

# PHEASANT CATERING

## CAMBRIDGE

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



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[www.pheasantcatering.com](http://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.