

Menus 2016...

Creating a party is something we thrive on at Milsom Catering, and whatever the occasion, we have plenty of great ideas, so do come and talk to us. We really can turn our hand to all kinds of dishes, tastes and styles, and the following menus are all tried and tested and we hope you are excited by them.

In terms of pricing, our years of experience tell us that our customers want simplicity and transparency. There are, therefore, no hidden charges for crockery, cutlery, glassware and kitchen equipment, and our price not only includes the service of the food, but the manager of the event and the service of all the wines by our talented and enthusiastic front of house team.

www.milsomhotels.com/milsom-catering

Canapés selection...

£6.00 per person. Please select 4 canapés.

Cold

House smoked salmon on granary bread
Inside out smoked duck, cucumber, spring onion and hoi sin
Goats cheese and beetroot sesame seed cone (V)
Bang Bang chicken
Marinated Queenie scallops on apple and fennel slaw
Cherry vine tomato, buffalo mozzarella and basil (V)
Truffled mushroom and Roquefort crostini (V)
Halibut and mango ceviche
Rock oysters on ice with shallot vinegar
Cornish brie and chutney on crostini with bacon
Choux bun with dill cream cheese, asparagus and smoked trout
Parma ham, melon and soft goats cheese
Avocado and mango nori roll with pickled ginger and sesame seeds (V)
Soft boiled quails egg, pea humous and celery salt (V)
Gazpacho shot with crumbled feta (V)

Hot

Roast beef and Yorkshire pudding, creamed horseradish
Fish and chips in paper cones
Bangers and mash
Mini lamb tikka, mint and cucumber yoghurt and tabbouleh
Wild mushroom tart, quail egg, hollandaise (V)
Spinach and feta parcel (V)
Malaysian chicken satay, dipping sauce
Spinach and onion pakora (V)
Cocktail sausage roasted in grain mustard and honey
Chilli dog 'en croute'
Sun blushed tomato, mozzarella and pasto arancini (V)
Spiced pork belly, apple and fennel spoon
Prawn tempura, coriander salsa
Cod and parsley croquettes
Welsh rarebit toasts (V)

£4.50 per person.

Crudités, olives, taramasalata, humous, flat bread and breadsticks on the table when sitting. Great when speeches are first.



Starters...

Char grilled asparagus with poached egg hollandaise (V)
Parmesan and pine nut salad

Open ravioli of asparagus (V)
Peas, broad beans, tomato and goats cheese
Buckleham asparagus used during May and June

Red onion, sun blushed tomato and ricotta open tart (V)
Rocket, balsamic and olive oil

Tuna carpaccio with Niçoise style salad

Gravadlax of salmon
Beetroot, salmon caviar, citrus beurre blanc

Smoked duck breast with confit leg terrine
Pickled cucumber and plum sauce

Twice baked truffled mushroom soufflé (V)
Blue cheese mayonnaise, broad beans and sticky walnuts

Cumin roasted butternut squash and spring roll (V)
Tabbouleh, mint yoghurt and pomegranate

Warm smoked haddock and leek tart
Poached egg hollandaise

Seared scallops with pork belly
Cauliflower, apple and parsley

Tiger prawn ravioli in lime and coriander
Vegetable ribbons, black sesame, Thai flavours

Poached lobster tail (£8.00 supplement)
Truffled potato salad, peas, pickled cucumber, sun dried tomato

Tian of poached salmon and smoked salmon
Salmon beignet and horseradish cream

Trio of melon macerated in elderflower
With Parma ham, sweet sherry vinegar dressing

Ham hock and vegetable pressing
Piccalilli, herbs and crostini

Crab and melon cocktail
Brown crab mousse, confit lemon

Goats cheese panna cotta with candy beet carpaccio (V)
Bonbon, onion and poppy seed cracker

Classic prawn cocktail
Served in a Martini glass

Main courses...

