



## 2022 Function Menus

Thank you for taking the time to read the enclosed Function Menus

They are merely suggestions for you to consider and can be varied to suit any of your specific requirements.

We sincerely hope you will choose Jenkinsons Caterers, however if you have any queries or wish to discuss your event in more detail, please do not hesitate to contact:

Our Head Office Events Co-Ordinator's

[cotonhousekitchen@jenkinsonscaterers.co.uk](mailto:cotonhousekitchen@jenkinsonscaterers.co.uk)





**Banqueting Menu 1**

**£35.00 per person Inc VAT – 3 courses**

**Please choose one from each course**

Chicken Liver, Brandy and Herb Pate served with Melba Toast and Red Onion Chutney

Homemade Soup from our Soup Selection

Beef Bourguignon Tart with Red Shallot Dressing and Rapeseed Oil



Roast Loin of Pork with Sage and Onion Seasoning and a Pork Jus

Breast of Chicken Wrapped in Pancetta filled with Mushrooms, Tarragon and Sundried Tomatoes with a White Wine and Tarragon Sauce

Staffordshire Sausages with Creamy Mashed Potato



Chocolate Fudge Brownie with Chocolate Sauce

Vanilla Crème Brulee with Homemade Shortbread

Apple and Blackberry Crumble with Creamy Custard



Tea & Coffee

***All the main courses are served with seasonal vegetables  
and new potatoes unless otherwise stated***





**Banqueting Menu 2**  
**£35.00 per person Inc VAT – 3 courses**  
**Please choose one from each course**

Salmon Tart with a Hollandaise Dressing

Deep Fried Camembert with a Cranberry Sauce

Spiced Beef Brisket with Onion Bhaji, Pickled Carrots  
& Cucumber and Mint Riata

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Duo of Pork, slow roasted Belly Pork & Pork Fillet wrapped in Pancetta

Traditional Roast Silverside of Beef with Roast Potatoes,  
Yorkshire Pudding & Horseradish

Fennel Crusted Salmon Fillet served with Pineapple,  
Chilli and Spring Onion Salsa

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Homemade Marmalade Brioche Pudding with Creamy Custard

White Chocolate and Raspberry Cheesecake Heart with dairy Cream

White Chocolate Blondie served with Cookie Dough Ice Cream

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Tea & Coffee

***All the main courses are served with seasonal vegetables  
and new potatoes unless otherwise stated***





**Banqueting Menu 3**  
**£35.00 per person Inc VAT – 3 courses**  
**Please choose one from each course**

Mango & Brie Parcels with Mango Salsa

Goats Cheese and Red Onion Tart with Red Onion Chutney

Ribbons of Scottish Smoked Salmon with Lemon Pepper Dressing and Rocket

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Slow Cooked Blade of Beef served with a Dijon Cream Sauce

Duo of Lamb, Lamb Shoulder & lamb Lollipop

Cod Loin with a Lemon and Tarragon Cream Sauce

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Summer Berry Eaton Mess

Warm French Apple Tart Tatin with Calvados Cream

Traditional Tart Au Citron with Raspberry Coulis

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Tea & Coffee

***All the main courses are served with seasonal vegetables  
and new potatoes unless otherwise state***

