



Traditional Roast Menu 2012

Please choose 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 £2.00 per person)

£25.50pp+VAT

Freshly Baked Crusty Bread & Butter

Parma Ham & Melon served with Fresh Seasonal Leaves & Drizzled with Balsamic Glaze

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

Traditional French Onion Soup – Topped with Cheesy Croutons (V)

Smoked Salmon served with Fresh Lemon & Dill Mayonnaise

Traditional Roast Turkey with Sage & Sausage meat Stuffing, served with Chipolatas wrapped in Bacon, Roast Potatoes & Gravy

Roast Pork & Crackling served with Roast Potatoes, Homemade Apple Sauce & Gravy

Traditional Roast Beef with Yorkshire Puddings, Roast Potatoes, Horseradish Sauce & Gravy

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

All Main Course dishes are served with bowls of Fresh Seasonal Vegetables

Dessert

Please choose two desserts from the menu below. All desserts served with fresh double cream

Lemon tart wedge

Banoffee pie

Traditional mascarpone tiramisu

Dark choc truffle torte

Blackforest cheesecake

Raspberry white choc and blueberry torte

Summer pudding

Eton mess

Duo of choc truffle & raspberry wedge

Lemon butter crumb torte

Gooseberry elderflower delice

Limoncello & plum tart

Cardamom & orange bavaois

Dark chocolate & cherry kirsch pave

Vanilla panacotta & red berry pudding

St Clements cheesecake

Exotic Fresh Fruit Salad

Strawberries & Cream with Shortbread Biscuit

White chocolate, champagne & strawberry bombe (£1supp)

Tropical fruit dome (£1supp)

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

Selection of Continental Cheese & Biscuits (£3.50 sup)

Additional Mixed Berries to be served with your Dessert choices (£1.50 sup pp)

Cheese Towers (quote available on request)

Celebration Cakes (quote available on request)

Coffee & Mints (Additional £1.50 pp)

Petis Fours (Additional £1.50pp)

Minimum order of 40 people.

This price includes; presentation dishes, crockery, cutlery, table linen, linen napkins, chefs & serving staff for up to four hours. We need access to kitchen facilities or we can bring our own for a cost of £250 (for every 200 guests).

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

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

www.total-hospitality.co.uk

T:01189 333 919

F:01189 333 924

info@total-hospitality.co.uk