



Three Course 2012

Please choose one option from each course (two for dessert).
The second choice must be a vegetarian dish from the list below.
All guests should then pre-order from your two selected items.
(Choose 2 main courses + vegetarian option for an additional £2.00 per person)
Please feel free to mix and match items from different menus

Menu A £22.50pp+VAT

Freshly Baked Crusty Bread & Butter

Mozzarella & Beef Tomato Stack garnished with marinated olives & basil olive oil dressing (V)
Parma Ham & Honeydew Melon served with fresh seasonal leaves & drizzled with balsamic Glaze

Game au Porto Pate, venison, pheasant & duck topped with a fine port glaze

Traditional French Onion Soup topped with cheesy croutons (V)

Watercress Soup drizzled with cream (V)

Smoked Salmon served with capers & lemon & dill mayonnaise

Classic Chicken Caesar Salad with anchovies, herby croutons & parmesan shavings

Griddled Lincolnshire Pork Sausages with roasted onion & red wine jus & cheddar mash

Locally Sourced Chicken Breast cooked in a wild mushroom, tarragon & cream sauce with thyme roasted baby potatoes

Roast Belly Pork with cider gravy, apple & raisin compote, served with parmentier potatoes

Poached Salmon with a zesty dill, white wine & cream sauce & spring onion mash

Choose any two Desserts from the menu

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

Menu B £25.50pp+VAT

Freshly Baked Crusty Bread & Butter

Black Tiger King Prawns in a Marie rose sauce,

Bang Bang Chicken with mint & yoghurt dressing, served with a Thai spiked salad

Portobello Mushroom, Roasted Pepper, & Mozzarella Stacks, drizzled with a basil olive oil dressing (V)

Pancetta, Broad Bean, Mint & Pea Salad with zesty lemon olive oil dressing

Caramelised Red Onion & Goats Cheese Tart served with seasonal leaves (V)

Asparagus Tips wrapped in Prosciutto Ham with a cream chive butter sauce

Beef Bourguignon, slow cooked beef with smoked bacon, mushrooms in a red wine sauce served with garlic mash

Locally Sourced Chicken Breast Stuffed With Mozzarella & Basil wrapped in streaky bacon with thyme roasted new potatoes

Smokey Harissa Sardines with Moroccan roasted vegetables

Braised Lamb Shank served with oven roasted root vegetables in a red wine sauce

Baked Coley Filet with tarragon sauce Vierge & minty new potatoes

Choose any two Desserts from the menu

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

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

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

www.total-hospitality.co.uk

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Menu C £28.50pp+VAT

Freshly Baked Crusty Bread & Butter

Smoked Salmon Parfait with a soft Citrus Centre served on a bed of watercress
Smoked Chicken Salad served with lemon mayo, topped with crispy streaky bacon

Pan Fried Aromatic Beef served with Thai chili spiked salad

Warm Goats Cheese salad served with oven roasted baby vine tomatoes (V)

Lamb Kofta Skewers served with feta, red onion, cucumber & olive salad

Bruschetta topped with Fresh Tuna Flakes, Cannellini Beans & spring onions, dressed with sesame oil

Pan Fried Duck Breast in a redcurrant jus, served with fondant potato

Pork Tenderloin with pesto dressing on a bed of parsley mash

Pan Fried Pouting Filet Wrapped In Prosciutto, served with a warm chive butter sauce & scallion mash

Cornfed Chicken with sage lemon & thyme stuffing served with Baby Roast Potatoes

Choose any two Desserts from the menu

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

Menu D £34.00pp+VAT

Freshly Baked Crusty Bread & Butter

Baked Figs, Rocket, Roquefort & Walnuts with a balsamic Glaze (V)

Rainbow Trout Salad with glazed balsamic beets

New England Style Crab Cakes served with horseradish yoghurt

Finely Sliced Duck Breast served with a fresh oriental, sesame, & beansprout salad

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 with a lemon & coriander dressing & minted buttery new potatoes

Classic Beef Wellington served with creamy celeriac & potato mash, wilted spinach & red wine jus

Honey Glazed Tuna Steak, served with a creamy parsnip & potato puree

Sliced Medallions of Beef served on a bed of horseradish mash with Madeira jus

Choose any two Desserts from the menu

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

Vegetarian Main Course Options.

(Please choose one)

Char Grilled Peppers Filled with Mediterranean Ratatouille with roasted red pepper sauce & parmentier potatoes (V)

Sweet Potato, Vegetable & Stilton Filo Parcel served with roasted tomato sauce & parmentier potatoes (V)

Mediterranean Vegetable Cassoulet, white haricot beans in a red wine sauce & parmesan crust with tomato & red onion salad(V)

Goats Cheese Gratin roasted aubergine, courgette & cherry tomato topped with melted goats cheese & herb crust (V)

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Salads/sides – (£1.50 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)
- Oven Roasted Root vegetables (V)
- Ratatouille (V)
- Roasted Mediterranean Vegetables (V)
- Three Green Vegetables (Sugar snap peas, fine green beans & Fresh Garden Peas.)

Dessert

All desserts served with fresh double cream

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| Lemon tart wedge | Gooseberry elderflower delice |
| Banoffee pie | Limuncello & plum tart |
| Traditional mascarpone tiramisu | Cardamom & orange bavaois |
| Dark choc truffle torte | Dark chocolate & cherry kirsch pave |
| Blackforest cheesecake | Vanilla panacotta & red berry pudding |
| Raspberry white choc and blueberry torte | St Clements cheesecake |
| Summer pudding | Exotic Fresh Fruit Salad |
| Eton mess | Strawberries & Cream with Shortbread Biscuit |
| Duo of choc truffle & raspberry wedge | White chocolate, champagne & strawberry bombe (£1supp) |
| Lemon butter crumb torte | Tropical fruit dome (£1supp) |

Selection of Freshly baked homemade artisan breads served with oil & balsamic (£2.50sup)

Selection of Continental Cheese & Biscuits (£3.50 sup)

Additional Mixed Berries to be served with your Dessert choices (£1.50 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.

Children under 12year will be charged for at half price or please see our children's menus.

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.

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