

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

SAMPLE 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

CANAPES (SPRING/SUMMER)

Thai Prawn Salad, Sweet and Sour Dressing, Cucumber Cup
Smoked Salmon on Black Pepper Blini
Grilled Asparagus and Pancetta, Balsamic Vinegar Dip (h)
Pulled Pork, Tobacco Onions, BBQ Sauce (h)
(v) Roasted Fig, Goats Cheese, Mizuna, Toasted Hazelnuts

CANAPES (AUTUMN/WINTER)

Chilli Crab Cakes, Saffron and Chive Mayo (h)
Roasted Butternut Squash, Chorizo and Olive Skewers
Italian Meatballs, Tomato and Basil Sauce, Parmesan (h)
(v) Goat's Cheese, Caramelised Onion, Parmesan Shortbread
(v) Blue Cheese Mousse, Rye Bread

Lamb Catering

SAMPLE FAMILY STYLE MENU

BREADS

Speciality Breads, Balsamic Vinegar and Olive Oil

MAIN

Roast Leg of Lamb with Roast Parsnips

Presented whole for your 'chefs' to serve

Bowls of Roasted New Potatoes

Seasonal Vegetables

Roast Gravy, Redcurrant Jelly, Mint Sauce

DESSERT

Dark Chocolate and Raspberry Roulade, Drambuie Cream

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

COFFEE

Including Tea, Fruit and Mint Teas and Chocolate Mints

Served to the table

Lamb Catering

SAMPLE CLASSICS MENU

STARTER

Ham Hock and Mustard Terrine, Piccalilli

(v) Sweet Garlic and Herb Tart, Seasonal Leaves

MAIN

A Trio of Oxfordshire Sausages

(v) A Trio of Vegetarian Sausages

Grain Mustard Mash, Shredded Leeks and Cabbage

Caramelised Onion Gravy

DESSERT

Pecan Pie, Burnt Orange Sauce, Double Cream

COFFEE

Including Tea, Fruit and Mint Teas and Chocolate Mints

Served from a buffet station

SAMPLE SPRING/SUMMER CELEBRATION MENU

STARTER

Buttered Asparagus, Parma Ham, Poached Egg, Hollandaise

(v) Goat's Cheese Cake, Warm Jersey Royals, Fennel,

Radish and Parsley Salad, Baby Capers

MAIN

Breast of Guinea Fowl, Tarragon Mash, Fricassee of Mushrooms, Sprouting

Broccoli, Roasting Juices

(v) Butternut Squash, Basil and Mozzarella Arancini,

Roasted Pepper Sauce, Asparagus, Fine Beans and Mange Tout

DESSERT

The English Summer Pudding, Clotted Cream Ice Cream

COFFEE

Including Tea, Fruit and Mint Teas and Chocolate Mints

Served to the table

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SAMPLE AUTUMN/WINTER CELEBRATION MENU

STARTER

Pork Belly and Chorizo Croquettes, Smoked Paprika Mayonnaise,

Manchego Salad

(v) Caramelised White Onion and Montgomery Cheddar Tart,

Lemon Confit Dressing, Roasted Spiced Pear

MAIN

Rump of Lamb, Garlic Creamed Potatoes, Roasted Girolles, Celeriac

and Carrots, Thyme Roasting Juices

(v) Caramelised Salsify and Jerusalem Artichokes, Truffle Gnocchi,

Artichoke Cream, Braised Celery and Leaves

DESSERT

Chocolate and Coffee Tart, Honeycomb Crumbs, Tangerine Jelly and

Vanilla Syrup

COFFEE

Including Tea, Fruit and Mint Teas and Chocolate Mints

Served to the table

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SAMPLE OPTIONS FOR EVENING FOOD

CHEESE SELECTION

Oxford Blue, Brie and Mature Cheddar

Crackers and Breads

Celery, Cherry Tomatoes and Grapes

Homemade Chutney

FISH AND CHIPS

Fish Goujons, Chunky Chips, Ketchup, Tartare Sauce

(served in newsprint cones)

PULLED PORK BAPS

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

PRICING

2016

DIPS AND SNACKS	£2.85
DELI BOARDS	£4.65
CANAPES	£6.50
FAMILY STYLE MENU	£41.50
CLASSICS MENU	£44.50
CELEBRATION MENU	£46.50
CHEESE SELECTION	£7.50
FISH AND CHIPS	£7.25
PULLED PORK BAPS	£7.50

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

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.

Please get in touch to discuss your ideas and for a copy of our Information Pack including our full range of menus.

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