



Three Course 2010

Please two items from each course. (One choice must be vegetarian.)
All guests should pre-order from your two selected items.
(Choose 2 main courses + vegetarian for an additional £1.00 per person)

Menu A £21.50

Freshly Baked Crusty Bread & Butter

Parma Ham & Melon served with Fresh Seasonal Leaves & Drizzled with Balsamic Dressing
Mozzarella & Beef Tomato Stack Garnished with Marinated Olives & Basil Olive Oil Dressing (V)

Game au Porto Pate – Made from Venison, Pheasant & Duck topped with a fine Port Glaze
(Seasonal) Traditional French Onion Soup – Topped with Cheesy Croutons (V) OR **Watercress Soup** drizzled with cream (V)

Smoked Salmon served with Fresh Lemon & Dill Mayonnaise

Griddled Pork Sausages with Roasted Onion & Red Wine Jus & Cheddar Mash
Locally Sourced Chicken Breast cooked in a Wild Mushroom, Tarragon & Cream Sauce, Served with Thyme Roasted Baby Potatoes

Roast Belly Pork with Cider Gravy, Apple & Raisin Compote, Served with Parmentier Potatoes

Poached Salmon Served with A Zesty Dill, White Wine & Cream Sauce & Spring Onion Mash

Char Grilled Peppers Filled with Rich Mediterranean Ratatouille served with Roasted Red Pepper Sauce & Parmentier Potatoes (V)

Choose any two Desserts from the menu

Coffee & Mints (additional £1.50 ph) Petis Fours (Additional £1.75pp)

Menu B £23.50

Freshly Baked Crusty Bread & Butter

Black Tiger King Prawns In A Marie Rose Sauce, Served On A Bed Of Fresh Leaves

Bang Bang Chicken with Mint & Yoghurt Dip, served on a Thai Spiked Salad

Thai Fish Cakes served with Light Soy Ginger & Chili Dip

Caramelised Red Onion & Goats Cheese Tart served with Fresh Seasonal Leaves (V)

Asparagus Tips wrapped in Prosciutto Ham, Served with A Chive Butter Sauce

Beef Bourguignon, Slow Cooked Pieces of Beef with Smoked Bacon, Mushrooms in a Red Wine Sauce, Served with Basmati Rice

Locally Sourced Chicken Breast Stuffed With Mozzarella & Basil, Wrapped in Streaky Bacon & Served with Thyme Roasted New Potatoes

Braised Lamb Shank, Served with Oven Roasted Root Vegetables in a Red Wine Sauce

Sweet Potato, Vegetable & Stilton Filo Parcel Served with Vine Ripened Roasted Cherry Tomatoes (V)

Honey Glazed Tuna Steak, topped with Sesame Seed Crust, Served With A Creamy Celeriac & Parsnip Puree

Choose any two Desserts from the menu

Coffee & Mints (additional £1.50 ph) Petis Fours (Additional £1.75pp)

Total Hospitality Ltd registered in England and Wales Company Number. 5712388

Butlers Land Farm, Mortimer, Reading, Berkshire, RG7 2AG

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Menu C £25.50

Freshly Baked Crusty Bread & Butter

Portobello Mushroom, Roasted Red Pepper, & Mozzarella Stacks, Drizzled with a Basil Olive Oil Dressing(V)

Pan Fried Thai Beef Salad, Served On A Bed Of Crispy Noodles

Lamb Kofta Skewers served with Tzatziki & Fresh Mixed Leaves

Salt & Pepper Squid served with Seasonal Fresh Leaves & Aioli

Roasted Goats Cheese served with Char Grilled Peppers, drizzled with Balsamic Vinegar (V)

Pan Fried Duck Breast in a Redcurrant Jus, Served with Baby Roast Potatoes

Pan Fried Cod Filet Wrapped In Prosciutto, Served with a Warm Chive Butter Sauce & Scallion Mash

Poussin Chicken stuffed with Sage Lemon & Thyme Stuffing served with Parmentier Potatoes

Mediterranean Vegetable Cassoulet – White Haricot Beans cooked in a Red Wine Sauce & a Herbed Parmesan

Crust (V)

Slow Cooked Tender Pieces of Lamb in a Fragrant Korma Sauce served with Basmati Rice

Choose any two Desserts from the menu

Petis Fours

Coffee & Mints (additional £1.50 ph)

Menu D £27.50

Freshly Baked Crusty Bread & Butter

Smoked Salmon Parfait with a soft Citrus Centre

Finely Sliced Duck Breast served with a Fresh Fennel & Orange salad

Oven Roasted Baby **Vine Tomatoes Served with a Warm Goats Cheese** salad (V)

Peppered Carpaccio of Fillet Beef With Fresh Parmesan Shavings Drizzled With Extra Virgin oil

Bouillabaisse, Traditional Provençal Fish Soup, Topped with Cheesy Croutons

Herb Crusted Rack of Lamb Served With A Red Wine Jus & Rosemary Baby Roasted Potatoes

Pan fried Filets of Seabass, served with a Lemon & Coriander Dressing & Buttery New Potatoes

Classic Beef Wellington served with Creamy Celeriac Mash

Indonesian Monkfish, Squid & Tiger Prawn Curry served with Basmati Rice

Goats Cheese Gratin – Roasted Aubergine, Courgette & Cherry tomato topped with Melted Goats Cheese & Herb

Crust (V)

Choose any two Desserts from the menu

Petis Fours

Coffee & Mints (additional £1.50 ph)

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Salads/sides – (£1.25 per person)

Sliced Beef Tomato & Red Onion Salad dressed with Fresh Parsley & Olive Oil (V)
Wild Rocket & Spinach Salad With Parmesan Shavings & Balsamic Dressing (V)
Seasonal Fresh Mixed Green Leaf Salad with Olive Oil & Balsamic Dressing (V)
Seasonal Vegetables with Butter & Mint (V)
Ratatouille (V)
Roasted Mediterranean Vegetables (V)
Three Green Vegetables (Sugar snap peas, fine green beans & Broccoli)

Dessert

All desserts served with fresh double cream

Chocolate Truffle Torte
Vanilla & Seasonal Berry Cheesecake
Banoffee Pie
Glazed Lemon Tart
Mango Delice
Treacle Tart

Raspberry, White Chocolate & Blueberry Torte
Classic Italian Tiramisu
Fresh Fruit Tart
Lattice Apple Pie
Summer Pudding
Bakewell Tart

Selection of Continental Cheese & Biscuits (£2.50 sup)
Additional Mixed Berries to be served with your Dessert choices (£1 sup pp)
Cup Cakes (Chocolate & Vanilla, Pink Cream & Vanilla, Pale Blue Cream & Vanilla) £2.00 each
Cheese Towers (quote available on request)
Celebration Cakes (quote available on request)

We need access to kitchen facilities or we can bring our own for a cost of £250 (for every 200 guests).
Minimum order of 40 people.

This price includes; delivery, uniformed chefs, uniformed staff to serve for four hours (inc 1 hour travel),
Presentation dishes, crockery, cutlery, linen napkins & linen cloths for dining tables.
Glassware, Soft & alcoholic drinks are also available.