

# CROWN CATERING

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## CAMBRIDGE

### SAMPLE MENUS



## Experience counts

Crown Catering Cambridge is led by a team of passionate, energetic and inspired individuals dedicated to providing superb catering and a high level of personal service. As a team, we have several years of catering and event management experience.

First and foremost, we provide a bespoke catering service offering inspirational menus that incorporate only the best ingredients. We pride ourselves on the quality of our food; the attractiveness of presentation; and the friendliness and professionalism of our front of house staff.

During the planning stages of your wedding, our Events team will be readily available to answer emails and provide assistance in organising your special day. They will offer guidance and advice to help you with the planning process.

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.

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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 imagination and expertise to tailor a menu to your preferences

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## Canapés menu

### Cold

Moroccan cauliflower cous cous tart, pickled golden raisin (VG)  
 Sun-dried tomato mousse, red pepper salsa, baby basil (VG)  
 Pear, gorgonzola & walnut tartlet (V)  
 Tomato & cucumber essence, balsamic pearls (VG)  
 Goats cheesecake, roast pistachio & red onion (V)  
 Pressed smoked ham hock, pea cream  
 Coronation chicken vol-au-vent, mango & chilli salsa  
 White balsamic compressed honeydew melon, Dingley Dell cured pork  
 Sauerkraut & salt beef tart, Thousand Island dressing & cornichon  
 Chalk Stream trout tartar, tiger milk  
 8-hour King cured smoked salmon, cream cheese, granary bread  
 Smoked mackerel & cucumber nori roll  
 Taramasalata, nori cracker & cayenne  
 Devilled egg, anchovy & caper popcorn tart

### Hot

Sesame & soy marinated tofu, satay dipping sauce (VG)  
 Onion bhaji, cucumber raita (V)  
 Pea falafel, harissa mayo (VG)  
 Parmesan & sun blushed tomato polenta bites, chive mayo (V)  
 Blue cheese twice baked potato, spring onion crème fraîche (V)  
 Crispy chicken wing, garlic & anchovy rapeseed emulsion, parmesan  
 Rare roast beef, mini-Yorkshire & horseradish cream  
 Honey & red onion glazed mini sausages  
 Master stock braised pork belly, kimchi & apple  
 Truffle dusted warm beef & wild mushroom vol-au-vent  
 Bourbon glazed beef, whiskey gel  
 Sauté chilli, ginger & lime tiger prawns, toasted coconut  
 Skrei cod & horseradish arancini, fennel purée  
 Smoked lardo baked queen scallop, Pangrattato crumb  
 Smoked haddock & salmon croquette, salt & vinegar dust



## Plated starters

Courgette & mint fritters, red pepper pesto, lime & harissa dressing, garden herb salad (V)  
 Vine tomato puff pastry tart, marinated artichoke, toasted pine nut crumb & lovage dressing (VG)  
 Heirloom tomato, mozzarella & basil salad, chive oil (V)  
 Red onion & butternut squash tarte tatin, radicchio & rocket salad, beer honey dressing (VG)  
 Goats curd & black pepper spinach roulade, salsa verde & watercress (V)  
 Smoked ham hock terrine, Cumberland gel, fennel & orange slaw  
 Confit chicken thigh, roast pak choi, sesame marinated mooli & Yaka tori dressing  
 Dingley Dell smorgasbord: *cured meat, applewood cheese, pickled egg, slaw, lemon rye bread & pickles*  
 Salt beef hash, soft boiled egg, rocket salad & marmite jus  
 Curried chicken presse, rapeseed & lemon potato salad, mango & chilli salsa, crispy skin  
 Crown prawn cocktail: poached crevette, Greenland prawns, baby gem, tomato & cucumber, Marie Rose sauce  
 Roast chalk stream trout, braised leek, fennel & dill cream sauce  
 Spiced smoked haddock arancini, tabouleh, sumac & mint yoghurt, pickled golden raisins  
 Poached salmon, whipped buttermilk, sweet & sour cucumber & fennel salad  
 Herb & potato cake, gravadlax, horseradish chantilly

## Sharing style starters

### English charcuterie board

A selection of Dingley Dell cured meats  
 Marinated Provençale vegetables (V)  
 Balsamic onions (V)  
 Mixed olives (V)  
 Sun blushed tomatoes (V)  
 Buffalo mozzarella (V)  
 Tomato & basil butterbean crostini (V)

