



## Cold Knife and Fork Menus



## Hot Fork Buffets



# Court House Catering

### THE ELMS BUFFET

£10.20+vAT

- A selection of home cooked gammon ham & continental meats
- Slices of marinated bbq chicken
- Deep filled spinach and ricotta flan
- Old English salad
- Homemade crunchy coleslaw
- Potato salad with a yoghurt and mustard dressing
- French bread with butter

### THE BIRCH BUFFET

£11.50+vAT

- Torn chicken breast with a light tikka and yoghurt dressing
- Oven baked salmon fillets dressed with lime and offered with a coriander dressing
- Baked & filled bell peppers with fennel, courgette & halloumi
- Homemade caramelized red onion, rocket & goats cheese tart
- Herby pomegranate cous cous
- Tomato & spring onion salad offered with balsamic dressing
- Mixed bean salad
- A selection of fresh bread with butter

### THE ASH BUFFET

£12.50+vAT

- Oak smoked salmon garnished with lemon & fresh black pepper
- Fine slices of duck offered with red currant jelly
- Slices of turkey breast-wrapped with bacon and stuffed with homemade herby stuffing
- Baby new potato, red pepper, cherry tomato & red onion skewers
- Mixed leaf salad
- Curried rice salad
- Italian bean and parsley salad
- Fresh bread selection

### THE FINEST OAK BUFFET

£18.00+vAT

Using many of the counties finest ingredients

- Home cooked topside of beef with horseradish & garnished with watercress
- Poached dressed salmon
- Bay scented prawns with basil mayonnaise
- Homemade blue cheese and fig tart
- Roasted vegetables served with lightly flavoured cous cous
- Tuna and new potato nicoise
- Green bean, slow roasted tomato & leaf salad & balsamic dressing
- Water melon, feta and olive salad with fresh mint
- Spiced mango coleslaw
- Selection of fresh breads with butter and dipping oils

You will need to book our staff to prepare and serve your hot buffet. They will serve hot food from chaffing dishes on the buffet with accompaniments arranged for your guests to help themselves.

#### Select one or two hot main dishes

- Braised pork with plums
- Chicken cacciatore
- Spanish chicken with chorizo
- Beef bolognaise
- Herby lamb casserole

#### Fish options

- Mediterranean fish stew
- Chorizo new potato and haddock hot pot
- Goan fish curry

#### Vegetarian options

- Sweet potato, pea and aubergine curry
- Spring vegetable casserole
- Vegetable chilli
- Button mushroom and tomato stew

#### Select one hot side order

£9.00+vAT

- Pasta
- Spaghetti
- Rice
- New potatoes
- Jacket potatoes

#### To accompany your meal

- Mixed leaf salad & a selection of bread £1.25pp +vat
- Tomato & spring onion salad & a selection of bread £1.25pp+vAT
- Selection of 2 seasonal vegetables £1.25pp +vat

#### Starters

- Homemade soup (many varieties available) & fresh bread £3.00
- Homemade salmon and tarragon mousse with crackers & tomato and fennel salsa £4.00+vAT
- Duck and orange salad with plum chutney £4.00+vAT
- Prawn platter with lime and chive dressing £4.00+vAT
- Blue cheese and walnut tart with rocket £4.00+vAT

#### Desserts

£3.50+vAT pp

- Ammeretti crunch torte
- Lime and coconut tart
- Plum and cardamom eton mess
- Homemade profiteroles
- Homemade strawberry mousse garnished with fresh mint
- Glazed apple puff pastry tart
- Baked vanilla cheesecake delicious plain or add your choice of topping raspberry/toffee/orange & brandy snap.
- Tia maria gateau

All served with fresh cream



## Homecooked freshly prepared food...

## Court House Catering Wedding Service

With many years of experience planning weddings we know that every day is totally individual. This is why we make time to visit you personally either at your home or at the wedding venue.

We will discuss all of your ideas and requirements from menu options to suit your tastes and budget through to drinks, colour schemes and table plans. This enables us to put together a full itemised quote. We aim to help you put together your perfect day by making creative suggestions and giving practical advice. Our permanent team of smartly uniformed dedicated staff will ensure that your day runs like clockwork.

Our sister company Wessex Cater Hire can provide any extra equipment, furniture, linen or glass ware you require. We can also book you an appointment to visit the show room to view the many ranges available and select which will best suit the look you are trying to achieve.

We are also happy to guide you towards many excellent local companies providing wedding services from marquees, to bars, to florists and even magicians!

When you have looked over our menus and got a general idea of your requirements please contact us to book an appointment with Christine or Emma who will be more than happy to arrange a good time to come and visit.





