

## STARTERS

### **Duck Parfait**

Smooth Duck Liver & Port Parfait with Warm Brioche & Homemade Fruit Chutney

### **Chicken Ballotine**

Poached Ballotine with Fresh Herbs, Mixed Peppers & Toasted Pine Nuts served with a Dijon Mustard & Caper Dressing (served chilled)

### **Chicken & Leek Terrine**

Chilled Terrine layered with Chicken & Baby Leeks wrapped in Smoked Streaky Bacon served with Homemade Fruit Chutney

### **Duo of Quail**

Pan Roasted Breast with Panko Breaded Scotch Quail Eggs served with a Celeriac Puree

### **Chicken Consommé**

Confit Chicken Consommé with Chicken & Thyme Tortellini & Spring Vegetables

### **Duck Ravioli**

Confit Duck Leg with Fresh Basil served with a Roasted Garlic Puree & a Split Orange Jus Dressing

### **Duck Salad**

Smoked Duck Breast with an Endive Salad and Tomato & Orange Salsa

### **Dressed Crab**

Layered Crab Timbale served with a Tomato & Chive Dressing

### **Salmon Mousse**

Mixed with Fresh Chives, Fromage Blanc & Smoked Salmon served with a Dill Yogurt

### **Vegetable Terrine (v)**

Char Grilled Layered Mixed Vegetable Terrine Bound with a Tomato Coulis

### **Red Pepper and Tomato Soup (v)**

Roasted Red Pepper & Sweet Plum Tomato Soup with a Fresh Basil Dressing

### **Tomato Timbale (v)**

Pressed Tomato Timbale Layered with Goats Cheese, served with a Shallot & Saffron Dressing



## MAIN COURSES

### **Cod Fillet**

Baked Cod Fillet topped with a Soft Herb Crust served with Pak Choy & a Vine Tomato & Butter Sauce

### **Turbot**

Pan Roasted Turbot with Maple Glazed Confit Chicken Wings & a Wild Mushroom Purée

### **Salmon Fillet**

Baked Salmon Fillet served on Baby Leeks and Mussels with a Parsley & Tomato Sauce

### **Lamb Rack**

Brioche & Herb Crusted Rack of Lamb with a Roasted Garlic Pomme Puree & Red Wine & Redcurrant Jus

### **Lamb Rump**

Roasted Rump of Lamb with a Chorizo & Butter Bean Cassoulet with Garlic & Fresh Thyme

### **Corn-Fed Chicken Supreme**

Roasted Corn-Fed Supreme stuffed with Baby Leeks & Wild Mushrooms with a Chive Cream & Sauce

### **Veal Rump**

Roasted Veal Rump served with a Fricassee of Ceps & Creamed Savoy Cabbage garnished with Grilled Pancetta

### **Beef Cheeks**

Slow Cooked Beef Cheeks in Red Wine with a Carrot Puree & Port Wine Jus

### **Pork Fillet**

Roasted Pork Fillet wrapped in Parma Ham served with a Roasted Apple Puree & Calvados Jelly

### **Rib Eye Steak**

Aged Char Grilled Rib Eye Steak with a Fresh Béarnaise Sauce, Watercress Butter & Triple Cooked Pomme Neuf Chips

### **Crottin of Goats Cheese (v)**

Crottin of Goats Cheese layered with Tapenade & Basil, wrapped in Filo with a Chilli Oil Dressing

### **Wild Mushroom Risotto (v)**

Wild Mushroom, Baby Leek & Parmesan Risotto topped with Crispy Leek

### **Spinach & Ricotta Tortellini (v)**

Baby Spinach & Ricotta Tortellini served with a Warm Shallot, Tomato & Parsley Dressing and Garnished with White Truffle Oil



## DESSERTS

### **Crème Brulee**

Fresh Raspberry, Vanilla & White Chocolate Crème Brulee

### **Bread & Butter Pudding**

Individual Warm Layered Chocolate Bread & Butter Pudding.

### **Banana & Mascarpone Cheesecake**

Smooth Banana & Mascarpone Cheesecake served with Glazed Banana, Butterscotch Sauce & Fresh Raspberries

### **Chocolate Fondant**

Melting Middle Warm Chocolate Fondant with Homemade Vanilla Ice-Cream

### **Mixed Berry Tart**

Seasonal Mixed Berry & Crème Patisserie Tart with a Fruit Coulis & Vanilla Anglaise Sauce

### **Chocolate Mousse**

Milk Chocolate Mousse with a Salter Caramel Glaze & Chocolate Soil Garnish

### **Pistachio Cake**

Warm Pistachio Polenta Cake with a Homemade Raspberry Sorbet

### **Panna Cotta**

Poached Spiced Pineapple with a Stem Ginger & Yogurt Panna Cotta

### **British or Continental Cheese**

Fine British OR Continental Cheese Selection with Fresh Breads, Assorted Crackers, Homemade Chutney, Mixed Grapes & Celery

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All prices are bespoke and tailored around your specific requirements. Please email us at [info@jamiescatering.co.uk](mailto:info@jamiescatering.co.uk) for a quotation or call one of our team at 01753 424 944.



# 'GOURMET' MENU

## STARTERS

### Guinea Fowl Terrine

Layered Terrine with Guinea Fowl, Foie Gras & Baby Leek wrapped in Spinach served with a Red Pepper Dressing

### Rabbit Lasagne

Slow Braised Rabbit Lasagne with Tarragon & a Parmesan Volute served with a Pickled Wild Mushroom Salad

### Lobster Ravioli

Lobster & Salmon Ravioli served with a Saffron & Lobster Bisque

### Trio of Scallops

Trio of Pan Fried Scallops on Individual Risottos drizzled with a Fresh Parsley Oil

### Mushroom Cappuccino (v)

Cappuccino of Wild Mushrooms, Cream & Fresh Tarragon infused with a White Truffle Oil

## MAIN COURSE

### Beef Fillet Wellington

Aged British Beef Fillet wrapped in a Mushroom Duxelle, English Mustard & Parma Ham served with a Port Wine Jus

### Duo of Duck

Seared Telmara Duck Breast with Confit Duck Leg served with Steamed Pak Choi & Fondant Sweet Potato

### Trio of Lamb

Pan Roasted Lamb Loin, Pressed Confit Shoulder & Braised Sweetbread served with a Cauliflower Puree & Port Wine Jus

### Guinea Fowl

Roasted Guinea Fowl Supreme with Pulled Guinea Fowl Leg, Pancetta Croquet & served with a Courgette & Fresh Basil Purée

### Halibut

Baked Fillet of Halibut served on a Clam Provençale with a Creamy Lobster & Chive Sauce topped with a Red Pepper Rouille

## DESSERTS

### Lemon & Raspberry Cheesecake

Deconstructed Lemon & Raspberry Cheesecake

### Trio of Chocolate

Iced White Chocolate Parfait, Milk Chocolate Mousse & a Dark Chocolate Sauce

### Chocolate Mille-Feuille

Layered Mille-Feuille with Milk Chocolate & Lavender served with a Crème Fraiche Sorbet

### Crème Brulee

Blood Orange Crème Brulee served with Spiced Shortbread, Caramelised Blood Oranges & Candied Zest  
(Seasonal dessert – please ask our team for availability)