Roast sirloin of British beef with braised featherblade Dauphinoise, mushroom, onion and baby carrot with red wine jus	£59.50
Apricot stuffed Dingley Dell pork Loin and pork belly Mashed potato, cabbage, cherry vine tomato mini caper and red wine jus	£58.00
Fillet of beef Wellington Dauphinoise potato, shallots, fine beans and Madeira jus	£65.75
Pan fried breast of guineafowl Rosti potato, caramelised onion purée, crushed broccoli turnips, jus	£58.00
Breast of Suffolk duck with buttered fondant potato Pak choi, butternut squash and duck jus	£56.75
Whole roast fillet of aged British beef with Anna potato King mushroom, carrot and cardamom purée horseradish and onion seed straw	£66.50
Dartois of chicken Crushed new potato, spinach, cherry tomato with girolle and chervil velouté	£55.75
Slow roast rack of Suffolk pork with glazed cabbage Colcannon potato cake, apple ring, leeks and red wine gravy	£56.75
Roasted leg of lamb with mint sauce Champ crush, peas à la française, braised gem, gravy	£56.25
Pan fried Norfolk chicken breast with tarragon croquette Spinach, vine tomato and wild mushroom jus	£56.25
Rack of English lamb with Dijon and herb crumb Anna potato, minted pea purée, spinach, broad beans and onions, tarragon jus	£62.50
Loin of lamb With mushroom, pine nut and spinach stuffing boulangère potato, parsnip purée and broccoli	£61.00

During June and July rack of lamb and loin of lamb will carry a supplement of £3.50 and £2.50 per person due to the annual price rise of spring lamb

Fish...

Fillet of lemon sole with salmon mousse Creamed potato, pea purée, mussels and mushroom velouté	£60.50
Fillet of sea bass and sea trout 'en croute' Dauphinoise, leaf spinach, Champagne and chive sauce	£61.00
Pan fried fillet of cod with Welsh rarebit glaze Grain mustard and parsley mash, leek purée, spinach with cockle velouté	£60.00

Vegetarian dishes...

All £54.75

Butternut squash ravioli with crispy feta (V)
Spinach purée, sage and pine nut butter sauce

Courgette, red pepper and tomato Charlotte (V)
With goats cheese, spiced potato barrels, rocket pesto tomato chutney

Field mushroom, red onion, root vegetable 'en croute' (V)
Dauphinoise potato, creamed spinach, Choron sauce

Spiced garden pea and lentil koftas (V)
Sag aloo, mild madras cream and poppadums

Baked woodland mushroom pudding (V)
Tarragon croquette, broccoli purée, heritage carrots

The main course price includes starter, main, dessert and coffee & chocolates, as well as supply of all crockery, cutlery, glassware, white linen and service of both the food and wine.

All main course dishes are served complete with their own vegetables and potatoes.
Extra vegetables and potatoes are available for £2 per person.

Recommended starters for the Smorgasbord main course...

Char grilled asparagus with poached egg hollandaise (V)
Parmesan and pine nut salad

Open ravioli of asparagus (V)
Peas, broad beans, tomato and goats cheese
Bucklesham asparagus used during May and June

Red onion, sun blushed tomato and ricotta open tart (V)
Rocket, balsamic and olive oil

Smoked duck breast with confit leg terrine
Pickled cucumber and plum sauce

Twice baked truffled mushroom soufflé (V)
Blue cheese mayonnaise, broad beans and sticky walnuts

Cumin roasted butternut squash spring roll (V)
Tabbouleh, mint yoghurt and pomegranate

Warm smoked haddock and leek tart
Poached egg hollandaise

Trio of melon macerated in elderflower
With Parma ham, sweet sherry vinegar dressing

Ham hock and vegetable pressing
Piccalilli, herbs and crostini

Goats cheese panna cotta with candy beet carpaccio (V)
Bonbon, onion and poppy seed cracker

Smorgasbord main course...

£66.50

Minimum 75 people

Decorated meats and fish

Whole roast decorated turkey

Roast sirloin of British beef

Honey baked gammon

Whole poached salmon and cucumber with crevettes

Dressed crab in shells

Gravadlax of salmon

Marinated scallops in orange and lemon

Vegetable quiche and tarts

Selection of salads

Mixed salad

Coleslaw

Tabbouleh

New potato, spring onion and chive

Chickpea, feta and mint

Truffled mushroom

Israeli salad

Celeriac and carrot remoulade

Thai noodle with sweet soy dressing

Spinach, date and pickled red onion

Horseradish, English mustard, Cranberry, Mayonnaise, Marie Rose, Vinaigrette, Sweet mustard mayonnaise

Minted new potatoes

Barbecue main course...

