

Gill & Jo Risley
Private Catering
01565 634879/ 07766 238897

COLD BUFFETS

(NB where a choice or selection is indicated, please choose from the options provided on a separate list)

BUFFET 1

Choice of chicken dish
Selection of homemade quiche
Home cooked honey roast ham or a platter of continental meats
Selection of seasonal salads
French bread & butter
Selection of sweets

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**BUFFET 2**

Choice of chicken dish  
Marinated roast topside of Cumbrian fell-bred beef  
or home cooked honey roast ham or continental meat platter  
Gruyere or carrot and coriander roulade (V)  
Selection of seasonal salads  
French bread & butter  
Selection of sweets  
Cheeseboard

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BUFFET 3

Choice of chicken dish
Marinated roast topside of Cumbrian fell-bred beef
Home cooked honey roast ham or continental meat platter
Dressed prawn platter
Selection of homemade quiche
Selection of seasonal salads
French bread & butter
Selection of sweets
Cheeseboard

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**BUFFET 4**

Fresh salmon & dill mayonnaise or  
Smoked salmon with horseradish cream  
Smoked chicken with mango and crispy pancetta in a yoghurt and mayonnaise dressing or a  
choice from a separate list  
Gruyere or carrot & coriander roulade (V)  
Choice of Meat platter  
Selection of seasonal salads  
French bread & butter  
Selection of sweets  
Cheeseboard

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FINGER BUFFETS

BUFFET 5

Selection of sandwiches
Tarragon chicken tarts
Devils on horseback
Staffordshire oatcakes with avocado, cream cheese and either smoked bacon or pine nuts (V)
Skewered cherry tomatoes, basil & mozzarella pearls (V)
peperonata tarts (V)
Crosthini topped with pate
Choice of either finger sweets or
A selection of cheese and biscuits

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### **BUFFET 6**

Selection of sandwiches  
Pringles  
Cherry tomatoes  
Open scones with either butter & jam or  
Strawberries, clotted cream & jam or  
selection of homemade cakes

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CHESHIRE BUFFET

Selection of roast sausages including Tatton venison
Cheshire cheese, parsley & onion sausages (V)
Blinis with locally smoked salmon & crème fraîche
Staffordshire oatcakes filled with avocado & Cheshire bacon
Staffordshire oatcakes filled with avocado, cream cheese and pine nuts (V)
Tarts filled with locally smoked chicken breast
Peperonata tarts (V)
Free range egg sandwiches (V)
Miniature Yorkshire puddings with Cheshire bred beef
Local pork pies
Selection of Cheshire cheeses on biscuits
A selection of either finger sweets, cup cakes or slices of cake

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### **CANAPÉS**

Blinis with smoked salmon & crème fraîche  
Miniature Yorkshire puddings with Topside of beef & horseradish  
Tartlets with a choice of fillings; tarragon chicken/  
pork tenderloin and quince/ peperonata  
Crustades with a choice of fillings; smoked trout and dill/ quails eggs, asparagus spears and  
asparagus cream (V)/ taramasalata/ guacamole (V)/ hummus (V)  
Crosthini topped with avocado, cream cheese and cumin (V)  
Devils on horseback  
Parmesan scones with goats cheese and either Parma ham or red onion marmalade (V)  
Melon & Parma ham  
Marinated king prawns  
Skewered mozzarella, cherry tomatoes and basil (V)

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OPTIONS WHERE A CHOICE IS INDICATED ON COLD BUFFET MENUES

DRESSED SEASONAL SALADS

SPRING & SUMMER

Potatoes in parsley mayonnaise
Pesto rice or pasta salad with roast baby tomatoes
Potato, egg and caper
Potato and spring onion
Tossed green
Rocket, parmesan & walnut
Summer Coleslaw
Tomato and Basil
Salad Niçoise
Greek
Radicchio & fennel
Water melon, cherry tomatoes, feta, almond & za'atar crumble
Basil dressed spinach, cherry tomatoes & mozzarella pearls
Broad bean, pancetta & sundried tomato
Broad bean, asparagus, sundried tomato & feta

AUTUMN & WINTER

Waldorf
Chicory & orange
Camargue red rice
Broccoli, avocado and red peppers in a yoghurt dressing
Spiced cous-cous with roasted Mediterranean vegetables
Mixed bean
Lettuce, avocado, orange and sunflower seed
Winter coleslaw
Carrot, raisin & cashew nut
Syrian carrot salad
Green beans & toasted almonds
Beetroot, lemon and red onion with cumin

