



Food For Thought

Our Chefs are passionate about the food they serve and know that when it comes to quality it's the little things that count. That is why we only use the finest of ingredients and source the best local produce available.

Feel free to mix and match our suggested menus to design your own perfect menu for your special day. If you can't find what you are looking for then please let us know so we can design a bespoke menu for you.

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Menus - Country House Occasions

Contents

Canapés	3
First Course	4
Main Course	6
Dessert Course	8
Children's Menu	10
All The Little Extras	11
Evening Food	12
Buffet Menus	13
Afternoon Tea	15
Barbeque	16

Canapé Menu

Canapés are lovely tasty morsels to welcome your guests

We recommend 4 canapés per guest for a wedding reception and 8-10 canapés per guest for a canapé party

Hot Canapés

- Mini Yorkshire Puddings with Horseradish Cream, Watercress
- Crispy Pork Belly with a Sweet & Sour Glaze
- Herefordshire Mini Sausages glazed with Mango Chutney
- Miniature Sausage Rolls
- Spiced Thai Chicken
- Lemon Sole Goujons with a Tartar Dip
- Burgers served in a Sesame Bun topped with Tomato Relish
- Haloumi Seared & Watermelon Skewers served with a Mint Dressing
- Asparagus wrapped Parma Ham with a Hollandaise Dipping Sauce
- Baby Jacket Potatoes with Feta, Black Olives & Rosemary

Cold Canapés

- Smoked Salmon Blinis with Cream Cheese & Herb
- Vine Tomato, Basil & Sweet Chilli Crostini
- Mozzarella, Tomato & Basil Skewers
- Open Smoked Salmon on Rye with Dill
- Pea, Pecorino & Mint Puree served on a Crostini
- Goats Cheese Tartlets served with Onion Chutney
- Prawns served with a sweet Chilli Dipping Sauce
- Chicken Tikka served on a Poppadum
- Rare Beef, Sour Cream, Onion Chutney served on a Crostini
- Pate Maison en Croute
- Gazpacho Shots

First Course

Gold Menu

Chicken Liver Parfait served with Baby Leaf Salad, Onion Chutney & Artisan Breads

Carpaccio of Melon & Parma Ham (v)

Warm Tart of Blue Cheese served with a Pear Salad (v)

Chicken Caesar Salad

Wild Mushroom Soup with a Basil Crème Fraiche & Granary Roll (v)



Platinum Menu

Classic Prawn Cocktail, Crisp Cos Lettuce served with Marie Rose Sauce

Roasted Tomato Tart with Goats Cheese, Pesto & Fresh Thyme served with Rocket (v)

Sourdough Bruschetta served with Wild Mushrooms, Garlic & Fresh Herbs (v)

Mozzarella, Avocado, Vine Tomatoes & Basil drizzled with Extra Virgin Olive Oil (v)

Parma Ham, Melon Ribbons & Warm Fig Salad

First Course

Diamond Menu

Cheese & Asparagus Roulade served with a Vine Tomato Coulis (v)

Baked Goats Cheese and Beetroot served with a Pea Shoot & Pine Nut Salad (v)

Smoked Salmon Mousse served with lightly Pickled Radish, Cucumber & Ciabatta

Ballotine of Chicken wrapped in Parma Ham served with a Caponata Dressing

Sharing Platters

Italian

Cured Hams & Salami, Sun blushed Tomatoes, Buffalo Mozzarella & Wild Rocket, Chargrilled Artichokes, Red Peppers and Marinated Olives. Italian Breads served with Extra Virgin Olive Oil & Balsamic Vinegar.

Seafood

Smoked Mackerel & Lemon Pate served in Kilner Jars

Smoked Salmon & Dill Pickled Cucumber Ribbons

Shell on Prawns served with Garlic Butter

Sourdough & Walnut Breads



Main Course

Gold Menu

Herefordshire Pork Sausages, Creamy Mash Potatoes served with Caramelised Onion Gravy

Spanish Chicken with Chorizo, Smoked Paprika, Olive & Butterbeans served with Curly Kale

Herefordshire Braised Beef in Ale with Herb Mashed Potatoes & Savoy Cabbage

Tart of Goats Cheese & Cherry Tomato Tart with Caramelised Onions (v)

Pie, Mash & Peas (Steak & Kidney; Chicken & Leek; Vegetable)

Platinum Menu

Loin of Pork on Parsnip Mash with Caramelized Apple, Chanteray Carrots & Thyme Jus

Aubergine Parmigiana with Basil & Pine Nuts (v)

Chicken & Mushroom served in a Champagne Cream Sauce served with Roasted New Potatoes

Roast Fillet of Salmon served with buttered new potatoes & Ratatouille

Lemon & Thyme Roasted Chicken Breast served with Crushed Potatoes, Carrots & Tender Stem Broccoli

Main Course

Diamond Menu

Roast Loin of Venison with Celeriac Puree, Baby Carrots, Curly Kale & Redcurrant Jus

