



Banquet Menu

£45.00 per head

Selection of rolls & breads with butter

Starters

Fanned melon with fresh raspberry coulis

Choice of homemade soup

Traditional prawn cocktail

Crisp Caesar salad with bacon or chicken

Mozzarella, tomato & basil salad

Pate and melba toast

Egg mayonnaise with crisp salad

Add £2.75 per head

Fanned melon with prawns or Palma ham

Roasted peppers & red onion with cheeses in pastry

Prawn cocktail with king prawns

Avocado with prawns and Marie rose sauce

Goat's cheese, avocado & bacon salad

Smoked salmon on lemon dressed leaves

Flat mushrooms stuffed with gorgonzola & spinach

Add £3.75 per head

Seafood vol-au-vents

Tropical tiger prawn cocktail

Seafood vol-au-vent

Half Gallia melon with fresh raspberries

Smoked salmon and fresh salmon mousse parcels

Fresh salmon and lemon mayonnaise

Duck salad with berries

See our potato, vegetable & vegetarian options

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Main Courses

- Roast chicken with stuffing
- Roast turkey with traditional trimmings
- Roast pork with apple sauce and stuffing
- Pork & apple sausages with onion gravy
- Chicken breast in champagne or chasseur sauce
- Pork loin steaks with crème fraîche & caramelised apples

Add £2.75 per head

- Roast beef with Yorkshire puddings
- Roast lamb with mint gravy
- Salmon fillet with lemon and dill sauce
- Cod wrapped in Palma ham with basil and sun dried tomatoes

Add £3.75 per head

- Pork tenderloin with honey and mustard sauce
- Sirloin steak with Diane or chasseur sauce
- Lamb leg steaks with red wine & redcurrant sauce

Add £5.00 per head

- Duck breast in port and raspberry sauce
- Monkfish wrapped in Palma ham with rosemary and lemon

Add £5.50 per head

- Noisettes of lamb in a red wine gravy
- Fillet steak with peppercorn or Madeira sauce
- Fillet of beef Wellington (P.O.A)



Desserts

Sherry trifle	Selection of mini desserts & scones
Chocolate profiteroles	Apple pie with custard
Assorted gateaux	Fruit crumbles
Cheesecake topped with fruit	Chocolate fudge cake
Bavois	Carrot Cake
Fresh fruit salad with cream	
Caramelised oranges with Gran	
Marnier	

Coffee & mints

Add £2.75 per head

Strawberries with balsamic vinegar
Raspberry or passion fruit pavlova
Bakewell Tart
Mascarpone lime torte

Add £3.75 per head

Berries with mascarpone and shortbread biscuits

Cheese board with crackers and grapes

£5.25 per head

Luxury cheese board with fruit, chutney & crackers

£6.25 per head

Petit fours

£3.25 per head

Chocolate dipped strawberries

£2.25 - £3.25 per head