

EXAMPLE OF CANAPES BY NG CATERING

*Smoked Salmon Mini Blinis with Cream Cheese, Lemon,
Crayfish, Dill and Quails Egg*

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*Miniature Crostini with Pesto, Mozzarella and Cherry Tomato
(veggie)*

**

*Classic Yorkshire Puddings filled with Rare Roasted Beef &
Horseradish or Teriyaki and Wasabi Mayonnaise (warm)*

**

Tasty Mini Lamb and Mint Filo Parcels (warm)

**

*Cotswold Asparagus Wrapped in Parma Ham with a Lemon
Mayonnaise (seasonal)*

**

Spinach and Ricotta Parcels (warm veggie)

**

Quails Eggs with Paprika & Celery Salt

**

Sausages Rolled in Honey & Grained Mustard

**

*Mini Quiches filled with Broccoli, Mushrooms or Peppers
(warm veggie)*

**

Mini Scones with Smoked Trout & Crème Fraiche

**

Served on the Lawn by NGC Staff

Example Menu for Manor Farm Barn

Starter

*Warm Individual Sundried Provencal Tartlet with Wild Rocket
And a Balsamic Syrup*

Or

Sharing Platters of Charcuterie

*To include Salami, Bresola, Parma Ham, Mozzarella, Humous,
Artichokes, Sundried Tomatoes and Rustic Olives
Served with Rustic Breads and Local Butter*

Main Course

Slowly Roasted Lamb Shank with Redcurrants & Rosemary

*Rack of Lamb with a Herb Crust ***

Poached Salmon with a hint of Tarragon with Sauce Béarnaise

*Roasted Fillet of Beef ***

Breast of Chicken stuffed with Pesto and Sundried Tomatoes

Local Handmade Oxfordshire Sausages

Stuffed Roasted Peppers with Wild Rice, Oregano and Basil (V)

To be served with either:

*Crushed Baby New Potatoes with Butter, fresh Mint and Parsley
Potatoes Dauphinoise, Roasted New Potatoes Olive Oil, Rosemary & Garlic
Served with*

Chantenay Carrots, Baby Peas and Mange Tout

Or

Selection of Summer Salads

Please choose 1 or 2 of the Desserts

Warm Sticky Toffee Pudding with Toffee Sauce

Raspberry & Blueberry Pavlova

Lemon Posset with Rosemary Shortbread

Rich Chocolate and Raspberry Roulade

Served with fresh Cream or Honeycombe Ice cream

Followed by

Coffee, Selection of Teas and Chocolate Mints

NG Catering Suggested Celebration Menu

Starter

***Warm Roasted Mediterranean Tartlet
(Or Tartlet of your choice)
(Made with a light mustard pastry)
With Rocket and a Balsamic Dressing (V)
All Served with Rustic Breads and Local Butter***

Main Course

***Cotswold Farm Raised Spit Roasted Pork
Cooked slowly in its own juices
Rubbed in Lemon, Garlic and Herbs
With Home made Apple Sauce and Crispy Crackling
Or
Roasted Peppers filled with Rice, Basil, Raisons and Oregano (V)***

Served with

***Warm Minted New Potatoes tossed in Butter, Mint and Parsley
Mixed Baby Leaf with Avocado and Pomegranite Seeds
Tomato Basil and Feta Salad
Couscous with Roasted Vegetables, Mint and Garlic
Olive Oil, Balsamic Vinegar and Dressing***

Dessert

***Warm Sticky Toffee Pudding with Toffee Sauce
Blenheim Apple and Blackberry Crumble
Raspberry & Blueberry Pavlova
Lemon Posset with Rosemary Shortbread
Raspberry and White Chocolate Cheesecake
Chocolate Roulade
Followed by
Coffee, Selection of Teas and Mint Chocolates
Served from a separate table for guests to enjoy at their leisure***

Celebration Menu Gourmet Barbecue
Cooked on traditional charcoals

Starter

***Warm Individual Provencal Tartlet Dressed with Rocket
Drizzled with a Light Dressing***

Or

***Smoked Salmon and Crayfish with Crème Fraiche and Lime
Mayonnaise***

On a Baby Leaf Salad

Served with Rustic Breads and Local Butter

Main Course

***Fillets of Salmon cooked in Lemon and Olive Oil
Wrapped in a Parcel***

Barbecue Crevettes (Giant Prawns)

With a hint of Chilli

Marinated Chicken Fillets

(Marinated in red wine and grained mustard)

Minute Steaks

***Marinated Halloumi Cheese Skewers with Mediterranean
Vegetables (Vegetarian option)***

Served with

Minted Warm New Potatoes

Mixed Baby Leaf with Parmesan Shavings

Tomato Basil and Feta Salad

Pasta Penne with Pesto and Pine Kernels

Couscous with Roasted Vegetables, Lemon Mint and Garlic

Olive Oil Balsamic Vinegar and Dressing

Dessert Please choose 1 or 2 from the following

Individual Raspberry and Blueberry Pavlova

Lemon Posset with Rosemary Shortbread

Chocolate Profiteroles or Chocolate Roulade

White Chocolate Cheesecake

With Fresh Jersey Cream

Coffee, Selection of Teas and Mints

NG Catering Evening Food as follows:

From the Giant Pan!

*Creole Style Jambalaya with Prawns, Chicken And
Cajun Spices served with a Veggie Option*

Or

Selection of Cheeses All served with

*Celery, Grapes, Apples, Farmhouse Chutney,
Local Bread*

Selection of Rustic Breads, Oatcakes and Biscuits

Or

Smoked Back Local Bacon

With Large Floury Baps and Heinz Ketchup or Brown Sauce!

Or

Traditional Spit Roast Menu

Spit Roasted Farm Raised Local Pig

Served with

Large floury Baps from our local Breadmaker

With homemade Blenheim Apple Sauce, Stuffing

And Crackling

Evening Buffet

Selection of Sandwiches on Brown and White Bread

Individual Mini Sausage Rolls

Decorated with Sesame and Poppy Seeds

Slices of Pizza Marquerita

Sausages rolled in honey and grained mustard

Spicy Cajun Chicken Pieces

Mini Cornish Pasties

*Vegetable Mini Spring Rolls with Sweet Chilli Dipping
Sauce*

