



## Limeberry catering 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, whatever the occasion. We also operate a high quality restaurant 'the new london' restaurant and lounge, in Chelmsford, Essex.

A close relationship between the client and the Limeberry team ensures an individual, bespoke service, which will leave you to relax and truly enjoy your occasion. Through detailed consultations we work with you and your budget to create the perfect menu for your event



## Menu and pricing

We offer a bespoke service, where we will design the right menu and service for your event. We believe in clear simple pricing with no hidden charges. Included in the price are the following –

All event management costs, and the guidance of our experienced team of event managers on the day and to the lead up to your event.

Uniformed chefs, and waiting staff for your event.

Modern white china, cutlery, and glass ware

Linen napkins and table cloths

Complimentary consultation at our restaurant

## The menu

We will work closely with you to ensure your guests have the best dining experience at your event.

The process of choosing your perfect menu is as follows

Have a look at the attached menus, don't worry if there is something you would like that is not included, we can be flexible and are likely to be able to make it for you.

We will then arrange to meet and discuss your ideas, and dishes that interest you. We will also discuss all other aspects of your event so we have a clear picture of the day you envisage

6 months before your event, and once your final menu is chosen we can then offer a complimentary tasting at our restaurant,\* if you would like to add additional items to your tasting, that's fine we will just add this to your final invoice

5 weeks before your event we will contact you again to re confirm final guest numbers along with your chosen menu, your final bill will be sent out at this time.

\*Complimentary tastings are not offered in conjunction with packages booked through our partner venues



## Canapés

### Cold

Cornish Brie pannacotta, on rosemary bread with truffle oil

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 rösti with smoked haddock 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

Smoked salmon mousse with caper dressing and toasted bread



## 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 green gage 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

Honey mustard glazed sausages with grain mustard dipping sauce

Baked figs with Parma ham and blue cheese

Falafel with roast pepper humus

Lamb and mint sausages with rowan berry glaze

Haggis croquettes

Quail's egg Benedict and hollandaise



## 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 frisée salad, sesame oil

Smoked haddock and leek tartlet, mild curry butter sauce

Seared mackerel, celeriac and apple remoulade

Prawn and crayfish cocktail

Smoked haddock risotto, poached hens egg



## Meat starters

Pressed ham hock terrine, apricot puree, toasted ciabatta

Home smoked pigeon breast, pancetta and chicory salad

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

Antipasti platter of cured meats, olives and vegetables

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

Potted duck leg terrine, redcurrant gel, walnut croutons

Chicken liver and wild mushroom terrine, pear and thyme chutney

Roast duck salad, mango and sweet chilli salsa

Chargrilled asparagus, Parma ham and balsamic syrup

## Vegetarian starters

Whipped goats cheese, baby pears and rosemary toast

Pressed roast vegetable terrine, smoked aubergine purée, vegetable crisps

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

Sirloin roast/steak

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

Rosti potato cake, fine beans and wilted spinach, lemon and herb butter sauce

Puy lentil and root vegetable broth, truffle oil

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

## Lamb

Lamb chump

Rack of lamb

Loin of lamb

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

Fondant potato cake, ratatouille vegetables, rosemary scented jus

Minted pear stuffing, roast potatoes, steamed French beans

## Duck

Duck breast

Confit duck leg

Spiced red cabbage, butternut squash puree, rosti potato

Dauphinoise potato, sautéed savoy cabbage and pancetta

Roast garlic mash, rosemary roast vegetables, port wine jus



## Seafood

### Seabass fillet

Lemon and herb crushed potato cake, wilted spinach, orange pesto, shaved fennel

### Salmon

Potato rosti, steamed asparagus, asparagus veloute

Crushed new potatoes, roast sweet peppers, sun blushed tomato pesto

Horseradish mash, creamed leeks

### Smoked haddock

Potato rosti, sauteed spinach and poached egg, grain mustard cream sauce

Grain mustard mash, creamed leeks

## Vegetarian

Pan roast gnocchi, creamed spinach, baby herbs

Sweet pea and asparagus risotto, truffle oil

Goats cheese and red onion baklava, tapenade

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

Mediterranean vegetable tartlet, smoked aubergine purée



## Sharing boards as a main course

The social way to serve your main course, we serve your plated starter and dessert as normal, the main course is served family style with the meat on a carving board at a place setting for a nominated guest to carve and distribute around the table, with vegetables, potatoes and sauces being served in the centre of the table for guests to help themselves to.

Roast shoulder of lamb, minted pears

Roast sirloin of beef, Yorkshire puddings, horseradish sauce

Roast loin of pork, crackling, spiced apple compote

Whole suckling pig, spiced apple compote

Served family style, roast potatoes, vegetables, sauces and gravy

## BBQ as a main course

As an alternative we can serve a bbq, buffet style as your main course. Minimum numbers are 60 guests, the bbq needs to be situated outside and we will call tables to the bbq, one at a time to minimise queuing

Select 4 items from our bbq menu along with 3 salads Bread and relishes are served with the bbq menu

Homemade steak burgers

Farmhouse sausages with honey and mustard glaze

BBQ chicken legs

Sweet chilli pork loin

Halloumi skewers



## BBQ continued

Lamb kebabs

Chicken breast and pepper skewers

Marinated chicken breast in Cajun spice

Rump steaks

Fillet steak medallions

Fillet of salmon with herb butter

Venison steaks marinated in red wine and juniper berries

## 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



## Desserts

Sticky toffee pudding, butterscotch sauce

Summer berry pudding, Chantilly cream

Pear frangipan 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 panacotta, raspberries, lavender syrup

## Trio of miniature desserts

Raspberry and white chocolate shortcake, chocolate ganache tart, vanilla panacotta

## Trio of chocolate desserts

Chocolate brownie, white chocolate pot, milk chocolate torte

## Cheese

Selection of cheeses, oatcakes, celery and homemade chutney



## Evening reception options

### Evening nibbles

#### Warm

Homemade pork and sunblushed tomato sausage rolls

Mini steak burgers with sweet pickles

Smoked salmon and leek tarts

Filled Yorkshire puddings, with horseradish mash and pink roast beef

#### Cold

Pork pies and scotch eggs with homemade piccalilli

Prawn cocktail filled choux buns

Sun blushed tomato and mascarpone tarts, pesto

## Cheeseboard

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

## Hot filled rolls

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

## Homemade individual pies

Served from platters circulated by our waiting staff



## Bowl food

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

Braised venison in Guinness with sautéed red cabbage

Moroccan lamb with cous cous

Crispy spiced duck breast salad with ginger and soya noodles

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 cous cous