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**CHICKEN DISHES**

Coronation  
Italian  
Tarragon  
Moroccan  
Chicken celery apple & walnut

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QUICHE

Smoked bacon
Tuna & red pepper
Asparagus (V)
Courgette & sundried tomato (V)
Broccoli & red pepper (V)
Artichoke heart & mushroom (V)
Leek & mushroom (V)

FIRST COURSES

@ £7.00pp

Ricotta Mousse served with a fresh tomato sauce
Smoked mackerel pate with melba toast
Parma ham with melon & prawns
Prawn cocktail
Mozzarella with tomatoes, basil and a basil dressing
Soup; Either carrot & coriander, butternut squash, tomato & basil or broccoli & stilton
Mixed leaf salad with pancetta and a walnut & blue cheese dressing
Asparagus served with an orange sauce
Broad bean salad with pancetta and a sherry vinegar dressing
Asparagus and goats cheese tart

@ £8.00 pp

Salmon mousse served with dressed prawns
Mariner's Tart
Smoked salmon, prawns, avocado and mushrooms in a yoghurt dressing
Smoked duck with a mixed leaf salad in a honey dressing
Poached salmon served with dill mayonnaise
Pear stuffed with vignotte cheese served with a tarragon dressing
Smoked salmon served with dressed prawns
Smoked chicken & mango salad with a yoghurt and honey dressing
Goats cheese, fig and Parma ham (subject to availability)
Trio of fish (smoked trout mousse, smoked salmon and dressed king prawns)

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## **SWEETS**

### **SPRING & SUMMER**

Strawberry pavlova  
Baked vanilla & lemon cheesecake served with a summer fruit compot  
Strawberry & almond shortbread served with raspberry coulis  
Lemon or lime & mascarpone torte served with mango coulis  
Lemon tart served with strawberries  
Strawberry and mascarpone open tart  
Summer pudding  
Boodles fool (a zesty non alcoholic trifle)  
Blueberry & orange cream tart

### **AUTUMN & WINTER**

Rhubarb & vanilla custard cranachan  
Sherry trifle  
Sticky toffee pudding with vanilla ice cream  
Rich chocolate torte with raspberry sauce  
Bread & butter pudding with vanilla custard  
Crumble, choice of rhubarb & orange, rhubarb & ginger, plum and almond or apple and cinnamon  
served with vanilla custard  
Treacle apple tart  
Belgian apple torte served with vanilla custard  
Plum & pecan flan  
Frangipan flan with a choice of blueberry, raspberry or pear  
Vacherin (layered chestnut meringue)  
White chocolate and raspberry brioche pudding

### **ANYTIME PUDS**

Pavlova with raspberries or banoffee  
Mocha roulade with raspberry coulis  
Chocolate profiteroles  
White chocolate cheesecake served with fresh berries or raspberry sauce  
Fresh fruit platter  
Hazelnut or Almond meringue filled with seasonal berries, served with chocolate sauce  
Chocolate macaroon trifle  
Chocolate mousse  
Dark chocolate cheesecake  
Tiramisu  
Hazelnut torte  
Chocolate and salt caramel tart with almonds  
Chocolate mousse tart  
Chocolate roulade with mixed berries

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HOT MENU 1

Lasagne
Steak and Ale Pie
Mushroom Strogonoff (v)
Chilli con carne
Pork & bean casserole
Sausage & Mustard Mash with onion gravy and Apple Sauce
Thai chicken curry
Spiced country chicken
Fish pie
Chickpea tagine (v)
Spanakopita (v)
Caponata (V)

A choice of any two of the above hot dishes, all served with a tossed green salad and rice or baked potatoes served buffet style
Selection of sweets

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### **HOT MENU 2**

Boeuf a la Bourguignon  
Chicken wrapped in bacon with a white wine sauce  
Tarragon chicken breasts  
Salmon steak with a basil & parmesan crust  
Chicken breasts and sundried tomatoes with a tarragon & paprika sauce  
Pork steak cooked in a mushroom & white wine sauce  
Mediterranean roasted vegetable lasagne (V)  
Coq au Vin  
Indian butter chicken  
Lamb Rogan Gosh  
Stuffed ricotta & spinach pancakes (V)  
Moroccan pumpkin cous-cous with a prune & onion confit (V)

A choice of any one of the above hot dishes, all served with either rice or lyonnaise potatoes or buttered new potatoes and a tossed green salad or choice of vegetables

