

Menus 2016...

Creating a party is something we thrive on at Milsom Catering, and whatever the occasion, we have plenty of great ideas, so do come and talk to us. We really can turn our hand to all kinds of dishes, tastes and styles, and the following menus are all tried and tested and we hope you are excited by them.

In terms of pricing, our years of experience tell us that our customers want simplicity and transparency. There are, therefore, no hidden charges for crockery, cutlery, glassware and kitchen equipment, and our price not only includes the service of the food, but the manager of the event and the service of all the wines by our talented and enthusiastic front of house team.

www.milsomhotels.com/milsom-catering



Starters...

Char grilled asparagus with poached egg hollandaise (V)
Parmesan and pine nut salad

Open ravioli of asparagus (V)
Peas, broad beans, tomato and goats cheese
Buckleham asparagus used during May and June

Red onion, sun blushed tomato and ricotta open tart (V)
Rocket, balsamic and olive oil

Tuna carpaccio with Niçoise style salad

Gravadlax of salmon
Beetroot, salmon caviar, citrus beurre blanc

Smoked duck breast with confit leg terrine
Pickled cucumber and plum sauce

Twice baked truffled mushroom soufflé (V)
Blue cheese mayonnaise, broad beans and sticky walnuts

Cumin roasted butternut squash and spring roll (V)
Tabbouleh, mint yoghurt and pomegranate

Warm smoked haddock and leek tart
Poached egg hollandaise

Seared scallops with pork belly
Cauliflower, apple and parsley

Tiger prawn ravioli in lime and coriander
Vegetable ribbons, black sesame, Thai flavours

Poached lobster tail (£8.00 supplement)
Truffled potato salad, peas, pickled cucumber, sun dried tomato

Tian of poached salmon and smoked salmon
Salmon beignet and horseradish cream

Trio of melon macerated in elderflower
With Parma ham, sweet sherry vinegar dressing

Ham hock and vegetable pressing
Piccalilli, herbs and crostini

Crab and melon cocktail
Brown crab mousse, confit lemon

Goats cheese panna cotta with candy beet carpaccio (V)
Bonbon, onion and poppy seed cracker

Classic prawn cocktail
Served in a Martini glass

Main courses...

Roast sirloin of British beef with braised featherblade Dauphinoise, mushroom, onion and baby carrot with red wine jus	£59.50
Apricot stuffed Dingley Dell pork Loin and pork belly Mashed potato, cabbage, cherry vine tomato mini caper and red wine jus	£58.00
Fillet of beef Wellington Dauphinoise potato, shallots, fine beans and Madeira jus	£65.75
Pan fried breast of guineafowl Rosti potato, caramelised onion purée, crushed broccoli turnips, jus	£58.00
Breast of Suffolk duck with buttered fondant potato Pak choi, butternut squash and duck jus	£56.75
Whole roast fillet of aged British beef with Anna potato King mushroom, carrot and cardamom purée horseradish and onion seed straw	£66.50
Dartois of chicken Crushed new potato, spinach, cherry tomato with girolle and chervil velouté	£55.75
Slow roast rack of Suffolk pork with glazed cabbage Colcannon potato cake, apple ring, leeks and red wine gravy	£56.75
Roasted leg of lamb with mint sauce Champ crush, peas à la française, braised gem, gravy	£56.25
Pan fried Norfolk chicken breast with tarragon croquette Spinach, vine tomato and wild mushroom jus	£56.25
Rack of English lamb with Dijon and herb crumb Anna potato, minted pea purée, spinach, broad beans and onions, tarragon jus	£62.50
Loin of lamb With mushroom, pine nut and spinach stuffing boulangère potato, parsnip purée and broccoli	£61.00

During June and July rack of lamb and loin of lamb will carry a supplement of £3.50 and £2.50 per person due to the annual price rise of spring lamb

Fish...

Fillet of lemon sole with salmon mousse Creamed potato, pea purée, mussels and mushroom velouté	£60.50
Fillet of sea bass and sea trout 'en croute' Dauphinoise, leaf spinach, Champagne and chive sauce	£61.00
Pan fried fillet of cod with Welsh rarebit glaze Grain mustard and parsley mash, leek purée, spinach with cockle velouté	£60.00

Vegetarian dishes...

All £54.75

Butternut squash ravioli with crispy feta (V)
Spinach purée, sage and pine nut butter sauce

Courgette, red pepper and tomato Charlotte (V)
With goats cheese, spiced potato barrels, rocket pesto tomato chutney

Field mushroom, red onion, root vegetable 'en croute' (V)
Dauphinoise potato, creamed spinach, Choron sauce

Spiced garden pea and lentil koftas (V)
Sag aloo, mild madras cream and poppadums

Baked woodland mushroom pudding (V)
Tarragon croquette, broccoli purée, heritage carrots

The main course price includes starter, main, dessert and coffee & chocolates, as well as supply of all crockery, cutlery, glassware, white linen and service of both the food and wine.

All main course dishes are served complete with their own vegetables and potatoes.
Extra vegetables and potatoes are available for £2 per person.

Desserts...

Strawberry pavlova

Passion fruit and raspberry sauce

Lemon tart

Blueberry compote, Chantilly cream

White chocolate and raspberry ripple cheesecake

Confit orange, pistachio sable, strawberry ice-cream

Apricot, peach and almond flan

Fresh raspberries, apricot ice-cream

Salted caramel chocolate brownie

Caramel ice-cream, hazelnut brittle

Elderflower and summer berry trifle

Berries and minted shortbread

Individual apple and blackberry crumble tart

Vanilla ice-cream and English custard

Black forest torte

Coffee ice-cream, cherries

Lemon meringue bavarois

Fresh raspberries and coriander

Passion fruit delice

Mango and pineapple salsa and coconut

Desserts...

For those that cannot decide on just one dessert a trio of desserts is a popular choice

We have created 3 beautifully balanced combinations

£3.25 per person supplement

Apple and blackberry

Apple crumble

Blackberry cheesecake

Vanilla ice-cream

Peach Melba

Raspberry ripple cheesecake

Peach jelly

Bake well tart

Chocoholic

Salted caramel brownie

Milk chocolate mousse

Chocolate ice-cream

Coffee and chocolates

Cheese as an extra course

Selection of British and Irish cheese, celery, grapes and apple with biscuits

£90.00

Please choose 3 - Stilton, Cheddar, Gubeen, Tunworth, Tysboro, Cashel blue, Wensleydale

- per board of 10 portions

Truffled Waterloo

£9.00

Celery and walnut salad, truffled honey

Warm crottin goats cheese

£9.00

Pear and vanilla purée, walnut bread