



CROWN CATERING

CAMBRIDGE

SAMPLE MENUS



The following pages include just a selection of sample dishes to give you an idea of our quality and style however, we pride ourselves on our creativity and expertise to tailor a bespoke menu to suit your tastes and budget.

Our chefs believe in using only the finest ingredients, often sourced from local independent producers, to prepare inspirational menus tailored specifically to suit the needs of our clients.

Do please get in touch to discuss your catering requirements in more detail and to receive a personalised proposal and quotation.



THE 2015
WEDDING
INDUSTRY AWARDS
**REGIONAL
WINNER**

Winner of the Best Wedding Caterer Award for the East of England
In the Wedding Industry Awards 2015

Cold canapés

Fish Options

Crayfish tails with a paprika aioli

Carpaccio of tuna with wasabi mayonnaise served on a china spoon

Smoked trout rillettes with pickled cucumber

Blini topped with smoked salmon roulade filled with salmon mousse and lemon zest

Finely cut tuna with fresh pesto on a crostini

Herb chilli toast topped with lobster tail

Fresh oyster with pink shallots

Poached Scottish salmon served with mustard mayonnaise

Meat options

Pea and mint crostini with Italian smoked bacon

Chicken Caesar salad tartlet

Smoked chicken roulade with red onion jam

The traditional BLT (mini bacon lettuce and tomato) served on toast

A pastry cup containing a crispy duck salad with tomato and coriander salsa

Rosemary crusted Lamb served on a crostini topped with beetroot jel

Foie-gras with a vanilla and apple compote

Quail egg Scotch egg served with mustard mayonnaise

Vegetarian options

Mozzarella and sun dried tomatoes served on a crostini with olive tapenade

Soft boiled quails' eggs with lemon mayonnaise

Avocado mousse with Parmesan and herb of Provence olives served on a tomato tart

A tartlet of grapes with cream cheese and roasted pistachios

Blinis topped with a Stilton mousse with pecan nuts and fig chutney



Hot canapés

Fish Options

Pan seared scallops with black pudding and a spiced cauliflower purée
Tempura king prawns with a sweet chilli dip
A classic fresh fishcake served with garden pea purée
A traditional Thai crab cake with a red curry dip
Thai salmon fish cake with radish salad
Baby sea bass with fennel and orange salad

Meat options

Braised lamb ragu with sweet peppers and spinach
Mini Newmarket sausages with a honey and rosemary glaze
Mini Yorkshire pudding with roast beef and horseradish cream
Beef tournedos on a crostini with Béarnaise sauce
Baby Croque-monsieur
Chargrilled asparagus with Parma ham served with sun-dried tomatoes
Sweetcorn fritters with chorizo jam
Sticky pork belly with celeriac coleslaw
Lamb bon-bon with chorizo jam

Vegetarian options

Thai appetizers served in dim sum baskets
Spanish tortilla
A mini vegetarian quiche
Filo tartlets of feta cheese with basil, red onion and black olives
Mini vegetable spring rolls with a sesame seed dressing
Goat's cheese and baby spinach crumble

Skewers

Chicken satay
Lamb with olive oil and garlic
Salmon and sweet peppers with lime, fresh herbs
Provençale vegetables served with Pesto
Pan fried halloumi served with lemon dip
Butterflied king prawns served with sweet chilli dip

Starters

All are served with a selection of home-made Crown bread, served with butter or olive oil and balsamic

Pan seared baby sea bass with cauliflower velouté, caper and raisin dressing
Baked salmon and crayfish terrine with beetroot purée, mizuna and charred cucumber salad
Timbale of oak smoked salmon and poached salmon with a watercress and sweet basil dressing
Trio of smoked salmon: *Gravadlax, hot and cold smoked salmon*
Pan fried scallops with light curried parsnip purée, black cardamom glass with caper and raisin dressing
Apple braised pig cheeks with crispy Hen's egg, watercress, apple salad
Smoked pigeon salad with chargrilled king oyster mushrooms, rocket, pomegranate dressing
Home-made cured beef, pink grapefruit and goat's cheese salad
Ham hock, chicken and baby leek terrine with date purée and pickled vegetables
Belly of Grasmere Farm pork with borlotti bean purée and a damson jus
Layered chicken and prune terrine with braised shallots and truffle dressing
Terrine of foie-gras and chicken liver with Sauternes jelly and toasted brioche
Venison carpaccio, pickled blackberries, bitter chocolate and sherry vinaigrette
Chicory, poached pear, candied walnuts and blue cheese salad with truffle and thyme dressing (v)
Plum tomato tartlet with Parmesan and rocket salad and split balsamic dressing (v)
Jerusalem artichoke velouté, crispy quails egg and smoked duck shavings (v)
Pumpkin ravioli with sage butter (v)
Watercress gnocchi with wild mushroom fricassee (v)