Fillet of Herefordshire Beef wrapped in Parma Ham & Duxelles served with Dauphinois Potatoes & Fine Beans

Open Lasagne of Roasted Squash and Wild Mushrooms with Sage Butter(v)

Roasted Cod with Bacon Mash, Spinach & Creamy Shallot Sauce

Rolled Leg of lamb Tuscan Style, Herb Roasted Potatoes served with a Celeriac Gratin

Spiced Duck with Roasted Root Vegetables & Sherry Apple Sauce



Boards

Guests To Carve at The Table

Free Range Chicken

Butterfly Leg of Lamb

Sirloin of Beef

Loin of Pork

Dessert Course

Gold Menu

Sticky Toffee Pudding served with a Caramel Sauce

Chocolate Fudge Brownie served with Vanilla Ice-Cream

Classic Eton Mess

Apple Crumble & Traditional Custard

Fresh Fruit Salad with Pouring Cream

Platinum Menu



Hazelnut Meringue Roulade served with Passion Fruit Coulis

French Apple Tart served with Crème Fraiche

Baked Ginger Apple & Pear Crumble served with Thick Double Cream

Chocolate Cappuccino Cups served with a Curly Biscuit

Lemon Cheesecake served with Raspberries & Coulis

Dessert Course

Diamond Menu

Trio of Desserts

- Eton Mess, Chocolate Tort, Ice-cream on Ginger Crumb
- Lemon Posset, Lemon Meringue, Lemon Drizzle Cake

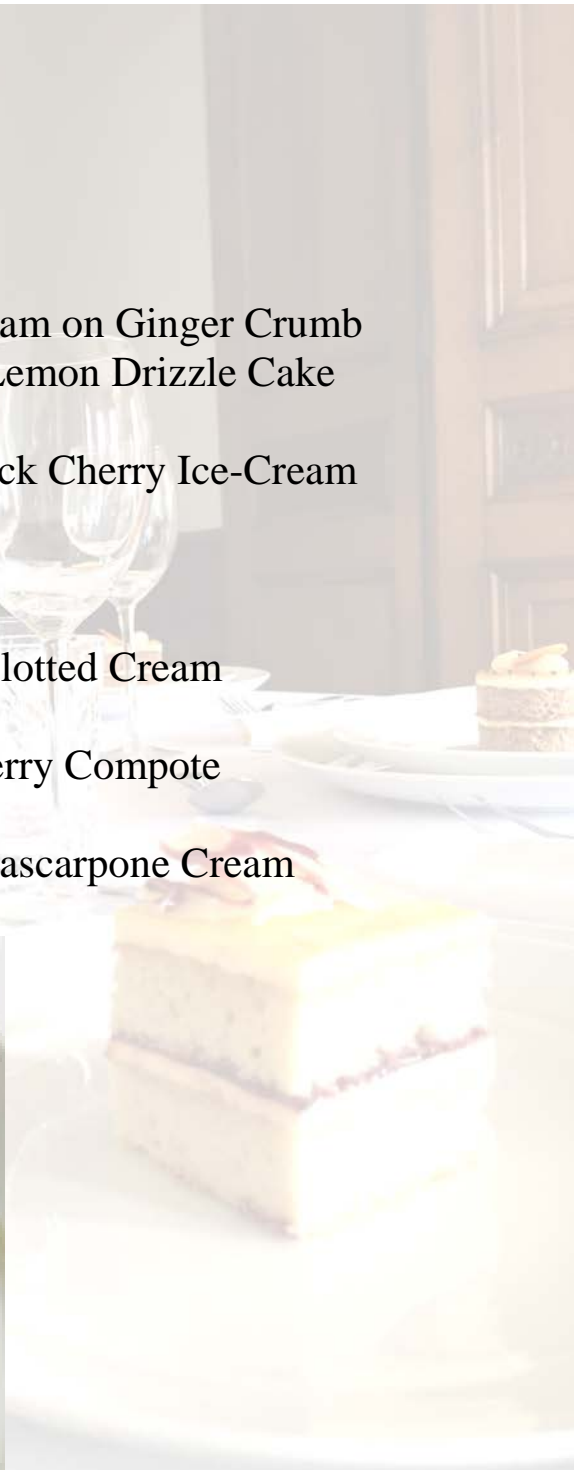
Rich Chocolate Torte served with Black Cherry Ice-Cream

Tiramisu served in a Glass

Divine Lemon Tart, Strawberries & Clotted Cream

Vanilla Cream Terrine served with Berry Compote

Baked Peaches with Raspberries & Mascarpone Cream



Children's Menu

First Course

Melon

Dip Plate with Hummus, Bread, Carrot & Cucumber Stick

Garlic Dough Balls

Main Course

Pasta served with Tomato Sauce(v)

Sausage & Mash

Lasagne

Pizza – Margherita(v); Ham & Pineapple; Pepperoni

Dessert Course

Chocolate Brownie

Strawberries

Vanilla Ice Cream



All Those Little Extras

The Sides:

