

Menus 2018...

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

Canapés selection...

£6.75 per person. Please select 4 canapés.

Cold

House smoked salmon on granary bread
Inside out smoked duck, cucumber, spring onion and hoi sin
Goats cheese and beetroot sesame seed cone (V)
Cherry vine tomato, buffalo mozzarella and basil (V)
Blue cheese mousse on pumperknickle (V)
Pinney's smoked mackerel, pickled cucumber and horseradish cream
Rock oysters on ice with shallot vinegar
Pea and ricotta cheese bouchée (V)
Choux bun with brown crab mousse and asparagus
Millionaire tart
Avocado and mango nori roll with pickled ginger and sesame seeds (V)
Soft boiled quails egg, pea humous and celery salt (V)

Hot

Roast beef and Yorkshire pudding, creamed horseradish
Fish and chips in paper cones
Bangers and mash
King prawn and chorizo skewer with lime mayonnaise
Wild mushroom tart, quail egg, hollandaise (V)
Asparagus and goats cheese tart (V)
Malaysian chicken satay, dipping sauce
Spinach and onion pakora (V)
Grain mustard corn dogs with Stokes ketchup
Black pudding quail Scotch egg
Kedgeree arancini, curry yoghurt dip
Jerk chicken skewer
Salt cod and sweetcorn fritters with spiced mango salsa
Cod and parsley croquettes
Beetroot falafel with minted lemon crème fraîche
Beef and stout tartlet topped with cheesy mash

£4.50 per person.

Crudités, olives, taramasalata, humous, flat bread and breadsticks on the table when sitting great when speeches are first.



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

Cod and prawn fishcake
Spinach, poached egg and tartare velouté

Gravadlax of salmon
Beetroot, salmon caviar, citrus beurre blanc

Smoked duck carpaccio with duck rilette bon bon
Shallot purée, pickled wild mushroom salad and Port dressing

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

Spinach, feta and pistachio spring roll (V)
Roasted fig, curly endive and mint salad with blossom honey and yoghurt dressing

Haddock and dill rillettes
Kedgeree arancini, curry mayonnaise, poppodom, quail egg

Trio of seared scallops, lemon and dill marinated crevettes and potted prawn bisque
With minted pea purée, pea shoots and chorizo oil

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

Lobster and watermelon salad (£8.00 supplement)
With Thermidor bon bon avocado purée and quail egg

Smoked salmon cream cheese and chive roulade
Asparagus, pea and quail egg salad

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

Ham hock pressing and caramelised apple purée
Piccalilli and corn bread

Tian of crab with mango and pomegranate salad
Music bread and micro coriander

Goats cheese mousse, nutty granola, vanilla pear purée (V)
Saffron pickled pear, rocket salad

Poached sea trout, prawn and avocado tian
Heritage tomato and basil with ketchup dressing

Main courses...

Roast sirloin of British beef with featherblade carbonnade Dauphinoise, roasted oyster mushroom, carrot, spinach and carrot purée	£66.00
Suffolk Pride bangers and mash Shallot tatin, crushed peas	£62.00
Fillet of beef Wellington Dauphinoise potato, shallots, fine beans and Madeira jus	£72.00
Breast of guinea fowl Bacon and onion rosti potato, purple carrot purée, tenderstem broccoli, wild mushroom jus	£62.00
Marmalade glazed duck breast Dauphinoise, sautéed savoy cabbage, roasted carrot orange and thyme jus	£63.50
Whole roast fillet of aged British beef With salt beef croquette, Boulangère potatoes, beetroot purée, wilted ruby chard, beetroot tortellini and Madeira jus	£72.00
Dartois of chicken Crushed new potato, spinach, cherry tomato with girolle and chervil velouté	£62.00
Slow roast rack of Suffolk pork with glazed cabbage Colcannon potato cake, apple ring, leeks and red wine gravy	£63.50
Roasted leg of lamb with mint sauce Champ crush, peas à la française, braised gem, gravy	£63.00
Free range chicken breast with choucroute Braised fondant potato, baby leek, roasted cherry vine tomatoes, garlic velouté	£62.00
Rack of English lamb Pommes écrasées, caponata, spiced lamb beignet, spinach and charred courgette	£66.00
Loin of lamb With garlic mushroom stuffing, dauphinoise, spinach purée, baby onion, tomato and rosemary ragù	£68.00
During June and July rump of lamb and loin of lamb will carry a supplement of £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	£62.00
Fillet of sea bass and sea trout 'en croute' Dauphinoise, leaf spinach, Champagne and chive sauce	£62.00
Fillet of sea bream Duchess potato, fennel purée, orange braised gem lettuce, glazed baby carrot, dill beurre blanc	£62.00

Vegetarian dishes...

