



CHURCH HOUSE BERKSHIRE CORPORATE CATERING PACKAGE

Minimum 8 People

£24.50 PER PERSON/DAY + VAT

Continental Breakfast

Pastries, croissants, jams, granola and cereals, yoghurt plus fresh fruit salad

Refreshments

A selection of cakes and biscuits

Cold Buffet Lunch Platters

An array of salads, cold meats, fish platter, cheese board and selection of accompaniments, served with fresh bread

Beverages

Bottled water, soft drinks, teas and coffee will be provided throughout the day – please let us know if you require a specific beverage
If required, please bring your own Alcohol

Two catering staff to serve and clear away

PLEASE LET US KNOW OF ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS

4 COURSE CHEF COOKED DINNER

SAMPLE MENU - FROM £45 PER PERSON + VAT

Menu One

Starters

Carpaccio of rainbow beetroots with grilled goat cheese, garlic croutons and quince jelly

Millefeuille of Asian crab with black sesame wafers, avocado and chilli salted padron peppers

Pressed organic chicken terrine with baby gem Caesar salad and smoke pancetta crisp

Main Course

Teriyaki Sea Bream with crispy Asian vegetable salad, sticky rice cakes and salted peanut dressing

Maple roast duck breast with confit duck arancini, spiced plums and pistachio powder

Red pepper schnitzel with marinated tomatoes and mozzarella salad, crispy shallot onions rings

Dessert

Glazed lemon tart with candied lime, crème fraiche with pecan and almond granola

Clotted cream panna cotta with raspberries salad, lemon thyme granita and edible flowers

Orange blossom doughnut with raspberries jam and white chocolate sauce

Coffee and Petite Four

Menu Two

Starters

Roast tomato & chorizo soup, with garlic & rosemary focaccia bread

Grilled scallops in the shell with Cornish crab, apple, hazelnuts and cider butter sauce

Wild Mushroom arancini with cauliflower cheese purée, tempura cauliflower flowers

Main Course

Handcrafted Ricotta and spinach ravioli with sage and onion brown butter sauce

Pan fried fillet steak with honey roast carrots, miso glazed mushrooms and smoke celeriac purée

Warm vegetable salad, black olive gnocchi with marinated feta cheese & caramelised almonds

Dessert

Raspberries and saffron custard tartlet with yogurt sorbet and sugar tuile

White chocolate mousse, with pomegranate, pistachio, candy orange peel & sesame granola

Summer fruit fool with passion fruit and mango salsa and whipped Italian meringue

Coffee and Petite Four

Choice of two dishes from each course – minimum 8 people

PLEASE LET US KNOW OF ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS