

# LARDERCRAFT

Catering for every occasion by Kevin and Nina Sparkes



Wedding Menu Pack

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# Lardercraft 2012

## Lardercraft

Passionate about all food, Lardercraft offers a friendly, professional, versatile service, with a complete range of catering options.

We are happy to quote for any items not listed and can provide prices for: Marquees, furniture, additional table linen and any ancillary equipment that may be required.

For a free consultation or perhaps a tasting, please call Kevin or Nina on

01732 823405 or 07717 696592

Or you can visit our web site at [lardercraft.com](http://lardercraft.com) or email us at [info@lardercraft.com](mailto:info@lardercraft.com)

### Thank You

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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 croustille

### **Canapés at £1.30 each**

Quails egg with avocado, crispy bacon and tarragon cream  
Knots of oak smoked salmon on toasted wholemeal 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 and vat

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## A La Carte

Prices include: waiting staff (food only), vat, white tablecloths, white linen napkins, crockery and cutlery

### Starters @ £6.50

Roasted tomato and basil soup with crème fraiche and croutons v  
Curried vegetable soup with cucumber raitha and nan bread v  
Fanned honeydew melon with raspberry and ginger syrup v  
Roasted beef tomato with goat's cheese and basil oil v

### Starters @ £7.35

Scottish smoked salmon served with lemon, capers and buttered brown bread  
Smoked chicken and mango on a crispy salad with a light curry dressing  
Homemade chicken liver pâté with tomato chutney and Melba toast  
Mushroom dauphinoise with a tomato coulis

### Starters @ £8.75

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

### Starters @ £9.75

Asparagus, grilled Mediterranean king prawns with lime and dill butter  
Crab and lemongrass tartlet with sweet chilli sauce  
Salami, Parma and Black Forest ham garnished with caramelised figs  
Homemade salmon gravlax with a mustard and dill sauce with country bread  
Pan-fried scallops, bacon, onion and avocado salad with Parmesan flakes

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## **Main courses @ £18.95**

- Cumberland sausage, mashed potatoes served with onion gravy and garden peas
- Roasted chicken breast, herb stuffing with roast potatoes, broccoli, carrots and gravy
- Roasted vegetable couscous with rocket salad and harissa dressing
- Vegetable lasagne topped with a cheesy white sauce and a crisp leaf salad

## **Main courses @ £20.95**

- Poached salmon topped with mange tout, shredded leeks, new potatoes and a buttered chive sauce
- Pan fried fillet of cod served with a spicy tomato salsa, parsley potatoes and fried courgettes
- Chicken breast with a creamed thyme and mushroom sauce, fine French beans and new potatoes
- Thai red vegetable curry with sticky rice and mushrooms
- Mushroom and courgette Wellington with carrots and dill cream sauce

## **Main courses @ £23.50**

- Seared swordfish steak with white port and saffron sauce, sauté potatoes and spinach
- Roast loin of pork with five spice apples and prunes served with roast potatoes, curly kale, red cabbage and crackling
- Pan-fried tuna steak served with a creamy 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 and asparagus served with a fresh side salad
- Fanned breast of duck, dauphinoise potatoes, mange tout with a plum and brandy sauce

## **Main courses @ £26.75**

- Fillet steak on a chicken liver pâté crouton with a rich red wine gravy, crispy roast potatoes and mixed 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, chilli and honey sauce with glass noodles and stir-fried vegetables
- Pan-fried fillet of halibut with lemon, chopped parsley and nut butter, fine French beans and sauté potatoes

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## Desserts @ £6.50

Fresh fruit meringue nest with whipped cream and raspberry sauce  
Traditional hot rhubarb crumble and custard  
Rich chocolate profiteroles filled with fresh cream

## Desserts @ £7.35

Lemon meringue pie with raspberry coulis and crème fraiche  
Crème caramel  
Strawberries with whipped cream and strawberry sauce  
Tropical fruit platter with whipped cream and passion fruit juice  
Mile high strawberry cheesecake

## Desserts @ £8.30

Bread and butter pudding with marmalade glaze  
Caramelised 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  
Traditional summer pudding with fresh cream

## Desserts @ £9.50

Bittersweet chocolate cake with vanilla ice cream and chocolate sauce  
Strawberry meringue mess laced with Grand Marnier liqueur  
Lemon grass parfait with warm pineapple salsa and pink peppercorns  
Rum and raisin mousse with cardamom cream, grated coconut and tropical fresh fruit  
Topsy trifle with almond tuilles

## Individual cheese platter £7.35

Wide selection of ripe cheese with biscuits, grapes, celery, spring onion and radish flowers

