

# Menus 2020

Creating a party is something we thrive on at Milsom Catering, and whatever the occasion, we have plenty of great ideas, so do come and talk to us. We really can turn our hand to all kinds of dishes, tastes and styles, and the following menus are all tried and tested and we hope you are excited by them.

In terms of pricing, our years of experience tell us that our customers want simplicity and transparency. There are, therefore, no hidden charges for crockery, cutlery, glassware and kitchen equipment, and our price not only includes the service of the food, but also the manager of the event and the service of all the wines by our talented and enthusiastic front of house team.

Please note that all our prices include VAT at the current rate of 20%

A menu is available advising which dishes contain the 14 major allergens.

[www.milsomhotels.com/milsom-catering](http://www.milsomhotels.com/milsom-catering)

## Canapés selection...

£6.75 per person. Please select 4 canapés.

### Cold

House smoked salmon on granary bread  
Inside out smoked duck, cucumber, spring onion and hoi sin  
Goats cheese and beetroot sesame seed cone (V)  
Cherry vine tomato, buffalo mozzarella and basil (V)  
Pinney's smoked mackerel, wasabi and soy mayonnaise  
Rock oysters on ice with shallot vinegar  
Whipped ricotta, broad bean salsa and crisp bread (V)  
Smoked salmon, avocado and crème fraîche tartlet  
Avocado and mango nori roll with pickled ginger  
and sesame seeds (V)  
Millionaire tart  
Soft boiled quails egg, pea hummus and celery salt (V)  
Ring of crevettes with parsley and lemon crème fraîche  
Thai spiced prawn with kohlrabi, chilli and green papaya salad  
Confit duck salad with quinoa, avocado, cumin and lime  
Goats cheese mousse with onion marmalade on crostini (V)

### Hot

Roast beef and Yorkshire pudding, creamed horseradish  
Fish and chips in paper cones  
Bangers and mash  
King prawn and chorizo skewer with lime mayonnaise  
Wild mushroom tart, quails egg, hollandaise (V)  
Asparagus and goats cheese tart (V)  
Malaysian chicken satay, dipping sauce  
Spinach, feta and caraway parcel (V)  
Grain mustard corn dogs with Stokes ketchup  
Black pudding quail Scotch egg  
Kedgeree arancini, curry yoghurt dip  
Chicken karaage  
Salt cod and sweetcorn fritters with spiced mango salsa  
Cod and parsley croquettes  
Tiffin quail Scotch egg (V)  
Butternut squash and sage arancini (V)  
Panisse with romesco dip (V)  
Ham croquettes, caper, red pepper and tarragon mayonnaise

### £4.50 per person.

Crudités, olives, taramasalata, hummus, flat bread  
and breadsticks on the table when sitting. Great when  
speeches are first!



## Starters...

Char grilled asparagus with poached egg hollandaise (V)  
Parmesan and pine nut salad

Open ravioli of asparagus (V)  
Peas, broad beans, tomato and goats cheese

Dartois of pea and asparagus (V)  
Chive butter sauce

*Bucklesham asparagus used during May and June*

Red onion, fig and goats cheese open tart (V)  
Pink peppercorn vinaigrette

Cod and prawn fishcake  
Spinach, poached egg and tartare velouté

Beetroot marinated salmon  
Orange, radish, avocado, crème fraîche and herbs

Smoked duck carpaccio with duck rilette bon bon  
Shallot purée, pickled wild mushroom salad and Port dressing

Twice baked truffled mushroom soufflé (V)  
Blue cheese mayonnaise, broad beans and sticky walnuts

Haddock and dill rillettes  
Kedgeree arancini, curry mayonnaise, poppodom, quail egg

Seared scallops and chorizo  
With pea purée and pancetta crisp

Tiger prawn ravioli in lime and coriander  
Vegetable ribbons, black sesame, Thai flavours

Half lobster and claw spring roll  
Sweetcorn and bacon (£9.00 supplement)

Pavé of charred smoked salmon  
Grain mustard, cucumber and dill salad, kohlrabi and watercress

Trio of melon, feta and toasted pumpkin seeds (V)  
Red wine reduction glaze

Smoked ham hock and parsley  
Quail Scotch egg, apple purée

Tian of crab, mayonnaise and herbs  
Brown bread crostini, avocado and melon pearls

Goats cheese mousse, nutty granola, vanilla pear purée (V)  
Saffron pickled pear, rocket salad

Poached sea trout, prawn and avocado tian  
Heritage tomato and basil with ketchup dressing

Mezze boards for the whole table:  
Selection of breads and flat breads, olive oil and balsamic vinegar.

