



duxford country kitchen
catering with style and value

ball and party menus



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Cold & Hot Buffet Carvery

VI Vegetarian

The Buffet is attractively arranged on tables, all meats and fish are served by our staff while the potatoes, salads and rolls are self serve. Although only one selection as standard, we do cater for vegetarians within the price displayed below. If you require more than one choice for each course add **£2.00** per head for every extra choice

Starters (select one)

- Homemade soup of your choice garnished with Croutons (v)
- Fan of Melon & Soft Fruits Drizzled with Raspberry Coulis (v)
- Tomato & Mozzarella Salad (v)
- Prawn Cocktail with Wholegrain Bread
- Ardennes Pate with Granary Bread

Main Course (select one)

- Prime Hog Roast and Sirloin of Beef, Apple Sauce, Horseradish and Mustard
- Succulent Lamb Spit Roast with Chipolata Sausages, Mint Sauce and Mustard
- BBQ of 5oz Beef Steaks, Spicy Chicken, Beef burgers, Sausages & Halloumi Kebabs v

All above can be served straight from Hog Roast/BBQ or served in chafing dishes on the buffet table

- Sirloin of Beef, Whole Glazed Ham, Turkey Crown and Dressed Poached Salmon
- Coronation Chicken, Whole Glazed Ham, Vegetarian Quiche
- Dressed Poached Salmon

All served with a selection of Granary, Wholemeal & White Rolls, Hot Potatoes or Potato Salad with Chives

Salads (v) (select five)

- | | |
|---|----------------------|
| Tomato & Onion with Balsamic Dressing | Mixed Green Salad |
| Mushrooms marinated in a Creamy Garlic Sauce | Coleslaw |
| Feta Cheese, Cherry Tomatoes & Olives | Beetroot & Red Onion |
| Carrot & Raisin Salad in a Honey & Mustard Dressing | Waldorf Salad |
| Couscous with Roasted Mediterranean vegetables | Three Bean Salad |
| Pasta Salad | Rice Salad |

Desserts (v) (select one)

- | | | |
|-------------------------|----------------------|-------------------|
| Fresh Fruit Pavlova | Chocolate Fudge Cake | Strawberry Gateau |
| Blackcurrant Cheesecake | Toffee Roulade | Fresh Fruit Salad |
- All the above served with Fresh Cream
or Cheese & Biscuits

Followed by Tea, Coffee and Mints

£25.00 per head

Jean Hockley
Director

25 Wainsfield Villas, Thaxted, Essex CM6 2LS
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Hot Sit Down Meal A

VI Vegetarian

Although only one selection as standard, we do cater for vegetarians within the price displayed below. If you require more than one choice for each course add **£2.00** per head for every extra choice

Starters (select one)

- Homemade soup of your choice garnished with Croutons (v)
- Fan of Melon & Soft Fruits Drizzled with Raspberry Coulis (v)
- Tomato & Mozzarella Salad (v)
- Prawn Cocktail with Wholegrain Bread
- Ardennes Pate with Granary Bread
- Roasted Flat Mushroom with Red Onion, Garlic and Parmesan

Main Course (select one)

- Roast Chicken/Turkey served with Sausage & Bacon Roll
 - Roast Loin of Pork, Sage & Onion Stuffing and Apple Sauce
 - Chicken Chasseur in White Wine and Button Mushrooms
 - Poached Salmon with Hollandaise Sauce
 - Creamy Chicken & Mushroom Pie
 - Steak & Ale Pie topped with a Puff Pastry Lid
 - Herb Crusted Cod Loins with Red Pepper Salsa
 - Sirloin of Beef in Red Wine, Shallots and Mushroom Sauce
 - Brie & Caramelised Onion Tartlet (v)
- All served with a choice of Roast Potatoes, New Potatoes, Parmesan Mash or Herb & Garlic Roasted Potatoes and a selection of Seasonal Vegetables

Desserts (v) (select one)

- | | | |
|-------------------------|----------------------|-------------------|
| Fresh Fruit Pavlova | Chocolate Fudge Cake | Strawberry Gateau |
| Blackcurrant Cheesecake | Toffee Roulade | Fresh Fruit Salad |
| Lattice apple pie | | |
- All the above served with Fresh Cream
or Cheese & Biscuits

Followed by Tea, Coffee and Mints

£27.50 per head

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Hot Sit Down Meal B

VI Vegetarian

Although only one selection as standard, we do cater for vegetarians within the price displayed below. If you require more than one choice for each course add **£2.00** per head for every extra choice

Starters (select one)

