

PHEASANT CATERING

CAMBRIDGE

"Bringing Our Award Winning Food To Your Destination..."



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www.pheasantcatering.com

PHEASANT CATERING CAMBRIDGE

Pheasant Catering Cambridge is brought to you by the award winning two rosette restaurant, The White Pheasant, Fordham.

From formal sit-down meals, canapés, and drink receptions, to informal buffets and barbeques, our dedicated team will be on hand from start to finish to make your dream become a reality.

With years of experience working in top restaurants, hotels, and venues across the UK, our team can create a bespoke menu tailored to your requirements.

Each of our menus has been created by our award-winning Chef Patron Calvin Holland, carefully incorporating local produce wherever possible to create menus which are full of flavour and offer excellent value for money.

Please note that all of our menus are created as a guideline and we can to adapt to your needs ensuring the perfect, bespoke menu for you.

During your booking process you will have direct contact with our catering and events coordinator who will be able to assist and advise you though out. And on the day of your event, our Professional team will be on hand to ensure your day runs like clockwork.

CANAPÉS

Please Choose Four Of The Following Options

HOT CANAPÉS

Crispy Belly Pork, Burnt Apple Purée

Braised Beef, Mini Yorkshire Pudding

Honey & Mustard Glazed Sausages

Thai Fish Cake, Curried Mayonnaise

Garlic & Chilli King Prawn Skewers

COLD CANAPÉS

Smoked Duck, Pomegranate, Feta

Cromer Crab & Crayfish Roulade

Smoked Salmon & Dill Cream Cheese Crostini

Ham Hock Bites, Black Garlic Mayonnaise

Smoked Chicken Caesar

VEGETARIAN CANAPÉS

Roasted Artichoke & Oxford Blue Cheese Tart

Crushed Avocado & Feta Tartlet

Crispy Polenta Bites, Parmesan Cream

Vegetable Spring Rolls, Sweet Chilli

Whipped Goats Cheese, Sun Blushed Tomato, Pesto

STARTERS

HOT STARTERS

Seasonal Soup, House Made Focaccia

Flat Cap Mushroom, Goats Cheese, Rocket Salad, Tomato, Truffle Dressing

Shoulder of Pork Bon Bon, Burnt Apple Purée, Pickles, Cider Cream Sauce

Norfolk Dapple Croquette, Pesto, Black Olive, Dressed Leaves

Caramelised Onion & Blue Cheese Tart, Rocket & Sun Blushed Tomato Salad, Balsamic Dressing

COLD STARTERS

Smoked Salmon, Beetroot Pickle, Horseradish Cream, Gingerbread

Ham Hock Terrine, Pickles, Black Garlic Mayonnaise, Piccalilli, Focaccia Crisps

Crayfish Cocktail, Baby Gem, Cucumber Pickle, Marie Rose

Smoked Duck Breast, Pomegranate, Feta, Frisée Salad

Potted Cromer Crab, Toasted Sourdough, Tartar Sauce, Lemon

Suffolk Chicken & Leek Presse, Chorizo Jam, Dressed Leaves

Whipped Goats Cheese, Pickled Beetroot, Chicory, Apple & Walnut Salad

MAIN COURSES

POULTRY

Roast Chicken Supreme,
Parmentier Potato, Sprouting Broccoli, Mushroom Purée, Chicken Sauce

Slow Cooked Duck Leg,
Wholegrain Mashed Potato, Braised Red Cabbage, Carrot Purée,
Red Wine & Port Sauce

Suffolk Chicken Breast,
Rosti Potato, Sautéed Fine Beans, Wild Mushroom, Madeira Sauce

Pan Roasted Breast Of Duck,
Plum Purée, Potato Terrine, Buttered Greens, Star Anise Sauce

RED MEAT

Duo Of Lamb, Rump & Shoulder Croquettes,
Pea Purée, Dauphinoise, Roasted Carrots, Lamb Jus

"Lamb Bourguignon",
Sautéed Potatoes, Roasted Winter Roots

Slow Roasted Belly Pork,
Bramley Apple Purée, Savoy Cabbage & Bacon, Potato Purée,
Suffolk Cider Cream

