



LAMB CATERING
AT
MANOR FARM BARN

Lamb Catering work closely with the Manor Farm Barn team to deliver seamless, high quality events with friendly and personal service.

Working together Lamb Catering and the Manor Farm Barn team will ensure that your event has great style, food and service and exceeds everyone's expectations.

LAMB CATERING AT MANOR FARM BARN

Lamb Catering

OPTIONS FOR DRINKS RECEPTIONS

DIPS AND SNACKS

Lemon and Coriander Houmous, Beetroot Crème Fraiche,
Breadsticks, Tortilla Chips and Cheese Straws, Olives and Nuts

DELI BOARDS

Salami, Chorizo, Cherry Tomatoes, Feta & Olives,
Hand Cooked Sea Salt Potato Crisps, Cheese Straws and Savoury Biscuits

OPTIONS FOR DRINKS RECEPTIONS

CANAPES (SPRING/SUMMER)

We suggest 5 per person

Thai Prawn Salad, Sweet and Sour Dressing, Cucumber Cup

Smoked Salmon on Black Pepper Blini

Seared Tuna, Coriander, Shallots, Soy Dressing

Chicken Tikka, Avocado and Coriander Crostini

Honey and Mustard Glazed Chipolatas (h)

Grilled Asparagus and Pancetta, Balsamic Vinegar Dip (h)

Pulled Pork, Tobacco Onions, BBQ Sauce (h)

(v) Roasted Fig, Goats Cheese, Mizuna, Toasted Hazelnuts

(v) Quail's Egg Florentine

(v) Falafel Pops, Pomegranate Syrup (h)

CANAPES (AUTUMN/WINTER)

We suggest 5 per person

Chilli Crab Cakes, Saffron and Chive Mayo (h)

Prawn, Lime and Ginger Crostini

Smoked Salmon, Roasted New Potatoes, Crème Fraiche (h)

Roasted Butternut Squash, Chorizo and Olive Skewers

Rare Beef, Truffle Oil Cornbread, Dijon Mustard

Italian Meatballs, Tomato and Basil Sauce, Parmesan (h)

(v) Goat's Cheese, Caramelised Onion, Parmesan Shortbread

(v) Blue Cheese Mousse, Rye Bread

(v) Sweetfire Beetroot Tarte Tatin, Soured Cream (h)

(v) Wild Mushroom Tartlets, Truffle Oil (h)

Lamb Catering

FAMILY STYLE MENU

BREADS

Speciality Breads, Balsamic Vinegar and Olive Oil

MAIN

Loin of Pork, Crackling

BBQ; Marinated Chicken Thighs,
Oxford Sausages, Piri-Piri Pork Chops

Roast Leg of Lamb, Roast Parsnips

BBQ; Chicken and Pepper Kebabs,
Oxford Sausages, Salmon Fillets

Roast Sirloin of Beef, Yorkshire Puddings
(£2.75 supplement)

*Presented whole for your 'chefs' to serve
with bowls of Roasted New Potatoes,
Seasonal Vegetables, Roast Gravy and
Accompaniments*

*Presented on a platter for your 'chefs'
to serve with bowls of Buttered New
Potatoes, Seasonal Leaves with
Cherry Tomatoes and Pesto Pasta
with Mediterranean Vegetables*

DESSERT

Dark Chocolate and Raspberry Roulade, Drambuie Cream

Profiterole Stack, Warm Chocolate Sauce

Strawberry, Raspberry and Kiwi Pavlova

Lemon and Passion Fruit Roulade

Beautifully garnished and presented whole for your 'chefs' to serve

COFFEE

Including Tea, Fruit and Mint Teas and Chocolate Mints

Served to the table

CLASSICS MENU

STARTERS

Ham Hock and Mustard Terrine, Piccalilli

Chicken Liver Parfait, Onion Marmalade, Seasonal Leaves

Smoked Salmon, Beetroot and Vodka Crème Fraiche

Spiced Potted Prawns, Cucumber Salad

(v) Pea and Watercress Soup, Soured Cream, Walnut Oil

(v) Sweet Garlic and Herb Tart, Seasonal Leaves

Served with baskets of Rustic Bread

MAINS

British Chicken, Field and Chestnut Mushroom **or** British Venison, Bacon and Red

