



Simon James
Catering

Private Dining & Function
Menus
2023

For allergen advice please speak to a member of our team

Menu Selection

Starters:

- Cream of Wild Mushroom Soup with Chive Crème Fraiche
- Chicken Liver Pate with Toasted Brioche and Onion Chutney
- King Prawn Cocktail with Baby Gem and Citrus Mayonnaise
- Cream of Leek and Potato Soup with Garlic Croutons
- Pressed Ham Hock Terrine with Piccalilli and Toasted Olive Bread
- Marinated Tomato, Rocket, and Mozzarella Salad
- Smoked Haddock and Clam Chowder served with Crusty Bread
- Baby Gem Salad with Blue Cheese, Black Forest Ham, and Pomegranate Dressing
- Fried Duck Spring Rolls with a Chinese Salad and Hoi Sin
- Cream of Asparagus Soup flavoured with Saffron and Herbs
- Classic Smoked Haddock Tart with Dressed Leaves
- Roasted Tomato and Red Pepper Soup
- Crab and Salmon Fish Cake with a Sweet Chilli Jam
- Seared Duck Carpaccio with a Celeriac Remoulade and Mango Salsa
- Crab and Prawn Bisque with Prawn Dumplings
- Confit Pressed Duck with a Marmalade Chutney
- Goats Cheese and Caramelised Onion Tart with Dressed Leaves

Mains:

- Roast Belly of Pork with an Apple and Parsnip Puree, Fondant Potato and Tender Stem Broccoli
- Roasted Rump of Lamb with Braised Red Cabbage and Dauphinoise Potato *
- Classic Roasted Chicken served with all the Trimmings
- Herb Crusted Fillet of Salmon with Sauté Potatoes, Asparagus and Carrot Puree
- Braised Shin of Beef with Sauteed Carrots, Cream Potato and Fresh Horseradish
- Grilled Fillet of Seabass with Fennel Salsa, Parmentier Potato and Sauteed Beans
- Baked Chicken in Black Forest Ham with Potato Puree and Mediterranean Vegetables
- Stuffed Loin of Lamb with Fondant Potato Sauteed Beans and Butternut Squash *
- Pan Fried Supreme of Chicken with a Tomato and Basil Salsa, Garlic Potato, and a Chablis Jus
- Roast Sirloin of Beef with Yorkshire Pudding and Horseradish
- Pressed Shoulder of Pork cooked in Cider and served with Parsley Mash and Sauteed Beans
- Loin of Cod wrapped in Palma Ham Crushed Potatoes and Mediterranean Vegetables
- Fricassee of Chicken with a Wild Mushroom and Leek White Wine Sauce, Green Beans and Fondant Potato
- Herb Crusted Fillet of Sea Bream with a Puttanesca Sauce, Sauteed New Potatoes and Tender Stem Broccoli
- Beef Wellington with a Red Wine Jus, Cocotte Potato and Seasonal Vegetables *
- * £5.00 Supplement

Vegetarian / Vegan Menu:

- Shepherdess Pie with Green Vegetable Panache
- Japanese Style Vegetable Curry with Rice Noodles
- Grilled Polenta with Charred Vegetables, Watercress Salad and Basil Dressing
- Lebanese Spiced Lentil Flatbread pizza, Tomato, Red Onion, and Coriander Salad
- Roasted Aubergine stuffed with Spinach, Walnut Dukkha and Served with Tomato Rice
- Grilled Celeriac with a Spiced Bean Cassolette and Roasted Tomato
- Curried Chickpea Bargee with Bombay Potato, Pickled Vegetables and Grilled Naan

Desserts:

- Apple Crumble with Custard and Vanilla Ice Cream
- Iced Lemon Tart with Fresh Razzberries
- Raspberry and White Chocolate Panna Cotta
- Dark Chocolate and Nut Brownie with Honeycomb Ice Cream
- Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream
- Classic Eton Mess with Short Bread Biscuit
- Belgian Chocolate Torte with Mascarpone
- Bread and Butter Pudding with a Marmalade Ice Cream
- Chocolate Fondant with Chocolate Sauce and Mint Ice Cream
- French Style Crème Brulé with an Almond Biscuit
- Sliced Fresh Fruit
- Cheese Board with Biscuits