- Homemade Soup of your choice garnished with Croutons (v)
- Chicken Liver & Brandy Pate with Onion Relish and Salad Garnish
- Fillet of Smoked Trout and Horseradish Cream
- Goats Cheese & Avocado Salad tossed in a Walnut Dressing (v)
- Tiger Prawn Salad with Granary Bread
- Fan of Melon with Parma Ham and Orange Coulis

Main Course (select one)

- Roast Sirloin of Beef with Yorkshire Pudding and Horseradish Gravy
 - Lamb Shank in a Minted or Redcurrant Jus
 - Supreme of Chicken in Creamy Tarragon and Mushroom Sauce
 - Fillet of Salmon with Lemon & Dill
 - A Parcel of Chicken Breast stuffed with Stilton, encased in Parma Ham
 - Oven Baked Tuna Steak in a Lime & Ginger Butter
 - Medley of Mushroom Stroganoff with Rice (v)
- All served with a choice of Roast Potatoes, New Potatoes, Parmesan Creamy Mash, Herb & Garlic Roasted Potatoes, Dauphinoise or Lyonnais Potatoes and a selection of Seasonal Vegetables of your choice

Desserts (v) (select one)

- | | |
|--|---|
| White Chocolate & Raspberry Cheesecake | Lemon Meringue Roulade |
| Irish Cream Gateau | Profiteroles with a Hot Chocolate Sauce |
| Tropical Fruit Salad | |
- All the above served with Fresh Cream
or Cheese & Biscuits

Followed by Tea, Coffee and Mints

£30.00 per head

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Hot Sit Down Meal C

VI Vegetarian

Although only one selection as standard, we do cater for vegetarians within the price displayed below. If you require more than one choice for each course add **£2.00** per head for every extra choice

Starters (select one)

- Homemade Soup of your choice garnished with Croutons (v)
- Avocado and Seafood Salad with Marie Rose Sauce
- Smoked Salmon Pate served with Melba Toast
- Prawn and Crayfish Tower on a bed of Mixed Leaves
- Vegetarian Tartlet on a Roasted Red Pepper & Tomato Salsa (v)

Main Course (select one)

- Breast of Duckling with a choice of Orange and Grande Marnier Sauce or a Rich Plum & Port Sauce
 - Fillet of Lemon Sole and Prawns with a Lobster & Brandy Sauce
 - A Parcel of Chicken Breast stuffed with Stilton and encased in Parma Ham
 - King Prawns & Scallops Pan Fried with Olives, Garlic, Red Chilli and Parsley
 - Rack of Lamb with Rosemary & Garlic Marinade
 - Medallions of Beef with a Whisky Cream
- All served with a choice of Roast Potatoes, New Potatoes, Parmesan Creamy Mash, Herb & Garlic Roasted Potatoes, Dauphinoise or Lyonnais Potatoes and a selection of Seasonal Vegetables of your choice

Desserts v (select one)

- | | |
|-----------------------------|------------------------|
| Passion Fruit Bavaois | Strawberry Shortcake |
| Champagne & Raspberry Torte | Banoffee Cream Delight |
| Lemon & Ginger Royale | Trio of Desserts |
- All the above served with Fresh Cream or Cheese & Biscuits

Followed by Tea, Coffee and Mints

£35.00 per head

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Thank you viewing our menus and pricing.

We have prepared a number of standard packages which include all the services you may need for your Summer Ball or Party. This can be dependent upon the venue, so we have listed some options.

Let us emphasise that these are our standard packages, but we can tailor menus to suit your requirements and you can mix 'n match across menus.

The services include the following:

- Full waiter/waitress service throughout your meal
- Quality French Arcopol china and all cutlery and condiments
- Laying of tables including your favours, guest cards and placement of flowers
- Tea, coffee and mints served either to tables or at serving point
- Allowing a choice for vegetarians at no extra cost
- All our refuse will be taken off-site discreetly, in compliance with Environmental Health regulations
- all kitchen equipment
- Some venues already cater for glasses and service, so this has been omitted in these packages

Our pricing is based on a selection of one items per course, plus a vegetarian option. If you require more than one choice per course then just add £2.00 per head for every extra choice.

If glasses and service are required, we can supply this at £6.00 per head. This will include all glasses required for your Ball / Party reception drinks, and during the meal. This also includes the serving of your drinks for the reception, placing your bottles of wine on the table and replenishment as per your instruction. We also put jugs of lemon/ iced water on the tables and replenish when requested.

We can also supply Linen at £4.00 per head, this has been omitted from the all inclusive package as clients often require this service a day before the event and for the following day.

We can supply bar staff if required.