



CROWN CATERING

CAMBRIDGE

SAMPLE MENUS



For more than 12 years we have catered for weddings, private parties and events with polished professionalism, creating the atmosphere and hospitality to guarantee the success of any occasion. We provide a professional, bespoke catering service offering inspirational menus that incorporate only the best ingredients.

Recently twice voted Eastern region Wedding Caterer of the Year, we pride ourselves on the quality of our food; the attractiveness of presentation; and the friendliness and professionalism of our front of house staff.

The following pages include just a selection of **sample** menus to give you an idea of our quality and style however, we are best known as *bespoke* caterers and our chefs have the creativity and expertise to create a menu specifically to suit your tastes and budget. We offer guidance and where needed specific advice but essentially what you want is what we want.

The team at Crown Catering Cambridge know that every event is special. Creating the right experience is not just about imagination and attention to detail, it's about having the passion and commitment to make sure we match and hopefully exceed your expectations.

CROWN CATERING

CAMBRIDGE

The King's Head Restaurant
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CANAPÉS MENU

Cold Canapés

Lightly seared tuna rolled in wasabi pea crumb served with pink ginger
Thin slices of zhoug spiced salmon fillet with avocado purée
Hot smoked salmon with artichoke pesto and shaved fennel
Carpaccio of tuna with wasabi mayonnaise
Seared sea trout with pickled cucumber and puffed wild rice
Smoked trout rillettes with compressed cucumber
Blini topped with smoked salmon mousse and crispy nori
Smoked salmon blini with shredded beetroot and crème fraîche
White crab, pink grapefruit and dill tartare
Black sesame seed cone filled with Thai infused confit salmon
Rare Scottish beef on crostini with celeriac horseradish remoulade
Ballotine of corn fed chicken with Parma, pistachio and pear
Smoked chicken with red onion jam
Light spiced chicken, burnt mango, smoked roasted almonds
Smoked duck breast, burnt apple purée
Smoked duck on crispy wonton with cucumber, spring onion and plum sauce
Confit duck salad with tomato and coriander salsa
Pork fillet with sourdough cröstinis, tuna mayonnaise, crispy caper and sage
Pea and mint cröstinis with mascarpone (v)
Soft boiled quails' eggs with celery salt (v)
Whipped goats cheese with candied walnut in a beetroot tartlet (v)
Filo tartlets of feta cheese with basil, red onion and black olives (v)
Nocellara olives, guacamole purée, smoked tomato, chilli jam (v)
Sundried tomato cone filled with mozzarella and smoked tomato (v)
Parmesan sable biscuit topped with whipped English goats curd and smoked chilli jam (v)
Tartlet of grapes with truffled cream cheese and roasted pistachios (v)

CANAPÉS MENU

Hot canapés

Butterflied king prawns with a sweet chilli and ginger dip
Lobster and chervil tartlet with shellfish glaze
Thai fish cake with a red curry dip
Mini potato skins with salt cod brandade, quail egg and smoked paprika
Chicken and truffle toastie
Crispy pork belly with pineapple and a sweet and sour dip
Glazed belly of pork and scallop skewer
Gougeres with chicken and wild mushroom fricassee
Fried rösti potatoes with chorizo jam and compressed apple
Mini Newmarket sausages with a honey and rosemary glaze
Mini Yorkshire pudding with roast beef and horseradish cream
Beef fillet with potato fondant and Béarnaise
Baby Croque-monsieur
Risotto primavera served on a china spoon (v)
Beetroot fritter with coconut and mint yoghurt (v)
Parmesan and truffle arancini (v)
Mini vegetable spring rolls with a sesame seed, soy and honey dressing (v)
Goat's cheese and baby spinach crumble (v)
Chilli dusted halloumi served with confit garlic and lemon hummus (v)
Truffle and parmesan 'posh' chips (v)

SAMPLE MENUS



AMUSE BOUCHE

Beetroot, fennel, goat's curd salad

Candy walnuts, salt baked pickled beets, shaved raw and charred fennel with truffle honey dressing