Coffee and Mints (£3.00 per person)

2 Course Menu with 1 Choice - £34.95

3 Course Menu with 1 Choice - £41.95

2 Course Menu with 2 Choices - £37.95

3 Course Menu with 2 Choices - £44.95

Canape Menu:

Fish

- Butterflied King Prawn with Sweet Chilli
- Prawn Cocktail Tartlet
- Oriental Crab Cakes
- Smoked Salmon, Lemon & Dill Blinis

Meat

- Chorizo Sausage & Olive Tapas
- Confit Belly of Pork with Spiced Apple Puree
- Mini Shepherd's Pie with Cheddar Mash
- Spicy Lamb Kofta with Tzatziki

Vegetarian

- Dolcelatte with Red Onion Crostini
- Vegetable Sprint Roll with Hoi Sin Dipping Sauce
- Bruschetta, Tomato, Red Onion & Basil
- Goats Cheese & Red Onion Tart

3 Choice £6.50

6 Choice £10.50

Hot Fork Buffet:

Mains

Fricassee of Chicken with Wild Mushrooms and White Wine - Slow Braised Beef in Red Wine Casserole - Minted Lamb Hot Pot – Thai Lemon Chicken and Coconut Sauce - Beef Tornado with a Creamy Peppercorn Sauce - Fillet of Salmon with a Basil and Tomato Butter Sauce - Baked Camembert with Mushrooms and Rocket - Cheese, Spinach and Roasted Pepper Tart

Sides

Savoury Cous Cous - Basmati Rice - Buttered New Potatoes - Roasted Potatoes - Seasonal Vegetables

Salads

Baby Gem with Caesar Dressing, Croutons, and shaved Parmesan - Pasta salad with Red Pesto Rocket and Olives - Rustic Asian Slaw - Salad Niçoise - Tomato, Mozzarella and Rocket

Desserts

Vanilla Panna Cotta - Chocolate Marquise - Iced Lemon Tart - Classic Eton Mess - Traditional Crème Brûlée - Raspberry & White Chocolate Cheesecake - Summer Berries with Fresh Cream - Cheese Board with Biscuits

Choose 3 Mains, 2 Sides, 2 Salads & 2 Desserts (50/50split)

£38.95 per person

Finger Buffet:

- Selection of Sandwiches
- Filled Bridge Rolls
- Filled Wraps
- Home Made Sausage Rolls
- Scotch Eggs
- Pork Pies
- Chicken Goujons with Sweet Chilli Dip
- Honey and Mustard Glazed Sausages
- Lamb Kofta with Mint Yoghurt
- BBQ Glazed Chicken Drumsticks
- Vegetable Spring Rolls with Hoi Sin
- Chinese Spiced Chicken Wings
- Breaded King Prawns
- Bang Bang Chicken Skewers with Sate Dip
- Tomato Bruschetta
- Homemade Quiches:
 - Cheese & Tomato – Goats Cheese & Caramelised Onion –
 - Salmon & Asparagus – Brie & Pancetta
- Selection of Mini Desserts

5 Choice £10.00 per person

7 Choice £12.00 per person

9 Choice £14.00 per person

Service Provided

2 Course, 3 Course Meals and Fork Buffets

Service includes Staff, Plates, Cutlery and Napkins

We arrive at your venue approximately 2 hours prior to the food being served. We will stay for approximately 2 hours after. For weddings and larger events our arrival time may change, but we will liaise with you as to our timings.

We set the table, run the service, and then do a full clear down.

Finger Buffets

Free delivery within a 10-mile radius – delivery charges may apply if outside the 10-mile radius)

Finger buffets are drop off only.