

richmond creative event catering

autumn and winter menus

We have created six menus as a guideline to assist in your selection.

There is also an à la carte selector for you to plan your own menu

RECEPTION CANAPES

£7.50 per person + VAT

Skewers of Mediterranean vegetables and minted halloumi and sweet black olives
Filo tarts filled with spicy prawns, coriander and red pepper salad
Wild mushrooms on crostini with mascarpone and sherry vinegar
Rare roast peppered beef with strawberries on granary bread
Chicken liver parfait and chervil on crostini
Buckwheat blinis with smoked salmon and sour cream

MENU 1

£49.50 per person + VAT

Smoked trout paté with autumn shoots and melba toast
~
Baskets of country breads and unsalted butter
~
Supreme of chicken with slow roasted thigh juices, Lyonnaise potatoes and purple sprouting broccoli
~
Pear and chocolate tart with crème anglaise and salted hazelnut brittle
~
Costa Rica coffee and truffles

MENU 2

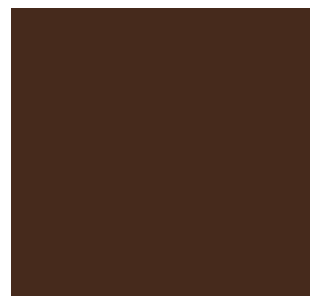
£52.00 per person + VAT

Sweetcorn fritter and marinated artichoke, shallots and parsley vinaigrette
~
Baskets of country breads and unsalted butter
~
Medallion of pork and slow cooked belly with roasted autumn squash and greens
~
Nougat parfait with blackberry compote
~
Costa Rica coffee and truffles

MENU 3

£49.50 per person + VAT

Oak smoked salmon with crab quenelles and a red pepper and honey dressing
~
Baskets of country breads and unsalted butter
~
Braised blade of beef with leeks, roasted onions, mashed potato
~
Chocolate and hazelnut mousse with caramel sauce
~
Costa Rica coffee and truffles



MENU 4

£52.50 per person + VAT

French onion soup with goat's cheese crouton
 ~
 Baskets of country breads and unsalted butter
 ~
 Roast rump of lamb, boulangère potatoes, autumn greens and roasted shallots
 ~
 Apple pie with marshmallow crust and cinnamon cream
 ~
 Costa Rica coffee and truffles

MENU 5

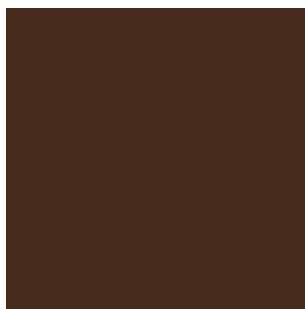
£70.00 per person + VAT

Seared foie gras with black pudding and raisin purée
 ~
 Baskets of country breads and unsalted butter
 ~
 Roasted loin of venison with chocolate jus, Jerusalem artichoke and braised red cabbage
 ~
 English cheese platter with homemade chutney and fruit bread wafers
 ~
 Key lime pie with meringue crust and rum syrup
 ~
 Costa Rica coffee and truffles

MENU 6

£77.00 per person + VAT

Seared scallop on sweetcorn purée with pea shoots and bacon
 ~
 Artichoke heart and baby beetroot salad with home cured duck
 ~
 Baskets of country breads and unsalted butter
 ~
 Roast squab with rich game jus, cep risotto, baby carrots and wilted spinach
 ~
 Bitter chocolate and passion fruit delice with raspberry sauce
 ~
 Costa Rica coffee and truffles



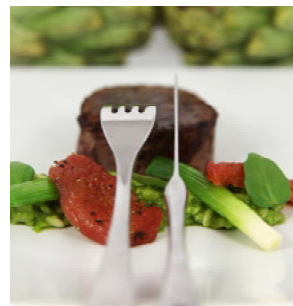
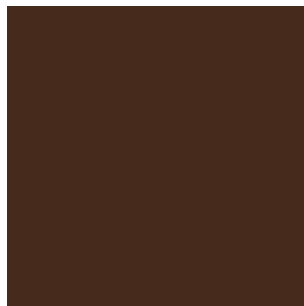
menu selector