**Filter coffee or tea** £1.95

**Filter coffee or tea and petit fours** £2.65

Full range of decaf and herbal also available



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## The Classic Collection

French onion soup with cheese croutons £ 7.35  
Irish rock oysters on cracked ice with shallot vinegar (ea) £ 2.00  
Lobster bisque with brandy cream £ 8.35  
Lobster Thermidor (market price) starter from £ 21.95  
Pâté de foie gras with Sauterns jelly and warm brioche £16.95  
Prawn and avocado cocktail £ 7.35

Cod in parsley sauce £ 20.95  
Fillet of halibut with hollandaise sauce £ 26.75  
Fillets of Dover sole meunière £ 38.25  
Natural smoked haddock with poached egg £ 20.95

Canard a l' orange £23.50  
Escalope de veau cordon bleu £23.50  
Fillet of beef Wellington £26.75  
Osso Buco £23.50  
Steak Diane £26.75  
Tournedos be boeuf Rossini £26.75  
Traditional Irish stew £20.95

Apricot and frangipane tart £ 7.35  
Banoffee pie £ 8.30  
Creamy rice pudding £ 6.50  
Spotty dick and custard £ 6.50  
Sticky toffee pudding with butterscotch sauce £ 8.30  
Treacle pudding £ 6.50

Dishes served with appropriate accompaniments, potatoes, vegetables, etc.



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## Barbeque Menus

### **Barbecue menu A**

**£16.95 per person**

Jumbo meaty pork sausages with fried onions and roll  
Quarter pound beef burger with cheese and sesame seed bun  
Chicken drumsticks with barbecue sauce  
Vegetarian sausages and bean burgers  
Jacket potato with butter  
Mixed chopped salad

Rich chocolate profiteroles filled with fresh cream

### **Barbecue menu B**

**£26.50 per person**

Swordfish steaks, spicy tomato salsa and chopped chives  
Fillet of chicken wrapped in bacon and served with mango pickle  
Sweet corn and courgette fritter v  
Jacket potato with soured cream  
Homemade coleslaw  
Mixed chopped salad with sunflower and pumpkin seeds  
French bread and butter

Mile high strawberry cheesecake with strawberry sauce  
Rich chocolate profiteroles filled with fresh cream

### **Barbecue menu C**

**£29.95 per person**

Minute rump steak with caraway and parsley butter  
King prawn kebabs with limes and soured cream  
Curried chicken breast with mint yoghurt  
Lamb kofta kebabs with sweet chilli sauce  
Stuffed grilled peppers with couscous, onions and mushrooms  
Hot basmati rice with roasted mustard seeds, lemon grass and coriander  
Chopped green salad with Romaine lettuce, chicory, spring onions and cucumber  
Selection of homemade breads

Barbecued banana and pineapple chunks with chocolate sauce  
Handmade summer fruit Pavlova with toasted almonds and rich red berry coulis

Filter coffee or tea £1.95

Filter coffee or tea and petit fours £2.65

Full range of decaf and herbal also available

Other items for the barbecue might include:

Tuna, fillet or sirloin steaks, sardines, red snapper, lamb steaks, sausages, fresh fruit, chicken wings, giant king prawns or even lobsters. Please ask for a quote.

The prices quoted include appropriate: staff, crockery, cutlery, cooking and service equipment, good quality disposable napkins and vat.

For more formal occasions you might like to have linen table cloths and napkins  
Linen tablecloths £1.50 pp, Linen napkins £1.50 pp

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## Spit Roast Selection

Slow roasted over charcoal and gas on our specially converted machine these menus create real wow factor on the buffet table

### Hog Roast

£23.95 per person (minimum 70 persons)

A whole roast pig carved from the spit served with hot applesauce  
Hot new potatoes  
Coleslaw  
Chopped mixed salad  
Crusty rolls and butter

Giant fresh fruit Pavlova with raspberry sauce

### Whole Spit Roast Lamb

£27.50 per person (minimum 30 persons)

A whole roast lamb carved from the spit served with mint sauce  
Jacket potatoes  
Tomato, spring onion and basil salad  
Chopped mixed salad  
French bread and butter

Rich chocolate profiteroles filled with fresh cream

### Hog Roast and Carvery

£32.95 per person (minimum 80 persons)

A whole roast pig carved from the spit served with hot applesauce  
Ribs of roast beef carved off the bone with Yorkshire horseradish and mustard  
Roasted turkey with cranberry sauce and stuffing  
Roast potatoes and Gravy  
Selection of fresh seasonal vegetables or Salads  
Assorted country loaves and butter

Traditional summer pudding with fresh cream  
Lemon and Amaretto cheesecake with lemon sauce

Vegetarian options with the above menus might include: 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.

The prices quoted include appropriate staff, crockery, cutlery, cooking and service equipment, good quality disposable napkins and vat.

