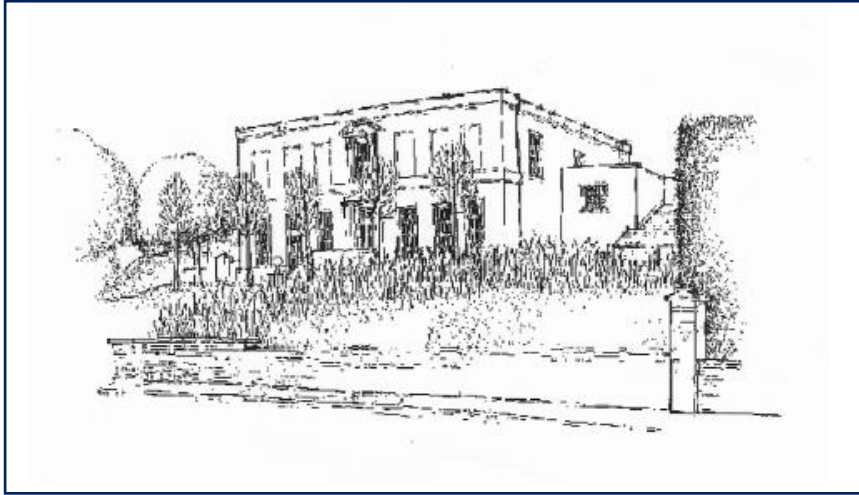


Ashwell House



In Partnership With

Martina's Catering



Menu

Minimum number dining = 15

4 course selection

3 Course selection

2 Course selection

All the above courses are served with Tea or Coffee and Mints

Starter Course

Soups:

Tomato & Basil, French Onion, Carrot & orange, Cream of mushroom, Broccoli & stilton, Chunky spiced vegetable, Lentil Moroccan bean broth, Tomato & pesto, Minestrone, Carrot & coriander, Parsnip & apple, Chicken & sweetcorn, Consommé of chicken, Leek, potato & chive, Split pea & ham, Cock-a-leekie broth

Avocado & crispy bacon salad with lemon balsamic dressing served with parmesan toasted croutons

Roasted vegetable Mille Feuille with Feta cheese

Goats cheese & crispy bacon salad, balsamic dressing

Egg benedict with hollandaise sauce

Fanned melon & seasonal berries

Tomato bruschetta with mozzarella pearls & balsamic dressing

Deep fried mushrooms with garlic mayo & sweet chilli sauce

Homemade chicken liver pate with herb crostini's

Prawn & noodle salad with a sesame dressing

Spiced prawn & egg with Marie rose sauce

Creamy mushroom ragout with herb crostini

Asparagus tips with spiced prawns

Smoked Salmon & soft poached egg

Prawn cocktail goblet

Tartlet's starter:

All served with a Tomato & Balsamic dressing

Brie, sundried tomato & pesto

Goat's cheese, basil & crispy bacon

Leek, mushroom & spinach

Blue cheese, red onion & tomato



Main Course

*All main courses are served with Chef's choice of seasonal vegetables
Specific vegetable requests will be considered*

Chicken dishes:

Breast of chicken with a stilton & watercress sauce
Chicken Wellington with a Rosemary Jus
Supreme of chicken with an apricot & rosemary filling, wrapped in a smoked pancetta
Chicken Forestier (chicken breast in a baby onion, mushroom, bacon & red wine jus)
Chicken with leek and mushroom sauce

Meat dishes:

Roast Beef
Roast Pork
Roast Turkey
(All above served with roast potatoes & a selection of seasonal vegetables,
Yorkshire pudding, stuffing & homemade gravy)

Braised shoulder of lamb with a red wine & rosemary jus on leek mash
Pork loin steak with glazed apple & thyme jus
Beef stroganoff with herb rice
Bangers & mash with an onion gravy
Braised steak with a tomato & burgundy sauce

Pie dishes:

Chicken, leek & mushroom pie
Steak, ale, mushroom & onion pie
Turkey, ham & leek pie
Steak & kidney pie

Fish dishes:

Fillet of salmon-en-croute with a cream chive sauce
Supreme of salmon with a tomato & mascarpone cream sauce
Smoked haddock Florentine on a bed of spinach
Cod loin mornay in a rich white cheddar cheese sauce
Lightly breaded whole lemon sole with new potatoes, served with salad or vegetables
Fillet of seabass wilted spinach & cherry tomatoes



Dessert Course

Fresh Fruit Mille Feuille
Fresh fruit platter with lemon sorbet
Dutch apple lattice & cinnamon tart
Rhubarb crumble and custard
Apple crumble and custard
Spotted dick & custard
Bread and butter pudding and custard
Crème caramel & berries
Strawberry & raspberry pavlova
Chocolate profiteroles with chocolate sauce
Strawberries and cream
Lemon meringue pie
St. Clément's syllabub
Baked Vanilla cheesecake & Berry compote
Chocolate and Orange cheesecake
Fresh Fruit cheesecake
Creamy strawberry layered mousse with fresh berries
Warm cinnamon spiced poached pear & ice cream
Vanilla Panacotta with berry compote
Chocolate fudge cake
Apple pie & cream



