

Chef Syed Catering Services

Warm Sticky To Toffee Pudding (dairy, vg):

Warm date sponge soaked in rich toffee sauce, served with vanilla ice cream.

Set Menu 2 (£30 PP):

STARTER:

Roasted Organic Tomatoes, Papers & Avocado Bruschetta:

mixed heritage tomatoes, basil oil, toasted almonds, aged balsamic glazet.

Golden crispy chicken, crunchy vegetables, sweet chili, lime, and sesame dressing.

Classic Prawn Cocktail:

mixed greens, cucumber, carrot, spring onion, soy, sesame oil, sesame soy-lime dressing with tossed sesame

Crispy Duck Salad (soy, sesame)

MAINS:

roasted vegetables and mushrooms wrapped in golden puff pastry, served with thyme jus

Vegetable Wellington (V) or (VG)

Roasted Lamb Fillet:

Served with crushed herb baby potatoes, seasonal greens, and thyme jus

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Slow Roasted Chicken Supremet

crushed herbs new potatoes, pan seared salmon, a delicate lemon butter sauce.

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DESSERTS:

Triple Chocolate Indulgence Cake
Dark chocolate sponge with layers of dark, milk, and white chocolate, finished with chocolate shavings.

Lemon & Passion Fruit Cheesecake
Silky baked cheesecake with a passion fruit curd and a crisp biscuit base.

Italian Tiramisu
Rich mascarpone cream layered with coffee-soaked ladyfingers, finished with dark cocoa and chocolate shavings.

Warm Sticky Toffee Pudding
Served with butterscotch sauce, vanilla ice cream, honeycomb crunch

Set Menu 3 (£45 PP):

STARTER:

Burrata with Heritage Tomatoes & Basil Oil
Finished with a dill cream sauce.

Hand-Cured Beetroot Salmon Gravlox
With dill crème fraîche, pickled onions, sweet peas, and toasted brioche

Ballotine of Pheasant with Wild Mushrooms
Lightly set pheasant breast with mushrooms and Madeira sauce served with pickled vegetables, toasted brioche and a rich game reduction.

MAINS:

Char-grilled Lamb Fillet
With pea purée, confit carrots, heart cabbage, and a red wine reduction.

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Roasted Duck Breast with Orange Glaze
Served with roasted potato, seasonal vegetables, and red wine jus

Grilled Sirloin Steak 22 days aged
With truffle and wild mushrooms, baked potato, sautéed greens, and a rosemary and thyme jus.

Roasted Black Leg Chicken Supreme
With peas, carrots, and seasonal vegetables, and herb jus.

DESSERTS:

Triple Chocolate Delice
Layers of dark, milk, and white chocolate ganache on a biscuit base

Chocolate Fondant, Vanilla Bean Ice Cream: Warm molten chocolate centre with a soft sponge exterior.

Passion Fruit & Mango Cheesecake
Rich mascarpone cream layered with fresh mango and passion fruit, finished with dark cocoa and chocolate shavings.

Biscuit base with tropical fruit glaze and coulis.

Raspberry & Almond Frangipane Tart.

Baked almond cream tart topped with fresh raspberries.

Booking & Logistics:

The menu explicitly outlines food allergens across all dishes (e.g., dairy, gluten, nuts, and sulphites) to accommodate guests' dietary restrictions.

NOTE:

All packages include premium fine china crockery, elegant cutlery, and professional staff.

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