Pulled Korean spiced shoulder of pork

Kimchee, crispy soft boiled quails egg, buttermilk purée and toasted cashew nuts

Seared Scottish Scallops and Iberico ham

Sautéed sweet peppers, caramel apple purée, chorizo and green apple jam

Duck bon-bons

plum sauce, cucumber jelly

Shallot tarte-tatin

with crispy foie-gras

Confit sea trout and Devon crab paté

pickled vegetables, citrus mayonnaise

Crispy chilli beef and Asian vegetables

Popcorn shoot salad

Pan fried sea bass

Tarragon gnocchi, charred fennel, orange jel

STARTERS

Gravadlax of salmon

Flavours of gin, compressed cucumber, pink grapefruit, juniper and rosemary

Blow torched mackerel fillet

Pea cream, pickled breakfast radish, pea shoots, bacon crumb

Seared Asian cured tuna

Curly endive, Thai vegetable salad, wasabi dust

Seared sea trout

Salad of potato and spinach, smoked olive oil aioli

Butter roasted lobster

spiced pear purée, roasted salsify, fennel & oyster leaf salad

Seared Scottish scallops

Pea purée, sautéed black pudding, bacon crisp

Braised pork cheek and belly

Smoked mash, apple and radish

Chicken ballotine with mango mousse, burnt mango and curry mayonnaise

Golden raisin dressing

Soy glazed duck breast

Pickled oyster mushroom, Asian vegetables, sesame seed

Chicken and apricot terrine

Spiced pear purée, glazed fig, pain d'épice

Smoked pigeon

Beetroot, port reduction, whipped goat's cheese, walnut praline

Salad of chicory, poached pear and blue cheese (V)

Candied pecans, truffle and tomato dressing

Beetroot falafel (V)

Spiced roasted vegetables, tzatziki, preserved lemon purée

Salad of quinoa, charred courgette and chilli baked ricotta (V)

Harissa dressing

STARTERS

Home-made soup

Leek and smoked haddock chowder (v)
Butternut squash, coconut and red chilli (v)
Tuscan bean soup (v)
Chicken and sweetcorn
Slow roasted tomatoes with basil pesto (v)
Leek and potato soup (v)

Sharing style starters

Tapas style sharing platter (select 5 items)

A selection of cured meats
Buffalo mozzarella
Manchego cheese
Char-grilled peppers
Marinated artichokes
Sun blushed tomatoes
A selection of olives
Butter bean and chorizo cröstini
Pea and mint cröstini
Roasted squash
Macerated courgettes
Balsamic pickled onions
Chargrilled aubergines
Anchovies
Pesto and pecorino cheese straws
Spanish omelette

Ploughman's platter (select 5 items)

Baked camembert with garlic and rosemary
Home-made pork pie
Home-made Scotch eggs
A selection of cold meats
Celeriac remoulade
Rustic pork pate with fruit chutney
Balsamic pickled onions
Sun blushed tomatoes
Homemade cheese straws

Fruit de Mer (select 5 items)

Dressed crab *
½ dressed lobster **
Potted shrimps
King prawns
Smoked salmon
Smoked mackerel
Smoked trout
Tequila cured salmon
Gin and juniper salmon
Smoked cod row
Crayfish tails
Potato blinis
Samphire
Thai mayonnaise, hollandaise sauce, garlic aioli,
crème fraiche, tomato and cognac sauce
* / ** will incur a supplement

A taste of Morocco (select 5 items)

Baba ghanoush
Tabbouleh
Moroccan meatball tagine with lemon and olives
Moroccan kofta with spicy tomato
Sweet piquillo peppers
Falafel with tahini sauce
Spiced bulgur wheat with roasted peppers
Moroccan chicken couscous with dates
Pitta breads with hummus

All served with a selection of artisan bread rolls with balsamic and olive oil dipping bowls



MAIN COURSES

Chicken, duck and guinea fowl

Pan roasted chicken supreme

Pomme Anna, carrot purée, tenderstem, wilted spinach, chicken glaze

Pan roasted corn fed chicken breast with tarragon and parmesan gnocchi

Chestnut mushroom purée, roasted butternut squash

Chicken and basil ballotine

Salt baked celeriac, tenderstem broccoli, potato gnocchi

Pan roasted breast of Gressingham duck

Fondant potatoes, braised red cabbage and a sour cherry sauce

Pan roasted guinea fowl supreme

Artichoke purée, roast artichoke heart, macerated courgettes, salsa verde dressing