Continental meats, scotch egg, parmesan  
char-roasted vegetables, hummus, mozzarella

## Main courses...

Roast sirloin of British beef with featherblade beignet Dauphinoise potato, roasted shallot, spinach purée, heritage carrot	£68.00
Suffolk Pride bangers and mash Shallot tatin, crushed peas	£62.00
Fillet of beef Wellington Dauphinoise potato, shallots, fine beans and Madeira jus	£74.00
Breast of guinea fowl Bacon and onion rosti potato, purple carrot purée, tenderstem broccoli, wild mushroom jus	£62.00
Spiced free range duck breast Fondant potato savoy cabbage, broad beans, pancetta and thyme jus	£64.00
Whole roast fillet of aged British beef Rosti potato, golden beetroot purée, spinach and cherry tomato, wild mushroom and shallot sauce	£74.00
Dartois of chicken Crushed new potato, spinach, cherry tomato with girolle and chervil velouté	£62.00
Trio of Dingley Dell pork Tenderloin, belly and bon bon carrot purée savoy cabbage, baby carrot	£64.00
Roasted leg of lamb with mint sauce Champ crush, peas à la Française, braised gem, gravy	£64.00
Free range chicken breast Spiced potato and thigh croquette, chickpea dahl, spinach	£62.00
Rump of English lamb Elephant bean and chorizo cassoulet, tenderstem broccoli	£66.00
Rack of lamb with Dijon herb crumb Anna potato, pea purée, spinach, peas, asparagus and tarragon sauce	£70.00
<b>During June and July rump of lamb and loin of lamb will carry a supplement of £3.00 per person due to the annual price rise of spring lamb.</b>	

## Fish...

Fillet of sea bass with prawn ravioli Fennel purée, carrot spaghetti, dill and white wine sauce	£62.00
Fillet of sea trout and sole 'en croute' Duchesse potato, fricassée of asparagus, peas and broad beans	£62.00
Fillet of hake with curried mussel velouté Creamed potato, leaf spinach and samphire	£62.00

## Vegetarian dishes...

Butternut squash tortellini with crispy feta (V) Spinach purée and fresh garden herb pesto	£62.00
Field mushroom, red onion, root vegetable 'en croute' (V) Dauphinoise potato, creamed spinach, Choron sauce	£62.00
Baked woodland mushroom pudding (V) Tarragon croquette, broccoli purée, heritage carrots	£62.00
Potato and herb gnocchi (V) Mushroom, truffle cream, broccoli and spinach	£62.00
Tomato, mozzarella and basil arancini (V) Pomodoro sauce and spinach	£62.00

**The main course price includes starter, main, dessert and coffee & chocolates and supply of all crockery, cutlery, glassware, white linen and service of both the food and wine.**

All main course dishes are served complete with their own vegetables and potatoes.  
Extra vegetables and potatoes are available at £2.50 per person extra.

# Barbecue main course...

May - September

£66.50

minimum 60 people

Whole Suffolk pig spit roast

Sirloin steaks in a spicy Talbooth rub

Proctors sausages

Vegetable and halloumi kebabs

Quorn sausages

Darne of marinated salmon in chilli, lemon grass and lime

## Selection of salads

Coleslaw (V)

Fattoush salad (V)

Orzo, tomato, courgette and basil salad with ketchup dressing (V)

Thai cucumber and pickled red onion (V)

Mixed woodland mushroom, pasta and pesto with Gorgonzola (V)

Mixed beetroot, shallot and watercress (V)

Rice salad with apple, spring onion and pomegranate (V)

Moroccan spiced vegetable couscous (V)

Chickpea, chorizo and ricotta

Carrot, orange and yoghurt salad

Potato, bacon and anchovy salad

Mixed bean, pimento and corn (V)

Caesar salad

Vegetable moilee curry

Dauphinoise potatoes

Garlic bread

Apple sauce, pickles, dressings, mayonnaise

The barbecue buffet main course option is part of your 3 course meal.  
We serve the starter to your table, direct your guests to the barbecue and buffet tables for the main course, then complete the service of dessert, coffee and chocolates to each table.

