



**Jeeves Catering Ltd**

## **Vintage Afternoon Tea**

### **New and Irresistible Vintage Themed Garden and Tea Party**

A selection of finger sandwiches with traditional fillings

Assorted individual savoury tarts

A choice of homemade ice creams and sorbets

Summer fruit jellies    Pimms jellies                  Strawberries and cream

Dainty iced cakes decorated with English flowers in a variety of colours

Butterfly cakes                  Mini almond macaroons                  Mini choux pastries  
Small vanilla slices    Gingerbread                          Flapjacks

Mini Devonshire scones filled with raspberry jam and clotted cream

Iced vanilla shortbreads                          Luxury biscuit selection

Assorted homemade cakes including

Orange Victoria Sponge	Guinness fruit	Spiced date and walnut
Carrot and lime	Cherry and Almond	Chocolate cake
Coffee and walnut	Lemon Drizzle	Dundee
Somerset Cider & Apple	Raspberry loaf	Coffee Walnut cake

Jugs of homemade lemonade                          Jugs of Pimms

English sparkling wines

A selection of Taylors tea and coffee including earl grey and herbal teas

To complement the food we can supply a collection of beautiful vintage china crockery along with individual lace top cloths and hand tied napkins.

Each quotation is priced according to the selection made. Please contact Susan Fenner who will be delighted to discuss your requirements and quote accordingly.



**Jeeves Catering Ltd**

## **Gala Buffet**

### **Authentic Thai cuisine and sushi**

Tekkamaki – tuna roll sushi & seaweed

Bo-zushi – prawns & cucumber in seaweed

Vegetarian sushi balls with pickled cucumber

Nama Hamu, Sarami chorizo no maki mono

Chicken wrapped in pandan leaf

Chicken/Pork sate

King prawn filo wrapped in fine rice noodles

Mince pork prawn dimsum

Thai salmon fishcakes

Geang keow waan gain aw mai – Thai green curry with aubergine & bamboo shoots

Pad phong galey taley – stirfried seafood with yellow curry

Pad thai goong – stirfried rice noodles with prawns tamarind and crispy shallots

Marinated whole sea bass with ginger and tamarind wrapped in foil

Duck stew with mixed herb dumplings and Thai spiced apple jam

Salmon and asparagus red curry

## **Petit Fours**

Iced shortbreads

Brandy snap baskets filled with fresh fruits

Chocolate fudge squares

Assorted chocolate truffles

Mini ginger shortbreads with mango cream

Tiny Devonshire scones with clotted cream and raspberry preserve

Brandy snap biscuits with mascarpone and orange dip

Milk chocolate truffle shells filled with Cointreau cream

White chocolate ramekins filled with lavender cream

Spiced fresh fruit kebabs with a honey dip

White chocolate dipped strawberries with clotted cream

**From £60.00 per person**



**Jeeves Catering Ltd**

### **Cold Buffet**

Whole dressed salmon with king prawns and lime mayonnaise

Honey glazed ham baked in lavender

Aged roast sirloin of beef with a cracked pepper crust

Chicken Caesar salad with fresh anchovies, croutons and Parmesan shavings

Chicken and pistachio terrine with sage and cranberry sauce

Courgette and pesto roulade with a tomato and red pepper compote (V)

Gorgonzola, pinenuts, tomato and spinach "frittata" (V)

Scandinavian "smorgasbord"

### **Salad List**

Baby potatoes with smoked bacon and blue cheese

Baby potatoes with sour cream, watercress and Parma ham

Roasted Mediterranean vegetables with pine nuts, basil dressing and Parmesan (V)

Sun blushed tomatoes, medley of olives, rocket and balsamic (V)

Cous cous with coriander cucumber lime zest cherry tomatoes and roasted peppers  
(V)

Caesar salad, cos lettuce, Parmesan croutons and Caesar dressing (V)

Coleslaw with crème fraîche or mayonnaise (V)

Bok Choi, mange tout, spring onions, bean sprouts, red peppers and orange dressing  
(V)

Feta and plum tomatoes with balsamic syrup (V)

Apple, celery and walnuts with mayonnaise (V)

New potato with mint crème fraîche (V)

