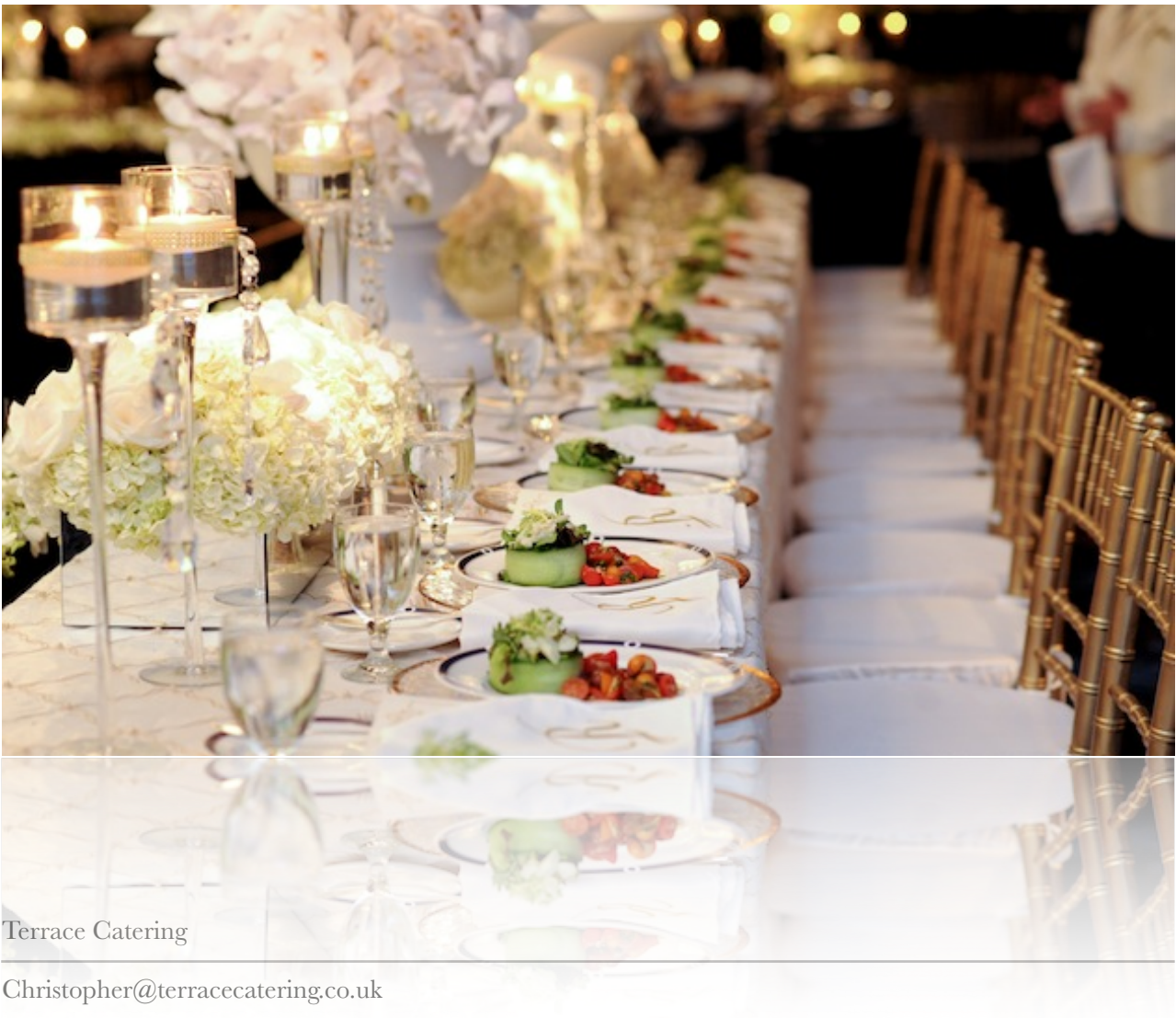




Terrace Catering

Wedding menus and packages



Terrace Catering

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Head chef: Christopher Hackett

The most significant
family meal you will ever
share....