For more formal occasions you might like to have linen table cloths and napkins  
Linen tablecloths £1.50 pp, Linen napkins £1.50 pp

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## Wedding reception Evening buffet suggestions

### **Bacon Butties £4.50**

Soft rolls with ketchup and brown sauce

### **Traditional Cornish Pasties £4.95**

Served hot with ketchup and brown sauce

### **Assorted Cheeses and Homemade Chicken Liver Pate £7.35**

With crusty French bread, biscuits, grapes, apples, celery, spring onion and radish flowers  
Pickled onions and Branston Pickle

### **Finger buffet Menu @ £9.95 per person**

Ham, egg and cress, prawn cocktail and cheese bridge rolls and sandwiches  
Honey and sesame glazed cocktail sausages  
Buffalo chicken wings with hoi sin sauce  
Crudités and tortilla chips with guacamole, humus and salsa dips  
Sausage rolls, mini pork pie, spinach quiche and Scotch egg selection with crunchy pickle

### **Finger buffet Menu @ £11.95 per person**

Selection of deluxe sandwiches on a variety of bread and wraps,  
Including: roast beef with horseradish and smoked salmon  
Thai chicken skewers marinated in mild spices and lemon grass  
Ciabatta bruschetta with Italian sauce, roasted courgettes, mixed peppers, basil and mozzarella  
Spinach and feta cheese quiche  
Peeled king prawn with lime and dill yoghurt  
Chinese pancakes with crispy duck, cucumber, spring onions and hoi sin sauce

### **Hog Roast @ £10.95**

Hog roast buffet with crusty bread, stuffing and apple sauce  
Price includes chef

### **Creperie @ £10.95**

Savoury and sweet pancakes which might include:

**Savoury**, Chilli con carne, Mushroom spinach and goat's cheese,  
Chicken and coconut curry, Smoked bacon, brie and rocket salad.

**Sweet**, Lemon, golden syrup and demerara sugar, Roasted pineapple and nutella,  
Strawberry and blueberry Eaton mess, and Apple with vanilla ice cream.

### **Tapas @ £12.95**

Selection of Spanish dishes (many others available) which might include:

**Paella Valanciana** Paella with chicken breast and mixed seafood.

**Tortilla Espanola** (V) Traditional Spanish omelette with potatoes, peppers, peas and onions

**Patatas Bravas** Deep fried potatoes topped with a spicy red chilli, bacon and tomato sauce

**Chorizo al Pimentos** Spicy Spanish sausage in a tomato, pepper and onion sauce

**Albóndigas** Spanish meatballs served with a tomato and green bean sauce

**Mediterranean Olives and Feta Cheese**(V) Feta cheese with marinated olives

Chopped mixed salad

Selection of home baked breads

### **Simple Barbecue £12.95**

Jumbo meaty pork sausages with fried onions and roll  
Quarter pound beef burger with cheese and sesame seed bun  
Chicken drumsticks with barbecue sauce  
Vegetarian sausages and bean burgers  
Jacket potato with butter  
Mixed chopped salad

Prices include vat

More than happy to discuss any ideas that you might have

Thank you

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## Lardercraft Drinks Packages For 2012

### Option 1 – Drinks Service Charge

Subject to the terms and conditions of your chosen venue, you may if you wish supply your own drinks for your event. We will be pleased to provide you with: service staff, a shopping guide, ice, lemons, limes, fruit for Pimms, Sangria etc. and our glassware. If you are having a sit down meal we will also provide jugs of iced water for each of the tables. At the end of your event we will take care of any drink related 'clearing up' that might be necessary.

The cost of this service depends on the type of event that you are hosting.

**Wedding reception** and breakfast: typically includes; uniformed service staff, ice, fruit, 2 x reception drink glasses, 1 x red wine glass, 1 x white wine glass, 1 x water glass, jugs of water and 1 x champagne flute for the toasting drink. £4.50 per person

There will be an additional charge if your reception drinks are split between 2 different venues (i.e. church and reception venue)

**Wedding evening bar:** If you are providing the drink for your evening guests there is no additional cost for the glasses. Evening bar staff at £12.50 ea. per hour (1 bar staff member for every 40 guests, free bar only, allow ½ an hour to set up and ½ an hour for clearing down).

**Sit down meal**, typically includes; uniformed service staff, 1 x red wine glass, 1 x white wine glass, 1 x water glass, jugs of water. £3.00 per person

**Reception party/Bar**, typically includes; uniformed service staff, fruit and ice (if appropriate) glasses as required, water available. £3.00 per person (up to 4 hours, £12.50 per hour part hour, per staff member thereafter)

### Option 2

We are happy to supply the following drinks packages; prices include service staff, vat, ice fruit etc. We will be pleased to quote for your specific requirements.

