 - ❖ Chicken Tikka Masala ~ served with pilaf rice
 - ❖ Braised Red Cabbage Port ~ served with apple & cinnamon
- ❖ Oven Roasted Root Vegetables ~ served with honey and thyme
 - ❖ Potato and Parsnip Gratin
 - ❖ Sherry Trifle
- ❖ Baked Apple with Crumble ~ served with English custard
 - ❖ Treacle and Lemon Tart ~ served with Clotted cream



Reception Drinks

Prosecco.....	£4.25 per glass
Bucks Fizz.....	£3.95 per glass
Pimms No.1.....	£4.50 per glass
Mulled Wine.....	£4.50 per glass
“Pimp Your Prosecco”.....	£4.75 per glass

(Add a touch of flavour to your Prosecco by adding for example, Elderflower, Lime & Lemongrass, Blueberry & Blackcurrant or Ginger)

Toast Drinks

Prosecco.....	£22.50 per bottle
Jules Ferrard Champagne.....	£40.00 per bottle

Non-Alcoholic Beverages

Mineral Water – Still/Sparkling.....	£3.50 per bottle
Orange Juice.....	£7.50 per bottle
Elderflower Cordial.....	£4.50 per bottle
Cloudy Lemonade.....	£5.00 per bottle



Wine List

White:

Tekena Sauvignon Blanc.....	£15.95 per bottle
Granfort Chardonnay.....	£17.95 per bottle
Waipara Hills Sauvignon Blanc.....	£23.95 per bottle

Rosé:

Parini Pinot Grigio.....	£16.95 per bottle
Whispering Hills Zinfandel.....	£17.95 per bottle

Red:

Tekena Merlot.....	£15.95 per bottle
Vina Pomal Rioja.....	£23.95 per bottle
Portillo Malbec Mendoza.....	£23.95 per bottle