



Summerby's Mobile Carvery

Everyone's favourite & perfect for any occasion

To start with.....optional

Freshly prepared soup of your choice & French stick
Chicken liver pate with redcurrant jelly and Melba toast
Melon fan with raspberry coulis & fresh mint
Caesar salad with crispy bacon and croutons
King prawn and salmon salad with paprika

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Straight from the carvery

Roast topside of English Beef
Hand carved roast pork with crispy crackling
Honey roast gammon
Quorn fillets with onion gravy
Sage & onion stuffing.
Individual Yorkshire puddings
Crispy roasted potatoes seasoned with sea salt & black pepper.
Creamy mashed potato.
Cauliflower cheese sprinkled with parsley
Braised onions
Vegetable medley glazed with butter.
Ladles of rich gravy and condiments

Other roast meats are available on request

0115 8479083 / info@summerbyscatering.co.uk /07791452481



Summerbys Dessert Menu

All served with fresh whipped cream & fruit coulis

Strawberry Cheesecake

Vanilla cheesecake set on a crunchy biscuit base topped with tangy strawberries.

Banoffee Pie

Caramel base, fresh banana topped fresh whipped cream and chocolate struzzel.

Tiramisu

Rum flavoured mascarpone, decorated with swirled cream and coconut then dusted with cocoa.

Eton Mess

Crunchy meringue with fruit of the forest compote & fresh cream

Carrot Cake

A moist sponge cake made with carrots, sultanas and walnut pieces, decorated with a cream cheese.

Fresh fruit salad

Kiwi, bananas, strawberries, apples, pineapple, melon and oranges in fruit juice and served with fresh cream.

Boston Mud Cake

Topped with a dark chocolate ganache.

Profiteroles

Choux pastry balls filled with fresh cream, topped with warm Belgian chocolate.

Dutch Apple Pie

Sweet short crust pastry filled with Bramley apples, cinnamon and raisins served either warm or cold with custard or cream

Prices 2018-19

£11.95 per person for the carvery
£15.50 per person for two courses
£18.95 per person for three courses

Please note that we cater for a minimum of 50 to 150 guests

Tea & coffee with mints are available on requests, drinks packages are also available

What it includes....

We provide a fabulous carvery and traditional cast iron serving dishes where you will see the chefs carve the freshly roasted meats in front of you and your guests. They can then help themselves to freshly prepared potatoes and fresh vegetables.

Our mobile carvery is perfect for any occasion and any venue

As you would expect our mobile catering has no hidden charges, our service includes all the necessary catering equipment.

Plates, cutlery, napkins and staff at no extra cost

Please note that we only provide one catering service per day so we can concentrate giving you our very best service

Summerby's catering has a wealth of catering experience.....

Our head chef and owner "Steven Summerby" passionately believes in good quality food, great service and value for money. With 30 years in the catering industry, we truly enjoy cooking food that people can relate to.

Food hygiene & public liability certificates can be shown at any time.

We also hold the 5 star hygiene rating from our local council.

Contact Steven or Sharon on

07791452481 / 01158479083

info@summerbyscatering.co.uk