Cheese Course

English cheese platter (3 Cheeses) with celery, apple & pickle



Dietary Alternatives

*Gluten Free Dietary needs catered for
Please chose the same course for all diners where possible*

Vegetarian:

Butternut squash, sweet potato & chickpea curry & rice
Mushroom & gorgonzola wellington on a watercress jus
Brie, sundried tomato & thyme tartlets
Spinach & ricotta tortellini in a creamy asparagus sauce

Substitution

*Items from the main menu selections can be substituted
(Please inquire about price)*

Starter Course

Baked goat's cheese, pesto & caramelised onion & beetroot salad
Breaded Lemon Sole goujons with a lemon tartare sauce
Duck foie gras terrine with onion marmalade with toasted brioche
Poached loin of salmon, salmon caviar & muscle broth
Spiced crab & prawn stack with avocado

Main Course

Fillets of seabass on braised fennel roasted vine tomatoes with lemon zest dressing
Pork fillet wellington on apple compote & sage jus
Cod loin wrapped in smoked salmon on wilted spinach and chablis cream chive sauce
Braised lamb shank jardinière with garden vegetable garnish, in a rich tomato & herb sauce
Barbery duck breast on baby vegetables in a blackberry jus
Rack of French trimmed lamb, pomme dauphinoise, vegetable bundles, thyme & port jus
Beef Wellington with mushroom puree, wrapped in Parma ham, Parisienne potatoes & baby vegetables, red wine jus

Sweet Course

Poached cinnamon pears with assorted berries & vanilla pod ice cream
Mango & passion fruit Bavarois with assorted berries & mango coulis
Raspberry & lemon tart with lemon curd dressing & raspberry sorbet
Desert trio, raspberry posset, Mille Feuillet of fruit, mini pavlova
De-constructed Bailey's cheesecake, berries, chocolate swirl & fruits
Chocolate box filled with chocolate orange mousse, sugar swirl & assorted fruits

Christmas Menu

Minimum number dining = 15

4 course selection

3 Course selection

All courses are served with Tea or Coffee and Mince Pie

Starter Course

Smoked Haddock & leek tart
Tomato, vegetable & pesto broth
Chicken liver & port terrine with herb crust
Grilled goats' cheese, caramelised onion & tomato salad

Main Course

Roast Suffolk turkey with cranberry sauce, pigs in blanket, stuffing
Roast loin of pork with a spiced apple compote
Roast salmon loin on a cream tomato chive jus
Roast Beef with rosemary Jus & mint sauce

All served with Xmas vegetables roast potatoes & parsnips

Sweet Course

Christmas pudding with brandy sauce
Cheese & biscuits, celery & grapes
Apple and Cinnamon pie and cream
Baked vanilla cheesecake with mulled berry compote

Cheese Course

Cheese & biscuits, celery & grapes



Burn's Supper Menu

Minimum number dining = 15

4 course selection

3 Course selection

All courses are served with Tea or Coffee and shortbread

Starter Course

Haggis, neaps & tatties

Main Course

Choose from main menu choice

OR

Roast beef in a baby onion, mushroom, bacon & red wine jus

Roast loin of pork with apple compote & rosemary Jus

Sweet Course

Choose from main menu choice

or

Cheese & biscuits, celery & grapes

Cheese Course

Optional extra course



Finger buffet A

A selection of finger sandwiches with assorted fillings

A selection of wraps with assorted fillings

Sausage rolls

Vegetarian spring rolls with sweet chilli dip

Bruschetta topped with prawn cocktail

Cajun crumbed chicken satay

Spiced potato wedges with garlic mayonnaise

Finger buffet B

Assorted filled finger mini rolls and wraps

Bruschetta topped with:

Chicken tikka

Tomato & basil

Mini quiche fingers: -

Ham, leek, mushroom

Tomato, pesto & stilton

Hot Food:

Cajun spiced potato wedges & Herb Garlic mayo

Fresh baked Sausage rolls

Vegetarian spring roll & sweet chilli dip

Piri-Piri spiced chicken skewers

Breaded mushrooms

Finger Buffet C

Fresh cut vegetable sticks and nachos selection with dips:

Sweet chilli, curried mayo & garlic mayonnaise

Crispy aromatic duck & hoi sin sauce spring rolls

Toasted bruschetta, topped with prawn cocktail, smoked salmon

Mini quiche tartlets: broccoli & stilton, ham, leek & mushroom, sundried tomato, cheese & red onion

Hot Food:

Spiced cajun wedges with a sweet chilli & cheese topping

Lamb kofta kebab sticks with a yoghurt & mint dip

Selection of finger wraps

Oat breaded mushrooms & garlic mayonnaise dip

Cajun breaded chicken satay

Extra's

A selection of freshly made sandwiches & mini sub rolls available

Choice of 4 out from the following 6 Fillings:

Wiltshire ham & mustard

Oak smoked salmon & cream cheese

Chicken & Dijon mayonnaise

Tuna & mayonnaise & cucumber

Mature cheddar cheese & pickle

Egg mayonnaise & cress