Soups

Lightly spiced red lentil soup (v)
Butterbean and chorizo with Parmesan croutons
Sweetcorn with sweet chilli jam (v)
Parsnip and rosemary with roast chestnuts (v)
Butternut squash with herb crème fraiche (v)
Garden vegetable
Green Thai chicken broth
Slow roasted tomatoes with basil pesto (v)
Pancetta and pea broth
French onion soup with cheese straws (v)
Leek and potato soup (v)
Wild mushroom and dry sherry finished with thyme (v)
Chilli courgette finished with crème fraiche (v)

Chilled soups (v)

Asparagus and fresh mint velouté
Tomato consommé
Watercress and baby spinach velouté

Sharing platter starters

Served to the tables for guests to share

Tapas selection to include

A selection of Spanish cured meats, Manchego cheese, char-grilled peppers, Gazpacho shots, butter bean and chorizo crostini, roasted squash, authentic tomato bread with olive oil, calamari rings with garlic aioli

Antipasto

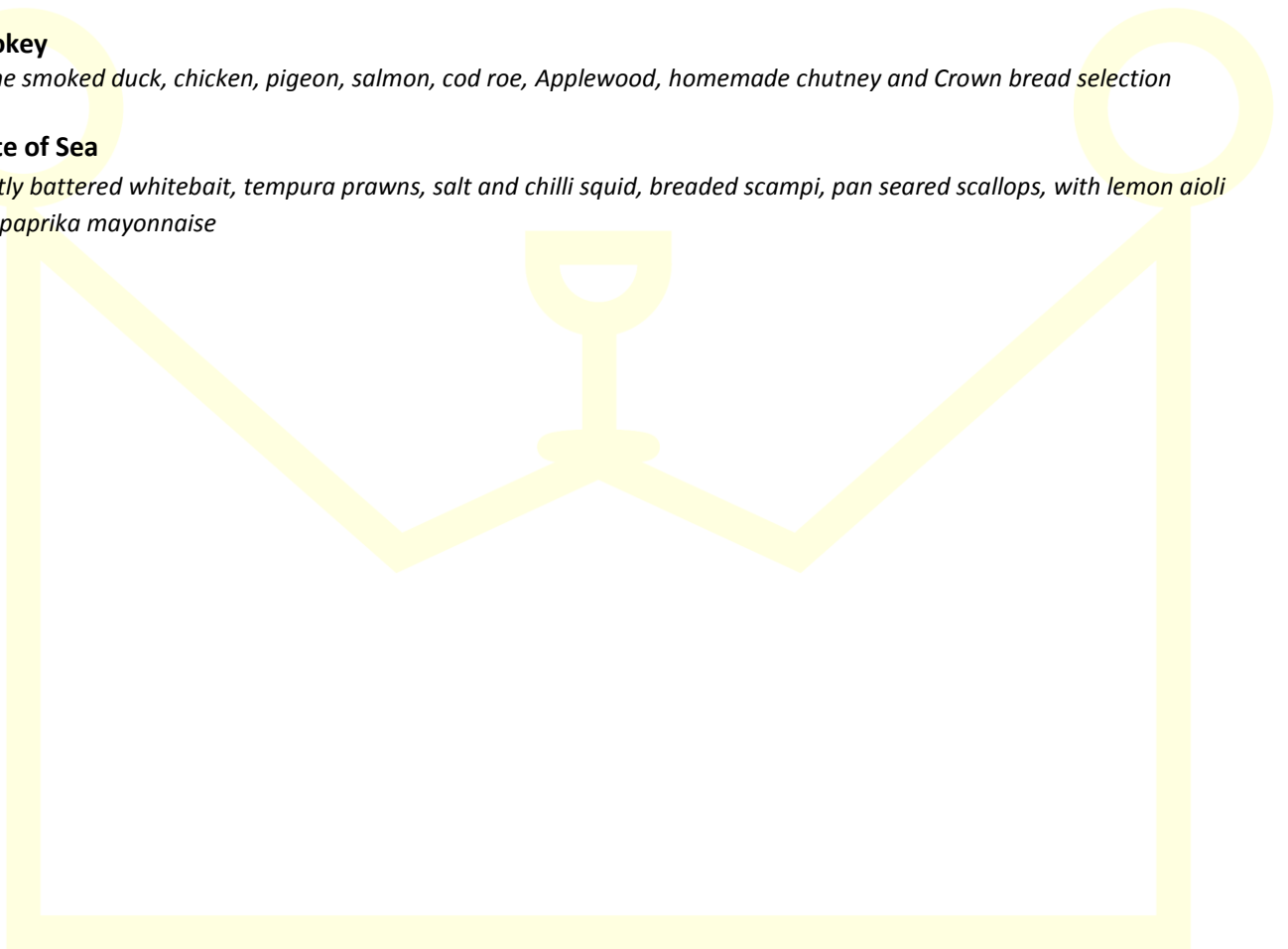
A selection of cured meats, buffalo mozzarella, marinated peppers and artichokes, pea and mint crostini, roasted squash and home-made breads with olive oil

