



Courtyard Catering

Dinner party sample menu

Starters

Caramelised Red Onion and Goats Cheese Tart Tatin with spiced garden leaves and toasted walnut salad

Traditional Ham Hock Terrine with a light celeriac remulade

Tian of Aromatic Peking Duck Confit on an oriental slaw salad finished with a soy and ginger dressing

Grilled Fresh Figs filled with Exmoor blue cheese, wrapped in prosciutto on a bed of salad finished with orange segments and a walnut dressing

Tian of Kiln Roasted Salmon Confit served on a potato, spring onion, dill and horseradish salad garnished with tiger tail prawns, salad leaves and a gravlax dressing

Pan Fried Scallops served on Black Pudding and finished with a ginger beurre blanc sauce and finished with parsnip crisps

Homemade Chicken Liver Pate with homemade crusty bread

Fresh Homemade Soup of your choice served with homemade crusty bread

Melon and Parma Ham finished with frisse lettuce and root vegetable crisps

My Own Personal Take on the classic Prawn Cocktail topped with tiger tail prawns

Poached Egg Salad with sauté potatoes black pudding and smoked bacon lardons

Pigeon Breast salad with roasted beetroot

Chargrilled Asparagus Tips with foaming hollandaise

Roasted Mediterranean Vegetable Stack with a pesto dressing

Fresh Potted Shrimps served with homemade brown bread and
a wedge of lemon

Leek, Red Onion and Cheddar Tartlet with seasonal leaves

Pear and Stilton salad with toasted walnuts

Homemade Chicken and Pork Terrine served with spicy leaves
and a peppercorn dressing

Smoked Mackerel Pate served with homemade crusty brown
bread

Classic Chicken Cesar Salad served on a bed of crisp cos lettuce
and finished with a homemade Cesar dressing and crisp
croutons



Main Courses

Supreme of Guinea Fowl filled with a wild mushroom moose on
a pancetta and petit pois risotto finished with a light red wine
sauce

Slow Roasted Confit of Duck Leg on a bed of creamed sweet
potato finished with caramelised baby shallots and orange and
plum sauce

Roast Turbot on a Parsnip Puree with Braised Artichokes and
finished with chervil oil

Slow Roasted Belly of Pork served on a potato rosti with honey
roast baby carrots and finished with cider and red wine jus

Honey and thyme Roasted Butternut Squash Risotto finished
with fresh rocket and parmesan and drizzled basil oil

Slow Roasted Fillet of Salmon a bed of wilted Pac Choy finished
with a ramen broth sauce

Braised Pheasant in a Rich Red Wine Sauce with chestnut
mushrooms and local smoked bacon

Fillet of Venison served on a potato rosti and braised red
cabbage finished with a red wine and juniper sauce

Local Ribeye of Beef served with dauphinoise potatoes and vine
roasted tomatoes

Roasted Free Range Chicken Breast wrapped in smoked bacon
served on green beans and creamed mash potatoes with a light
chicken stock sauce

Roast Best End of Lamb with a rosemary and apricot stuffing
with a port and redcurrant sauce

Individual Homemade Steak and Kidney or Chicken and
Mushroom Puddings *encased in beautiful suet pastry*

Braised Beef Casserole with roasted root vegetables in a rich
red wine and thyme sauce

Minted Lamb Casserole in a Rich Red Wine Sauce with red
peppers and sweet baby onions served on a bed of creamed
mash potatoes

Chargrilled Salmon Fillet served on a nicoise style vegetables

Traditional Roast Rump of Local Beef served with all the
trimmings

Smoked Haddock Florentine with poached egg, baby leaf spinach and new potatoes finished in a light cheese sauce

Roast Loin of Pork with glazed apples and a cider and sage sauce

Open Lasagne filed with wild mushrooms and baby spinach with a creamy cheese sauce

Mediterranean Vegetable Wellington Filled with saffron rice, roasted red peppers, aubergines, chargrilled artichokes and buffalo mozzarella finished with a red pepper coulis



Desserts

Baked Crème Brulee Tart with Armagnac Soaked Prunes

Lemon Pot served with fresh raspberries and an almond tuile biscuit

Trio of Desserts Three miniatures of your favourite desserts

Chocolate and Orange Tort with an orange and ginger tuile biscuit and fresh fruit coulis

Brioche Bread and Butter Pudding with whisky soaked sultans served with vanilla bean ice cream and glazed figs

Goey Hot Chocolate Fondants with real Devonshire clotted cream

Individual Lemon Meringue Pie with fruit compote

Mulled Wine Poached Pears with fresh cream

Glazed Lemon and Lime Tart finished with fruit compote

Pear and Frangipane Tart with real Devonshire clotted cream

Sticky Toffee Pudding with toffee sauce and clotted cream

Steamed Apple and Ginger pudding with crème anglaise and
crystalized ginger

Traditional Sherry Trifle

Dark Chocolate Roulade filled with fresh cream and raspberries

Classic Apple Tart Tatin with vanilla bean ice cream

Sparkling Fruit Champagne Jelly's topped with a sparkling
champagne froth

Passion Fruit Panacotta with a hazelnut tuile biscuit

Dark chocolate tart served with chocolate shavings and
Chantilly whipped cream

Devonshire Treacle tart with fruit compote and clotted cream

Lemon and Hazelnut Meringue Roulade



Cheese Board

Selection of local cheeses to include:

Taw Valley Vintage

Somerset Brie

Exmoor Blue

Celery, grapes, figs and cherries (seasonal)

Selection of biscuits and homemade relishes



Coffee and mints

Pre-Dinner Canapés choice of two

Smoked salmon bilinis

Devon Smoked Trout bilinis

Tiny Yorkshire puddings with rare roast beef and horseradish

Cheese and walnut sables

Thai prawns with a sweet chilli dip

Honey glazed chipolatas

Crostini with goats cheese and roasted red peppers

Filo basket filled with Thai crab

Thai salmon filo's

Chicken satay with dip