Wine Pie, Chive Mash, Roasted Roots

Coq au vin, Crushed New Potatoes, Mange Tout

Oxfordshire Sausages, Grain Mustard Mash, Shredded Leeks and Cabbage, Onion

Gravy

Boeuf Bourguignon, Dauphinoise Potatoes, Fine Beans, Crispy Onions

Smoked Haddock, Salmon and Prawn Pie, Soya Beans and Garden Peas

(v) Mushroom, Potato, Farmhouse Cheddar and Leek Pie, Green Beans

(v) Butternut Squash, Bean and Lentil Cottage Pie, Shredded Sugar Snaps

DESSERTS

Treacle Tart, Lemon Mascarpone

Pecan Pie, Drambuie Cream

Profiteroles, Raspberries, Chocolate Sauce

Dark Chocolate Truffle, Raspberry Coulis

Eton Mess

Lemon Cheesecake

COFFEE

Including Tea, Fruit and Mint Teas and Chocolate Mints

Served from a buffet station

CELEBRATION MENU

SPRING / SUMMER STARTERS

Buttered Asparagus, Parma Ham, Poached Egg, Hollandaise

Pressed Moroccan spiced Chicken, Chick Pea and Cherry Tomato Salad, Coriander Dressing

Grilled Red Mullet, Salsa Verde, Baby Spinach, 'Escabeche' Salad

Seared Tuna, Soya and Ginger Dressing, Micro Cress

Smoked Salmon and Chive Pancake Layers, Horseradish Cream, Beetroot Jelly

Crab and Crayfish Tian, Coriander Cress, Lemon, Salsa

(v) Twice-baked Oxford Isis Soufflé, Poached Pear, Hazelnut Dressing

(v) Salad of Soya Beans, Courgette, Pomegranate, Feta and Mint

(v) Roasted Tomato, Basil and Parmesan Tart, Baby Leaves, Balsamic Dressing

(v) Goat's Cheese Cake, Warm Jersey Royals, Fennel, Radish and Parsley Salad, Baby Capers

AUTUMN / WINTER STARTERS

Black Pudding Bubble and Squeak, Poached Egg and Crispy Bacon, Hollandaise Sauce

Pork Belly and Chorizo Croquettes, Smoked Paprika Mayonnaise, Manchego Salad

Chicken, Wild Mushroom and Tarragon Terrine, Gingerbread Puree, Smoked Maldon Sea Salt Toasts

Spiced Crab Cakes, Chilli Jam, Lemon Yoghurt, Crunchy Thai Salad

Beetroot Gravadlax, Vodka Crème Fraiche, Red Amaranth

(v) Caramelised White Onion and Montgomery Cheddar Tart, Lemon Confit Dressing, Roasted Spiced Pear

(v) Twice-baked Celeriac and Wild Mushroom Soufflé, Mushroom Puree, Toasted Smoked Almonds, Pickled Shallots

(v) Beetroot Risotto, Soured Cream, Parmesan, Dill

CELEBRATION MENU

SPRING / SUMMER MAINS

Breast of Guinea Fowl, Tarragon Mash, Fricassee of Mushrooms, Sprouting Broccoli, Roasting Juices

Free Range Chicken Breast, Crushed New Potatoes, Peas, Caramelised Onions, Pancetta and Baby Gem Lettuce, Tarragon Jus

Loin of Pork, Rhubarb and Orange Puree, Fondant Potato, Sautéed Cabbage, Crackling, Seeded Mustard Sauce

Fillet of Beef, Dauphinoise Potatoes, Creamed Horseradish Onions, Roasted Tomatoes and Truffle Oil, Fine Beans, Red Wine Jus (£3.00 supplement)

Rump of Lamb, Herb and Mustard Crust, Fondant Potato, Pea and Mint Puree, Roasted Carrots, Rosemary Jus

Fillet of Sea Bass, Spinach Crushed New Potatoes, Vegetable Minestrone, Mussel and Saffron Sauce

Roasted Fillet of Salmon, Peperonata, Lemon and Basil Potato Cake, Cucumber and Sugar Snap Salsa

(v) Watercress Mousse, Young Carrots, Turnips & Soya Beans, Roasted Garlic Mac and Cheese, Root Vegetable Crisps

(v) Pan seared Rosemary and Mascarpone Polenta, Salt baked Heritage Beetroots and Carrots, Celeriac Puree, Pesto, Tomato and Red Pepper Salsa

(v) Butternut Squash, Basil and Mozzarella Arancini, Roasted Pepper Sauce, Asparagus, Fine Beans and Mange Tout