Smokey

Home smoked duck, chicken, pigeon, salmon, cod roe, Applewood, homemade chutney and Crown bread selection

Taste of Sea

Lightly battered whitebait, tempura prawns, salt and chilli squid, breaded scampi, pan seared scallops, with lemon aioli and paprika mayonnaise



Main Courses

Chicken, Duck and Guinea Fowl

Free range chicken breast with chicken lollipop, potato press, pea purée, baby onion, dry Sherry glaze

Pan roasted free range chicken breast with Tuscan bean cassoulet

Breast of free range chicken with a green peppercorn and honey glaze, herb rösti and root vegetable purée

Breast of free range chicken filled with sun blushed tomato and bocconcini, rocket, pesto dressing

Pan roasted duck breast with warm Asian slaw and a hot and sour dressing

Pan roasted duck breast with sweet potato purée, barbecue glaze, charred corn and carrot fondant

Roast guinea fowl with creamed Savoy cabbage, new potato fondant and wild mushroom fricassee

Pork

Belly of pork with roast apple, black pudding rösti, rosemary and caramel sauce

Pan fried pork loin with a Pangritata crust, balsamic jus and herb pommes purée

Venison

Roast loin of venison with pea purée, potato presse and blackberry jus

Duo of venison: Roast fillet and shepherd's pie with braised red cabbage and a sloe gin sauce

Beef

Pan fried fillet steak, triple cooked chips, rocket and Parmesan salad, béarnaise sauce and peppercorn sauce

Traditional roast sirloin of beef with Yorkshire pudding, roast potatoes and market vegetables

Prime fillet of beef, dauphinois potatoes, celeriac and thyme purée, truffled fine beans and claret jus

Fillet of beef wellington with buttered fine green beans, potato and horseradish purée an aged balsamic jus

Lamb

Roasted rump of lamb with pommes duchesse, buttered fine beans and redcurrant jus

Mint crusted fillet of lamb with dauphinois potatoes, pea purée and a Marsala sauce

Roast saddle of lamb with a tomato and mint stuffing served with roast potatoes and market vegetables

Spiced shoulder of lamb with Israeli cous cous, stuffed pepper, smoked aubergine purée and spiced jus

Duo of lamb (shepherd's pie and lamb fillet) with ratatouille and a light white wine and basil sauce

Fish

Pan fried sea bream, herb crushed potatoes, roasted and raw fennel and sauce verde

Pan seared wild salmon with Saffron duchess potato, sea herb, cockle and mussel butter

Pan roasted hake fillet, courgette spaghetti, pommes purée and a lime and parsley butter sauce

Roast halibut with seaweed pommes purée, wilted pak choi and Asian spices

Pan fried halibut with stem ginger, tiger prawns and cashew nut broth

Main Courses

Vegetarian

Butternut squash risotto with crispy sage and a Parmesan crisp

Risotto Primavera

Courgette and goat's cheese pithivier with black olive, tomato and basil sauce

Artichoke, caramelised red onion tarte-tatin with warm beetroot salad

Honey roasted fig and ricotta tart with wilted watercress and walnut salad

Traditional Roasts – carved at the Table by a guest 'family style'

