



Catering (Midlands) Ltd

Registered Company No. 7081579

YMC MENU CHOICES 2018-2019

Three Course Menu - £19.50 per person

Selection of Freshly Baked Bread, Butter & Balsamic Vinegar Dipping Oil

Starters:

Chicken Liver Pate, Red Onion Chutney, Toasted Croute
Thai Crab Cakes, Sweet Chilli Dip
Salmon & Dill Quiche, Dressed Leaf
Fish Goujons & Tartare Sauce
Duck Spring Rolls, Spring Onion Salad, Hoi Sin Dip
Baked Mushroom, Chorizo & Black Pudding, Dressed Leaf, Honey & Mustard Dressing
Onion Bhaji & Mango Chutney
Homemade Soup of the Day, Freshly Baked Bread

Main Course:

Roast Topside of Beef, Yorkshire Pudding, Pan Jus
Roast Loin of Pork, Sage & Onion Sauce
Roast Honey & Mustard Ham Joint, Parsley Sauce
Pan-fried Chicken Supreme, Smoked Bacon & Mushroom Sauce
Pan-fried Chicken Supreme, Chasseur Sauce
Slow-Roasted Shoulder of Beef, Red Wine & Tarragon Jus
Slow Roast Tender Shoulder of Pork, Peppercorn Sauce
Freshly Baked Rich Steak & Kidney Pie
Creamy Chicken, Pancetta, Mushroom & Leek Pie
Baked Salmon Encroute, Lemon & Chive Hollandaise (£1.50 Supplement)
All the above are served with bowls of Seasonal Vegetables, bowls of Roast Potatoes & Potato Dish to compliment main meal

Deep-fried White Fish Goujons, Chips, Peas & Mushy Peas
5 Inch Yorkshire Pudding, Filled with Creamy Mash & Beef Stew
These are served only with Potatoes & Vegetables as stated above

Sweet:

Warm Bakewell Tart,
Warm French Style Apple Tart,
Warm Treacle Tart,
Warm Chocolate & Orange Bread & Butter Pudding,
Warm Chocolate Brownie
*Please choose one of the following to accompany the above Dessert,
Jugs of Double Cream, Jugs of Custard or Vanilla Ice cream*

Traditional Sherry Trifle
Brandy Snap Basket Filled with Fresh Fruit Salad & Vanilla Ice Cream
Mango Cheesecake, Crème Anglaise
Profiteroles & Toffee Sauce
*Cheese & Biscuits (75p Supplement)

Coffee & Mints

*A charge of £3.50 per person as an additional course

All meals include Coffee/Tea & Mints

Please choose one(1) Starter, one(1) Main and one(1) Sweet per function.

Your choices should be filled-out on the the Festive Board Order Form which can be downloaded from the 'Resources' menu on the website. Please email completed Order Form to Nikki with the estimated numbers and preferred Table Plan ten (10) days prior to the meeting. Final numbers and any further additional requests should be provided to Nikki no later than seventy-two (72) hours before the meeting.

*Our Kitchen is multi-purpose use, where nuts, peanuts, milk, nuts, soya, celery, mustard, lupin, eggs, fish, molluscs, crustaceans, cereals containing gluten and sesame seeds are used throughout.

Please, if necessary, inform a member of staff of any further allergies not previously given on the Order Form.