COLETTE & CO CATERING

SAMPLE FEASTING MENU

Starters, mains and deserts

STARTERS

TERRINE AND PATE PLATTER

Game terrine, chicken liver parfait, salmon, smoked salmon and sea trout terrine served onion marmalade, chutney and coulis selection, French toast and breads selection

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SEAFOOD PLATTER

From oysters to lobsters, salmon and prawns etc etc we make this to your taste requirements and budget

SELECTION OF AMAZING SALADS

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CHARCUTERIE BOARDS

served with olive selection, condiments and bread selections

MINI TARTLET AND EN CROUTE PLATTER

SPANISH TAPAS PLATTERS

GF - Gluten Free • DF - Dairy Free • V - Vegetarian • VG - Vegan

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FEASTING MAIN COURSE SUGGESTIONS

Unless othewise suggested all can be served with a choice of potatoes, fresh seasonal vegetable platter or salad selections

Tapas, tapas and tapas
5 to 7 courses of different tapas served throughout

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Rib of best british beef

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Beef wellington

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Salmon en croute

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Whole poached salmon served with hollandaise sauce

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Fish shop platter served with handcut chips

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Slow roast shoulder of pork served with crackling, lemon and parsley stuffing and brandy cinammon apple sauce

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Five spice 10 hour slow roasted belly pork served with chilli and sping onion

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Platter of carved whole roasted ducks served with passion fruit coulis and retro orange sauce

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Platter of carved whole roasted lemon, rosemary and garlic chicken

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Whole carved leg of lamb moroccan style with a selection of moroccan sides

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Stuffed leg of lamb en croute

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FEASTING DESERT SUGGESTIONS

Freshly brewed coffee, tea & fruit infusions

Selection of mini deserts and cones served on our antique 3 tier cake stands

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Selection of mini desert pots

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Giant classic trifle

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Choice of amazing large cakes

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Cheese cake lollipop and cone selections

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Steamed pudding selection served with custard

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Choice or giant tarts

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