

LARDERCRAFT

Catering for every occasion by Kevin and Nina Sparkes



Corporate Menu Pack

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Catering for Customers, Delegates and Colleagues Delivered and served at your place of business

High Quality, Fresh Approach

Lardercraft offers high quality, excellent value for money packages for all types of corporate events.

A high-end catering service is the order of each and every day. Where possible the best of local produce, and suppliers are sought. Bone china teacups, saucers, plates, polished cutlery, glassware and fresh linen are used wherever appropriate. Staff are discreet and smartly dressed.

The key word is quality, that doesn't mean to say that we will be making our own Hob Nobs, but we make our own sandwiches and bake our own cookies. Our canapés, dinner rolls, starters, main courses and our deserts are all home made.

We are well aware that organizations and companies that book Lardercraft are buying an opportunity to make a good lasting impression, so that their message hits home.

We should be delighted to prepare tailored quotations to suit your specific requirements.

Sandwich Platters £3.95 per round

Beautifully presented fish, meat and vegetarian platters of assorted high quality sandwiches. Fillings might include:

Fish; Tuna salad, Roasted salmon and rocket, Prawn cocktail, Smoked salmon triangles.

Meat; Roast turkey cranberry sauce and stuffing, Honey roast ham, Corned beef and pickle, Chicken mayonnaise

Vegetarian; Mozzarella with peppers and basil pesto, Egg and watercress, Roasted mixed vegetables and hummus

Sandwich lunch menus

Working lunch £7.35 per person

(In a selection of sliced malted brown and white bread)

1¼ rounds of sandwiches per person with crisp green apples, potato crisps, orange juice and water

Selection of fillings might include: grilled chicken, roasted aubergine and basil pesto, prawn marie-rose, farmhouse cheddar ploughman's, honey roast ham, egg cress

Traditional £8.35 per person

(In a selection of granary, and white bloomer breads)

1¼ rounds of sandwiches per person with crisp green apples, potato crisps, orange juice and water

Selection of fillings might include: smoked salmon with lemon crème fraiche, rare roast Scottish beef with horseradish, farmhouse cheddar and home made chutney, marinated chicken and rocket salad

Vegetarian £7.35 per person

(In malted brown bread, bagels and wraps)

1¼ rounds of sandwiches per person with crisp green apples, potato crisps, orange juice and water
Selection of fillings might include: mozzarella and mixed peppers with basil pesto, seasoned egg mayo and watercress, roasted mixed vegetables and parmesan, hummus and roasted aubergine (V)

Continental £8.35 per person

(In a selection of assorted continental breads)

1¼ rounds of sandwiches per person with crisp green apples, potato crisps, orange juice and water

Selection of fillings might include: peppered bresaola with smoked hummus, char-grilled salmon, watercress and cream cheese, mozzarella roasted peppers and basil pesto, Black forest ham, Brie and sweet pickle

Please see the list of extra items at the end of this pack if you would like to enhance any of these menus.
Disposable bag and box options also available

Open sandwich selection £10.50 per person
(on a selection of homemade rolls)

3 rounds per person with fresh fruit basket, potato crisps, orange juice and water

Selection of fillings might include:

Spiced chorizo with rocket leaves

Char-grilled chicken with a lemon mayonnaise

Roast peppers and aubergine with basil pesto

Mozzarella and vine tomato with aged balsamic

Smoked salmon with dill and red onion cream cheese



All in a days work

A couple of menu package options to cover the whole working day

We will be pleased to quote for your specific requirements

Accountant £15.00 per person

Tea, freshly brewed coffee and biscuits on arrival

Mid-morning tea, freshly brewed coffee

Lunch from our working and vegetarian sandwich lunch menus

Mid-afternoon tea, freshly brewed coffee and biscuits

Jugs of iced water refreshed throughout the day

Executive £34.00 per person

Tea, freshly brewed coffee, Bacon butties or Danish pastries on arrival

Mid-morning tea, freshly brewed coffee and biscuits

Lunch chosen from our hot and cold fork buffet menu

Mid-afternoon tea, freshly brewed coffee with hand-baked cookies

Still/Sparkling mineral water available all day

Prices include service staff for the day

Other options

Selection of vegetable crisps, nuts, olives and cheese straws £3.50 per person

Jelly beans or mints (average content 50) £3.50 per bowl

Bottled sparkling and still mineral water £2.50 per 75cl bottle

Fruit juice £3.00 per lt (orange, cranberry, apple, pineapple and grapefruit)

Freshly cut seasonal fruit platter £3.25 per person

Canned drinks: Fanta, Coke a Cola, Sprite, Dr Pepper (diet versions included) 1.20p each

Freshly brewed filtered coffee and speciality teas £1.65

with a selection of biscuits £2.15, with a selection of hand baked cookies £2.65

Please also see the "Extra items" below

Alcoholic beverages

We can provide bar services for any party

A temporary events notice for this can be arranged if necessary, cost £30.00 - 3 weeks notice required.

