

FORMAL THREE COURSE MENU

£26.95 per person
Minimum of 50 people

Our three course menu includes a starter, a main course and a dessert for £26.95 per person. This is a formal menu where the meals are served to the tables on china plates with full cutlery. The price includes full waitress service, the setting of the table along with white paper napkins.

Starters: Choose any 2 of the below starters for your three course menu.

- Mushrooms & bacon in stilton, cream & garlic sauce on a large crispy crouton
- Melon pearls served with raspberry coulis (v)
- Smoked salmon draped on a cheese & chive blinis
- Prawn & crayfish cocktail
- Avocado with prawns
- Melon with parma ham
- Chicken liver parfait served with onion pickle
- Spicy prawns in tomato & garlic sauce served with flatbread
- Goats cheese & sun dried tomato tart (v)
- Beef tomato, mozzarella & balsamic glaze stack (v)
- Chicken tikka with mint yogurt
- Smoked mackerel pate with horseradish & french bread
- Breaded brie with a chilli jam (v)
- Home made soup & croutons - all served with a bread roll & butter

Choose from the following soup flavours:

- Stilton (v)
- Thick vegetable (v)
- Carrot & coriander (v)
- Spicy parsnip (v)
- Stilton & broccoli (v)
- Tomato & basil (v)
- Cauliflower cheese & bacon

Alternatively.... We also offer a sharing antipasti platter which would be served in the middle of each table for guests to help themselves, the platter includes:

- A selection of cured continental meats
- Hummus
- Olives
- Mozzarella
- Sun dried tomatoes in olive oil
- Focaccia
- Chargrilled peppers, courgettes, onions and garlic
- Olive oil & balsamic glaze
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The sharing antipasti platters are an additional £1.95 per person

Sally's Classic Catering
47 Denver Hill
Downham Market
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Mains: Choose any 2 of the mains below for your three course menu. You can choose either 2 hot main courses, 2 cold main courses or one of each.

HOT MAINS

- Chicken breast in a stilton & cream or tarragon white wine & cream sauce
- Hunters chicken - chicken breast wrapped with bacon in a BBQ sauce & melted cheese on top
- Slow cooked beef with red wine, button mushrooms, shallots, bacon, carrots & tomatoes
- Roast loin of pork filled with peach & sausage meat stuffing served with a peach & cream sauce
- Roast topside of beef served with a yorkshire pudding & gravy
- Roast loin of pork served with a yorkshire pudding & gravy
- Roast supreme of chicken served with a yorkshire pudding & gravy
- Minted lamb steak with a redcurrant & rosemary jus
- Cheesy bake: assorted diced vegetables mixed with pasta stilton & cream sauce topped with a crisp cheese & crumb crust (v)
- Large flat mushroom filled with gorgonzola & pine nut stuffing with a crisp breadcrumb & herb topping (v)
- Mushroom & feta cheese oven baked tartlet (v)
- Caramelized red onion & goats cheese puff pastry tartlet (v)
- Pepper & feta parcels (v)
- Goats cheese & sundried tomato tart (v)

The above hot main dishes are all served with crushed buttered new potatoes and an assortment of vegetables

HOT MAINS CONTINUED

- Sausage & mash served with either mixed vegetables or baked beans, mushy peas & fried onions
- Thai green chicken curry & coconut jasmine rice
- Chilli con carni & rice served with nachos, sour cream, guacamole, tomato salsa & nachos
- Gourmet burger in a brioche bun with double beef burger, lettuce, tomato, crispy bacon, dill pickle, cheese & BBQ sauce & mayo served with slaw & skinny fries
- Chicken breast in a brioche bun with lettuce, tomato, bacon, red onion, cheese & chipotle mayo served with slaw & skinny fries
- Half a piri piri chicken, spicy rice, corn on the cob, coleslaw, mixed leaf salad & skinny fries

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COLD MAINS

- Slices of ham
- Slice of roast beef
- Slice of roast turkey
- Slice of roast pork
- Salmon steak
- Coronation chicken
- Quiche lorraine
- Fresh peppers filled with spicy couscous, onion, sultanas, courgettes (v)
- Pepper & feta parcels (v)
- Couscous beef tomatoes (v)
- Tarts:
 - Choose from the following flavours:
 - Bacon, cheese & onion tart
 - Roasted vegetable & pesto tart (v)
 - Leek & cheddar cheese (v)
 - Brie, apple & onion tart (v)
 - Mushroom & feta cheese oven baked tart (v)
 - Caramelized red onion & goats cheese puff pastry tart (v)
 - Goats cheese & sundried tomato tart (v)

These cold meals are served with a choice of any 4 items below. You can add additional sides from the list below for 85p per side, per person.

Choose 4 sides:

- Tomato salad with red onion & garlic
- Tomato salad with mozzarella, basil leaves & a balsamic glaze
- Fresh & crispy mixed green salad
- Caesar salad
- Rich & creamy coleslaw
- Savoury rice
- Tomato & basil penne
- Potato salad
- Minted hot buttered potatoes

***Crunchy french stick & butter along with condiments such as ketchup, mustard and salad cream are also included.

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We also have 2 BBQ options available in this mains sections

BBQ 3

1 x boneless chinese pork steak
1 x hot dog
1 x cheeseburger

or

BBQ 4

1 x cajun chicken
1 x hot dog
1 x cheeseburger

These two BBQ options are also served with a choice of any 4 sides as listed above in the cold mains section. You can add additional sides from the list for 85p per side, per person.

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Desserts: Choose any 2 of the below desserts for your three course menu.

COLD DESSERTS

- Strawberry pavlova nests
- Raspberry pavlova nests
- Banoffee & pecan pavlova nests
- Profiteroles with chocolate sauce
- Fresh fruit salad
- Tarte au citron
- Vanilla panna cotta & fruit compote with shortbread
- Dark chocolate mousse & chantilly cream
- Banoffee pie (banana & toffee)
- Chocolate coconut banoffee pie
- Chocolate truffle torte
- Tiramisu
- Chocolate & raspberry roulade served with raspberry coulis
- Raspberry & sherry trifle
- Eton mess
- Chocolate brownies served with chocolate sauce & whipped cream
- Cheesecake:

Choose from the following flavours:

- Salted caramel
- Luscious lemon
- Boozy Baileys
- Strawberry & kiwi
- Double chocolate
- Summer fruits
- Baked New York style
- Raspberry & white chocolate curls

HOT DESSERTS

- Sticky toffee pudding
- Apple pie & custard
- Chocolate sponge & chocolate custard

All of the desserts are home made and served with pouring cream

TEA AND COFFEE

Why not add tea and coffee to the end of your meal for £1.95 per person.
This includes tea, coffee, sugar and milk.

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