YOUR DAY IS

unique

The Terrace Package

all you will need for your perfect Day

Canapé and Champagne reception

will include a choice of 6 canapés, 2 glasses of champagne, beer or fresh juice

3 course meal

Half a bottle of wine per person

tea and coffee

glass of fizz for the speeches

Evening fork buffet or BBQ

£90 per person

CANAPÉS £8.50pp

choice of 5 Canapés

Tartlets

Warm

Wild mushroom and leek, truffle oil and chives
(V)

Sun-blushed tomato, olive, pickled garlic and
Parmesan (V)

Smoked haddock and Gruyère Shepherd's pie,
creamed and buttered mash

Chilled

Smoked chicken, watercress crème fraîche

Goats' cheese mousse, horseradish, Parmesan
crisp (V)

Crostini, croutes or blini

Warm

Grilled fillet of beef and salsa verde

Chilled

Smoked salmon blini, dill cream cheese, salmon
caviar

Smoked duck breast and pickled beetroot

Rice spoons

Warm

Prawn and ginger wontons, light soy and sesame oil

Fried Somerset brie, sesame crust, red pepper
sauce (V)

Deep fried Thai shcakes with chilli sauce

Skewers

Warm

Crispy risotto balls of sun-dried tomato and Parmesan
(V)

Curried lamb with mint yogurt dip

Thai chicken, sweet chilli glaze

Marinated king prawns, grilled fennel and pea shoots

King prawn tempura

Local pork sausage, onion rings

Spiced sticky chicken, toasted sesame seeds

Deep-fried crispy pork belly, panko breadcrumbs and
Chinese ve-spice

Chilled

Bocconcini mozzarella, Parma ham, basil pesto and
Parmesan shavings

Baby artichokes, beetroot carpaccio and sage beignet

Bamboo cones

Warm

Crispy fried squid, caper and parsley mayonnaise

Fried cod and minted mushy peas

Others

Crispy duck spring rolls and hoisin dipping sauce

Mini fish and chips

Mini Yorkshire puddings, roast beef, horseradish

Mini beef burgers and pickles

pic

Classic Menu £48pp

Starters

Prawn and cray fish cocktail, cos lettuce and Marie Rose sauce

Choice of freshly made soup, crusty bread and butter

Braised chicory and figs, Stilton and fennel seed crust, hazelnut and cider vinegar dressing

Chicken and duck liver pâté, apricots and thyme, grape and port chutney Caesar salad, croutons, shaved Parmesan and classic dressing

With rolls and butter served to the table

Main courses

Shepherd's pie, individual pastry with ground prime lamb; rosemary and carrots, mash and mature cheddar

Traditional roast with all the trimmings, choose one from: sirloin of British beef with Yorkshire pudding, leg of lamb, loin of pork, corn-fed chicken or turkey

Salmon and cod fish cake, soft-poached egg, lemon and chive butter sauce Sausages, creamed mash, roast onion gravy

Burgundy chicken, button mushrooms and onions, crisp bacon lardons, rich red wine jus

With seasonal vegetables served to the table

Desserts

Fruit crumble with vanilla bean custard

Dark chocolate torte with white chocolate sauce

Forest fruit syllabub with a shortbread biscuit

Sticky toffee pudding with caramel sauce

Deluxe Menu £51pp

Starters

Smoked bacon Scotch egg, apple purée and crisp pancetta

Ham hock, sage and onion croquette with braised Puy lentils, baby leeks and crispy parsley Con t pork and apple spring roll, salad of celeriac and grain mustard

Grilled Crottin goats' cheese crostini, aged balsamic vinaigrette

Salad of crispy duck, cucumber and mouli salad, star anise vinaigrette

Spears of warm asparagus, soft-poached egg and hollandaise sauce

Smoked Bibury trout and horseradish mousse, smoked salmon and pickled cucumber With artisan bread roll selection and butter served to the table

Main courses

Grilled supreme of free-range chicken, goats' cheese and pepper stuffing, basil pesto mayonnaise Fillet of beef, potato dauphinoise, green peppercorn sauce