May - September

£70.00

minimum 60 people

Whole Suffolk pig spit roast

Sirloin steaks in a spicy Talbooth rub

Proctors sausages

Vegetable and halumi kebabs

Quorn sausages

Darne of marinated salmon in chilli, lemon grass and lime

Selection of salads

Mixed Salad

Coleslaw

Tabbouleh

New potato with spring onion and chive

Chickpea, feta and mint

Truffled mushroom

Israeli salad

Celeriac and carrot remoulade

Thai noodle with sweet soy dressing

Spinach, date and pickled red onion

Vegetable moilee curry

Dauphinoise potatoes

Garlic bread

Apple sauce, pickles, dressings, mayonnaise

The barbecue buffets are main course options for your 3 course meal.

We serve the starter to your table, direct your guests to the barbecue and buffet tables for the main course, then complete the service of dessert, coffee and chocolates to each table.

The price includes starter, main, dessert and coffee & chocolates, as well as supply of all crockery, cutlery, glassware, white linen and service of both the food and wine.

Desserts...

Strawberry pavlova

Passion fruit and raspberry sauce

Lemon tart

Blueberry compote, Chantilly cream

White chocolate and raspberry ripple cheesecake

Confit orange, pistachio sable, strawberry ice-cream

Apricot, peach and almond flan

Fresh raspberries, apricot ice-cream

Salted caramel chocolate brownie

Caramel ice-cream, hazelnut brittle

Elderflower and summer berry trifle

Berries and minted shortbread

Individual apple and blackberry crumble tart

Vanilla ice-cream and English custard

Black forest torte

Coffee ice-cream, cherries

Lemon meringue bavarois

Fresh raspberries and coriander

Passion fruit delice

Mango and pineapple salsa and coconut

Desserts...

For those that cannot decide on just one dessert a trio of desserts is a popular choice

We have created 3 beautifully balanced combinations

£3.25 per person supplement

Apple and blackberry

Apple crumble

Blackberry cheesecake

Vanilla ice-cream

Peach Melba

Raspberry ripple cheesecake

Peach jelly

Bake well tart

Chocoholic

Salted caramel brownie

Milk chocolate mousse

Chocolate ice-cream

Coffee and chocolates

Cheese as an extra course

Selection of British and Irish cheese, celery, grapes and apple with biscuits

£90.00

Please choose 3 - Stilton, Cheddar, Gubeen, Tunworth, Tysmboro, Cashel blue, Wensleydale

- per board of 10 portions

Truffled Waterloo

£9.00

Celery and walnut salad, truffled honey

Warm crottin goats cheese

£9.00

Pear and vanilla purée, walnut bread



Evening food...

We offer a wide range of evening food options for your wedding, providing everything from street food, to a full evening BBQ complete with hog roast, burgers and sausages.

If for any reason you do not find what you were looking for, rest assured our chefs can create something bespoke just for you and your wedding. With plenty of experience among them we are confident that they can produce something to fit your requirements, so please do not be afraid to offer suggestions and ideas if you had something specific in mind.

We recommend catering for all your evening guests plus 75% of day guests.

Evening finger buffet...

£20.25

Choose 4 sandwich items

Traditional sandwiches

Ham and mustard
Tuna and sweetcorn
Egg and cress (v)
Cheese and pickle (v)
Beef, horseradish and watercress

Modern sandwiches

Pastrami, gherkin, cheese and mustard mayo sub
Cajun chicken wrap
Smoked salmon and cream cheese bagel
Roast pepper, feta, humous and rocket wrap (v)
Smoked chicken Caesar wrap

Cold

Pork pie, Scotch egg and charcuterie with
French bread, gherkin, onions and chutney



Evening finger buffet...