Roast Loin Of Pork,
Mashed Potato, Mushroom, Chestnut & Bacon Sauce, Wilted Chard,

Slow Cooked Beef Blade,
Confit Shallot, Crispy Truffle & Parmesan Potato, Sautéed Greens.
Chimichurri Dressing

MAIN COURSES

SEAFOOD

Pan Fried Seabass,
Crushed New Potatoes, Samphire, Parsley & Caper Butter

Roasted Fillet of Hake,
Chorizo & White Bean Cassoulet, Spinach, Sauce Vierge

Pan Fried Salmon,
Tenderstem Broccoli, Garlic Gastrique, Steamed Mussels, Baby Potatoes,
Saffron Cream Sauce

Roasted Cod,
Fillet, Crushed Peas, Potato Rosti, Warm Tartar Sauce, Fresh Lemon

VEGETARIAN

Seasonal Risotto

Nut Roast Wellington,
Roasted Potatoes, Buttered Greens, Vegetarian Gravy

Wild Mushroom & Leek Stroganoff,
Herb Rice

Grilled Halloumi Steak,
Red Pepper, Feta, Black Olive, Cous Cous Salad

DESSERTS

FRUITY

Raspberry Bakewell Tart, Raspberry Coulis, Vanilla Ice Cream

Seasonal Fruit Crumble, Vanilla Custard

Strawberry & Honeycomb 'Mess', Vanilla Cream, Mint

FRESH

Lemon Meringue Drizzle Cake, Raspberries, White Chocolate

Blackberry & Coconut Panna Cotta, Toasted Coconut, Blackberry Sorbet

Citrus Posset, Shortbread

CHOCOHOLIC

Triple Chocolate Brownie, Cherry Purée, Honeycomb, Chocolate Sauce

Chocolate 'Mess', Vanilla Cream, Brownie, Chocolate Sauce

Chocolate Pot, Chocolate Soil, Raspberry Textures

EXTRA SWEET

Sticky Toffee Pudding, Toffee Sauce, Caramel Ice Cream

Treacle Tart, Salted Caramel, Toffee Ice Cream

CAN'T DECIDE

Trio Of Desserts Of Your Choice

£2.50pp Supplement

BARBEQUE MENU

ON THE BBQ

Suffolk Beef Burgers

Marinated Chicken Thighs

Suffolk Pork Sausages

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Vegetarian / Vegan Options Available

Tomato Ketchup, Mayonnaise, Barbeque Sauce

SIDES & SALADS

Sliced Cheese

Brioche Rolls

Spicy Coleslaw

Mixed Leaf Salad, House Dressing

New Potato Salad

ADDITIONAL EXTRAS

Mediterranean Vegetable Kebab

Tiger Prawn Skewers, Lemon & Herb Marinade

Barbequed Langoustines, Chilli, Garlic

Skin On Fries

Israeli Cous Cous, Red Pepper, Red Onion, Feta

HOG ROAST MENU

SPIT ROAST HOG

Bread Rolls

Apple Sauce

Sage & Onion Stuffing

Spicy Coleslaw

Mixed Leaf Salad, House Dressing

New Potato Salad

Tomato Ketchup, Mayonnaise, Barbeque Sauce

ADDITIONAL EXTRAS

Potato Wedges

Skin On Fries

Garlic & Rosemary Roasted Potatoes

Pasta Salad

Summer Cous Cous

Corn On The Cob

Caesar Salad

FINGER BUFFET MENU

SANDWICHES

Roasted Ham & Wholegrain Mustard

Classic Egg & Watercress

Smoked Chicken & Mayonnaise Tortilla Wrap

Roasted Red Pepper, Spinach & Halloumi Wrap

SAVOURY

Antipasti Platter, Homemade Pickles, House Bread

Crispy Duck Spring Rolls, Sweet Chilli Dip

Pork & Apricot Sausage Roll

Garlic & Rosemary Roasted Potatoes

Caramelised Onion & Blue Cheese Quiche

SWEET

Chocolate & Sea Salt Brownie

BOWL FOOD MENU

Looking for a more casual dining set up? This one is for you!
Our Bowl Food Menu dishes are served in a small bowl, to be eaten with a fork. This menu perfect for networking lunches.