Bottled lager - Becks/ Peroni/ Budvar £3.50 per bottle (330ml)

House red and white wine £13.50 per bottle

House spirits served with a mixer £3.60 per 25ml, House port or brandy £3.60 per 25ml

Cake and pastry selection

Miniature Danish pastries £2.65 per person, Almond and apricot biscotti £2.95 per person

Double chocolate muffins £2.95 per person, Carrot cake £2.45 per person, Lemon drizzle cake £2.45 per person,

Shortbread and tray bakes £2.00 per person

Friendly, helpful, efficient

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Breakfast Menus

Continental £6.95 per person

Freshly baked continental pastries to include a selection of: Croissants, pain au raisin, pain au chocolat, served with butter, preserves and honey

Freshly brewed coffee, speciality teas and fruit juices

American £7.95 per person

Assorted bagels with cream cheese, smoked salmon and ham

Assorted muffins and homemade cookies

Freshly brewed coffee, speciality teas and fruit juices

Breakfast baguettes £8.95 per person

Warm breakfast baguettes with crispy bacon and gourmet sausages or with omelet and sliced tomato (vegetarian)

Served with relish, mustards and sauces

Freshly brewed coffee, speciality teas and fruit juices

Healthy kick £ 8.95 per person

Fruit muesli or Seasonal melon, grapes and chopped apple salad with natural yoghurt

Poached egg, slow roasted tomato, whole meal toast

Chocolate muffins

Freshly brewed coffee, speciality teas and fruit juices

Traditional English £9.95 per person

Selection of breakfast cereals

Scrambled egg, tomato, Cumberland sausage, crispy bacon, baked beans, mushrooms

Toast, marmalade, honey and jam

Freshly brewed coffee, speciality teas and fruit juices

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Canapé reception

Handmade using the finest ingredients, beautifully presented and served by our waiting team to your guests. We recommend 3 or 4 canapés per person for a pre-dinner reception.

Canapés £1.00 each

Tomato tapenade bruschetta with buffalo mozzarella and fresh basil v
Grilled Brie and redcurrants on toasted rye bread v
Chorizo and pickled vegetable kebabs
Scottish oak smoked salmon pinwheels, with cream cheese and dill
Homemade Parmesan biscuits with cream cheese and roasted pepper
Tiny tartlets baked with caramelised onion and Roquefort cheese v
Finely shredded smoked ham, wholegrain mustard and Boursin cheese
Bacon, onion and diced avocado pastry cup
Homemade chicken liver pâté en croute

Canapés at £1.30 each

Quails egg with avocado, crispy bacon and tarragon cream
Knots of smoked salmon on toasted rye with lime butter
Roasted mixed pepper and shallot kebabs v
Classic mini prawn cocktail in a filo pastry cup
Smoked duck tartlets with mango and onion pickle
Roasted goats cheese with grilled red peppers v
Ciabatta pizzas with goats' cheese topped with jalapeno pepper v



Canapés at £1.60 each

Cornish crab with chive mayonnaise
Yorkshire pudding with roast beef, creamed horseradish and watercress
Peking duck pancake with hoi sin sauce, spring onion and cucumber
Charred figs with prosciutto and Dolcelatte
Rosti topped with rare fillet of beef and cherry tomato
Fresh asparagus spears wrapped with fine Parma ham

Prices include service staff

Fork Buffet Menus

Cold fork buffet 1 £22.50 per person

Fillet of salmon with lime and cucumber salsa
Char-grilled chicken supreme with tarragon dressing
Roasted mixed vegetables with couscous and harissa
Feta cheese with roast pepper quiche
Rocket, lambs lettuce, and watercress salad
Vine tomato, basil, and red onion salad
Potato salad with fresh herbs dill pickles and grain mustard

A selection of freshly baked breads and farmhouse butter

Dark chocolate and raspberry mousse
Lemon and amaretto biscuit cheese cake

Cold fork buffet 2 £24.50 per person

Mediterranean king prawns
with thousand-island dressing
Smoked salmon with capers, gherkins and
lemon crème fraiche
Roast turkey strips with chestnut and apricot stuffing and cranberry sauce
Spanish frittata v
Tomato fiesta with sliced mozzarella,
spring onion and basil oil v
Little gem lettuce with Roquefort dressing
Asian spiced rice salad with roasted vegetables

A selection of freshly baked breads and butter

Roasted apricot and almond tart
Selection of cheeses with oatcakes,
grapes and apple chutney

