



Limeberry catering wedding package At Old Brook Barn

About Us.....



Thank you for your interest in Limeberry Catering Events Ltd. Limeberry Catering offer a professional bespoke catering service throughout Essex and the surrounding areas. Combining delicious food prepared to the highest standards with a strong focus on events management, you can be guaranteed a first-class dining experience and complete peace of mind. We also operate a high quality restaurant 'the new London' restaurant and lounge, in Chelmsford, Essex.

A close relationship between the client, Old Brook barn, and the Limeberry team ensures you have a service which will leave you to relax and truly enjoy your occasion. Through detailed consultations we work with you to create the perfect menu for your event

The inclusive package includes a choice of three canapes per person, one starter, one main course, and dessert, and an evening food option.

We offer other dishes outside of the inclusive package these are charged at an extra supplement per head.

The package price is £50.00 per head inclusive of VAT. This offer is valid all season, inclusive of weekends.

Children under the age of 12 are charged at £25.00 per head inclusive of VAT.

Additional evening guests are charged at £7.50 per head inclusive of VAT

If you wish to have a choice menu this will occur an extra cost.



Canapés

3 per person

Cold

Mini Yorkshire puddings with horseradish and rare roast beef

Crab and mango cucumber cups

Smoked salmon blini with cream cheese

Duck and plum sauce pancakes

Filo tartlet of mascarpone, red pesto and sun blushed tomato

Potato rosti with smoked mackerel pate

Ham hock with piccalilli on rye bread

Chicken liver pâté with onion marmalade on toast

Seared breast of duck with rhubarb chutney

Creamed Gorgonzola on walnut crouton with honey glazed figs

Pork confit and celeriac coleslaw on toasted granary

Tartlet of Cromer crab and avocado with red pepper mayonnaise

Chargrilled asparagus with Parma ham

Sushi lollipops with wasabi and pickled ginger (*£1pp sup*)

Smoked salmon mousse with caper dressing and toasted bread (*£1pp sup*)



Canapés

Warm

Newspaper cones of fish and chips with rock salt and vinegar

Won ton prawn tails with sweet chilli dipping sauce

Goat's cheese and red onion pastry

Thai pork won tons with lime and soya dipping sauce

Baked whole Brie with greengage and thyme jelly, and dipping crackers

Mini Cornish pasties

Red Thai chicken skewers with sweet chilli dipping sauce

Teriyaki steak skewers with black bean sauce

Mini steak burgers with baby pickles and tomato relish (*£1pp sup*)

Honey mustard glazed sausages with grain mustard dipping sauce

Baked figs with Parma ham and blue cheese (*£1pp sup*)

Lamb and mint sausages with rowan berry glaze

Haggis croquettes

Quail's egg Benedict and hollandaise (*£1pp sup*)

Quails egg Florentine and hollandaise (*£1pp sup*)



Starters

Homemade soups

Served with fresh breads

Tomato and basil, tapenade crouton

Roast butternut squash and sweet potato with candied pecans

Leek and potato, chive crème fraîche

Minted pea soup

Carrot and coriander

Fish starters

Poached salmon and crayfish tian, avocado purée

Seared gravlax, sweet honey mustard, radish salad

Smoked salmon, baby capers and cornichons, lemon, wild rocket

Beetroot gravlax, mouli and frisee salad, sesame oil

Smoked haddock and leek tartlet, mild curry butter sauce

Seared mackerel, celeriac and apple remoulade

Prawn and crayfish cocktail



Meat starters

Pressed ham hock terrine, apricot puree, toasted ciabatta

Home smoked pigeon breast, pancetta and chicory salad (*£2pp sup*)

Smoked chicken, sun blushed tomato salad, pine kernels and raspberry vinaigrette

Antipasti platter of cured meats, olives and vegetables (*2pp sup*)

Grilled black pudding, poached hens egg, bacon lardons and spinach

Potted duck leg terrine, redcurrant gel, walnut croutons (*£2 pp sup*)

