



***Dorset Catering Services  
Fine Dining and  
Private Home Catering***

***Bar and Wine Packages available  
upon request***

***Sample Catering Menu 2014***

***All menus are mere examples, we are more than  
happy to Taylor Make your very own menu based on  
your exacting requirements and wishes.***

***Where ever possible we source all ingredients from  
local suppliers and aim to minimize our carbon  
footprint to help the environment***



**Sample Canapé Packages (choose from our selector)**

3 @ £3.50pp or 5 @ £5.00pp

**Sample Menu I @ £30.00 pp**

(Choose 1 Starter, 1 Main and 1 Dessert; for multi choice option add £5.00pp)

*Choice of Seasonal Home Made Soup with accompanying Garnish*

-

*Potted Chicken Liver Parfait with Apple and Plum Chutney*

-

*Goats Cheese Crostini with Black Olive and Tomato Tapenade*



*Free Range Breast of Chicken, Buttery Fondant Potato, Green Bean Parcel finished in a light Chestnut Velouté*

-

*Salmon en Croute with Roasted Fennel, Saffron Potatoes and Citrus Cream Sauce*

-

*Fresh Seasonal 3 Pea and Mint Risotto with Shaved Parmesan*



*Fresh Cream filled Profiteroles with Chocolate Sauce*

-

*New York Style Baked Vanilla Cheesecake*

-

*Jamie's award winning Sticky Toffee Pudding*



*Tea/Coffee and Chocolates @ £3.00 pp*

-

*Why not add a Cheese Course @ £5.00 pp*



## **Sample Menu II @ £40.00 pp**

(Choose 1 Starter, 1 Main and 1 Dessert; for multi choice option add £5.00pp)

### *Amuse Bouche*



*Roasted Vine Tomatoes with Mozzarella Pearls, Fried Basil Leaves  
and aged Balsamic Vinegar Reduction*

-

*Home Smoked fillet of Trout on a crisp leaf and herb salad with  
Horseradish dressing*

-

*Parsley and Mustard scented Ham Hock Terrine, Home Made  
Piccalilli and Black Peppered Crostini*



*Citrus Sorbet*



*Red Wine Braised Shank of Lamb, Garlic Pomme Purée, Red  
Cabbage and sweet Rosemary Jus*

-

*Pan Seared Fillet of Sea Bass, Potato Rosti, Char grilled Vegetable  
Ribbons with Sauce Vierge*

-

*Roasted Root Vegetable and Beetroot Wellington, Baby Leaf spinach  
and Tomato Ragu*



*Berry Fool, Vanilla Cream and Meringue*

-

*Caramelised Lemon Tart with Raspberry Sorbet*

-

*White Chocolate Brûlée with Home Made Shortbread*



*Tea/Coffee and Chocolates @ £3.00 pp  
Why not add a Cheese Course @ £5.00 pp*



**Sample Tasting Menu @ £60.00pp**

*Dishes open to review*

*Amuse Bouche*



*Confit Duck Leg with Brandied Cherries*



*Seared King Scallops, Celeriac Purée and Parsnip Crisps*



*Home Made Sorbet*



*Beef Fillet Medallions, Dauphinoise Potatoes, Baby Vegetables and a  
caramelised Shallot and Madeira Jus*



*Chocolate 3 Ways, Sponge, Tart and Mousse*



*Selection of English Cheese and Garnish*



*Tea/Coffee and Petit Fours*