- Creamy Mash Potatoes
- Roasted New Potatoes dressed with Garlic & Thyme
- Garden Peas
- Glazed Carrots
- Fine Green Beans
- Broccoli
- Roasted Root Vegetables
- Mediterranean Vegetables
- Ratatouille
- Savoy Cabbage
- Homemade Coleslaw
- Green Leaf Salad
- Tomato Party
- Marinated Pepper Salad with Pecorino
- Green Bean Salad with Mustard Seeds

Sorbets

Refreshing & Light it's Ideal to serve between First and Main Course.
Our Flavours Include:

Elderflower, Cucumber & Lime

Lemon

Raspberry

After Dinner Coffee

After Dinner Mints

Evening Food

Cheeseboard

A selection of Local & Continental Cheeses served with Savoury Biscuits, Grapes & Caramelised Onion Chutney

Napkin Food

- Bacon Roll
 - Crispy Bacon served in a Soft Bun
- Sausage Sandwich
 - 2 Herefordshire Pork Sausages served in a Soft Bun
- Oven Roasted Pork, Crackling, Sage & Onion Stuffing served with Apple Sauce in a Soft Bun



Buffets

Cold Fork Buffet

Please choose any 3 mains, 3 salads & 2 Desserts

- Baked Ham with Ginger Marmalade Glaze
- Herefordshire Beef
- Chicken Caesar Salad
- Leek & Gruyere Tart (v)
- Stilton & Mediterranean Vegetable Tart (v)
- Local Pork Pies with Mustard Relish

- Home made Deli Coleslaw (v)
- Baby Green Leaf Salad with a Balsamic Vinaigrette (v)
- New Potato Salad served with a Lemon & Chive Dressing (v)
- Tomato & Herb Salad (v)
- Roasted Vegetable Couscous Salad (v)
- Goats Cheese, Butternut Squash & Roasted Red Peppers sprinkled with Pine Nuts (v)

- Selection of Fresh Breads with Butter

- Rich Chocolate Fudge Brownie
- Fresh Strawberries & Cream
- Classic Eton Mess
- Vanilla Cheesecake
- Lemon Tart served with Raspberry Sauce
- Apple Tart served with Crème Fraiche

Buffets

Hot Fork Buffet

Please choose any 3 mains, 3 veg & 2 Desserts

- Lasagne with Garlic Bread
 - Herefordshire Beef & Ale Casserole
 - Beef Bourginion
 - Coq au Vin
 - Mediterranean Chicken with Chorizo, Garlic & Smoked Paprika.
 - Chicken with Wild Mushrooms in a Masala Sauce
 - Mushroom Stroganoff (v)
 - Roasted Vegetable Lasagne with Garlic Bread (v)
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- Roasted Vegetables
 - Garlic & Thyme Roasted New Potatoes
 - Rice
 - Creamy Mash Potatoes
 - Glazed Herb Carrots
 - Salad of your Choice
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- Classic Apple Pie with Warm Custard
 - Rich Chocolate Fudge Cake with Double Cream
 - Strawberry & Raspberry Pavlova
 - A Selection of Local & Continental Cheeses with Biscuits, Celery & Grape
 - Sticky Toffee Pudding with Caramel Sauce
 - Lemon Meringue Pie

Afternoon Tea

A Selection of Delicate Finger Sandwiches
served on
White, Wholemeal & Granary

Open Sandwiches on Rye Bread

Savoury Leek & Gruyere Tart

Goats Cheese Tartlets with Caramelised Red Onion Chutney

Freshly Baked Scone
with
Clotted Cream & Strawberry Jam

Homemade Cakes

Strawberries

Breakfast Tea, Fruit Teas, Herb Teas, Earl Grey

Elderflower Presse

**Vintage China is
available
to Hire**



Barbeque

BBQ

Please choose any 3 mains, 3 veg & 2 Desserts

- 6oz Herefordshire Beef Burgers
 - Herefordshire Pork Sausages
 - Chicken, Chorizo & Tomato Skewers
 - Salmon Parcels Marinated with Lemon & Spices
 - Lamb Kebabs Marinated in Garlic & Rosemary
 - Tiger Prawn Skewers
 - Pork Steaks in a Honey & Mustard Dressing
 - Haloumi Skewers(v)
 - Vegetable Kebabs(v)
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- Garlic Roasted New Potatoes
 - Home Made Deli Coleslaw
 - New Potato Salad with Lemon & Chives
 - Baby Leaf Salad with a Vinaigrette
 - Tomato, Basil & Mozzarella Salad with a Balsamic Dressing
 - Feta, Tomatoes, Onion & Olives dressed with Olive Oil.

All served with a selection of Rolls & Artisan Breads

- Profiteroles served with a Chocolate Sauce
- Pavlova with Banana, Cream & Toffee Sauce
- A Selection of Local Continental Cheeses with Biscuits, Celery & Grape
- Lemon Meringue Pie
- Fresh Fruit Salad
- Selection of Krispy Kreme Doughnuts