MAIN BOWLS

Smoked Chicken Caesar Salad
Somerset Pork & Smoked Bacon Ragu
Fish & Chips, Mushy Peas, Lemon
Crispy Duck, Asian Style Salad
Sweet Potato & Red Lentil Curry, Puffed Wild Rice
Chicken Liver Parfait, Pear & Fig Chutney, Toasted Brioche
Braised Venison Shoulder, Potato Terrine, Kale, Chestnuts, Dark
Chocolate

DESSERT BOWLS

Dark Chocolate Brownie, Honeycomb, Raspberry
Whipped Vanilla Cheesecake, Orange & Carrot cake
Sticky Toffee Pudding
Mixed Berry Eton Mess
Panna Cotta, Flapjack, Apple

STREET FOOD MENU

Sliced Sirloin Burger, Red Onion Jam, Blue Cheese, Sriracha, Skin On Fries
Korean Chicken Burger, Kimchi, Skin On Fries
Pulled Pork Sliders, Pickled Cucumber, Spicy Slaw, Skin On Fries
BBQ Smoked Jackfruit Tacos, Guacamole, Skin On Fries
Piri Piri Chicken Burger, Sweet Chilli Mayo, Iceberg, Sweet Potato Fries
Crispy Duck Salad, Beansprouts, Spring Onion, Mouli, Orange & Soy
Dressing

BUNS 'N' BAPS

Barbeque Pulled Pork,
Brioche Buns, Apple Sauce, Crackling

Braised Shoulder Of Minted Lamb,
Rustic Rolls

Baps - Choose Two Of The Following

Bacon

Sausage

Fish Goujons

Caramelised Onion & Goats Cheese

ADDITIONAL SIDES

Coleslaw

New Potato Salad

Baby Leaf Salad, House Dressing

Skin On Fries

Cheese Table

An Assortment Of Local & French Cheese,
Chutney, Fruit, Bread, Biscuits, Crackers

CHILDREN'S MENU

Honey Glazed Sausages, Skin On Fries, Peas or Beans

Homemade Chicken Goujons, Skin On Fries, Peas or Beans

Homemade Fish Goujons, Skin On Fries, Peas or Beans

Homemade Mini Pizza, Tomato & Mozzarella

Macaroni & Cheese, Garlic Bread

SHARING MENU

TO START

Charcuterie Board For The Table

Selection Of Cured Meats / House Terrine / Pickles / House Bread
Smoked Salmon Mackerel Pate / Feta & Saffron Parcels /
Mini Leek Quiches / Pork Pies / Scotch Eggs / Dressed Leaves

TO FOLLOW

Roast Sirloin Of Beef
Roast Shoulder Of Pork
Honey Glazed Gammon
Chicken, Leek & Bacon stew
Beef Bourguignon
Vegetable Briam

SIDE DISHES

Please Select Four

Roasted Potatoes
Yorkshire Puddings
Baby Carrots
Creamed Green
Mixed Salad
Creamed Potatoes
Minted New Potatoes
House Coleslaw
Garden Peas
Skin On Fries
Tabouli
Pasta Salad

TO FINISH

Bespoke Dessert Board Tailored To You

DRINKS

FULL BAR HIRE SERVICE

Exclusive Hire of our Rustic Woodland Bar.
Includes a bespoke drinks menu including draught beer, wine, spirits & soft drinks.

WINE LIST

We have a wide range of high quality wines available upon request.



TERMS & CONDITIONS

STAFF & PRICING

Our prices include one Head Chef and one Front of House Manager for the event.

All additional staff required to run the event, will be calculated and charged depending on the size, the length, and the complexity of the event.

If your event is over 60 minutes of travel time from The White Pheasant Fordham (21 Market Street, Fordham, CB7 5LQ), a fuel charge may be added.

A set kitchen equipment fee of £650.00 will be added to every events cost. This however, can decrease and increase depending on the facilities available at the site/venue, complexity of the event and menu choices.

DEPOSIT & PAYMENT TERMS

All bookings will require a non refundable deposit of 15% to secure your booking. Until this has been received, your date is not confirmed. The remaining balance, 85%, is due 4 weeks prior to the date of the date event.