# Platters

## SANDWICH PLATTER £3.60+vat

A selection of cocktail sandwiches (6 per person)  
Fresh fruit selection (1 item per person)

## SWEET ENDINGS PLATTER £4.60+vat

Filled rolls (2 per person)  
Cocktail sandwiches (4 per person)  
Pan fried crisps  
A selection of homemade cake (one slice per person)

## LUXURY PLATTER £5.20+vat

Rolls deep filled with luxury fillings (3 per person)  
– prawns with seafood sauce and lettuce  
– smoked salmon, cucumber and black pepper  
– chicken tikka with mixed leaf salad  
– gammon ham, english mustard and tomato  
– roast beef, horseradish and watercress  
– mature cheese ploughmans  
– cream cheese roasted vegetables and pesto  
– brie with red onion chutney  
– free range egg and watercress

Cheese straws  
A selection of grapes and cut fruit  
Sweet fruit cocktail tartlets

## CHEESE PLATTER £3.60+vat

Cheddar, brie and stilton offered with crackers  
& french bread with butter,  
Homemade chutney  
Celery sticks and grapes

## WRAP PLATTER £4.60+vat

Filled tortilla wraps  
Homemade salsa with crudities and corn chips  
Selection of fresh fruit (1 per person)  
Cookie selection

## BREAKFAST PLATTER £4.60+vat

Freshly baked croissants (1 per person)  
with jam, butter and marmalade  
Fruit flavoured yoghurts (1 per person)  
Mini danish pastry (1 per person)  
Selection of seasonal fruit (1 per person)

## HEALTHY OPTION PLATTER £4.60

Granary dinner rolls filled with low fat fillings (2 per person)  
Low fat organic yoghurts (1 per person)  
Basket of fresh fruit (1 item per person)  
Homemade low fat dip with crudities



# Finger Buffets

## THE FRITHAM £5.60+vat

A light buffet with our most popular nibbles

- Filled sandwiches (meat, fish and vegi options)
- Local produce chicken marinated in a light tikka dressing served with minted yoghurt dip
- Homemade roasted vegetable and mozzarella flan
- Cocktail Lincolnshire sausages with bbq dip
- Savoury pick-up-platter (cherry tomatoes/silver skin onions/olives and cheese)

## THE WELLOW £6.50+vat

A more substantial buffet with plenty of flavour and colour

- A selection of rolls and sandwiches
- Dipped and dusted lime and chilli chicken
- Mini onion bhajis with yoghurt and chive dip
- Homemade mini quiche
- Homemade blinis topped with cream cheese and prawn
- Local produce sausage skewers with tomato and baby onion
- Crisps
- Fresh fruit selection

## THE EXBURY £7.50

A filling buffet with lots of variety

- Homemade Savoury Red Onion Scones topped with: Cream cheese, Basil and Olives  
Cream Cheese, Crispy Bacon & Tomato
- Pan Fried Crisps - Crudities with Homemade Dips
- A Selection of Tortilla Wraps & Rolls
- Chicken Korma Naan Bread
- Brie & Mango Filo Parcels
- Homemade Mini Yorkshire with Beef & Horseradish
- Homemade Tray Bake

## THE NEW FOREST £8.00+vat

Many ingredients sourced from local producers

- Local produce chicken coated with home made herby bread crumbs with citrus dip
- Homemade puff pastry tarts topped with caramelized red onion marmalade and local goats cheese
- Cheese board including local, continental and British cheeses offered with crackers homemade chutney, and celery
- Rolls filled with a selection of local meats, cheeses, egg and salads
- Homemade sausage rolls
- A selection of homemade muffins

por - Portion  
psn - Person

## THE BURLEY £9.95+vat

A Luxury Buffet

- Oven cooked local produce goujons
- Mozzarella and cherry tomatoes on a bed of mixed leaf salad
- Roll filled with luxury filling
- Mini croissants filled with continental meats and cheese
- Homemade pesto blinis topped with marinated pepper and coriander
- Jumbo king prawns with sweet chilli dip
- Feta basil and olive skewers
- Mini duck rolls with hoi sin
- Mini smoked salmon bagels
- Homemade sesame sausage rolls
- Pan fried crisps and focaccia bread with balsamic dipping oil
- Homemade lemon and lime tray bake

## Buffet Extras

Cut Fruit Platter	£1.85 per por
Homemade Soups	from £2.20 per por
Crudities with Homemade Hummous	80p per por
Homemade Cake	£1.00 per por
Biscuit Selection	40p per por
Mini Danish Pastries	£1.10 per psn