All served with bowls of crispy roast potatoes and bowls of vegetables and side dishes for the table

Traditional roast beef with Yorkshire pudding and a parsnip purée

Roast loin of Suffolk pork served with apricot and sage stuffing with crackling and apple purée

Roast leg of English spring lamb with rosemary and garlic, served with a Celeriac and white truffle purée



Desserts

Chocolate Marquise with a hazelnut tuilles and burnt meringue
Blackcurrant delice with apple purée and apple crisps
Warm chocolate brownie, amaretti crunch and Baileys cream
Trio of lemon: *tangy lemon tart, lemon posset and lemon meringue*
Mango and passion fruit cheesecake with white chocolate and raspberries
Sticky toffee pudding with toffee sauce and vanilla ice cream
Seasonal fruit crumble with a crunchy topping and vanilla custard
Vanilla crème brûlée with mini macaroon and homemade shortbread
Pear and frangipan tart with crème anglaise
Dark chocolate and espresso torte with honey and mascarpone cream
New York cheesecake with salted caramel and toffee popcorn
Classic tarte-tatin with clotted cream and caramel sauce
Glazed fig and almond tart with Amaretto Anglaise

Sharing platters of mini desserts and dessert 'shots'

to include a selection from the following

Turkish delight coconut icechocolate truffles mini fruit tartlets mini macaroons
mini lemon tartschocolate brownie mini banoffee pie fruit de pate mini crème brûlée
boozy triflelime and vodka jellytiramisurhubarb and custardlemon posset Eton mess
summer berry compotedark chocolate moussehome-made sorbet



Hot and Cold Buffet

Meat

- Roast leg of lamb with a four pepper rub ^(hot)
- Slivers of chicken with honey and grain mustard ^(hot)
- Roast loin of Suffolk pork with apple and vanilla purée ^(hot)
- Roast fore rib of beef with fresh Horseradish ^(hot)
- Black treacle glazed whole ham ^(cold)
- Crispy duck with sesame seed noodles and a ginger dressing ^(cold)

Fish

- Whole baked paprika salmon
- Smoked salmon with hollandaise sauce

Vegetarian

- Roast vegetable wellington with herb butter sauce
- Mosaic vegetable terrine with textures of tomato

Hot side dishes

- Char-grilled courgettes, wilted vine cherry tomatoes, basil, garlic and sherry vinaigrette
- Roasted aubergine, buffalo mozzarella, yellow and green peppers with a tomato salsa
- Warm salad of tender-stem broccoli, chilli and ginger
- Mint, pine-nut and lemon farfalle
- Balsamic roasted beetroot and shallot
- Roasted new potatoes with sea salt and rosemary
- Dauphinois potato
- Potato and cauliflower al forno

Salads

- Heritage tomato with shallot and basil salad
- Braised fennel with orange and feta
- Roasted butternut squash grilled halloumi and pesto dressing
- Moroccan spiced carrot salad
- New potato salad with meat stock dressing
- Crown coleslaw
- Pickled red cabbage salad
- Pea, pancetta and mascarpone salad
- Fine bean, smoked bacon lardons and pickled shallots

Barbecue Menu

Carved by the Chefs

Shoulder of Pork marinated in sage, rosemary and orange
Butterflied leg of lamb marinated in harissa spices
Butterflied leg of lamb Marinated in lemon zest, rosemary and garlic
Belly of pork with fennel and orange
Whole fore-rib of beef, Marinated in a chimichurri sauce with herbs, garlic, spices and jalapenos
Spatchcock chicken with lemon zest and tarragon

Meat

Slivers of corn fed chicken with Thai spices
Rib eye steak marinated in garlic and thyme
Minted Lamb chump
Quarter pounder beef burgers
Newmarket Musks Sausages
Pork and lamb souvlaki skewers

Skewered Fish

Chilli and caraway salmon
Serrano ham wrapped cod loin
Thai style monkfish
King Prawns with garlic and parsley

Vegetarian

Corn on the cob brushed with herb butter
Marinated Halloumi cheese with chilli and coriander
Seasonal vegetable kebabs