Chicken liver and wild mushroom terrine, pear and thyme chutney

Roast duck salad, mango and sweet chilli salsa (*2pp sup*)

Chargrilled asparagus, Parma ham and balsamic syrup

Vegetarian starters

Whipped goats cheese, baby pears and rosemary toast

Marinated baby tomato and buffalo mozzarella salad, baby herbs and tapenade

Tartlet of warm goat's cheese and red onion marmalade, baby herb salad

Baked camembert, pear and thyme chutney, wild rocket

Middle Eastern meze platter



Main course

Pork

Cumberland sausage, red onion confit, creamed potatoes

Slow roast belly of pork

Roast pork tenderloin

Stuffed shoulder of pork

All served with crackling and the following;

Potato and black pudding croquette, apple purée, sautéed savoy cabbage

Potato rosti, spring greens, cider sauce

Apple and bacon mash, red wine jus

Tian of apple, black pudding and creamed potatoes

Beef

Centre cut fillet steak (*£10pp sup*)

Sirloin roast/steak (*£5pp sup*)

Braised rump

Yorkshire pudding, thyme roast potatoes, roast vegetables, greens and horseradish

Roast Portobello mushroom, roast vine tomatoes, chunky potato wedges and peppercorn sauce

Dauphinoise potato cake, creamed savoy cabbage, parsnip crisps port wine jus

Individual beef wellington, creamed mash potato, steamed baby vegetables, red wine jus



Chicken

Pan roast chicken breast

Braised guinea fowl

Chorizo and potato hash, mango and chilli salsa, wilted spinach

Cheddar and bacon mash, creamed leeks in white wine

Dauphinoise potatoes, bundles of steamed summer vegetables, tarragon sauce

Puy lentil and root vegetable broth, truffle oil

Truffle mash, charred baby leeks, parmesan crisp, red wine jus

Lamb

Lamb chump (*£3pp sup*)

Rack of lamb (*£4pp sup*)

Loin of lamb (*£3pp sup*)

Dauphinoise potato cake, pea puree, chantenay carrots, redcurrant jus

Fondant potato cake, vegetable bundle, rosemary scented jus

Minted pear stuffing, roast potatoes, steamed French beans

Duck

Duck breast (*£3pp sup*)

Confit duck leg (*£1.50pp supp*)

Spiced red cabbage, butternut squash puree, rosti potato

Dauphinoise potato, sautéed savoy cabbage and pancetta

Roast garlic mash, rosemary roast vegetables, Port wine jus



Vegetarian

Pan roast gnocchi, creamed spinach, baby herbs

Sweet pea and asparagus risotto, truffle oil

Goat's cheese and red onion baklava, tapenade

Shallot and red onion tatin, crumbled blue cheese, rocket salad

Mediterranean vegetable tartlet, smoked aubergine purée



Desserts

Sticky toffee pudding, butterscotch sauce
Summer berry pudding, Chantilly cream
Pear frangipane tart, sauce anglaise
Sharp lemon tart, summer berry compote
White chocolate and raspberry cheesecake
Steamed chocolate pudding, milk chocolate sauce
Crème brulee, - various flavours served with shortbread
Warm plum and almond tart, homemade lemon curd
Pear and vanilla cheesecake, ginger snap biscuit
Chocolate orange torte,
Dark chocolate torte, burnt orange sauce
Layered strawberry shortcake
Vanilla panna cotta, raspberries, lavender syrup

Trio of miniature desserts *(£2pp sup)*

Raspberry and white chocolate shortcake, chocolate ganache tart, vanilla panna cotta

Trio of chocolate desserts *(£2pp sup)*

Chocolate brownie, white chocolate pot, milk chocolate torte

Cheese *(£3pp sup)* (or as an additional fourth course *£6pp supp*)

Selection of cheeses, oatcakes, celery and homemade chutney

All meals include after dinner coffee or tea

All supplements are inclusive of vat @20%

Evening reception options

Evening nibbles

Cheeseboard ploughman's *option 1*

Served buffet style

Selection of British and continental cheeses served with breads, crackers, celery and homemade chutney

