



3 course menus


From £32.95 per person


Includes flavoured breads, coffee with speciality chocolates, crockery, cutlery, serveware and linen

kingfisher
event caterers

3 course menus...


Starters

Braised field mushroom, pecan, sage and cashel blue crumb, baby leaves, wild garlic aioli 

Marinated vegetable timbale, manchego crisps, mizuna, balsamic syrup 

Aberdeenshire smoked salmon, celeriac remoulade, baby leaves, orange dressing

Salad of seared barbury duck, pancetta, watercress, pink grapefruit, honey lavender dressing

Roasted vegetable gateaux, greek salad, pitta strips 

Ham hock and parsley terrine, walnut bread, seasonal fruit chutney

Hot smoked salmon, nicoise salad, baby coriander leaf


Anti pasti plate of parma ham, salami Milano, bresola, olives, artichokes, sun blushed tomatoes, ciabatta croutes


Smoked haddock and tarragon fishcakes, watercress salad, sweet cucumber chutney

Chicken liver, sage and marsala parfait, brioche, spiced red onion jam


Leek and potato soup finished with crispy leeks and gruyere toast 

Classic minestrone soup


Butternut squash and cumin soup 

Vine tomato and red chilli soup with creme fraiche 

New season English asparagus, prosciutto, herb salad, chervil hollandaise (May & June)

Salad of roasted cherry tomatoes, marinated courgettes, boccicini and roquet, parmesan dressing 

Seared yellow fin tuna, Asian slaw, ramen noodles

Warm tartlet of mushrooms, spinach, garlic and cheddar, tomato concasse, summer leaves 

Cornish brie, roasted butternut and sage filo parcel.

Twice baked goats cheese soufflé, baby leaf, honey roasted fig and pecan salad

Main courses

Marinated rump of Suffolk lamb, wilted spinach, turned root vegetables, redcurrant jus

Seared fillet of red mullet, caponata, summer herb and new potato cake, lemon oil

Free range chicken kiev, warm salad of green beans, jersey royals, roasted cherry plum tomatoes

Breast of barbury duck, peppered hash brown, braised red cabbage and port reduction (£2.00 pp supplement)

Trio of sausages, applewood and sage mash, roasted shallot gravy


Supreme of corn fed chicken, goats cheese and chive mousse, buttered mash, madeira jus

Fillet of Hereford beef cooked medium, cocotte potatoes, mini yorkie puds, pink peppercorn jus (£2.50pp supplement)

Teriyaki salmon fillet, pak choi, chilli ginger noodles

Butternut, red onion and gruyere tart, sweet pepper coulis, wilted baby spinach

Lamb kleftico, roasted baby potatoes, greek salad

Trio of baby vegetables, smoked paprika ratatouille, tarragon cream 

Best end of lamb, mint dauphinoise, warm salad of peas, leeks and broad beans, lamb jus (£2.00pp supplement)

Slow roasted belly of pork, bramley rosti, glazed baby carrots, somerset cider jus

Fillet of salmon, pistachio and lemon crust, jersey royals, caramelised shallots, watercress sauce

Roquefort and leek tartlet, welsh rarebit, radish and summer leaf salad 

Corn fed chicken supreme, parmesan fondant, summer vegetable consomme

Rack of Suffolk lamb, parsnip puree, crushed minted peas, parmentier potatoes, lamb jus (£2.50pp supplement)

Blade of braised Hereford beef, horseradish mash, crispy leeks, red wine jus

Loin of pork, creamed leeks, fondant potato, thyme jus

Rib of Hereford beef, hand cut chips, bernaise sauce, summer salad, roasted cherry tomatoes

Desserts

Summer pudding, pistachio cream, berry coulis

Tiramisu, honey baked figs, mascapone

Chocolate chip cheesecake, cherry compote

Dark chocolate pot, orange shortbread

Expresso profiteroles, white chocolate sauce

Pimms, mint and strawberry trifle

Pinenut and honey brownie stack, pouring cream

Sticky toffee pudding, butterscotch sauce, honeycomb clotted cream

Lemon posset, sesame and maple crackers

Warm winter fruit salad, dusted puff pastry

Trio of English desserts:

Pimms trifle

Summer pudding

Vanilla shortbread, glazed strawberries

Citrus tart, berry compote

Seasonal fruit crumble tartlet, creme anglaise

Pannetone bread and butter pudding, cinnamon syrup, mascapone

Eton mess, blossom honey

Raspberry brulee, vanilla shortbread

Dark chocolate, orange, cardanom tartlet, red wine syrup, vanilla cream

Lemon and ginger cheesecake, mint and raspberry coulis

2 course childrens menus also available from £9.95. See website for more details.

- All prices exclude furniture, kitchen equipment, glassware and staff. These will be included at time of quotation if required
- A full bar service can be provided if required and Kingfisher are licenced to supply and sell alcohol. Please ask for our highly competitive alcohol lists
- Prices based on 100 guests. Discounts can be offered for guests numbers above 150 and for weddings taking place between October and March.
- All crockery and cutlery provided is from our high quality standard range. Linen provided is plain white. Upgrades are available on crockery, cutlery and glassware at an additional charge and linen can be provided in various colours to suit the theme of your day.
- Some dishes do carry a supplement and these are clearly indicated on our menus.
- All prices are subject to VAT

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