



Catering presentation

2017

Contact Neville or Debbie on

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Or visit us at

www.theoldstationandcarriage.co.uk

Hand passed canapés

Hot - priced at 75p per piece

- Vegetarian spring roll with sweet chilli dip
- Barbequed pulled pork mini rolls
- Hot wings with blue cheese dip
- Mini roast vegetable skewer
- Chicken or beef satay with peanut sauce
- Vegetable samosas with mint yoghurt
- Goat cheese and roasted tomato puffs

Hot - priced at £1.00 per piece

- Bacon wrapped scallops with lime aioli
- Shrimp tempura with ponzu sauce
- Rump steak skewers with horseradish
- Mini crab cakes with spring onion and chilli
- Mini pork sage and apple sliders
- Mini shrimp and chorizo brochette
- Fried salt and pepper squid with chili mayonnaise

Cold - priced at 75p per piece

- Prawn mousse vol-au-vent
- French brie on water cracker with fruit chutney
- Cucumber boat with stilton mousse
- Chicken liver pate with red pepper jam
- Smoked salmon on blini
- Peppered mackerel pate on toast

Cold - priced at £1.50 per piece

- Chilled jumbo shrimp with cocktail sauce
- House made gravlax on pumpernickel sweet mustard dressing
- Crab salad on crisp wonton

Hors d'ourves stations

All served on platters and in chaffing dishes

Minimum 20 quests

Hot priced per person

- Barbequed meat balls with a kick (6 per person) £3.00
- Vegetarian spring rolls and samosas with dips (4 per person) £3.00
 - Chilli nachos (meat or vegetarian) £3.00
 - Duck spring rolls (2 per person) £2.50
- Kebab selection pork, beef and chicken (1 of each) £4.00
 - Barbequed pulled pork with mini rolls £4.00
- Bacon and stilton stuffed mushrooms (2 per person) £2.00

Cold priced per person

- Selection of British and European cheeses £4.00
- Vegetable crudité with sour cream and chive dip £2.50
 - Hummus with bread sticks and olives £2.50
- Selection of finger sandwiches (4 per person) £3.00
 - Cold meats with bread rolls & pickles £5.00
 - Antipasti selection £7.00
- Selection of chilled and smoked seafood £9.00

Carving stations

Market price

- Whole roast sirloin of beef with horseradish and bread rolls
 - Turkey breast with cranberry and rolls
 - Leg of pork with apple sauce, rolls and stuffing
 - Home cured ham with mustard sauce and rolls
- Roast leg of lamb with fresh mint pesto and mini baguettes

Lunch buffet #1

Minimum 10 quests for all buffets

Tossed salad, bread and butter

Baked potatoes with tuna mayonnaise, prawn Marie rose and chilli con carne

French pastries

£11.95 per person

Lunch buffet #2

Tossed salad, bread and butter, coleslaw

Roasted chicken portions with garlic and herbs or Smokey barbeque

Cod in parsley sauce, fresh vegetables & new potatoes

Fresh fruit salad and chocolate covered profiteroles

£14.95

Lunch buffet #3

Tossed salad, parmesan dusted garlic bread, tomato and feta salad

6oz sirloin steaks with red wine sauce and crispy onions

Salmon in a creamy dill butter sauce

Roasted charlotte potatoes, fresh vegetables and buttered rice

French pastries, chocolate brownies, individual cheesecakes

Cheese selection

£17.95

Seated dinner #1

Choice of 1 in each category

Minimum 10 guests

Starters

- Soup of the day with crusty bread
- Goat cheese tart with tomato chutney
 - Classic prawn cocktail
- Caesar salad with garlic croutons and anchovies
 - Tempura shrimp with sweet chilli
 - Crispy crab cake with mango salsa

Main course

- 10oz rump steak with fat chips, salad, crispy onions and herb tomato
 - Today's fresh fish and chips with peas and salad garnish
- Stuffed chicken with smoked cheese wrapped in Parma ham fresh veg, pesto mash
- Wild mushroom risotto stuffed butternut squash, rocket pine nuts and parmesan
 - Shrimp, Scallop and chorizo Kebab, tossed salad, fat chips

Dessert

- Croissant bread and butter pudding with custard
 - Caramelized lemon tart
 - Chocolate mousse trio
- Profiteroles with whipped cream and chocolate sauce

Coffee or tea

£19.95 per person

Add a cheese board for £4.95 per person

Seated dinner #2

Choice of 1 in each category

Minimum 10 quests

Starters

- Soup of the day with crusty bread
- Seared scallops with black pudding and mushy peas
 - Classic Jumbo prawn cocktail
- Antipasti plate with bread sticks and olives
 - Chicken liver pate with fruit compote
- Confit of duck leg with organic salad, citrus vinaigrette

Main course

- 8oz sirloin steak with fat chips, salad, crispy onions and herb tomato
 - Pan fried cod with bacon and lentils mustard sauce
- Stuffed pheasant with apricots mashed root veg and port jus
 - Wild mushroom raviolis with rocket and crispy onions
 - Green seafood curry with scented rice

Dessert

- Crème brulee in 3 flavours
- Fresh fruits and chocolate fondue
 - Chocolate mousse trio
 - Classic tira-mi-su

Coffee or tea

£24.95 per person

Add a cheese board for £4.95 per person