Hot and cold fork buffet

Cajun spiced chicken with tomato and coriander salsa
Salmon fillet with hot chive and butter sauce
French onion tart with leeks and feta cheese v
Baked aubergine gratin with a light yogurt dressing v
Crisp Nicoise salad with romaine lettuce, French beans, tomatoes, olives and egg v
Waldorf salad and Hot new potatoes

A selection of freshly baked breads and butter

Tropical fresh fruit salad with passion fruit and cream
Toffee Banoffee
£26.50 per person

Lunch and dinner menus

Please select one item from each course that would be suitable for all your guests - an alternative may be provided for vegetarians. Service staff, tablecloths and linen napkins are included in these prices

Starters @ £5.95

- Scottish smoked salmon served with fresh lime, capers and buttered brown bread
- Roasted tomato and basil soup with crème fraiche and croutons v
- Cream of butternut squash and leek soup v
- Fanned honeydew melon with raspberry and ginger syrup v
- Smoked chicken and mango on a crispy salad with a light curry dressing
- Homemade chicken liver pâté with tomato chutney and Melba toast
- Roasted beef tomato with goat's cheese and basil oil v

Main courses @ £17.00

- Poached salmon topped with crispy mange tout and baby leeks served with new potatoes and a buttery chive sauce
- Cumberland sausage, creamed potatoes served with a rich onion gravy and garden peas
- Roasted corn fed chicken and fresh herb stuffing with garlic roast potatoes, broccoli, carrots and gravy
- Pan fried fillet of cod served with a spicy tomato salsa, parsley potatoes and courgette ratatouille
- Chicken breast with a creamed thyme and chestnut mushroom sauce, fine French beans and new potatoes

Main courses @ £19.60

- Seared swordfish steak with white port and saffron sauce, sauté potatoes and pine nut spinach
- Roast loin of pork with five spice apples and prunes served with roast potatoes, swede puree and red cabbage
- Pan-fried tuna steak served with creamy peppercorn and brandy sauce, broccoli and mashed potatoes
- Roasted guinea fowl, crispy rosemary potatoes, roast shallots, parsnips and braised tomatoes with a rich sherry gravy
- Fillet of fresh salmon on a light Champagne and dill sauce with new potatoes, asparagus and a fresh side salad
- Fanned breast of duck, dauphinoise potatoes, mange tout with plum and brandy sauce

Desserts and cheese @ £5.95

- Lemon meringue pie with raspberry coulis
- Delicious crème caramel
- Fresh fruit meringue nest with whipped cream and raspberry sauce
- Strawberries with whipped cream and strawberry sauce
- Traditional hot rhubarb crumble and custard
- Rich chocolate profiteroles filled with fresh cream
- Tropical fruit platter with whipped cream and passion fruit juice
- Mile high strawberry cheesecake
- Cheese platter with crackers, celery and grapes

Starters @ £7.25

- Warm, hot and cold smoked salmon with dill sauce and country bread
- Mushroom dauphinoise with a tomato coulis and lemon thyme v
- King prawns tossed in a fresh coriander, watercress, coconut and papaya salad
- Seared asparagus tips with Caesar salad and toasted garlic bread v
- Smoked salmon parcels filled with fresh Cornish crab and lemon mayonnaise
- Parma ham and melon with orange syrup and toasted pine nuts

Vegetarian main courses @ £17.00

- Thai red vegetable curry with sticky rice and mushrooms
- Roasted vegetable couscous with rocket salad and harissa dressing
- Vegetable lasagne topped with a cheesy white sauce and a crisp leaf salad
- Mushroom and courgette Wellington with carrots and dill cream sauce

Main courses @ £22.35

- Fillet steak on a chicken liver pâté crouton with a rich red wine gravy, crispy potatoes and roasted vegetables
- Roasted fillet of monkfish with carrot and star anise syrup, pak choi and sauté potatoes
- Herb crusted rack of lamb with Cumberland jelly, served with Lyonnaise potatoes, swede puree, roasted parsnips and carrots
- Fillet of beef stroganoff, with mushrooms, gherkins and chopped parsley in a creamy paprika sauce served with rice and mixed salad
- Grilled fillets of red mullet with a toasted sesame, chili and honey sauce with glass noodles and stir-fried vegetables
- Pan-fried fillet of halibut with lemon, chopped parsley nut butter, fine French beans and sauté potatoes

Desserts @ £6.95

- Bread and butter pudding with marmalade glaze
- Caramelized apple tart with crème fraiche
- Spiced whole poached pear with vanilla ice cream and Madeira syrup
- Chocolate cup with Amaretto sponge and hazelnut cream
- Rich chocolate mousse topped with fresh cream and Cointreau soaked oranges
- Tipsy trifle with home made almond tuilles