### Fruit de Mer

Poached King prawns  
 Crayfish tail cocktail  
 King cured smoked salmon | Smoked trout | Traditional gravadlax  
 Blinis  
*Marie Rose, gribiche & crème fraîche*  
*Fennel & cucumber slaw*  
  
 Dressed crab  
 ½ dressed lobster

## Mains

### Beef

Classic fillet of beef Wellington, dauphinoise potato, balsamic jus  
Prime fillet of Scottish beef, triple cooked chips, salad, bearnaise or peppercorn  
Treacle cured striploin of beef, wild mushroom & spinach tart, red wine reduction  
Orange braised feather blade of beef, potato risotto, roast fennel & gremolata  
Steak & Guinness suet pudding, horseradish mash & panache of seasonal vegetable

### Lamb

Herb crusted fillet of lamb, pea purée, confit garlic & rosemary Pomme Anne, prima vera fricassee, mint jus  
Hay baked shoulder of lamb, leek & olive potato hash, butter roast carrot, carrot purée & lamb jus  
Navarin of lamb, lemon thyme dumplings

### Suffolk Pork

Teriyaki glazed pork tenderloin, sweet potato fondant, stir fried Asian vegetables, roast pak choi  
Braised pork belly, potato & bacon stuffed Roscoff onion, onion purée, tender stem broccoli & apple jus  
Chimmi churri rolled pork belly, sun blushed tomato polenta chip, roast courgette & pepper salsa

### Sutton Hoo chicken

Truffled chicken breast, confit leg presse, duchess potato & braised leek, claret jus  
Ballotine of basil stuffed chicken breast, cocotte potato, buttered green beans, crispy Parma ham  
Roast chicken breast, olive oil mash, buttered tender stem, chasseur style sauce  
Slow roast chicken thigh, caramelised chestnut mushroom open pie, puff pastry lid  
*Served with: seasonal vegetables & buttered new potatoes to share*

### Duck

Duck breast, caramelised parsnip, parsnip purée, duck fat fondant potato, butter crumb, pomegranate jus  
Honey & lavender duck breast, roast chestnut & artichoke, dauphinoise potato, watercress, red wine sauce  
Confit duck leg, white wine, smoked pancetta & mushroom bean cassoulet, crispy kale & port reduction

### Fish

Classic salmon en croute, seasonal buttered baby vegetables, champagne & caviar cream sauce  
Pan fried halibut, tarragon potato presse, roast king oyster mushroom, cavolo nero, red wine jus  
Roast sea trout, crushed purple potato, fennel slaw, vanilla & lime veloute  
Pan fried stone bass, saffron potato, roast Provençal vegetables, bouillabaisse style sauce, rouille  
Salt cured cod, sauté new potatoes, samphire, semi-dried cherry tomatoes, salsa verdé

### Vegetarian and vegan

Root vegetable, mushroom & puy lentil shepherd's pie, sweet potato mash  
Green Thai vegetable curry, miso & black sesame rice  
Portobello & baby spinach pithivier, mushroom purée & seasonal baby vegetables  
Spiced aubergine tagine, mint & pomegranate bulgar wheat  
Goat's cheese & sorrel cannelloni, Provençal sauce, rocket & beetroot salad  
Wild mushroom & spinach orzo, truffled cashew nuts



## 'Family style' roast

All served pre-carved and presented on a board for the table to share (or can be plated if preferred).

All roasts are served with Yorkshire puddings, duck fat roasted potatoes & traditional accompaniments plus 2 additional side dishes for the tables to share