Salads and sides

Tomato with shallot and basil salad
Dressed baby leaf salad
Squash and barley salad with balsamic vinaigrette
Char-grilled courgettes, wilted vine cherry tomatoes, basil, garlic and sherry vinaigrette
Roasted aubergine, buffalo mozzarella, yellow and green peppers with a tomato salsa
Balsamic roasted beetroot and shallot
Moroccan spiced carrot salad
New potato salad with meat stock dressing
Crown coleslaw
Asparagus and buttermilk salad with pomegranate and young radish
Wild rice and smoked ham salad with honey, parsley and orange dressing
Cauliflower, chick pea, radish and roast garlic salad with yoghurt dressing
Green bean, shallot and feta cheese with toasted almond and sherry vinaigrette

Afternoon Tea

A selection of open and closed sandwiches to include:

Honey roasted ham with piccalilli mayonnaise
River Farm smoked salmon with lemon aioli
Mature cheddar with tomato chutney (v)
Free range egg and water cress (v)
Parma ham and rocket with balsamic

Mini cheese scones with mustard butter (v)
Home-made Scotch eggs
Feta, sun-dried tomato and spinach quiche (v)

Mini Homemade scones served with cream and preserves

Mini desserts and cakes

Dark chocolate and raisin tiffin
Carrot and ginger cake
Coffee and walnut cake
Millionaire's shortbread
Apricot flapjack
Rich fruit and brandy cake
Bitter chocolate tartlet
Goosey chocolate brownie
Lemon curd tartlets
Classic strawberries and cream
Strawberry tart with a mint and basil glaze
Bakewell bites
Apple and blackberry layered Victoria sponge

Evening Reception

Cheese Table

Offering a selection of farmhouse cheeses served with a selection of home-made breads, water biscuits, grapes and celery

Tray-served Hot Snacks

The Crown hog roast : *slow roasted pork crispy skin, home-made apple sauce and flour baps*

Mini cones of fish and chips

Chicken and prawn pad Thai served in a noodle box

Mini doughnuts and a cup of hot chocolate

Bacon or sausage baps with tomato ketchup and HP sauces on the side

Pulled shoulder of lamb in a tortilla wrap with cucumber and mint yoghurt

Cheese on toast with “Lea & Perrins”

Croque monsieur

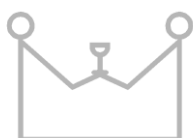
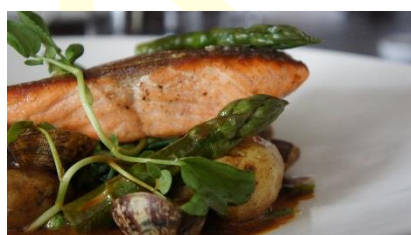


Bowl Food Menu

Perfect for networking events, cocktail parties and private receptions

A selection of miniature main courses served in china bowls

Fillet of lamb with pea purée, mini fondant and mint dressing
Cannon of lamb with a cassoulet of beans with a sun dried tomato pesto
Slow braised shoulder of lamb with baby vegetables
Confit lamb terrine with Provençale vegetables
Navarin of lamb infused with cinnamon and orange
Pigeon breast with celeriac, lemon thyme remoulade
Thai style beef with coriander, mint, lime and fresh egg noodles
Prime Scottish fillet steak with sauce béarnaise
Tandoori chicken with steamed rice
Thai green curry with sticky rice
Local pork belly with chorizo and apple jam
Broad bean, tomato and truffle with Iberico Ham
Newmarket Musks sausages served with truffle mash and gravy
Seared wild salmon with minted crushed potatoes
Home smoked salmon with preserved lemon purée and melba toast
Beer Battered cod and chips served with a minted pea purée
Sole, salmon and sea bass in crisp puff pastry with Hollandaise sauce
Seared tuna nicoise salad with quail eggs and green beans
Seared halibut with celeriac purée
Buttered poached lobster with pickled vegetables
Poached sea trout with baby asparagus and horseradish glaze
Poached smoked haddock with celeriac purée and pea cream
Thai marinated tiger prawn salad
Minted pea and pecorino risotto (v)
Mushroom stroganoff on basmati rice (v)
Roasted beetroot with shallots, goats cheese and walnuts (v)
Chargrilled halloumi with cous-cous salad (v)
Sauté of wild mushrooms with crumbed stilton and brioche toast (v)
Goat's cheese and black truffle terrine (v)



THE KING'S HEAD

DULLINGHAM

Beautiful, beamed private dining room available at the King's Head, Dullingham
the perfect setting for pre-wedding suppers and business dinners

Seats up to 12 guests

For further information and reservations please contact
01638 507702