Selection of speciality teas, freshly brewed coffee and petit fours £2.15 per person

Extra Items

- Assorted cake and biscuit platter £1.50
- Basket of fresh fruit with grapes, physalis and seasonal berries v £1.50
- Bridge rolls with assorted fillings including prawn cocktail, ham, egg and cress £3.20
- Bruschetta with feta cheese, roasted pine nuts, chopped basil and cherry tomatoes (1) v £1.65
- Caramelised French onion tarts (1) v £1.50
- Cheese and biscuits with grapes, celery, spring onion and radish flowers v £6.65
- Cheese and fresh fruit selection on skewers (2) v £2.15
- Cherry tomatoes, mozzarella and olive kebabs (1) v £1.95
- Chicken satay on skewers with peanut dip (1) £2.25
- Traditional Chinese pancakes with crispy duck, cucumber, spring onions and hoi sin sauce (1) £1.95
- Ciabatta pizza with Italian sauce, mozzarella and peppers (1) v £1.65
- Cocktail sausage and bacon rolls (2) £1.95
- Cocktail sausage rolls (2) £1.65
- Crostini with cream cheese and with smoked salmon (1) £2.15
- Danish meatballs with a whole grain mustard dip (2) £2.15
- Dim Sum selection with a Chinese dipping sauce (2) £2.15
- Home baked Parmesan biscuits with cream cheese, chives and toasted almonds (1) £1.50
- Hot bacon butty £3.75
- Large crudité's plate and tortilla chips with guacamole, taramasalata, humus and salsa dips. £1.65
- Large king prawns peeled and served with cucumber and thousand island dressing (1) £2.50
- Large king prawns peeled with strips of mange tout and a dill, lime mayonnaise (1) £2.50
- Marinated mozzarella and kalamata olives with Parma ham on skewers (2) £2.50
- Bagels, cream cheese, smoked salmon and cracked black pepper (1) £3.75
- Mini Mediterranean pizzas (2) v £1.65
- Mini sausages on sticks with honey and sesame seeds (3) £1.65
- Mini vegetable samosas and bhajis with ratia dip (2) v £2.15
- Mini Yorkshire puddings with rare roast beef, creamy horseradish and watercress (1) £2.15
- Selection of nuts, crisps, tortilla chips and dips (price per person) £1.65
- Selection of roasted almonds, cashew nuts, olives and marinated feta cubes (per person) £1.65
- Smoked salmon triangles on rye bread with lime butter and dill (2) £2.40
- Thai chicken skewers marinated in yoghurt, mild spices and lemon grass (1) £1.95
- Toasted ciabatta with olive oil, roasted courgette, buffalo mozzarella and tomato tapenade £1.65
- Vol-au-vents with a variety of fillings topped with chopped chives and poppy seeds £1.65
- Teriyaki salmon fillets with creamed horseradish £3.50
- Char-grilled tiger prawn brochette £3.50
- Marinated tuna with avocado on toasted ciabatta £2.95
- Curried smoked haddock and leek tartlets £2.75
- Aromatic duck pancake with hoi sin sauce £3.50
- Marinated chicken supreme in lemon and parsley £2.75
- Individual smoked ham and wild mushroom quiche £2.75
- Mini pitta bread with lamb kofta and mint yoghurt £3.50
- Baked goat cheese with olives and tomato salsa £2.95
- Mozzarella and Mediterranean vegetable tartlet £2.50

General

All prices include appropriate: staffing, bone china crockery, polished cutlery and service equipment.

Tablecloths can be hired at £9.00 each for a 6' x 2'6" table and £11.50 each for 5' round tables
Good quality disposable table coverings can be provided at £3.00 per table.
Tables, chairs and other equipment may also be hired please ask for prices.

Table coverings for buffet tables are included where appropriate.
Tablecloths and linen napkins are included in the prices in the Lunch and Dinner menu section.

All prices are excluding VAT.

We can provide bar services for any party
(A temporary events notice for this can be arranged if necessary, 3 weeks notice required, cost £30.00).

You may provide your own wine, champagne or other alcoholic drinks, we will charge just £3.00 per person for service staff, glassware and ice. (For parties of less than 20 persons, there would also be a supplementary charge of £25.00 to cover wage costs).

If you should like to book Lardercraft to cater for your event we will issue a pro-forma invoice for 80% of the estimated total and ask that this be paid four weeks prior to the date of your function. 1 week before the event we will ask for your final numbers. An invoice for the balance will be issued after the event and we ask that the account then be settled within 21 days.

Thank you very much, we hope to hear from you soon

Kevin and Nina Sparkes