Carved ham, pork pies, pickles and relish

Hot filled rolls *option 2*

Served from platters circulated by our waiting staff

Slow roast pork, apple sauce and crackling

Cumberland sausage and smoked bacon

Toasted cheese and red onion chutney ciabattas

Fish finger in soft brown rolls, with tartar sauce

Falafel filled pitta pockets, with humus and rocket

Homemade individual pies *option 3*

Served from platters circulated by our waiting staff

Chicken and mushroom

Steak and ale

Roast vegetable

Evening nibbles *option 4*

Homemade pork and sun blushed tomato sausage rolls

Smoked salmon and leek tarts

Filled Yorkshire puddings, with horseradish and pink roast beef

Prawn cocktail filled choux buns

Sun blushed tomato and mascarpone tarts, pesto

Selection of sandwiches and filled rolls



Bowl food *(£4pp supp) option 5*

Served from trays circulated by our staff, select 3 mini bowls from the following

Smoked haddock risotto with poached egg and watercress oil

Fish and chips, breaded white fish with rock salt and vinegar in newspaper

King prawn Thai green curry with sticky rice

Cromer crab and crayfish cocktail with paprika toast

Seared cod, chorizo and potato hash, wilted spinach

Smoked salmon and potato hash with spring onion crème fraîche

Seafood pie with mashed potato and cheddar cheese crust

Bangers and mash, red onion gravy

Braised guinea fowl in cider and brandy, with bacon and spring onion mash

Chicken Thai green curry with sticky rice

Chicken tikka masala with basmati rice, naan and mango chutney

Beef stroganoff with soured cream and baby pickles

Slow braised beef in ale, with mini suet dumplings and creamed potatoes

Moroccan lamb with couscous

Traditional shepherd's pie

Potato gnocchi with spinach, roast butternut squash and Parmesan

Wild mushroom and roast beetroot risotto with crumbled goats cheese

Three cheese macaroni, with sun blushed tomatoes and rocket salad

Sweet potato and chickpea chilli with spiced couscous



Informal wedding celebration

Choose from either

Roast hog joints, carved by our chef at the buffet table

BBQ main course and dessert

Or our informal 3 course tasting menu

BBQ/roast hog and dessert

Select 4 items from our BBQ menu along with 4 salads, all served with breads and relishes

Or our roast hog joints, and choose 4 salads all served with soft rolls, stuffing and crackling

Both of these options include a selection of miniature desserts and fresh fruit served buffet style

Raspberry shortcake, white and dark chocolate tart, vanilla cheesecake, fresh fruit salad

Homemade steak burgers

Farmhouse sausages with honey and mustard glaze

BBQ chicken legs

Sweet chilli pork loin

Halloumi skewers

Lamb kebabs

Chicken breast and pepper skewers

Marinated chicken breast in Cajun spice

Rump steaks

Fillet steak medallions (*£3pp sup*)

Fillet of salmon with herb butter

Venison steaks marinated in red wine and juniper berries (*£2pp sup*)



Salads

Grilled portobello mushrooms with crumbled Goats cheese

Garden salad

Coleslaw with pomegranate seeds

Potato salad with capers and crisp bacon

Roast vegetable couscous

Carrot, beetroot and celeriac salad with herb and lemon dressing

Tabouleh salad

Caesar salad with shaved Parmesan

Tomato and onion salad

Pesto pasta salad with pine kernels and shaved Parmesan

Puy lentils with baby herbs

French bean, baby tomato and feta salad

Sweet chilli roast potatoes

Minted new potatoes

Informal canapé style 3 course menu

Our tasting menu comprises of large sized canapé style food, followed by our tasting bowls and then miniature desserts. Designed for an event where time and space are limited, or as a more informal option for evening wedding ceremonies, this option allows guests to enjoy a meal without having a formal sit-down dinner.

To start 8 canapés per guest – choose from our canapé selection

Main course 3 bowl foods per guest – see bowl food options

To finish 5 miniature canapé style desserts