Traditional Roast sirloin of Scottish beef

Classic rosemary & garlic roast leg of lamb

Roast loin of pork with crackling

Roast Sutton Hoo chicken

Roast crown of Norfolk bronze turkey

### Classic Sides

Panaché of vegetables

Roasted root vegetables

Buttered extra fine beans

Braised spiced red cabbage

Honey glazed carrot & parsnips

Bacon & beer braised savoy cabbage

Dauphinoise potato

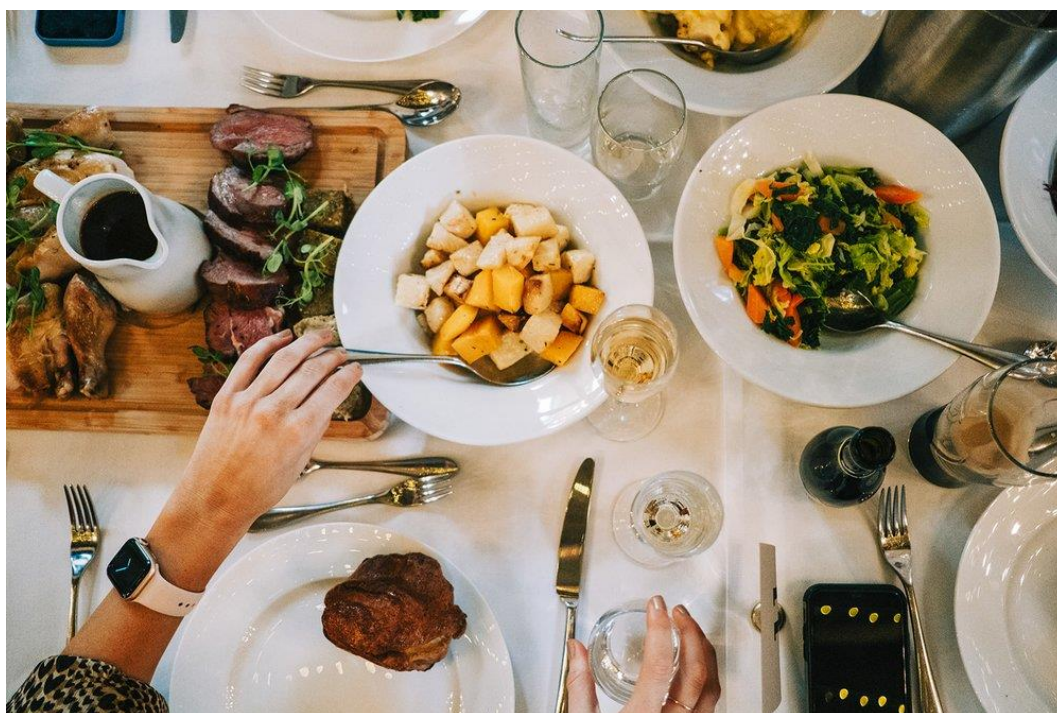
Cauliflower cheese

Sage & onion stuffing

Pigs in blankets

Vichy carrots (cooked in herbs, olive oil & white wine)

Smashed carrot & swede



## Barbecue Menu

Please select 2 meat, 1 fish & 1 vegetarian option

### Meat option

Korean style belly of pork

Butterflied leg of lamb marinated in harissa spices

Sirloin of beef marinated Worcestershire sauce

Spatchcock chicken with piri piri seasoning

Chinese style pork loin

Garlic & lemon chicken breast

Rib eye steak marinated in garlic and thyme

Minted Lamb chump chop

Burger station : *cheese, baby gem, gherkin, tomato & relish*

Cumberland sausage

### Fish option

Swordfish steak with lime and ginger

Prawn and pepper skewers

Thai spiced salmon

Kaffir lime & lemongrass stonebass

Tandoori monkfish skewer

### Barbecue vegetable dishes

Provençal vegetable kebabs (VG)

Cauliflower steaks (VG)

Portobello mushroom burger (VG)

Charred hispi cabbage with kimchi (VG)

### Salads

please select four

Hot buttered new potatoes

Spring onion & crème fraîche potato salad

Baby leaf salad with dressing

Classic coleslaw

Greek salad

Charred broccoli, lemon & fresh chilli, toasted cashews

Plum vine Tomato, shallot & basil salad

Tabbouleh

Panzanella Salad

Roast Provençal vegetable fregola, red pepper pesto

Traditional Waldorf salad

Asian slaw

Roast fennel & chicory salad with orange dressing

Roast heritage carrots, ginger, chilli & coriander dressing

Cauliflower, chickpea, radish & roast garlic salad, yoghurt dressing

Green bean, shallot & feta cheese, toasted almond, sherry vinaigrette

Basmati & Wild rice, smoked ham salad with honey, parsley & orange dressing

Red cabbage, red onion & beetroot slaw, crumbled goats cheese

Charred baby sweetcorn & pak choi, sweet chilli & black onion seed dressing

## Desserts

Matcha tea & yuzu torte – *passionfruit curd, raspberry & lemon balm*

Millionaire chocolate brownie bar – *Dulce de leche, shortbread crumb & crème chantilly*

