

IN-HOUSE CATERING AT BOXTED HALL

Boxted, Bury St Edmunds, Suffolk, IP29 4JT
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CANAPÉ SELECTION

- ~ filo baskets filled with crab, lime and ginger ~
- ~ avocado croustades ~
- ~ blinis with soured cream & smoked salmon topped with lumpfish roe ~
- ~ croutons of fried bread with red onion marmalade, a slice of smoked duck breast garnished with fresh thyme ~
- ~ goujons of spicy chicken ~
- ~ apricots stuffed with roquefort & wrapped in bacon ~
- ~ very good little suffolk sausages cooked in whole grain mustard & honey ~
- ~ ginger orange & pork skewers ~
- ~ baby Yorkshire puddings with crème fraiche, horseradish & fillet steak ~

FIRST COURSE SELECTION

- ~ roasted vegetable stack with herb dressing and salad garnish ~
- ~ salmon mousse with lemon and melba toast ~
- ~ butternut squash, carrot & ginger soup with crispy crouton ~
- ~ roasted tomato, gorgonzola and rocket tart with a balsamic dressing ~
- ~ trio of country pates with red onion marmalade ~

MAIN COURSE SELECTION

- ~ chicken breasts cooked with wild mushrooms and madeira ~
- ~ chicken breasts with sherry vinegar, fresh tarragon and shallots ~
- ~ pink duck breasts with coriander hollandaise ~
- ~ rack of lamb with herb crust ~
- ~ pink fillet of beef with porcini mushrooms wrapped in parma ham ~
- ~ venison with chestnut mushrooms, pancetta and red wine ~
- ~ roast loin of pork with apple and apricot compote ~

PUDDING SELECTION

- ~ chocolate roulade ~
- ~ meringue roulade ~
- ~ norfolk treacle tart ~
- ~ lemon cheesecake ~
- ~ white chocolate cheesecake ~
- ~ lemon or chocolate tart ~
- ~ eton mess ~
- ~ crème brulee with passion fruit ~
- ~ local cheese board with grapes, apricots and figs ~
- ~ coffee and tea served with truffles or mints ~

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