Beetroot tortellini with crispy feta (V) Beetroot tortellini with crispy feta Beetroot tortellini with crispy feta	£62.00
Truffled crispy mac and cheese fritter (V) Slow roasted cherry vine tomatoes, spinach and cauliflower velouté	£62.00
Field mushroom, red onion, root vegetable 'en croute' (V) Dauphinoise potato, creamed spinach, Choron sauce	£62.00
Spiced garden pea and lentil koftas (V) Sag aloo, mild madras cream and poppadoms	£62.00
Baked woodland mushroom pudding (V) Tarragon croquette, broccoli purée, heritage carrots	£62.00

The main course price includes starter, main, dessert and coffee & chocolates and 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 £2.50 per person extra.

Barbecue main course...

May - September

£66.00

minimum 60 people

Whole Suffolk pig spit roast

Sirloin steaks in a spicy Talbooth rub

Proctors sausages

Vegetable and halumi kebabs

Quorn sausages

Darne of marinated salmon in chilli, lemon grass and lime

Selection of salads

Red cabbage slaw

Fattoush salad

Orzo, tomato, courgette and basil salad with ketchup dressing

Thai cucumber and pickled red onion

Smoked sausage pasta salad

Watermelon, basil and roasted pine nuts

Beetroot, chickpea, feta and mint

Rice salad with apple, spring onion and pomegranate

Moroccan spiced vegetable couscous

Carrot, orange and yoghurt salad

Potato, bacon and anchovy salad

Button mushroom and watercress salad with grain mustard dressing

Vegetable moilee curry

Dauphinoise potatoes

Garlic bread

Apple sauce, pickles, dressings, mayonnaise

The barbecue buffet main course option is part of your 3 course meal.

We serve the starter to your table, direct your guests to the barbecue and buffet tables for the main course, then complete the service of dessert, coffee and chocolates to each table.

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

Smorgasbord main course...

£72.25

Minimum 75 people

Decorated meats and fish

Whole roast decorated turkey

Roast sirloin of British beef

Honey baked gammon

Whole poached salmon and cucumber with crevettes

Dressed crab in shells

Gravadlax of salmon

Marinated scallops in orange and lemon

Vegetable quiche and tarts

Selection of salads

Red cabbage slaw

Fattoush salad

Orzo, tomato, courgette and basil salad
with ketchup dressing

Thai cucumber and pickled red onion

Smoked sausage pasta salad

Watermelon, basil and roasted pine nuts

Beetroot, chickpea, feta and mint

Rice salad with apple, spring onion and pomegranate

Moroccan spiced vegetable couscous

Carrot, orange and yoghurt salad

Potato, bacon and anchovy salad

Button mushroom and watercress salad with grain mustard dressing

Horseradish, English mustard, cranberry, mayonnaise Marie Rose, vinaigrette, sweet mustard mayonnaise

Minted new potatoes

Desserts...

Strawberry pavlova

Passion fruit and raspberry sauce

Lemon tart

Blackberry compote, lime Chantilly

Key lime 'pie' cheesecake

Chocolate sauce, lime marshmallows and crushed ginger nuts

Vanilla panna cotta

With meringue, mango and raspberry

Chocolate mousse with minted fondant centre

Chocolate ice-cream

Classic summer pudding

Fresh berries and Devonshire clotted cream

Apple and rhubarb crumble tart

Crème Anglaise and vanilla ice-cream

Salted caramel brownie

Caramel ice-cream and hazelnut brittle

Strawberry and guava mousse

Fruit salsa, strawberry gel, micro coriander

Banana delice with fudge, caramel, shortbread

Chocolate ice-cream

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

£1.95 per person supplement

Apple and rhubarb custard

Apple crumble

Rhubarb fool

Vanilla ice-cream

Classic Summer

Strawberry pavlova

Pimm's berry jelly

Raspberry sorbet

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

Evening food...

We offer a wide range of evening food options for your wedding, providing everything from street food, to a full evening BBQ complete with hog roast, burgers and sausages.

If for any reason you do not find what you were looking for, rest assured our chefs can create something bespoke just for you and your wedding. With plenty of experience among them we are confident that they can produce something to fit your requirements, so please do not be afraid to offer suggestions and ideas if you had something specific in mind.

We recommend catering for all your evening guests plus 75% of day guests.

Evening finger buffet...