#### Package A £16.50 per person

Reception: Up to 2 Glasses of Pimm's No 1, Orange Juice or Mineral Water per person

Table wines: Up to ½ a bottle of New World Red or White Wine per person Jugs of iced water throughout

Toasting: 1 glass of Sparkling White Wine per person

(Same price if you would like to have Bucks Fizz instead of Pimm's. Add £1.00 per person if you would like both options to be available)

#### Package B £17.75 per person

Reception: Up to 2 Glasses of Sparkling White Wine, Orange Juice or Mineral Water per person

Table wines: Up to ½ a bottle of New World Red or White Wine per person Jugs of iced water throughout

Toasting: 1 glass of Sparkling White Wine per person

#### Package C £21.95 per person

Reception: Up to 2 Glasses of Sparkling White Wine, Orange Juice or Mineral Water per person

Table wines: Up to ½ a bottle of New World Red or White Wine per person Jugs of iced water throughout

Toasting: 1 glass of Champagne per person

#### Package D £30.95 per person

Reception: Up to 2 Glasses of Champagne, Orange Juice or Mineral Water per person

Table wines: Up to ½ a bottle of French Red or White Wine per person

Bottled still and sparkling water on each table

Toasting: 1 glass of Champagne per person

We are happy to quote for other variations of the packages or for specific wines. All prices are inclusive of vat.

We normally recommend when catering for large numbers the following wines.

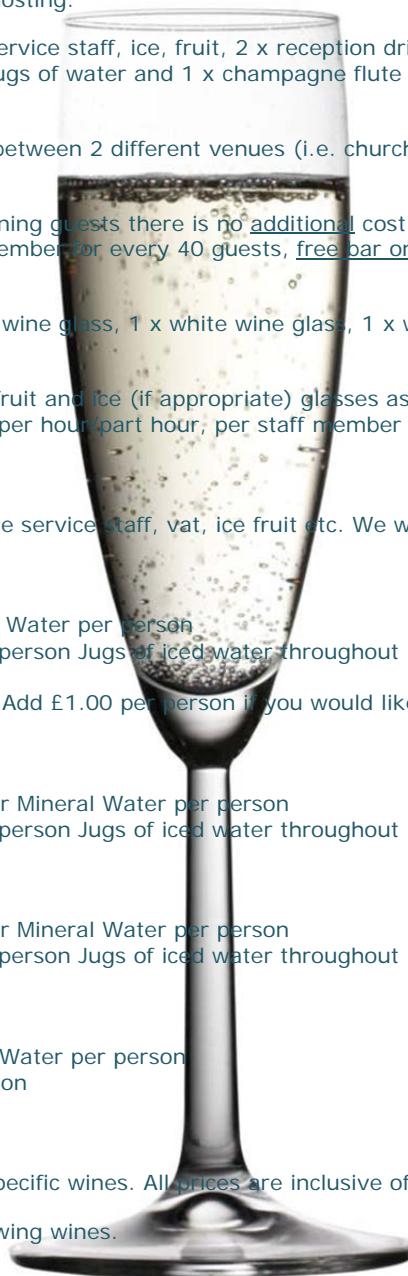
Red: Either a Merlot or a Cabernet Sauvignon

White: Either a Sauvignon Blanc or a Pinot Grigio

Should your chosen venue operate a bar facility it will normally be open for any other drinks that may be required during your event. Please liaise with them to discuss your specific requirements.

**Full cash bar service** might also be available, subject to certain conditions. Please ask for a price list.

We may also be able to arrange for a Temporary Event Notice (drink or entertainment, min 3 weeks' notice required). Please ask for details.



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## Children

For parties in excess of 50 adults, our policy for children is:

0 – 5's. No charge. We are happy to reheat milk or baby food as directed by the parents.

6 – 12's. Half price if having small portions of the adult meals.

Children's menu may also be available.

13 years and over. Full adult price

## Payment

If you should like to book Lardercraft to cater for your event, to secure the date, we ask for a non-refundable deposit of 10% of the initial estimated total.

No other monies will be required until six weeks prior to the date of your event. At this stage we ask for a revised estimate of your numbers and a second deposit that pays 80% of the outstanding balance.

One week prior to your event we will ask for your final numbers. (It is possible to increase your final numbers after this deadline).

When we have your final numbers we will prepare your invoice and ask for the final balance to be paid prior to the event.

## Other stuff

Marquee events will require: a marquee, tables and service tables, chairs, fire extinguishers, service tent, suitable refrigeration, electricity and associated ancillary items, etc. These items are normally provided by a marquee company, we are however happy to provide a quote for all or any of these items.

We don't normally make a charge for "cake handling" and are happy to cut up your cake and serve it to your guests. There would however be a charge should you wish to have your cake placed into individual cake boxes.

Please note that we take the wellbeing of you and your guests very seriously and for this reason the only 3rd party food that we are prepared to permit at one of our events is a birthday or wedding cake.

Thank you very much.

We look forward to speaking to you soon.



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