## Individual Salad Bowls

(also suitable to use in the packed lunches)

Simple Salad (mixed green salad, tomatoes, cucumber and mustard cress)	£2.25 per por
Homemade Chicken Caesar Salad	£3.50 per por
Tuna Nicoise	£3.50 per psn
Layered Prawn Salad with Marie Rose Sauce	£4.00 per psn
Lemon & Pepper Cous Cous with roasted vegetables	£3.50

## Packed Lunches

(provided individually packed in white paper lunch bags)

Simple Sandwich Lunch	£4.50 +vat
one round of sandwiches, one packet of walkers crisps, one piece of seasonal fruit, one bottle (50cl) new forest mineral water	

## Fill me up Packed Lunch!

Filled baguette	£6.50
one packet of kettle crisps, one piece of seasonal fruit, one packet of biscuits (3), one homemade muffin, one bottle of new forest mineral water (50cl)	

## Drinks

New Forest Water Still/Sparkling (75cl glass bottles)	£2.10+vat
Chilled Orange Juice 1 litre	£2.00+vat
Chilled Apple 1 litre	£2.30
Hill Farm Orchard Apple Juice (75cl)	£3.50+vat
Tea/Coffee	90p per person +vat



# Afternoon Tea Canapes

## Menu A £4.00+vat

- A round of sandwiches (selection of meat, fish and vegetarian fillings)
- Homemade scones with jam and cream
- Homemade lemon drizzle cake

## Menu B £5.50+vat

- Cocktail sandwich selection
- Coconut breaded butterfly prawns with coriander & lime dip
- Cocktail bbq chicken wings
- Corn chips with homemade cheese & cracked black pepper dip
- Homemade individual quiche
- A selection of homemade tray bakes

## Menu C £8.00+vat

- Homemade blinis topped with sundried tomato and olive
- Crisps, cheese straws & corn chips with homemade dips
- Homemade thai chicken rolls
- Breaded brie wedges with cranberry dipping sauce
- Cocktail bridge rolls
- Mini smoked salmon and cream cheese bagels
- Cut fruit platters
- A selection of sweet desserts (white and dark chocolate mini eclaires, cocktail fruit tartlets, homemade scones with strawberries and cream, homemade mini apple and marzipan squares)

## Childrens Party Menu

3yrs-7yrs	£4.00+vat
8yrs-12yrs	£5.50+vat
Adults	£6.50+vat

- Cocktail sandwiches and rolls
- Cocktail lincolnshire sausage hedgehogs
- Homemade puff pastry sausage rolls
- Pick-up-platters (cheese cubes/cherry tomatoes/cucumber/carrot sticks/pepper strips)
- Selection of savoury nibbles (crisps/corn chips/cheesy biscuits)
- A selection of pizza wedges
- Locally produced chicken breast dippers with tomato dip
- Platters of fresh fruit
- A selection of sweet bites (jelly/party biscuits/homemade cornflake cakes/homemade rocky road cake/smartie stars)

(\*childrens buffets are provided with plain disposable plates and paper serviettes-if you would like a specific theme/character then please contact us for a price)

All garnished with fresh fruit and flowers.

## To be served hot

- Brie and cranberry crostini
- Szechan pepper chicken sate
- Award winning locally produced cocktail sausages
- Mini lamb and feta burgers with minty yoghurt dip
- Baby new potatoes with mozzarella and pesto
- Posh fish'n chips
- Crab and corn cakes with sweet chilli dip
- Filo prawns with sweet chilli dip (please note to serve canapés hot a counter top oven can be hired @ £25.00+vat)

## To be served cold

- Homemade blinis topped with pesto and sundried tomato
- Homemade blinis topped with prawn and lemon zest
- Tortilla pin wheels with cream cheese and walnut
- Tortilla pin wheels with chicken, crème fraiche and rocket
- Red onion chutney and blue cheese bites
- Salmon and dill palmiers
- Mini greek salad baskets
- Mini thai crackers with mango chilli and prawn
- Mini yorkshire topped with rare beef and horseradish
- Duck and plum sauce amouse bouche spoons

## Sweet Canapes

- Mini scones topped with fresh cream, jam and strawberries
- Mini fresh fruit kebabs
- Mini apple tarts
- Bite size zesty lemon cheesecakes

Selection of 4 canapes	£3.20 +vat
Selection of 6 canapes	£4.80 +vat
Selection of 8 canapes	£6.40 +vat

...Why not add a selection a nibbles for your guests £2.00 +vat

## A selection of

- Olives
- Sunblushed tomatoes
- Nuts
- Pretzels
- Kettle chips