£22.00

Choose 4 sandwich items

Traditional sandwiches

Ham and mustard
Tuna and sweetcorn
Egg and cress (V)
Cheese and pickle (V)
Beef, horseradish and watercress

Modern sandwiches

Pastrami, gherkin, cheese and mustard mayo sub
Cajun chicken wrap
Smoked salmon and cream cheese bagel
Roast pepper, feta, humous and rocket wrap (V)
Smoked chicken Caesar wrap

Cold

Pork pie, Scotch egg and charcuterie with
French bread, gherkin, onions and chutney



Evening finger buffet...

Choose 6 hot items

- Sticky ribs
- Spiced Asian chicken wings
- Crab and sweetcorn fritters
- Tomato, mozzarella and basil arancini (V)
- Salt and pepper squid
- Mini meat pies
- Chicken tikka samosa
- Peking duck spring rolls
- BBQ pulled pork beignets
- Indian spiced sausage rolls
- Vegetable spring rolls (V)
- Honey mustard glazed bangers
- Garlic mushrooms (V)

Evening informal barbecue...

Evening food after the main wedding breakfast

£24.00 minimum 80 people

May - September

Whole Suffolk pig, spit roast

Sage and onion pork stuffing

(Or for numbers less than 100

Pulled BBQ shoulder of pork)

Beef Burgers

Proctors Suffolk Pride sausages and onions

Vegetable and halloumi kebabs

Vegetarian sausages

All served with apple sauce, relish, ketchup,
Branston pickle, piccalilli, mayonnaise, pickled onions,
gherkins, English mustard

Spiced potato wedges, crème fraîche

Coleslaw

Green salad

Tomato, mozzarella and red onion salad

Buns and rolls

Hog roast...

£17.00 per person minimum 80 people

May - September

A nice alternative to the full BBQ above, if you are planning not to have additional evening guests

Whole Suffolk pig, spit roast

sage and onion pork stuffing

Spiced potato wedges, crème fraîche

Buns

Coleslaw

Green salad

Tomato, mozzarella and red onion

Apple sauce, pickled onions, gherkins, mustard and mayonnaise

Loin of Suffolk pork buns...

£17.00 per person

Available during the winter months for indoor service instead of a hog roast outside. It is also a great option for smaller weddings with less than 100 guests to cater for.

Roast loin of pork
sage and onion pork stuffing

Spiced potato wedges, crème fraîche

Buns
Coleslaw
Green salad
Tomato, mozzarella and red onion
Apple sauce, pickled onions, gherkins, mustard and mayonnaise

Barbecue leg of lamb...

£17.00 per person

Butterfield marinated leg in lemon, rosemary, garlic and olive oil

Pickled red cabbage
Fattoush salad
Israeli salad
Spinach, date and almond salad

Roasted parmentier potatoes in garlic, thyme and onion
Falafel burgers (V)

Pitta Bread

Tzatziki
Tomato and harsisa dip
Skordalia dip

Street food evening menu...

£16.00 per person

Select up to three options from the below menu – cater for 100% of your total guests.

Spanish paella

A large seafood, chicken and chorizo paella with king prawns, saffron and pimento cooked in front of your guests

Mexican chilli and rice

Served with guacamole, sour cream, cheese, salsa, and tortilla chips

Vindaloo vegetable curry (V)

With fragrant basmati rice and poppadum

All the options below are served with a side of fat chips, potato wedges, skinny fries and sauces.

Tempura battered plaice fillet with tartare sauce

Grain mustard corn dogs (chipolatas in crispy batter)

Piri Piri mini chicken drumsticks

Beef burger deluxe relish, onion ring, cheddar and gherkin

Dingley Dell streaky bacon baps

Suffolk pride sausage baps

'Birds Eye' fish finger baps with tartar sauce and crushed peas

Hot and spicy prawns

Breaded button mushrooms with garlic mayonnaise (V)

Mezze boards...

A relaxed option for the evening food, these boards are great either on their own or paired with one another, your guests can just help themselves as they please.

(Please note we cannot mix boards)

Cheeseboard for 50 people A selection of whole and cut cheeses, fruit, chutney and biscuits	£475.00
Meat platter for 50 people Pork pie, Scotch egg and charcuterie with French bread, gherkins, onions and chutney	£475.00
Seafood platter for 50 people Smoked fish, prawns, oysters, marinated fish, shrimps with mayonnaise, seafood sauce, lemons	£525.00

Chocolate fondue fountain...

£400.00

With a waiter to help your guests get the most out of the fountain.

Fountains of warm cascading Belgian chocolate

Served with strawberries, banana, Chinese gooseberries, pineapple, cookies,
Turkish Delight, fudge, donuts and marshmallows

All prices include VAT @ 20%