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HOT MENU 3

Armenian lamb
Noisettes de porc aux pruneaux
Glazed duck breasts in a choice of either a brandy and cream or a sour cherry sauce
Roast glazed leg of lamb steaks with red wine and redcurrant jus
Slices of fillet steak cooked with St Agûr cheese and white wine
Chicken Tante Celestine
Tournedos en croûte with a shallot, mushroom & brandy sauce

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Turkey breasts in Marsala wine
Salmon en croûte with fresh herb & cream sauce
Stuffed pork tenderloin
Tatton venison cooked in red wine
Tatton venison cooked with porcini and Marsala
Butternut squash, spinach and wild mushroom lasagne (V)
Wild mushroom, brandy & nut wellington (V)

A choice of any one of the above dishes, all served with either rice, Lyonnaise potatoes, roast garlic and rosemary potatoes, or buttered new potatoes & a tossed green salad or a choice of vegetables.

Selection of sweets

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Prices are per head and valid up to December 2017

All buffet menu prices are based on parties of 40 people and over; for smaller parties and different menu combinations, we will be pleased to provide prices based on your individual requirements.

| <b>BUFFET<br/>/MENU</b> | <b>STANDARD</b>   | <b>SPECIAL<br/>SERVICE</b> |
|-------------------------|-------------------|----------------------------|
| Buffet 1                | £14.25            | £22.00                     |
| Buffet 2                | £16.25            | £24.00                     |
| Buffet 3                | £16.75            | £24.50                     |
| Buffet 4                | £18.00            | £28.00                     |
| Buffet 5                | £13.50            | £18.50                     |
| Buffet 6                | £8.95             | £12.50                     |
| Cheshire Buffet         | £14.75            | £20.00                     |
| Canapés                 | Prices on request | Prices on request          |
| First Course            | £7.00 - £8.00 pp  | £7.00 - £8.00 pp           |
| Menu 1                  | £13.50 pp         | £26.50 pp                  |
| Menu 2                  | £18.50 pp         | £34.50 pp                  |
| Menu 3                  | £21.25 pp         | £37.50 pp                  |

Standard prices include preparation of food, delivery and setting out.

Special service prices include preparation of food, delivery, setting out, attendance & hire of crockery, cutlery & linen.

Coffee & other drinks are not included, but this can be arranged & a price quoted according to your requirements.



## **WEDDINGS**

Your wedding is a very special event and we will take great care to ensure that the catering for your special day is perfect. We would like to meet you and discuss your individual requirements. For weddings you are free to choose from our menus or we will provide a bespoke menu. If you require any special items such as a cake stand & knife, we can provide these items for a small supplement. In addition we will need to make a small charge for extra top table cloths. If you would like your food presented on square china this can be provided for a small supplement (price included in dessert trio prices).

Alternatively, we can suggest the following options for your evening food;

### **OPTION 1**

@£7.00 pp

Choice of either hot bacon, sausage or egg rolls

Your wedding cake cut and served

### **OPTION 2**

@£10.00 pp

Selection of sandwiches

local pork pies

Selection of sausages

Homemade Cheshire cheese & onion sausages

Your wedding cake cut & served

### **OPTION 3**

@£12.00 pp

Selection of either local or continental cheeses

Selection of pate

Homemade hummus

French bread & butter

Your wedding cake cut & served

### **OPTION 4**

@£13 pp

Italian meats

Olives

Italian cheeses

pesto

tuna pate

bruschetta

ciabatta

Your wedding cake cut & served

## **OPTION 5**

@£8.00 PP

Slow cooked pulled pork served in a bap

apple sauce

coleslaw

Your wedding cake cut and served

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DESSERT TRIOS

Available with a supplement of £1.00 on menus 2 & 3

A lovely option for a wedding or special occasion, beautifully arranged on specially selected china or glass.

Choose from either;

Eton mess with raspberry coulis, lemon curd & raspberry brandy snap basket & rich chocolate torte

or

White chocolate cheesecake, sweet pastry cup of seasonal berries, dark chocolate mousse and raspberry coulis

or

Strawberry and almond butter shortcake stack, served in a pool of crème Anglaise with a drizzle of rich chocolate sauce

or

coconut and vanilla panna cotta, brandy snap basket of strawberries and preserved ginger with a mango and cinnamon coulis

Alternatively we will be happy to suggest other options to your taste

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## **WEDDING CAKES**

We can provide quotations for either a cheese wedding cake, a pork pie wedding cake or a rich chocolate wedding cake with chocolate genache.

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