



WWW.GUYSCLIFFECATERING.CO.UK

07881 422 955

ALEX@GUYSCLIFFECATERING.CO.UK

THREE/FOUR COURSE MENU

Prosecco and orange juice reception
Selection of canapes and blinis

Starters

Pea and mint soup with pancetta, crème fraiche and parsley (vegan available)

Broccoli and Roquefort soup (v)

Slow roasted red pepper and sundried tomato soup (vegan)

Duck liver, orange and port pâté, salad and warm toast

24 hour marinated tandoori chicken breast, tossed salad, mint and coriander yoghurt

Goat's cheese, asparagus, beetroot, and rocket salad with balsamic glaze (v or add optional Serrano ham)

Antipasti boards – house special antipasti mix, dry cured Spanish and Italian meats, Manchego cheese, heritage tomato and rocket salad

Black pepper and lime smoked salmon, melon fan, rocket salad

Crayfish salad – crayfish, onion, tomatoes, cucumber, leaves, fresh chilli, pomegranate seeds, mango lime dressing

Smoked salmon, cream cheese and horseradish pâté, with heritage tomato and watercress salad

Garlic, parsley and parmesan stuffed portobello mushrooms, rocket and balsamic salad (vegan available)

Tempura cauliflower, sweet chilli sauce, rocket and tomato salad (vegan)

Melon fan, with rocket and balsamic strawberries (vegan)

Avocado and watermelon salad (vegan)

All served with warm crusty bread and butter



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Mains

28-day dry aged topside of British beef, Yorkshire pudding, malbec gravy

Slow braised beef steak in beer and onions served with a rich ale gravy

Red wine roasted Welsh leg of lamb, served with a rosemary and mint gravy

Cider and tarragon roasted loin of pork, sage and onion stuffing, apple sauce

Whole chicken breast stuffed with asparagus, wrapped in Parma ham and served with a white wine sauce

Whole chicken breast wrapped in Serrano ham, stuffed with a sundried tomato, feta, served with a lemon and thyme sauce

Succulent slow roast shoulder of pork, cooked with cider and sage and wholegrain mustard, crackling

Slices of marinated pork fillet with sweet piquanté pepper sauce (*served with sautéed potatoes*)

White wine poached fillet of salmon, lemon and dill cream sauce

Oven roasted loin of cod, topped with a parmesan, lemon and thyme crust, sundried tomato sauce

Individual stilton, portobello mushroom and spinach wellington, red wine jus (v)

Individual sticky beetroot and butternut squash wellington, white wine gravy (vegan)

Whole roasted red pepper, stuffed with garlic portobello mushrooms, spinach, white wine gravy (vegan)

Aubergine, red pepper, courgette stack with spicy arrabiatta sauce (vegan)

Spinach, chickpea and sweet potato curry, with lemon and coriander basmati rice (vegan)

Mediterranean vegetable lasagne (vegan)

Aubergine and chickpea stew with warm flatbreads and toasted pine nuts (vegan)

All served with seasoned roasted new potatoes and seasonal vegetables



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Sharing boards and platters (main alternative)

Oven roasted lemon and thyme roasted chicken breast, mushroom stuffed peppers, chimichurri, warm new potatoes with extra virgin olive oil, mint and parsley, heritage tomato salad, rainbow coleslaw, sourdough bread and butter

Moroccan lamb, Mediterranean vegetable skewers, sundried tomato and red pepper couscous, minted new potatoes, mint and coriander yoghurt, lemon and olive oil dressed salad

Lime, garlic and herb marinated chicken or pork, halloumi, red pepper and mushroom stacks, fried paprika potatoes, Greek salad, flatbreads, tzatziki, smoked paprika salsa

All served on sharing boards and platters, each guest will have an individual plate.

Desserts

Trio of taster desserts - Balsamic strawberries, lemon tart, warm salted caramel chocolate brownie with whipped cream

Apple and cherry crumble with Devon custard

Apricot and almond crumble with Devon custard

Lemon tart with fresh raspberries and raspberry coulis

Salted caramel chocolate brownie, warm chocolate sauce, fresh strawberries and cream

Biscoff cheesecake with fresh strawberries and chocolate sauce

New York baked vanilla cheesecake with warm berry compote

Banoffee pie, fresh strawberries

Fresh fruit salad with lemon sorbet (vegan)

Melon fan with balsamic strawberries (vegan)



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Cheese board - A selection of luxury cheeses, biscuits, grapes, celery, caramelised red onion chutney

Filter coffee & mint chocolates

Please let us know of any dietary requirements

Gluten free, dairy free and vegan options available (on request)

**Everything is homemade by Alex who is a qualified chef with over 17 years' experience*