

# LIMEBERRY EVENTS CATERING

## SAMPLE MENU

This is only a selection of dishes we offer, please do get in touch if you would like a copy of our full menu.

### CANAPÉS

#### COLD

Mini Yorkshire puddings with horseradish and roast beef (pink)

Smoked salmon blini with cream cheese

Filo tartlet of mascarpone, red pesto and sun blushed tomato

Chicken liver pâté with onion marmalade on toast

Creamed gorgonzola on walnut crouton with honey glazed figs

Tartlet of Cromer crab and avocado with red pepper mayonnaise

Bruschetta, tomato, red onion and basil

Beetroot hummus, pine nuts, toasted crouton

#### WARM

Fish and chips with rock salt and vinegar in newspaper cones

Goat's cheese and red onion pastry

Red Thai chicken skewers with sweet chilli dipping sauce

Mini steak burgers with baby pickles and tomato relish

Honey mustard glazed sausages with grain mustard dipping sauce

Wild mushroom tartlets with truffle oil

Haggis croquettes

Sun blushed tomato arancini balls, mascarpone and pesto dip



# TO START

Homemade tomato and basil soup, tapenade crouton (VG)

Homemade roast butternut squash and sweet potato soup with candied pecans (VG)

Smoked chicken, sun blushed tomato salad, pine kernels and raspberry vinaigrette

Roast duck salad, mango and sweet chilli salsa

Chargrilled asparagus, Parma ham and balsamic syrup

Chicken Caesar salad, baby gem lettuce, toasted croutons, shaved parmesan

Ham hock terrine, homemade piccalilli, toasted bread

Poached salmon and crayfish tian, avocado purée

Seared gravadlax, sweet honey mustard, radish salad

Seared mackerel, celeriac and apple remoulade

Prawn and crayfish cocktail, baby gem, king prawn, seeded bread

Whipped goats' cheese, roast beetroot, poached pear and rosemary toast (V)

Marinated baby tomato and buffalo mozzarella salad, baby herbs and tapenade (V)

Tartlet of warm goat's cheese and red onion marmalade, baby herb salad (V)

Baked breaded camembert, pear and thyme chutney, wild rocket (V)

## SHARING BOARDS

### SEAFOOD PLATTER

Home cured gravadlax, smoked salmon, tiger prawns, mackerel pâté; capers and cornichons, home baked breads

### ANTIPASTI PLATTER

Serrano ham, chorizo, salami, olives, buffalo mozzarella, chargrilled Mediterranean vegetables, artisan bread

### MIDDLE EASTERN MEZE PLATTER

Spinach and feta bourek, tabbouleh, beetroot hummus, baba ganoush, olives, warm pitta breads



## THE MAIN

Slow roast belly of pork, potato rosti, spring greens, cider sauce

Cumberland sausages, creamed potato, red onion jus, with bowls of petit pois, sugar snap pea and pea shoots

Pan roast chicken breast, dauphinoise potatoes, bundles of steamed summer vegetables, tarragon sauce

Pan roast chicken breast, chorizo and potato hash, mango and chilli salsa, french beans

Centre cut fillet steak, deconstructed beef wellington – puff pastry, creamed mash potato, steamed vegetable bundle, red wine jus

Chargrilled sirloin steak, roast Portobello mushroom, roast vine tomatoes, chunky potato wedges and peppercorn sauce

Homemade steak and ale pie, creamed potato, red wine jus, with bowls of petit pois, sugar snap pea and pea shoots

Rump of lamb, roasted garlic mash, roast harissa-spiced carrots, salsa verde

Rack of lamb, dauphinoise potato cake, parsnips, chantenay carrots, redcurrant jus

Duck breast, spiced red cabbage, butternut squash, sweet potato

Confit duck leg (slow cooked on the bone), roast garlic mash, rosemary roasted vegetables, port wine jus

Seabass fillet, lemon and herb crushed potato cake, wilted spinach, orange pesto, shaved fennel

Salmon fillet, crushed new potatoes, steamed asparagus, asparagus velouté

Smoked haddock, grain mustard mash, creamed leeks, petit pois, sugar snap peas and pea shoots

Pan roast gnocchi, garlic, spinach and mascarpone cream sauce (V)

Butternut squash and pecorino risotto, roasted pine nuts (V)

Pan-fried polenta and Mediterranean vegetable stack with tapenade (VG)

Shallot and red onion tatin, crumbled blue cheese, rocket salad (V)

Spinach and ricotta ravioli, sun blushed tomato, pesto (V)

Whole couscous stuffed baked bell pepper, sweet pepper salsa, almonds (VG)



## TO FINISH

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Lemon meringue tart, raspberry compote

Chocolate brownie with salted caramel ice cream and toffee popcorn

Sharp lemon tart, summer berry compote

White chocolate and raspberry cheesecake

Layered strawberry shortcake

New York baked cheesecake, honeycomb, and toffee sauce

Vanilla panna cotta, raspberries, lavender syrup

Eaton mess

Chocolate ganache tart, mango sorbet

## TRIO OF MINIATURE DESSERTS

Layered strawberry shortcake, sharp lemon tart, raspberry and white chocolate cheesecake

Chocolate brownie, New York baked cheesecake with honeycomb, vanilla panna cotta

## CHEESE

A choice of three cheeses, accompanied with a selection of oatcakes and biscuits, celery and homemade chutney

Colston Bassett stilton

Mature farmhouse cheddar

West county brie

French Camembert

Manchego

Cornish yarg

## TEA AND COFFEE

A selection of fine teas and coffee will be available to your guests to finish the wedding breakfast. These will be displayed and served by our staff.



## EVENING FOOD

Our evening menu offers you a vast selection of options and varying styles. We can circulate food to your guests like delicious sausage and smoked bacon hot filled rolls to satisfy those late evening munchies, or even hot cones of fish and chips; or create a visual spectacular for the eyes with our al fresco paella station. Or maybe you'd like to keep it traditional with a buffet or cheeseboard. We can also host a barbecue as your main wedding breakfast or evening food, depending on the venue you have chosen.

With such a varied and large menu, we'd encourage you to get in touch with us so we can send across to you our full menu and discuss any ideas you may have.

## FIND US

If you would like to discuss any details of your event with us, we would love to hear from you.

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