Pork

Pan fried pork tenderloin wrapped in smoked bacon

Cauliflower purée, cocotte potato, apple and calvados jus

Braised belly of pork with a black pudding crumble

Celeriac purée, fondant potato, pork jus

Pork tenderloin and elderflower braised cheek

Truffle potatoes, cabbage and bacon, mustard and cider veloute

Assiette of pork | Slow cooked belly - Parma ham wrapped loin - elderflower glazed cheek

Burnt apple purée, hispi kimchi, Confit celeriac, pork jus

Lamb

Roast rump of lamb with creamed potatoes

Ratatouille, lamb jus

Pan roasted fillet of lamb

Pommes Anna, carrot and Madeira purée, roasted artichoke, lamb jus

Pan roasted fillet of lamb with trio of Jerusalem artichokes | Purée – roasted - crisps

Sautéed sprouts, toasted chestnut, lamb jus

MAIN COURSES

Beef

Boeuf bourguignon

Dauphinois potatoes, baby chantenay carrots, mushrooms, treacle smoked bacon lardons, tarragon jus

Pan fried English fillet steak

Triple cooked chips, rocket and Parmesan salad, Béarnaise sauce and peppercorn sauce

Prime fillet of Scottish beef

Dauphinoise potatoes, celeriac and thyme purée, truffled extra fine green beans, Claret jus

Classic fillet of beef Wellington

Buttered fine green beans, potato and horseradish purée an aged balsamic jus

'Surf and Turf' | 6oz pan fried Scottish fillet with half Norfolk lobster thermidor

Triple cooked duck fat chips, béarnaise sauce, pink peppercorn sauce, buttered green vegetables, rocket and parmesan salad

Venison

Roast loin of venison

Pea purée, potato presse, blackberry jus

Pan fried venison loin

Rosemary pommes Anna, red cabbage purée, glazed heritage rainbow carrots, spruce oil

Fish

Pan fried salmon fillet

Charred new potatoes, fennel purée, sauce Maltaise

Salt cured hake fillet with parsley and lemon crust

Parmesan and potato purée, charred courgettes and confit cherry tomato, green olive and thyme vinaigrette

Pan fried sea bass fillets with ricotta and lemon gnocchi

Carrot and butternut squash purée, roasted heritage carrots and a caper carrot emulsion

Pan fried halibut

Seaweed mash, leek fondue, Champagne and chive butter sauce

MAIN COURSES

Pie

Open pie with a puff pastry lid | Served individually or to the table to share

Fillings

Suffolk chicken and Capel mushroom

Lamb, cinnamon and orange

Ham hock and leek

Dedham Vale beef and IPA

Chicken, squash and sage

Venison haunch and redcurrant

Slow roasted beef cheek and root vegetables

Braised lamb shoulder and mint

Ricotta, feta cheese and pearl barley (v)

Layered Portobello mushroom and caramelised onion (v)

Butternut squash, baby spinach and goat's cheese (v)

Sausages

Pan roasted Newmarket 'Musk' Sausages

Served with tenderstem broccoli and rainbow heritage carrots

With a choice of mash and sauce

Mash

Buttered pommes purée Truffle

Celeriac and apple Horseradish

Dijon Mustard Spring onion

Sauce

Red onion Red Wine Jus

Suffolk Cider Cumberland

Apple and Calvados

Vegetarian

Pan fried pillows of Ricotta and baby spinach gnocchi with butter roasted Portobello mushroom

Aubergine and basil salsa

Polenta and Parmesan croquettes

With wilted baby red char and sorrel salad, roasted courgettes, caper and lemon dressing