CELEBRATION MENU

AUTUMN / WINTER MAINS

Breast of Guinea Fowl, Rosemary Layered Potatoes, Leek, Cabbage and Peas,
Butternut Squash Puree, Thyme and Roasted Garlic Jus

Roasted Free Range Chicken Breast, Mustard Mash, Roasted Carrots and Shallots, Pea
Shoots, Puff Pastry, Cream and White Wine Sauce

Roast Pork, Kentish Apple Tart, Leek Colcannon, Braised Red Cabbage, Cider and
Apple Sauce

Braised Beef Cheek, Leek and Potato Rosti, Red Wine Sauce, Wild Mushroom Custard,
Roasted Shallot

Roasted Duck Breast, Confit Leg Bon Bon, Fondant Potato, Parsnip, Carrot and
Shallot, Curly Kale, Port Jus (£2.00 supplement)

Rump of Lamb, Garlic Creamed Potatoes, Roasted Girolles, Celeriac and Carrots,
Thyme Roasting Juices

Roasted Fillet of Salmon, Crushed Jerusalem Artichokes and New Potatoes, Green
Beans, Basil and Garlic Aioli, Beetroot Relish

(v) Salt baked Celeriac and Swede Layers, Creamed Leeks, Mushroom Royale, Celeriac
Crisps and Toasted Hazelnuts

(v) Caramelised Salsify and Jerusalem Artichokes, Truffle Gnocchi, Artichoke Cream,
Braised Celery and Leaves

(v) Apple and Walnut Risotto Cake, Red Cabbage Soup, Honeyed Parsnips

CELEBRATION MENU

SPRING / SUMMER DESSERTS

The English Summer Pudding, Clotted Cream Ice Cream

Gratin of Warm Summer Fruits, Vanilla Shortbread, Honeycomb Ice Cream

Lemon Syllabub, Pistachio Sablé Biscuits, Strawberry Coulis

Eton Mess, Raspberry Jelly, Pistachio Praline

Flourless Chocolate Cake, Burnt Orange Sauce, Glass Biscuit, Vanilla Ice Cream

Grilled Pineapple, Pineapple and Chilli Salad, Honey and Ginger Ice Cream, Pineapple Crisps

Lemon Curd and Passion Fruit Meringues, Edible Flowers

Pecan Chocolate Brownie, Salted Caramel, Pecan Praline, Vanilla Ice Cream

Trio: Strawberry Cheesecake, Lemon Tart, Pecan Chocolate Brownie

AUTUMN / WINTER DESSERTS

Sticky Date Pudding, Pecan Toffee Sauce, Double Cream

Chocolate and Coffee Tart, Honeycomb Crumbs, Tangerine Jelly and Vanilla Syrup

Tarte Tatin, Calvados Cream, Crumble, Toffee Sauce

Pannetone Pudding, Custard, Spiced Clementines and Sultanas

Marmalade and Ginger Pudding, Lemon Verbena Custard, Orange Syrup

Chocolate Bread and Butter Pudding, Double Cream

Spiced Red Wine Poached Pear, Pomegranate Puree, Mascarpone Pavlova

Apricot and Almond Crumble, Clotted Cream Ice Cream

Trio: Spiced Clementine and Cranberry Pavlova, Brandy Chocolate Mousse, Pear Tarte Tatin

COFFEE

Including Tea, Fruit and Mint Teas and Chocolate Mints - *Served to the table*

OTHER MENU OPTIONS

SAMPLE COLD BUFFET MENU

Chicken Tikka with Yogurt, Coriander and Lime

Honey glazed Ham

Soy glazed Salmon Fillet, Chinese Greens

(v) Roasted Tomato, Basil and Parmesan Tart

Herb Salad, Toasted Seeds, Lemon and Mustard Oil

Celery, Celeriac, Apple and Walnut

Bell Pepper, Ginger and Sesame Rice

Hot Buttered New Potatoes

Rustic Breads

Strawberry, Kiwi and Almond Pavlova

Dark Chocolate Truffle Torte

Coffee

SAMPLE AFTERNOON TEA MENU

A selection of Farmhouse White and Multi Seed Sandwiches

Honey roast Ham and English Mustard

Lemon Chicken and Herb Salad

Smoked Salmon and Dill Butter

(v) Free Range Egg and Cress

(v) Cucumber and Chive Cream Cheese

Quiche Lorraine / (v) Mushroom and Thyme Quiche

Scones with Strawberry Jam and Cream

Small Cakes; Bakewell Tarts, Chocolate Éclairs, Fruit Tarts, Cream-filled Meringues

