



CHURCH HOUSE BERKSHIRE

CATERING IDEAS – SERVE YOURSELF

Minimum 8 People

Self-Serve Continental Breakfast

€7.50 PER PERSON

Croissants, jam, granola, yoghurt and fresh fruit plus fresh fruit salad with orange juice, tea, coffee and milk

Prosecco on Ice & Canapé Selection on arrival

€7.50 PER PERSON

An ice bucket with 2 bottles of Prosecco served with an assortment of 36 delicious canapés

Wine & Welcome or Lunch Platter

€15 PER PERSON

2 bottles of Red Wine and 2 bottles of Prosecco on ice served with an array of cold meats, cheese board and selection of antipasti and pickles, accompanied by crusty bread

Afternoon Tea

€20 PER PERSON

A selection of sandwiches, scones with clotted cream and jam and cakes. Washed down with a glass of Prosecco or 2, tea and coffee!

CHEF COOKED BREAKFAST AND LUNCH

SAMPLE MENUS

Minimum 8 People

Chef Cooked Breakfast

£20 PER PERSON

Selection of freshly baked pastries and bread served with butter and homemade jams

Chilled Greek yogurt with red fruit compote and coconut and almond granola

Smoke salmon & grilled smoked bacon

Eggs cooked how you like

Tea, coffee and orange juice

Buffet Lunch

£30 PER PERSON

Mains

Rose harissa baked salmon with pomegranate, cucumber and mint coconut yogurt

Baked Pesto chicken with toasted pine-nuts and cherry tomato

Marinated aubergine topped with Provençal vegetables

Watermelon, feta and mint salad

Shaved fennel with apple, orange and pomegranate dressing

Green garden leaf salad with spring onions, avocado and candied beetroot

Spiced cucumber and shrimp noodle salad

Dessert

Lemon posset topped with fresh fruit, whipped vanilla cream and served with a lemon thyme shortbread biscuit

4 COURSE CHEF COOKED LUNCH OR DINNER

SAMPLE MENUS FROM £40 PER PERSON

Menu One

Starters

Carpaccio of rainbow beetroots with grilled goats 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 smoked 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 raspberry 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 smoked celeriac purée

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

Dessert

Raspberry and saffron custard tartlet with yogurt sorbet and sugar tuile

White chocolate mousse, with pomegranate, pistachio, candied 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