Potatoes with chive yoghurt and red onion (V)

**(V) = Vegetarian**

**Price on request**



**Jeeves Catering Ltd**

**Hot Buffet**

Salmon, King prawn and crayfish linguini with a cream and vermouth sauce

Chicken Thai green curry

Mexican red mole chicken with chillies, chocolate and a warm tomato salsa

Pork and beef meatballs in a rich tomato ragu with spaghetti

Pork in cider, Calvados and cream

Beef and ale stew with Stilton dumplings

Irish hot pot with root vegetables topped with sliced potatoes

Moroccan lamb with preserved lemons, olives and spices

Slow braised Lincolnshire venison with smoked bacon, baby shallots and leeks

Penne with roasted Mediterranean vegetables and shavings of Parmesan (V)

Root vegetable crumble with Lincolnshire poacher cheese (V)

**(V) = Vegetarian**

**Price on request**



**Jeeves Catering Ltd**

### **Summer Canapés**

Blinis with smoked salmon and sour cream  
Brioche topped with smoked haddock and crème fraîche  
Prawns marinated in lime served with guacamole  
Chicken skewer marinated in yoghurt and mint  
Lincolnshire cocktail sausages glazed with honey and sesame seeds  
Asparagus wrapped in pancetta with hollandaise  
Filo baskets filled with tropical fruit salsa (V)  
Olives Scones with a tapenade filling (V)  
Salami with sun blushed tomatoes and olives (V)  
Stilton and port pâté on Scottish oatcakes (V)

### **Summer Starters**

King prawns on a “chiffonade” of lettuce with a traditional Marie Rose sauce  
Smoked salmon and white wine pâté with horseradish cream  
Vodka and dill salmon Gravalax with herb blini and lime yoghurt  
Chicken Caesar salad with fresh anchovies, Parmesan and croutons  
Cantaloupe melon with Parma ham and a summer fruit compote  
Ham hock terrine with pear chutney  
Courgette and pesto roulade with roasted sweet pepper and tomato concasse (V)  
Iced Gazpacho topped with ribbons of plum tomatoes (V)  
Mozzarella with crème fraîche chilli and oregano with rustic bread (V)  
Tallington asparagus with hollandaise sauce (V)  
Tomato and basil soup with goats cheese croutons (V)

### **Summer Main Courses**

Jeeves Fish pie with salmon, monkfish, scallops and king prawns, baby leeks in a  
vermouth, cream, and white wine reduction topped with creamed potatoes  
Monkfish on rosemary skewers with a Pernod and pink peppercorn sauce served  
with a timbale of rice  
Wild salmon with Tallington asparagus and hollandaise sauce



## **Jeeves Catering Ltd**

Breast of chicken wrapped in Prosciutto with Boursin cheese sauce

Chicken breast cooked with coconut cream, lemon grass and lime leaves

Chicken cacciatore, chicken with anchovies olives and tomatoes served with cous  
cous

Rack of Lamb with a sour cream and port sauce

Roast beef with Yorkshire puddings and homemade horseradish sauce

Roasted pork tenderloin with apple jack brandy and wholegrain mustard sauce

Roasted red onion and goats cheese Wellington served with roasted plum tomatoes  
(V)

Spinach, cream cheese and pinenut pancakes with Lincolnshire poacher sauce (V)

### **Summer Sweets**

Champagne and raspberry jelly

Chocolate and Malteser mousse

Crème brûlée

Eton mess

French Lemon tart

Lemon and brandy syllabub

Sherry and almond trifle

Summer pudding and clotted cream

Trio of cheesecake, chocolate, strawberry and vanilla

Vanilla custard pot with a berry compote

### **Taylor's Tea/Coffee with Brownes chocolates**

**From £57.50 per person**

**(V) = Vegetarian**



**Jeeves Catering Ltd**

## **Supper suggestions**

### **Hot and Cold supper pots**

Chilli marinated king prawns with coconut, coriander, spring onions and rice

Cold poached salmon with Hollandaise

Salmon niçoise with Confit tomato, baby potatoes free range eggs and French beans

Shellfish, salmon and cod, fish pie with white wine cream, buttered potato mash and chives