Victoria Sponge and Lemon Drizzle Cake

Tea with Milk / Lemon, Fresh Filter Coffee, Fruit and Mint Teas

OTHER MENU OPTIONS

SAMPLE HOG ROAST MENU

Whole Spit Roast Hog, Crackling, Apple Sauce

Red Cabbage Coleslaw

Little Gem, Cucumber and Carrot, Honey and Ginger Dressing

Cherry Tomato, Shallot and Cucumber

Hot Buttered New Potatoes

Rustic Breads

Lemon Tart, Raspberries

Pecan Pie, Drambuie Cream

Coffee

SAMPLE BOWL FOOD MENU

COLD BOWLS

Roasted Salmon, Smoked Salmon, Cucumber, Chive Crème Fraiche Crushed New Potatoes

Marinated Duck, Moroccan Cous Cous, Micro Cress

(v) Goat's Cheese, Roasted Red Pepper, Olives, Rocket, Herb Croutons, Walnut Dressing

HOT BOWLS

Upside-down Fish Pie (Salmon, Cod, Prawns and Petit Pois)

Honey glazed Chipolatas, Mustard Mash, Cabbage and Leeks, Caramelised Onion Gravy

(v) Wild Mushroom and Red Pepper Risotto, Pine Nuts, Parmesan Shavings

DESSERT BOWLS

Pecan Chocolate Brownie, Clotted Cream, Raspberries

Ginger and Lemon Cheesecake

Rich Chocolate Mousse, Crushed Hazelnuts, Brandy

We are very flexible and will be happy to put together a specific menu to perfectly suit your requirements. Please get in touch to discuss your ideas.

Lamb Catering

EVENING FOOD

Depending on the nature and timings of your event, you may wish to provide additional food for guests later in the evening.

We can offer a range of options such as;

CHEESE SELECTION

Cheddar, Brie, Stilton, Biscuits, Breads, Grapes, Celery and Cherry Tomatoes

BACON AND SAUSAGE BAPS

Smoked Bacon, Pork Sausages, Granary and White Baps, Ketchup

FISH AND CHIPS

Fish Goujons, Chunky Chips, Ketchup, Tartare Sauce (served in newsprint cones)

FINGER BUFFET

Farmhouse White and Multi Seed Sandwiches, Chipolatas in Honey and Grain

Mustard, Chilli Chicken Skewers, Chorizo and Mushroom Pizza, Onion Bahjis and

Samosas, Vegetable Crudités with Dips (v)

PULLED PORK BAPS

Pulled Pork, Granary and White Baps, BBQ Sauce, Crunchy Salad

HOG ROAST

Whole Spit Roast Hog, Granary and White Baps, Apple Sauce, Stuffing

ANTIPASTI PLATTERS

Houmous and Tzatsiki, Proscuitto, Salami, Olives, Roasted Red Peppers, Marinated

Tomatoes, Stuffed Vine Leaves, Feta, Rustic Breads

BOWL FOOD

Chicken Curry and Rice, Chilli con Carne and Rice, or Sausage and Mash (one choice plus a vegetarian option)

PRICING

	2018
DIPS AND SNACKS	£3.15
DELI BOARDS	£5.00
CANAPES	£7.00
FAMILY STYLE MENU	£44.75
CLASSICS MENU	£47.75
CELEBRATION MENU	£50.00
FORK BUFFET	£38.75
AFTERNOON TEA	£30.00
HOG ROAST	£41.75
BOWL FOOD	£32.25
CHEESE SELECTION	£8.10
BACON AND SAUSAGE BAPS	£7.55
FISH AND CHIPS	£7.75
PULLED PORK BAPS	£8.10
HOG ROAST	£830 + £1.50 PER PERSON
ANTIPASTI PLATTERS	£9.75
BOWL FOOD	£11.75

All prices quoted are based on a minimum 75 guests and are subject to VAT at the current rate.

Lamb Catering

INCLUSIONS

- China, cutlery, white linen serviettes and white linen round tablecloths
- Event manager and waiting staff
- Chefs and kitchen staff
- Delivery and staff travel
- All required kitchen equipment
- Staffing for evening food service (assuming served within 2 hours of the end of the meal)

GET IN TOUCH

We are very flexible and will be happy to put together a specific menu to perfectly suit your requirements.

INFO@LAMBCATERING.CO.UK

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