

PHEASANT CATERING

CAMBRIDGE

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



HOLLAND

HHH

HOSPITALITY

Canapés

Please Select 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

Wedding Breakfast Menu

Hot Starters

Seasonal Soup, House Made Focaccia

Flat Cap Mushroom, Cheddar Rarebit, 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

Lemon Posset, Chewy Meringue, Raspberry

Blackberry Mousse, Baked White Chocolate, Lemon Curd

Chocoloholic

Triple Chocolate Brownie, Cherry Purée, Honeycomb, Chocolate Sauce

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

Chocolate Ganache, Salted Caramel Popcorn, Fruit Compote

Chocolate & Vanilla Roulade, Fresh Raspberries, Mint Chocolate Ice Cream

Extra Sweet

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Treacle Tart, Salted Caramel, Caramel Ice Cream

Warm Churros, Biscoff Caramel Sauce

Pecan Pie, Vanilla Ice Cream

Can't Decide ...

Trio Of Desserts Of Your Choice

(Per Person Supplement)

Barbeque Menu

On The BBQ

Beef & Red Onion Burgers

Marinated Chicken Thigh Skewers

Suffolk Pork Sausages

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Vegetarian / Vegan Options Available

Sides & Salads

Sliced Cheese

Brioche Rolls

Spicy Coleslaw

Roasted Red Pepper & Feta Mixed Leaf Salad

New Potato & Soft Herb Salad

Desserts

Please select a dessert from our Wedding Breakfast Menu

Additional Extras

(Quoted Per Person)

Mediterranean Vegetable Kebab

Tiger Prawn Skewers, Lemon & Herb Marinade

Barbequed Langoustines, Chilli, Garlic

Skin On Fries

Israeli Cous Cous, Red Pepper, Red Onion, Feta

EVENING FOOD MENU

Buffet & Grazing Tables

Create your bespoke menu using our menu guide.
Using only the best ingredients and local produce.

Buns 'n' Baps

A Choice between Brioche Bun or White Bread Bap

Local Butcher's Sausages

Smoked Bacon

Pan Fried Halloumi (V)

Portabello Mushroom, Smoked Cheddar (V)

BBQ Pulled Pork

Pulled Beef Brisket

Roasted Red Pepper, Charred Courgette (VE)

Fish Goujons, Tartar

Hog Roast Rolls

Pulled Pork, Sage & Onion Stuffing, Apple Sauce

Mini Beef Burgers, Ketchup

Street Food

Served in sustainable pots with bamboo cutlery

Loaded Fries

Cheddar, Smoked Bacon

Pulled Pork, Puffed Crackling

Loaded Nachos

Beef Chilli, Jalapeños, Sour Cream

Cheddar Cheese, Tomato Salsa, Guacamole (V)

Pulled Pork, Bourbon BBQ Glaze

Truffle Mac 'n' Cheese, Crispy Onions (V)

Pulled Lamb Flatbread, Sriracha Slaw

Pulled Pork Sliders

Small Plates

Served in sustainable pots with bamboo cutlery

Scampi & Fries, Tartar

Bangers & Mash, Caramelised Onions

Thai Green Curry, Prawn Crackers

Loaded Hassleback Potatoes