Aubergine parmigiana

Sautéed new potatoes, tenderstem broccoli, chervil béarnaise

MAIN COURSES

Carved at the Table

All served with crisp roast potatoes and seasonal vegetables

Traditional roast beef

Yorkshire pudding, parsnip purée

Roast loin of Suffolk pork

Apricot and sage stuffing, crackling, apple purée

Rosemary and garlic roasted leg of English lamb

Celeriac, white truffle purée

Hot vegetable side dishes

Charred broccoli with preserved lemon and fresh chilli

Roasted red onions with walnut salsa

Balsamic roasted beetroot and shallot

Potato and kohlrabi salad with soured cream and yoghurt dressing

Charred okra with tomato, garlic, preserved lemon and red onion

Classic Sides

Honey glazed parsnips

Roasted root vegetables

Bashed sweet potatoes and carrots

Buttered extra fine beans

Braised spiced red cabbage

Crispy duck fat roasties

Roasted new potatoes with sea salt and rosemary

Dauphinois potato

Parmentier potatoes

Cauliflower cheese

Celeriac gratin

DESSERTS

English Strawberry & Raspberry Eton Mess

Coffee and coco opera

Cassis and cardamom gel, macerated blackberries, coffee tuille

Crème brûlée

Mini macaron, Italian meringue, lemon curd

Tiramisu

Chocolate and Amaretti crumb, vanilla latte cream

Lemon tart

Pistachio shortbread, limoncello compressed strawberries

Chocolate marquise

Peanut butter mousse, salted peanuts, chocolate tuille

Sticky fig and ginger pudding

Prune purée, honey ice cream

Banana bavaois

Chocolate Florentine biscuit, banana caramel, caramelised white chocolate

Raspberry Joconde

Liquorish curd, blackberry gel, candied almonds

Strawberry mousse

Milk purée, pistachios, caramelised white chocolate and basil

Warm chocolate brownie

Amaretti crunch and Baileys cream

Seasonal fruit crumble

Crunchy topping and vanilla custard

Baked vanilla rice pudding

Strawberries, black pepper and basil

Coconut pannacotta

Compressed pineapple, chilli, coriander

DESSERTS

Sharing platters of desserts

Brought to the tables on slates for guests to share | Select 5 items from the following to create your sharing boards

Cheesecake with raspberry purée

Raspberry Mousse

Banana Mousse

Chocolate marquise with popping candy

Turkish delight

Coconut ice

Chocolate truffle

Fresh berry tartlet

Macaroon

Lemon tart

Crème brûlée

Chocolate brownie

Banoffee pie

Classic trifle

Lime and vodka jelly

Tiramisu

Rhubarb and custard

Lemon posset

Cherry Eton mess

Dark chocolate mousse

BARBECUE

Carved by the Chefs (select 1)

Belly of pork with fennel and orange
Shoulder of Pork marinated in sage, rosemary & orange
Butterflied leg of lamb marinated in harissa spices
Butterflied leg of lamb marinated in lemon, rosemary & garlic
Sirloin of beef marinated Worcestershire sauce, mustard & honey
Spatchcock chicken with piri piri seasoning

Meat option (select 2)

Corn fed chicken with Thai spices
Rib eye steak with garlic and thyme
Minted Lamb chump
Quarter pounder beef burgers
Newmarket Musks Sausages

Fish option (select 1)

Swordfish steak with lime and ginger
Prawn, chorizo and pepper skewers
Thai spiced salmon

Barbecue vegetable dishes (select 1)

Stuffed field mushroom with pearl barley, preserved lemons and fresh herbs
Thai tofu and lemongrass skewers with coconut and lime
Marinated Halloumi cheese with chilli and coriander
Seasonal vegetable kebabs (vg)
Cauliflower steaks with pistachio crumb (vg)
Portobello mushroom burger (vg)

Salads (select 5)

Tomato, shallot and basil salad
Squash and barley salad with balsamic vinaigrette
Roast beetroot with balsamic
Charred courgette, aubergine and baby spinach salad with harissa dressing
Moroccan spiced carrot salad
New potato salad with meat stock dressing
Crown coleslaw
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
Charred broccoli with preserved lemon and fresh chilli
Tabbouleh
Butternut squash, goat's cheese and baby spinach with pine nut and olive oil dressing
Charred baby sweetcorn, pak choi with sweet chilli and black onion seed dressing

BOWL FOOD MENU

Perfect for networking events, cocktail parties and private receptions

Meat

Roast gammon, crushed Anya potatoes, baby turnips and char-grilled broccoli
Pheasant, bacon and wild mushroom casserole
Fillet steak with pastrami rub, deep fried potato skins, béarnaise sauce.
Roast venison marinated in red wine, thyme and garlic, dauphinoise potatoes, and sticky red wine jus.
Venison wellington with crispy kale, baby carrots, port and juniper jus
Duck medallions with sautéed brussel tops and pomegranate sauce
Slow cooked beef, horseradish mash
Pulled ham hock with winter slaw and whole grain mustard
Sage and onion stuffed turkey ballotine, with pancetta and chestnut roasted sprouts
Confit pork belly spiced with Ras El Hanout, served with roasted pumpkin
Baby Newmarket Sausage and Colcannon Mash with Shallot Gravy
Prime Scottish fillet steak with sauce béarnaise
Braised oxtail, potato and turnip purée and turnip crisps
Beef stew and winter vegetable stew with thyme dumpling
Gressingham duck breast, bacon and cabbage has and Madeira jus
Pigeon breast with pearl barley and a port jus
Fillet of lamb with pea purée, mini fondant and mint dressing
Chicken pad Thai
Thai style beef with coriander, mint, lime and fresh egg noodles
Thai green chicken curry with sticky rice, chilli and ginger