to start

Smoked duck breast with artichoke heart and baby beetroot salad	10.25
Terrine of smoked chicken with toasted walnuts and apple purée	10.50
Dill and lime marinated gravadlax with honey dressing	10.50
Oak smoked salmon with crab quenelles and a red pepper and honey dressing	11.00
Smoked trout paté with autumn shoots and melba toast	10.25
Sea bass with blood orange and coriander salad	14.00
Tiger prawn and pancetta salad with white onion compote	11.50
Seared scallop on black pudding with crispy leeks and bacon	14.00
Seared foie gras with black pudding and raisin purée	16.50
Fricassée of wild mushrooms and baby spinach, roasted cherry tomatoes and balsamic glaze	12.00
Artichoke heart and baby beetroot salad with home cured duck	11.00
Sweetcorn fritter and marinated artichoke, shallots and parsley vinaigrette	10.25
Warm goat's cheese spring roll with red onion marmalade and autumn leaves	10.75

Soups

French onion soup with goat's cheese crouton	10.25
Mussel and butternut bisque	10.25
Jerusalem artichoke soup with almond beignets	10.25



to follow

Poultry

Supreme of chicken with slow roasted thigh, Lyonnaise potatoes, purple sprouting broccoli	29.00
Supreme of duck with roasted damson, boulangère potatoes, glazed carrots, wilted kale and port sauce	32.00

Beef and Game

Roast fillet of beef with creamed mushrooms, potato purée, broccoli florettes and horseradish	37.00
Braised blade of beef with baby leeks, red onion mash, beetroot and red wine jus	30.00
Roast sirloin with French beans, roast potatoes, carrots and beef gravy	32.00
Pan fried pheasant, parsnip purée, Anna potatoes and wilted greens with rich game sauce	34.00
Roast squab with rich game jus, cep risotto, baby carrots and wilted spinach	37.00
Venison medallions and Jerusalem artichoke, braised red cabbage and bitter chocolate jus	37.00

Lamb and Pork

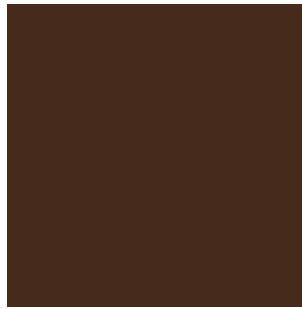
Rump of lamb on dauphinoise potato with runner beans, roasted shallots and lamb sauce	30.00
Thyme marinated lamb rump, potato galette, butternut fondant, wilted kale and lamb jus	30.00
Roast rack of lamb with pan fried marrow, julienne carrots, Anna potatoes	35.00
Medallion of pork with its twice cooked belly, roasted squash, autumn greens and pork jus	30.00
Pork saltimbocca on sweet potato dauphinoise with purple sprouting broccoli and wholegrain mustard	32.00

Fish

Salmon delice on roasted beetroot with fennel and onion confit, potatoes and beurre blanc	32.00
Roasted cod with parsley potato cake, julienne of carrots and mussel bisque	30.00
Fillet of sea bass with shrimp glaze, poached leek parcels, carrots and celeriac purée	36.00
Smoked haddock on chive mash with poached egg, broad beans, fried leeks and cream sauce	32.00

Vegetarian Alternatives

Wild mushroom cannelloni with parmesan and tarragon sauce
Sweet potato spinach and feta cheese strudel with French beans and beurre blanc
Roasted marrow stuffed with ratatouille with tomato coulis
Mushroom and chestnut tart with shallots and truffle cream



to finish

Pear & chocolate tart with crème anglaise and salted hazelnut brittle	10.25
Nougat parfait with blueberry compote	10.75
Apple pie with marshmallow crust and cinnamon cream	10.25
Chocolate and hazelnut mousse with caramel sauce	10.00
Bitter chocolate and passion fruit delice with raspberry sauce	10.75
St Emillion chocolate cups with strawberry macaroons	10.00
Hot chocolate fondant with chocolate sauce	10.75
Key lime pie with meringue and rum syrup	10.00
Banoffee crumble with custard sauce	10.25
Apricot bread and butter pudding with almond cream	10.25
Armagnac prunes and butterscotch tart with crème fraiche	11.00
Sticky toffee pudding with caramel pecans and clotted cream	10.75
Selection of English farmhouse cheese with celery and oatcakes	12.00
Costa Rica coffee and truffles	2.75

Mini dessert buffet – the ultimate dessert treat!	13.50
Pina colada brûlée, dark chocolate and pistachio foam shots	
mini rum and raisin cheesecake with blueberry compote	
gâteau opera, hazelnut and chocolate mousse domes	
autumn berry salad with clotted cream and biscotti	