Roast rump of English lamb, shallot con t, garlic and rosemary jus

Fillet of sea bass, leek tartlet, balsamic butter sauce

Roast pork tenderloin, ravioli of spiced belly, caramelised onion jus

Grilled rib-eye steak, fondant potato, green beans and hazelnut oil, Béarnaise sauce

With seasonal vegetables served to the table

Desserts

Vanilla cheesecake with raspberry coulis Triple-chocolate brownie with vanilla ice cream

Glazed lemon tart with raspberry coulis

Lemon posset with lemon jelly and shortbread

Tower of vanilla shortbread with fresh raspberries and clotted cream Classic Eton mess

Premier Menu £57pp

Starters

Hot smoked fillet of salmon, spiced cauliflower purée with a fennel, pickled radish and cucumber slaw
Terrine of braised ham hock, corn-fed chicken and dry-cured bacon with red onion marmalade Seared scallops, minted pea purée, crisp pancetta and pea shoots, red wine jus
Thin-sliced poached pork loin salad, Parmesan and pancetta, quail egg, grain-mustard vinaigrette Warm stuffed free-range chicken terrine, baby-leaf salad and creamed Madeira jus
Scotch beef carpaccio with goats' cheese and asparagus spring roll, virgin olive oil and Parmesan shavings
Ravioli of king prawns, ginger and coriander, saffron and garlic cream
Warm tartlet of lobster and king prawns, lemon butter and chive sauce
With artisan bread roll selection and butter served to the table

Main courses

Lamb two ways, braised shoulder and roast cutlets on garlic and rosemary crushed potatoes
Roast saddle of lamb stuffed with spiced lamb mince and apricots, cumin and coriander spiced couscous with minted new potatoes
Grilled fillet of halibut, potato rösti and buttered spinach, red pepper fondue
Beef two ways, Scotch blade and fillet; potato dauphinoise, butternut squash purée, crisp horseradish
Fillet of Scotch beef, ravioli of peppers and Parmesan, warm asparagus, tomato and basil vinaigrette
Fillet of beef Wellington, celeriac and potato purée, roast shallots and parsnip crisps, red wine and port jus
Roast Barbary duck, tortellini of slow-cooked leg meat; orange, clove and redcurrant sauce
Pan-roasted monk sh and tiger prawns, nut brown butter, caper berries and at-leaf parsley Organic chicken with truffle and morel mousse, broad beans, Madeira cream sauce
With seasonal vegetables served to the table

Desserts

Red wine poached pears with mascarpone cream
Apple and blackberry compote with a hazelnut crumb and caramel custard Caramelised bread-and-butter pudding
Seasonal crème brûlée
White chocolate mousse with cinnamon-spiced almonds and raspberries Panna cotta and balsamic marinated strawberries
Scone with strawberries
Iced passion fruit parfait with a macadamia-nut biscuit
Cheese plate, biscuits and chutney
Trio of desserts Choose any three of the listed desserts to create your own trio

Gourmet Menu £61pp

Starters

Ballotine of free-range organic chicken, broth of fresh peas and broad beans with a tarragon cream

Ravioli of braised ox cheek, baby leaf spinach and port reduction

Salad of air-dried duck with a black-pudding Scotch quail egg, Caesar dressing and crisp pancetta Con t duck croquette, sliced truffle, pickled walnuts and white bean cassoulet

Terrine of grilled lamb fillets, aubergine, courgettes and peppers with roasted garlic and salsa verde

Pan-fried John Dory, truffle gnocchi and celeriac purée

Grilled fillet of sole with a poached duck egg and sauce mousseline

Grilled fillet of organic salmon with rosemary-scented jus

Salmon and cray sh sausage, pickled fennel slaw with soy vinaigrette

Seared sea bass with a Cornish crab crust, vine tomato and basil fondue

With artisan bread roll selection and butter served to the table

Main courses

Roast duck two ways, crisp con t leg with panko crumb, sliced breast with juniper red cabbage; salsify and roasted shallot, redcurrant spiced orange jus