Spiced chicken with herb couscous, chickpeas and yoghurt

Pot-roasted Grasmere Pork with Bramley apples

Slow braised beef and Guinness casserole with Stilton crumble

Spiced beef salad with julienne vegetables and bean sprouts

Navarin of lamb with root vegetables and herb dumplings

Sun blushed tomatoes, olives and mozzarella salad (V)

Roasted Mediterranean vegetables with pasta shells and Parmesan shavings (V)

Selection of the finest British cheeses hand carved honey roasted ham, rare sirloin of beef, continental meats and river farmed smoked fish served with a selection of fresh bread

### **Finger Food**

Selection of handmade pork pies, toasted finger sandwiches, mini quiches, selection of Grasmere cocktail sausages, scotch eggs, olives, smoked salmon and caviar belini, figs wrapped with Parma ham, homemade mini beef burgers, chicken satay, mini pork belly ribs

**Supper from £7.95 per person**



**Jeeves Catering Ltd**

### **Winter Canapés**

Cromer crab cakes with sour cream  
Gravalax of salmon with caviar and lemon zest and dill served on biscuit spoon  
King prawn on toast with guacamole  
Smoked salmon and crème fraîche on olive oil crostini  
Chicken skewers with peanut dip  
Free range beef with Yorkshire pudding and horseradish  
Duck liver parfait with brioche and red onion marmalade  
Handmade Grasmere Stilton sausages with coarse grain and honey mustard dip  
Mini pork and apple burger with sage crème fraîche  
Goats cheese crostini with Balsamic roasted beets (V)  
Parmesan and cracked black pepper shortbread with cherry tomato chutney (V)  
Tiny sage scones filled with Lincolnshire poacher cheese (V)

### **Winter Starters**

A trio of langoustine, king prawns and crayfish tails in an avocado and vine tomato salad  
Juniper and gin cured salmon with lemon and caper dressing  
Smoked haddock chowder with saffron crème fraîche  
Chicken and pistachio terrine with a cranberry and orange sauce  
Duck Liver orange and Calvados pate with apple and sage compote  
Carpaccio of beef with Parmesan shavings, capers and olive oil  
Game terrine with spiced redcurrant chutney  
Goats cheese croustini with roasted beetroot and a balsamic dressing (V)  
Pan roasted butternut squash and pumpkin salad with mulled wine dressing (V)  
Roasted red pepper soup with Parmesan croutons (V)  
Spinach and ricotta roulade on red chard leaves (V)

### **Winter Main Courses**

Jeeves Fish pie with salmon, monkfish, scallops and king prawns, baby leeks in a vermouth, cream and white wine reduction topped with creamed potatoes



## **Jeeves Catering Ltd**

Halibut roasted on preserved lemons, served with slow roasted vine tomatoes and  
French beans

Chicken breasts with white wine, apricots, ginger and sage cream

Chicken with wild mushrooms and smoked bacon in a brandy cream sauce finished  
with red grapes

Pot-roasted pork with spiced red cabbage and caramelised apple

Roasted rump of lamb with dauphinoise potatoes and a burgundy jus

Beef braised in Barolo wine with thyme and juniper berries

Traditional roast beef, with Yorkshire pudding and homemade horseradish

Cassoulet of duck in a marmalade and white wine sauce with apricots and prunes

Roast pheasant with smoked bacon and bread sauce, served with duchess potatoes

Roasted partridge with caramelised butternut squash and honey roasted parsnips

Gorgonzola and apple strudel with spiced picked pears (V)

Roasted Mediterranean vegetable kebabs on Moroccan spiced cous cous (V)

## **Winter Sweets**

Apple and cinnamon crumble with crème anglaise

Banoffee trifle

Bread and butter pudding

Chocolate and Rum Cheesecake

Duo of white and dark chocolate torte

Ginger Pannacotta with blueberry compote

Lemon custard pot with spiced plums

Pears poached in red wine with white chocolate and mint sauce

Stem ginger syllabub

Sticky toffee pudding with butterscotch sauce

**Taylors Tea/Coffee with Brownes chocolates**

**From £57.50 per person**

**(V) = Vegetarian**