

# FORMAL CARVERY MENU

# **Canapés**

(Choose Six)

### **Handmade Gourmet Sausage**

Mini Lincolnshire Sausage Tossed In Honey & Wholegrain Mustard

### **Beef Sliders**

A Variety Of Beef Sliders Available Including Cheeseburger, Spicy Jalapeno Burger & Italian Meatball

# **Roast Beef In Yorkshire Pudding**

Mini Yorkshire Pudding Filled With Finest Roast Beef & A Horseradish Dressing.

### **Grilled Fillet Of Beef**

Lightly Grilled Fillet Of Beef Served With A Salsa Verde & Set On A Crispy Crostini

## **Chicken Satay**

Skewered Marinated Chicken Breast Strips Served With A Peanut Dip

#### Pâté Toasts

Smooth Brussels Pâté Piped Onto A Crispy Crostini

#### Thai Chicken Kebab

Spicy Thai Marinated Chicken Breast Strips Presented On A Skewer

Snack Crackle and Hog Brigand, Island Road, Garthorpe DN17 4AA



### (V) Wild Mushroom Bouchees

Delicious Wild Mushroom In A Creamy Sauce Served In A Puff Pastry Case

# (V) Chorizo With Roasted Red Pepper

Popular Spicy Spanish Tapas Served As A Canapé

### (V) Haloumi Kebabs

Griddled Haloumi Cheese Skewered With Roasted Green Pepper & Caramelized Onions

### (V) Mini Bruschetta

Chopped Fresh Tomatoes With Garlic, Basil, Olive Oil, And Balsamic Vinegar, Served On Toasted Slices Of Ciabatta

### Smoked Mackerel Pâté

Our Own Whisky Infused Smoked Mackerel Pâté Set On A Crispy Crostini

#### **Smoked Salmon Blini**

Classic Smoked Salmon On Blinis With Soured Cream, Lemon & Dill

# Carpaccio Of Tuna

Carpaccio Of Tuna With A Balsamic Dressing & Micro Greens Served From A Porcelain Canapé Spoon

# **Tiger Prawns**

Tiger Prawns Marinated With Garlic, Ginger & Chili Served On A Mange Tout Wrapped Skewer With Vietnamese Dipping Sauce (Nuoc Cham)

### **Garlic Prawns**

Spanish Tapas Of Prawns Cooked In A Anchovy & Garlic Butter Served On A Skewer

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## **Main Course**

(Choose Three)

### **Hog RoastOr Roast Leg Of Pork**

Served With Apple Sauce Stuffing & Crispy Crackling

## **Roast Leg Of Lamb**

Seasoned With Rosemary Served With Mint & A Mustard & Dill Sauce

## Roast TurkeyHaunch

Served With Fresh Cranberry Sauce & Sage & Onion Stuffing

## **Free Range Roast Chicken**

Served With Chipolata Sausage, Stuffing & Homemade Onion Gravy

#### Roast SirloinOf Beef

Served With Horse Radish Sauce, Yorkshire Puddings & Homemade Red Wine Gravy

# **Honey & Mustard Roast Ham**

Served With A Light Jus Made From The Roasting Juices

#### Fresh Salmon

Foil Baked & Dressed With Cucumber Or Fillets Roasted With Fennel And Tomato

+

Vegetarian Alternative

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Salad (Choose Three)

Green Leaf, Tomato Basil & Mozzarella, Avocado & Cherry Tomato, Waldorf, Caesar, Greek, Coleslaw, Crispy Thai, Pesto Pasta, Mediterranean CousCous

Or

Seasonal Vegetables

Then Choose Two Potato Options

Lightly Spiced Wedges, New Potato Salad,
Warm New Potatoes In Herb Butter, Jacket Potatoes,
Traditional Roast Potatoes

# **Desserts**

### **Vacherins of Strawberries and Passion Fruit Cream**

A Collection of Strawberries with a Melee` Of Passion Fruit and Mascarpone on a Fluffy Meringue Base

#### **Profiteroles**

Choux Pastry Buns Loaded With Whipped Cream And Smothered In Chocolate Sauce.

#### **Duo Chocolate Torte**

Handmade Individual Two Chocolate Torte, with light Melt in Your Mouth Filling

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### **Sticky Toffee Pudding**

Chef's Special Pudding with a Yummy Toffee Sauce.

## **Traditional Lemon Tart With Crème Chantilly**

A Perfect Tart In Every Way, Light Refreshing & A Real Winner

#### Cheesecake

Cheesecakes With a Light Delightful Creamy Cheese Filling (Different varieties available)

#### Crème Brule

Rich Custard Topped With Caramelized Sugar.

### **Fresh Fruit Salad**

A Refreshing Dessert Of Seasonal Fruit Smothered In Their Own Juices.

# **Summer Fruit Pudding**

A traditional summer pudding, one of the best ways to enjoy wonderful summer fruits



#### This Menu Includes:

An executive chef and sous chef, front of house and waiting staff to arrive on site from approximately eight hours previous to your chosen service time

All dishes to be prepared fresh at your venue

As guests arrive canapés will be served by our experienced waiting staff, at this point we will also serve your champagne reception if required (Champagne provided by you)

The main course will be served buffet style from the carvery and dessert will be served to the table.

Toast drink (provided by you) served to the table

All our rubbish to be cleared away discretely and taken off site

All Prices are subject to Vat