Roast rack of lamb and shepherd's pie of slow-braised shoulder, purée of minted garden peas, buttered English asparagus and rosemary jus

Venison with creamed vanilla mash, roasted heritage carrots, smoked bacon and buttered sprout leaves with a thyme jus

Roast cannon of lamb sautéed with morel mushrooms served with herb-coated lambs' liver, potato croquette with truffle, shallot purée and red wine jus

Slow-cooked 21-day-aged pavé of beef, with truffle and sage dumpling, con t fondant potato and Béarnaise sauce

Roast pork fillet wrapped in Parma ham, with braised oxtail and lentil broth, savoy cabbage and creamed Dijon potato purée

Fillet of Scotch beef and braised veal sweetbreads, with celeriac purée, broad beans and buttered leeks Grilled Angus entrecôte with Café de Paris butter, tortellini of cray sh and sauté potatoes

With seasonal vegetables served to the table

Desserts

Dark chocolate tart, cherry sorbet on chocolate soil with a pecan salted crumb

Pineapple carpaccio with chilli and lime, served with lemon sorbet

Chilled summer berry soup with poached meringue and sugared almonds

Baked goats' cheese with grilled figs and toasted walnut bread

Dark chocolate mousse with chocolate truffles and coffee macarons, served with a warm white chocolate sauce

Evening Menu £15pp

evening food

We know how important it is that there is enough food for all of your guests and that no one is left out. Equally, like you, we don't want you to spend any more than is necessary. With that in mind, the general rule for evening catering is to allow for two-thirds of the day guests and all of your evening guests. That said, it's always worth considering other factors too, such as the time of your main meal service and how many new guests will be joining you later. For the best advice please consult our Events Team who will do all the hard work for you.

all our evening food is the same you have the choice of

STREET FOOD

(burritos, kababs, burgers, etc)

BBQ GRILL

(ribs, pulled pork, smoked meats etc)

HOG ROAST

(roast apples, pork, breads, salad etc)

HOT / COLD BUFFET

(a selection of hot and cold meats, vegetable, cakes)

CANAPÉS

(a selection of some amazing canapés)

full evening menus are available

Drinks Packages

Drinks packages for any event
We believe that a well-chosen drink makes
any wedding or event stand out and our
prices and choice offer superb value for every
budget.

Package one

An arrival glass of Bucks Fizz, Prosecco or Juice
A glass of house wine with the meal
A glass of house sparkling wine to toast
£11.75 per person

Package two

2 arrival glass of Champagne, Bucks Fizz, Bottled Beer or Juice
Half a bottle of house wine with the meal
*House Champagne for the toast
£17.15 per person

Package two

2 arrival glass of Champagne, pimm's, Bottled Beer or Juice
Half a bottle of house wine with the meal
Champagne for the toast
After dinner cocktail
£21.15 per person

Arrival Drinks

Champagne - £6.50 Glass
Bucks Fizz - £4.25 Glass
Prosecco Sparkling Wine - £4.35 Glass
Brut Rose - £4.25 Glass
Cocktails - £5.00 Glass
Beers & Cider - £3.90 Bottle

Bar Hire

All our services include:

Relevant Licensees

Traditional or Modern Bar Sections

Custom Branded Bars For Corporate Events (additional cost)

Draft Lager and Bitter (other options are available)

Top Shelf Spirits

Bar menu Customisable

Bottled Lager and Alchopops

White, Rose and Red Wine

Soft Drinks and Juices

Fully Trained Staff

Refrigeration ,Glasses and Ice

How it Works

Cash Bar

- Your guests pay cash over the bar.
- Create your own bar menu to suit your event
- You pay a small Hire fee depending on bar size and numbers
- We pride ourselves on our world class service which includes everything you will need.

Prepaid Bar

- Your guests drink for free on your tab.
- Hire fee completely refunded if over £1000 spent.
- We provide amazing service plus everything you will need.

Managed Bar

- Your guests drink for free.
- We charge you a management fee.
- We supply you with drinks at cost on a sale or return basis.
- Perfect for high end or corporate events.
- We provide amazing service plus everything you will need.