**The price includes starter, main, dessert and coffee & chocolates and supply of all crockery, cutlery, glassware, white table linen and service of both the food and wine.**

# Smorgasbord main course...

£69.50

Minimum 75 people

## Decorated meats and fish

Whole roast decorated turkey

Roast sirloin of British beef

Honey baked gammon

Whole poached salmon and cucumber with crevettes

Dressed crab in shells

Gravadlax of salmon

Marinated scallops in orange and lemon

Vegetable quiche and tarts

Minted new potatoes

## Selection of salads

Coleslaw (V)

Fattoush salad (V)

Orzo, tomato, courgette and basil salad  
with ketchup dressing (V)

Thai cucumber and pickled red onion (V)

Mixed woodland mushroom, pasta and pesto with Gorgonzola

Mixed beetroot, shallot and watercress (V)

Rice salad with apple, spring onion and pomegranate (V)

Moroccan spiced vegetable couscous (V)

Chickpea, chorizo and ricotta

Potato, bacon and anchovy

Mixed bean, pimento and corn (V)

Caesar salad

Horseradish, English mustard, cranberry, mayonnaise

Marie Rose, vinaigrette, sweet mustard mayonnaise



## Desserts...

Strawberry pavlova

Passion fruit and raspberry sauce

Lemon tart

Blackberry compote, lime Chantilly

Toffee apple cheesecake

Caramel crunch, apple gel, fudge, vanilla ice-cream

Blackcurrant delice with aniseed spiced pear

Lemon yoghurt and shortbread

Vanilla panna cotta

Meringue, mango and raspberry

“Death by chocolate”

Chocolate cake, chocolate soil, honeycomb, chocolate ice-cream

Raspberry and lemon trifle

Mint shortbread

Apple and blackberry crumble tart

Crème Anglaise and vanilla ice-cream

Salted caramel brownie

Caramel ice-cream and hazelnut brittle

Strawberry and guava mousse

Fruit salsa, strawberry gel, micro coriander



## Desserts...

Sharing desserts for the table please select 3 of the following for each table to enjoy:

Talbooth sherry trifle  
“Death by chocolate”  
Cheesecake (we can create your favourite flavour)  
Lemon posset  
Sticky toffee pudding  
Apple and blackberry crumble  
Lemon meringue pie  
Eton Mess  
Mango pavlova  
Chocolate tart

Can't see your favourite? We can come up with something bespoke for you, just ask one of our coordinators.

**Trio of Desserts (for a real show-stopper) £2.00 per person supplement**

### “Banoffee”

Banana mousse and digestive crumb  
Caramel ice-cream  
Chocolate marquis and Chantilly

### “Lemon and raspberry”

Lemon posset  
Raspberry Eton Mess  
Fresh raspberry and white chocolate mousse with pistachio

### “Strawberry”

Strawberry ripple cheesecake  
Strawberry tart  
Strawberry and mint jelly

### Coffee and chocolates

Cheese is available as an extra course if required; please ask one of our coordinators.

# Vegan and Gluten Free...

## Starters...

Lentil, pea and quinoa spring roll  
Nam phrik sauce

Char grilled asparagus and vegan Parmesan salad  
Ketchup dressing

Open tart of red onion, fig and vegan feta  
Pink peppercorn dressing

Heritage tomato, tofu and rocket salad  
Pimento pesto

Cauliflower soup, herb oil

## Main Courses...

Moroccan chickpea, lentil and squash stew £62.00  
Grilled vegan halloumi, pomegranate and mint

Sweet potato and coconut curry with basmati rice £62.00  
Coriander flat bread

Vegetable en croute £62.00  
Spinach, crushed new potatoes and tomato sauce

Baked mushroom, asparagus and leek crumble £62.00  
Asparagus purée, charred baby leek

Kolhapuri aubergine stuffed with pistachio and coconut £62.00  
Masala sauce

## Desserts...

Chocolate brownie  
Fresh raspberries and Swedish glace

Eton Mess

Strawberry and lemon cheesecake  
Minted strawberries

Coconut rice pudding with poached peach and raspberries

## Evening food...

We offer a wide range of evening food options for your wedding, providing everything from street food, to a full evening BBQ complete with hog roast, burgers and sausages.

If for any reason you do not find what you were looking for, rest assured our chefs can create something bespoke just for you and your wedding. With plenty of experience among them we are confident that they can produce something to fit your requirements, so please do not be afraid to offer suggestions and ideas if you had something specific in mind.

We recommend catering for all your evening guests plus 75% of day guests.