Choose 6 hot items

- Fish cakes with sweetcorn relish
- Crispy whitebait, lemon and tartare sauce
- Chicken satay with dipping sauce
- Vegetable spring roll (V)
- Red onion bhaji, tzatziki (V)
- Sesame prawn toast
- Mini pizza (V)
- Peking duck spring roll
- Pork belly fritters, apple sauce
- Mini meat pies
- Chicken samosa
- Cranberry and brie wonton (V)
- BBQ chicken wings
- Pork, apricot and spinach sausage roll

Evening informal barbecue...

Evening food after the main wedding breakfast

£21.50 minimum 80 people

May - September

Whole Suffolk pig, spit roast

Sage and onion pork stuffing

(Or for numbers less than 100

Pulled BBQ shoulder of pork)

Beef Burgers

Proctors Suffolk Pride sausages and onions

Vegetable and halloumi kebabs

Vegetarian sausages

All served with apple sauce, relish, ketchup,
Branston pickle, piccalilli, mayonnaise, pickled onions,
gherkins, English mustard

Spiced potato wedges, crème fraîche

Coleslaw

Green salad

Tomato, mozzarella and red onion salad

Buns and rolls

Hog roast...

£15.00 per person minimum 80 people

May - September

A nice alternative to the full BBQ above, if you are planning not to have additional evening guests

Whole Suffolk pig, spit roast

sage and onion pork stuffing

Spiced potato wedges, crème fraîche

Buns

Coleslaw

Green salad

Tomato, mozzarella and red onion

Apple sauce, pickled onions, gherkins, mustard and mayonnaise

Loin of Suffolk pork buns...

£15.00 per person

Available during the winter months for indoor service instead of a hog roast outside.
It is also a great option for smaller weddings with fewer than 100 guests to cater for.

Roast loin of pork
sage and onion pork stuffing

Spiced potato wedges, crème fraîche

Buns
Coleslaw
Green salad
Tomato, mozzarella and red onion
Apple sauce, pickled onions, gherkins, mustard and mayonnaise

Barbecue leg of lamb...

£15.00 per person

Maximum 100 people

Butterfield marinated leg in lemon, rosemary, garlic and olive oil

Pickled red cabbage
Fattoush salad
Israeli salad
Spinach, date and almond salad

Roasted parmentier potatoes in garlic, thyme and onion
Falafel burgers (V)

Pitta Bread

Tzatziki
Tomato and harsisa dip
Skordalia dip

Street food evening menu...

£15.00 per person

Select up to three options from the below menu – cater for 100% of your total guests.

Spanish paella

A large seafood, chicken and chorizo paella with king prawns, saffron and pimento cooked in front of your guests

Mexican chilli and rice

Served with guacamole, sour cream, cheese, salsa, and tortilla chips

All the options below are served with a side of fat chips, potato wedges, skinny fries and sauces.

Tempura battered plaice fillet with tartar sauce

Chipolatas

Langoustine tails in crispy Japanese crumb

Free range chicken sticky BBQ wings

Dry aged mini beef burgers, relish and mature cheddar glaze

Wedges of Cornish brie with cranberry sauce

Wiltshire cured streaky bacon baps

Suffolk pride sausage baps

'Birds Eye' fish finger baps with tartar sauce and crushed peas

Roasted pepper and goats cheese

Jumbo hot 'chilli' dog, onions and Frenchie's mustard

Mezze boards...

A relaxed option for the evening food, these boards are great either on their own or paired with one another, your guests can just help themselves as they please.

(Please note we cannot mix boards)

Cheeseboard for 50 people A selection of whole and cut cheeses, fruit, chutney and biscuits	£450.00
Meat platter for 50 people Pork pie, Scotch egg and charcuterie with French bread, gherkins, onions and chutney	£450.00
Seafood platter for 50 people Smoked fish, prawns, oysters, marinated fish, shrimps with mayonnaise, seafood sauce, lemons	£500.00

Chocolate fondue fountain...

£400.00

With a waiter to help your guests get the most out of the fountain.

Fountains of warm cascading Belgian chocolate

Served with strawberries, banana, Chinese gooseberries, pineapple, cookies,
Turkish Delight, fudge, donuts and marshmallows

All prices include VAT @ 20%