

## 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](http://www.milsomhotels.com/milsom-catering)

# Recommended starters for the Smorgasbord main course...

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  
**Bucklesham asparagus used during May and June**

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

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 spring roll (V)  
Tabbouleh, mint yoghurt and pomegranate

Warm smoked haddock and leek tart  
Poached egg hollandaise

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

Ham hock and vegetable pressing  
Piccalilli, herbs and crostini

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

# Smorgasbord main course...

£66.50

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

Mixed salad

Coleslaw

Tabbouleh

New potato, spring onion and chive

Chickpea, feta and mint

Truffled mushroom

Israeli salad

Celeriac and carrot remoulade

Thai noodle with sweet soy dressing

Spinach, date and pickled red onion

Horseradish, English mustard, Cranberry, Mayonnaise, Marie Rose, Vinaigrette, Sweet mustard mayonnaise

Minted new potatoes

## 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