

The Good Grub Catering Co.

Three Course Menu 1

Please choose one starter, one main and one dessert
(apart from where dietary requirements dictate otherwise):

To Start:

Ham Hock & Chicken Terrine with Pea Shoots and Confit Cherry Tomatoes
Goats Cheese En Croute with Caramelised Onions and Rocket (V)
Parsnip Soup, Parmesan Croutons, Truffle Oil

Main Course:

Beef Bourguignon, Creamy Horseradish Mash and Seasonal Vegetables
(Mushroom Bourguignon v)
Trio of Lincolnshire Sausages, Creamed Mash and Rich Onion Gravy
Chicken Breast in a White Wine Sauce, Garlic & Thyme New Potatoes, Seasonal
Vegetables
Pea & Parmesan Risotto

To Finish:

Apple Crumble & Custard
White Chocolate & Raspberry Cheesecake, Raspberry Coulis and Cream
Chocolate Brownie, Chocolate Sauce, Chantilly Cream

Please note that the above price is only viable on events where a full working kitchen is available.

Our menus are merely a guide line to give you an idea of what we can offer. We would be happy to discuss any alternative ideas that you may have. We are also happy to cater for all dietary requirements, please let us know of any when booking.

Please be aware that our menus are subject to change, dependant on the season and what fresh produce is available to us. We are proud to use locally sourced meat and support local, Lincolnshire businesses wherever possible.

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Three Course Menu 2

(Less than 100 people)

Please choose a maximum of two starters, two mains and two desserts:

To Start:

Tea Smoked Chicken Roulade, Celeriac Remoulade, Watercress and Apple Salad
Marinated Goats Cheese, Baked Beetroots, Watercress, Savoury Granola (v)
Smoked Haddock, Kedgeree Style Fish Cakes, Soft Boiled Eggs, Curry
Mayonnaise
Leek and Potato Soup, Cheddar and Chive Croutons (v)

Main Course:

Lincolnshire Sausages, Creamed Mash Potatoes, Red Wine and onion gravy
Slow Roast Pork Belly, Black Pudding Mash, Cider Gravy
Pan Roast Seabass Fillets, Chorizo and New Potato Hash, Herb Pesto
Red Onion and Goats Cheese Tart Tatin, Watercress, Balsamic Dressing (v)

To Finish:

Almond and Cherry Tart, Vanilla Custard
White Chocolate Panna Cotta, Almond Crumble, Blueberry Compote
Baked Egg Custard Tart, Rum Soaked Raisins, Spiced Cream
Selection of Lincolnshire Cheeses, Toasted Plum Bread, Grape Chutney

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Three Course Menu 3

(100 people or more)

Please choose one starter, one main and one dessert
(apart from where dietary requirements dictate otherwise):

To Start:

Lincolnshire Poacher and Spring Onion Pate, Pear Chutney, Toasted Ciabatta
Smoked Lincolnshire Ham Hock Terrine, Piccalilli Purée, Chive Mayonnaise
Crab and Chilli Fish Cake, Pickled Cucumber, Coriander Yoghurt, Micro Herb
Salad

Roast Butternut Squash Veloute, Spiced Popcorn, Herb Oil (v)

Main Course:

Lincolnshire Sausages, Creamed Mashed Potatoes, Red Wine and Onion Gravy
Roast Chicken Breast, Bacon and Potato Cake, Whole Grain Mustard Cream Sauce
Herb Crusted Fillet of Salmon, Crushed New Potatoes, Capers and Herb Butter
Wild Mushroom and Tarragon Risotto, Herb Pesto, Parmesan Crisp (v)

To Finish:

Treacle Tart, Clotted Cream, Date Purée
Bitter Chocolate Brownie, Salted Caramel, Peanut Brittle, Vanilla Cream
Raspberry and Lemon Panna Cotta, Shortbread, Fresh Berries
Selection of Lincolnshire Cheeses, Toasted Plum Bread, Grape Chutney

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