



RD CATERING

Menu Sample

Canapes on arrival

(Approx. 5 canapes per person)

To Start

Roasted Beetroot and Goats Cheese salad with Walnut Pesto (v)

Smoked Salmon and Avocado with Wild Rocket

Jersey Crab Cakes with Rocket and Lime Aioli

Ham Hock Terrine with Spiced Eggplant Relish

Ardennes Pate with Berry Compote and Garlic Crostini

Charcuterie Plate

Vegetarian Mezze Plate (v)

Melon and Parma Ham

Prawn and Smoked Salmon Salad

Crispy Duck Salad with Passion Fruit Soy

Main Course

Roast Sirloin of Beef with All the Trimmings

Slow Roasted Lamb Shank with Port and Red Currant Jus

Sea Bass on Crushed Royals with Green Pea Veloute

Chorizo stuffed Chicken wrapped in Parma Ham with Red Wine Jus

Confit Duck with Plum and Chorizo Jus

Roasted Red Pepper stuffed with Pesto, Mediterranean Veg and Goats Cheese (v)

Slow Roasted Pork Belly and Fondant Potatoes with Chilli and Apple Jam

Dessert

Eton Mess

Triple Chocolate Brownie

Baked Vanilla Cheesecake with Strawberries

Glazed Lemon Tart with Strawberries

Dark Chocolate and Espresso Tart

Dark Chocolate and Strawberry Cheesecake

Burnt Basque Cheesecake

Evening Food

Cheese Platter

Burger and Hot Dog Station

Bacon Rolls

Stone-baked Sourdough Pizza

Beef and Veggie Chilli Nachos

Drinks

Welcome Drinks on Arrival

1/2 Bottle of Wine per guest during the meal

Still and Sparkling Water during the meal

Soft Drinks during the meal

Prosecco for toasting

£80 per person

Inclusive of cutlery, crockery, linen and glassware

A cash bar can be provided for the duration of the day



R D CATERING

Sharing Menu

Canapes on arrival

(Approx. 5 canapes per person)

To Start

Charcuterie Platter

Spanish Charcuterie, Olives, Sun Blushed Tomatoes, Bocconcini,
Hummus, Grissini

Seafood Platter

Smoked Salmon Roulade, Gambas, Pickled Seafood, Local Crab Crostini,
Smoked Mackerel Mousse, Grissini (Lobster can be added for additional cost)

Vegetarian Platter

Grilled Haloumi, Sun Blushed Tomato, Olives, Hummus,
Smoked Aubergine Dip, Grissini

Main Course Platters

Fruit de Mer

Local Lobster, Crab, Mussels, Whelks, Prawns, Dressed Salmon*

Medieval Feast (Choose 2)

Slow Roasted Lamb Shoulder stuffed with Rosemary and Garlic
Slow Roasted Smoky Brisket of Beef
Smoked Paprika and Garlic Chicken
Slow Roasted BBQ Pork

Surf and Turf (Choose 1 meat and 1 fish)

Slow Roasted Lamb Shoulder stuffed with Rosemary and Garlic
Slow Roasted Smoky Brisket of Beef
Smoked Paprika and Garlic Chicken
Slow Roasted BBQ Pork
Dressed Salmon
Crab Claws*
Garlic Buttered Gambas
Lobster Tails*

All options can be served with summer salads or vegetables and potatoes

Dessert

Selection of mini Desserts

Evening Food

Cheese Platter

Burger and Hot Dog Station

Bacon Rolls

Stone-baked Sourdough Pizza

Beef and Veggie Chilli Nachos



Drinks

Welcome Drinks on Arrival

1/2 Bottle of Wine per guest during the meal

Still and Sparkling Water during the meal

Soft Drinks during the meal

Prosecco for toasting



£80 per person

Inclusive of cutlery, crockery, linen and glassware

A cash bar can be provided for the duration of the day

* Price of package will increase depending on market value



Canapes

Goats Cheese and Red Onion Jam Cheesecake
Spicy Pork and Peanut Balls
Seared Beef and Salsa Verde
Beef and Horseradish Profiteroles
Grilled Baby Chorizo
Smoked Salmon and Dill Crème Fraiche
Smoked Mackerel and Horse Radish
Black Pudding and Apple Fritter
Leek and Gruyere Tart
Smoked Aubergine and Garlic
Sun Blushed Tomato and Roast Garlic
Goats Cheese and Roasted Baby Beetroot
Chipotle King Prawn
Cumberland Sausages with Whole Grain Mustard Jam
Deville Egg with Crispy Parma Ham
Spicy Beef Kofta with Garlic Yogurt
Sesame Seared Tuna Sushi with Wasabi Mayo
Crab and Gruyere
Mozzarella, Tomato and Basil

Prices starts from £10 per person for 5 canapes per guest



R D CATERING

Buffet Menu

Cold finger buffets start from £15 per person

Menus provided after an informal chat so we can put together the perfect menu for you

Hot buffets start from £20 per person

Sri Lankan Feast

A good selection of delicious meat, vegetarian and vegan curries, served with rice, naan, and coconut salad

Medieval Feast

A good selection of slow roasted meats on the bone, served with a selection of breads and summer salads or vegetables and potatoes

Seafood Feast

Fruit de Mer served hot and cold with Jersey Potatoes and Salads

Mexican Feast

Nachos, Fajitas and Tacos with all the accoutrements

If you have a theme or something specific in mind, why not make an appointment with our chef so we can tailor make the perfect menus for your function

Full bar service can be provided