Fish

Classic fish pie smoked haddock, cod and prawns with celeriac mash, green beans
Salmon en crouete, baby spinach, creamed leeks and Prosecco cream sauce
Panko crumbed cod bites, sticky rice and Katsu curry sauce
Poached smoked haddock with celeriac purée and pea cream
Thai marinated salmon with wild rice and coriander, yoghurt and mint dressing
Seared tuna on an Asian slaw salad
Thai red prawn curry and sticky coconut rice

Vegetarian

Goan coconut vegetable curry
Roast pumpkin gnocchi with red chard and kale in a roast garlic cream sauce.
Heritage root vegetable hot pot with crispy potato topping
Sauté of wild mushrooms with crumbed stilton and brioche toast
Homemade pumpkin ravioli with a sage butter and toasted pine nuts
Risotto of asparagus, broad beans, fresh peas with fresh mint and basil
Mushroom ravioli with butter and sage, topped with deep fried sage and parmesan shavings

SAMPLE MENUS



EVENING RECEPTION MENUS

Designed as an addition to the main meal for the day

Cheese Table

Offering a selection of farmhouse cheeses | Cornish Yarg, Mature English Cheddar, Stilton, Somerset Brie and Goat's cheese

served with a selection of artisan breads, water biscuits, grapes and celery

Tray-served Hot Snacks

The Crown Hot Pork Bap

Slow roasted pork, crispy skin, home-made apple sauce and floured baps

Mini beer battered haddock and skinny fries

Pulled shoulder of lamb

In a tortilla wrap with cucumber and mint yoghurt

Cheese on toast

'Mac n Cheese'

Taco Station | Fish, Ground Beef, Chicken, Vegetarian

Guacamole, charred sweetcorn and tomato salsa, sour cream

Chicken and prawn Pad Thai

Bacon baps

Tomato Ketchup and HP sauces on the side

Croque Monsieur

Shredded duck wraps

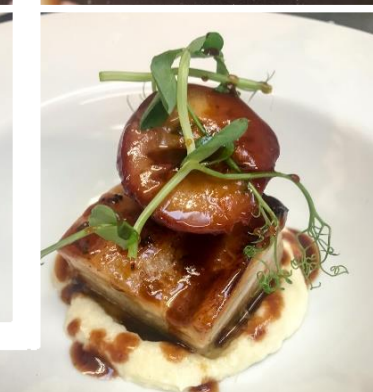
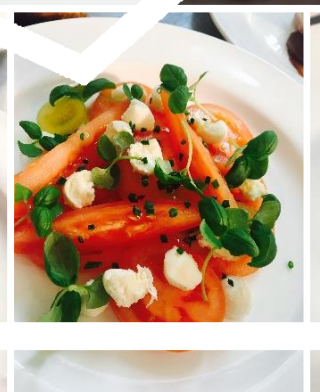
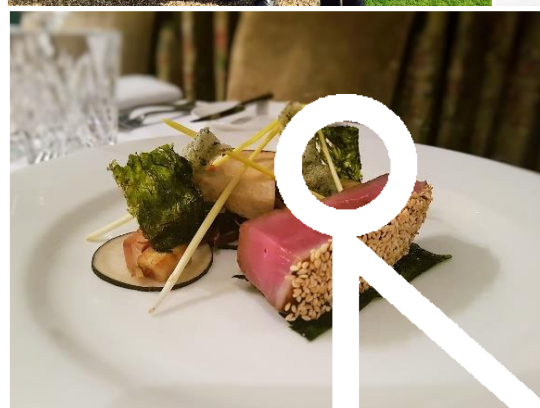
Cucumber, plum sauce, spring onion

Doughnuts and hot chocolate

Chicken and prawn Pad Thai



SAMPLE MENUS





**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

Larger parties can be accommodated in our main restaurant.

**For further information and reservations please contact
01638 507702**