## Evening finger buffet...

£22.50

### Choose 4 sandwich items

#### Traditional sandwiches

Ham and mustard  
Tuna and sweetcorn  
Egg and cress (V)  
Cheese and pickle (V)  
Beef, horseradish and watercress

#### Modern sandwiches

Pastrami, gherkin, cheese and mustard mayo sub  
Lemon and black pepper chicken and rocket wrap  
Smoked salmon and cream cheese bagel  
Beetroot, goats cheese and rocket ciabatta (V)  
Chicken tikka wrap

#### Cold

Pork pie, Scotch egg and charcuterie with  
French bread, gherkin, onions and chutney

### Choose 6 hot items

Sticky ribs  
Spiced Asian chicken wings  
Crab and sweetcorn fritters  
Tomato, mozzarella and basil arancini (V)  
Salt and pepper squid  
Mini meat pies  
Chicken tikka samosa  
Peking duck spring rolls  
BBQ pulled pork beignets  
Indian spiced sausage rolls  
Vegetable spring rolls (V)  
Honey mustard glazed bangers  
Garlic mushrooms (V)



## Evening informal barbecue...

Evening food after the main wedding breakfast

£24.00

May - September

Whole Suffolk pig, spit roast  
Sage and onion pork stuffing

(Or for numbers less than 80  
Pulled BBQ shoulder of pork)

Beef Burgers  
Proctors Suffolk Pride sausages and onions  
Vegetable and halloumi kebabs  
Vegetarian sausages

All served with apple sauce, relish, ketchup,  
Branston pickle, piccalilli, mayonnaise, pickled onions,  
gherkins, English mustard

Spiced potato wedges, crème fraîche

Coleslaw  
Green salad  
Tomato, mozzarella and red onion salad

Buns and rolls

## Hog roast...

£17.00 per person minimum 80 people

May - September

A nice alternative to the full BBQ above, if you are planning not to have additional evening guests

Whole Suffolk pig, spit roast  
sage and onion pork stuffing

Spiced potato wedges, crème fraîche  
Buns

Coleslaw  
Green salad  
Tomato, mozzarella and red onion

Apple sauce, pickled onions, gherkins, mustard and mayonnaise

## Loin of Suffolk pork buns...

£17.00 per person

Available during the winter months for indoor service instead of a hog roast outside. It is also a great option for smaller weddings with less than 80 guests to cater for.

Roast loin of pork  
Sage and onion pork stuffing

Spiced potato wedges, crème fraîche

Buns  
Coleslaw  
Green salad  
Tomato, mozzarella and red onion  
Apple sauce, pickled onions, gherkins, mustard and mayonnaise

## Barbecue leg of lamb...

£17.00 per person

Butterflied marinated leg in lemon, rosemary, garlic and olive oil

Pickled red cabbage  
Fattoush salad  
Israeli salad  
Spinach, date and almond salad

Roasted parmentier potatoes in garlic, thyme and onion  
Falafel burgers (V)

Pitta Bread

Tzatziki  
Tomato and harsisa dip  
Skordalia dip

# Street food evening menu...

£16.50 per person

Select up to three options from the below menu – cater for 100% of your total guests.

## Spanish paella

A large seafood, chicken and chorizo paella with king prawns, saffron and pimento cooked in front of your guests

## Mexican chilli and rice

Served with guacamole, sour cream, cheese, salsa, and tortilla chips

## Vindaloo vegetable curry (V)

With fragrant basmati rice and poppadum

## Pie, mash and liquor

All the options below are served with a side of fat chips, potato wedges, skinny fries and sauces.

Tempura battered plaice fillet with tartare sauce

Grain mustard corn dogs (chipolatas in crispy batter)

Piri Piri mini chicken drumsticks

Beef burger deluxe relish, onion ring, cheddar and gherkin

Dingley Dell streaky bacon baps

Suffolk pride sausage baps

'Birds Eye' fish finger baps with tartar sauce and crushed peas

Hot and spicy prawns

Breaded button mushrooms with garlic mayonnaise (V)

## Mezze boards...

A relaxed option for the evening food, these boards are great either on their own or paired with one another, your guests can just help themselves as they please.

(Please note we cannot mix boards)

Cheeseboard for 50 people A selection of whole and cut cheeses, fruit, chutney and biscuits	£475.00
Meat platter for 50 people Pork pie, Scotch egg and charcuterie with French bread, gherkins, onions and chutney	£475.00
Seafood platter for 50 people Smoked fish, prawns, oysters, marinated fish, shrimps with mayonnaise, seafood sauce, lemons	£525.00

# Chocolate fondue fountain...

£400.00

**With a waiter to help your guests get the most out of the fountain.**

Fountains of warm cascading Belgian chocolate

Served with strawberries, banana, Chinese gooseberries, pineapple, cookies,  
Turkish Delight, fudge, donuts and marshmallows

All prices include VAT @ 20%