Warm ginger cake – *banana jam, rum caramel & stem ginger*

Bailey's cheesecake – *coffee cream, chocolate sauce & salted caramel pearls*

Raspberry & white chocolate pavlova stack – *raspberry gel, caramelised white chocolate*

Strawberry & Raspberry Eton Mess

Lemon thyme & pinenut tart – *pinenut purée, orange blossom yoghurt*

Chocolate marquise - *Peanut butter mousse, chocolate & hazelnut tuille*

Key lime pie – *burnt Italian meringue & candied lime*

Cinnamon & raisin pan perdu – *cardamom & honey cream, anise macerated raspberries*

Summer berry fool – *rosewater Chantilly, pistachio & lemon biscotti*

**All the above desserts can be turned into either a trio (choose 3) or a sharing platter for the table (choose 5)**



## Evening Reception Menus

### Cheese Table

Mature English Cheddar - Somerset Brie - Cornish Yarg - Stilton

*served with breads, biscuits, grapes and celery*

### Tray-served Hot Snacks

The Hog Roast Pork Bap - *Slow roasted pork shoulder, home-made apple sauce & crackling*

Scampi & chips, tartare & lemon

Mini beer battered haddock and skinny fries

Korean pulled pork bap – Spiced pork shoulder, Asian slaw, Korean BBQ sauce

'Mac n Cheese' trio – truffled mac (V) – smoked ham hock mac – buffalo chicken mac

"Naanwich" – smoked streaky bacon & chilli jam – goats cheese & chilli jam (V)

Bacon & sausage baps - *With Tomato Ketchup and HP sauces on the side*

Croque Monsieur

Doughnuts & mugs of hot chocolate

## Summer party food stations

**Taco station** | *Soft flour tortilla wraps filled with*

Chilli beef

Smokey paprika roasted vegetables (VG)

*Served with a selection of toppings*

Tomato salsa | Sour cream | Guacamole | Jalapenos | Mango, red onion & coriander salsa | Cheddar and Mozzarella cheese

**From the BBQ** |

Quarter pounder beef burgers in a brioche bap

Newmarket sausages in a brioche hot-dog roll

Vegan burgers (VG)

*All served with a selection of relishes, baby gem lettuce, red onion, tomato and burger cheese*

**Mac 'n' Cheese stall** | *finished with the topping of your choice*

Simple Mac 'n' Cheese (V)

... With truffle (V)

... With chorizo

... With sundried tomatoes & basil pesto (V)

**Giant Paella pan**

Traditional paella of chicken, prawns, mussels and chorizo sausage with onion, peppers, tomatoes & peas

**Dessert station**

Churros with chocolate sauce and cinnamon sugar

Mini pots of ice cream

## Bowl food menu

Chicken pad Thai with roasted peanuts  
Coconut chicken curry, lemongrass and sticky jasmine rice  
Thai green chicken curry, sticky rice,  
Chicken teriyaki with sesame seeds, sautéed broccoli & bell peppers  
Gressingham duck, sautéed brussel tops, pomegranate sauce  
Beef massaman, coconut rice  
Boeuf bourguignon, mash potato, smoked bacon, tarragon jus  
Slow cooked beef, horseradish mash  
Beef stew and winter vegetable stew, thyme dumpling  
Thai style beef with coriander, mint and lime, fresh egg noodles  
Mini 'Newmarket' Musk's sausages, truffle mash  
Slow cooked belly of pork, calvados apple sauce, spring onion mash  
Thai marinated salmon, wild rice, coriander, yoghurt and mint dressing  
Salmon fillet on chive mash, creamy white wine sauce, fine beans  
Panko crumbed cod bites, sticky rice, Katsu curry sauce  
Seared tuna on an Asian slaw salad  
Mushroom stroganoff, wild rice (V)  
Truffle Mac 'n' Cheese (V)  
Butternut squash & sage risotto (V)  
Courgette Katsu curry (VG)  
Squash massaman curry, salted peanuts & coriander (VG)



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