



PORTLAND HOUSE

**Catering Menu
2016/17**



Menu #1 (£24 per person)

Starters

Bruschetta

Freshly toasted baguette with sliced tomato, olives, pancetta & a mixed leaf garnish with balsamic and lemon olive oil dressing

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Chefs Soup

Smooth and creamy seasonal vegetable soup of your choice served with freshly baked bread and butter

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Prawn Cocktail

Classic prawn cocktail with marie rose sauce, a hint of paprika & brown toast

-

Caesar Salad

A fresh & crispy classic caesar salad with or without anchovies

Main Courses

Oven roasted chicken breast served with thyme roasted potatoes and our lovely meaty gravy

-

Roast beef served with classic roast potatoes, Yorkshire pudding & a rich red wine gravy

-

Braised pork belly, served on a bed of creamed leeks with new potatoes and light apple cider sauce

-

Supreme of salmon served with minted new potatoes and a lemon butter & white wine sauce

All of our mains are served with fresh, seasonal vegetables and any dietary requirement can be discussed.

Desserts

Chocolate fudge cake served with fresh cream

-

Lemon torte with vanilla ice cream

-

Profiteroles with warm chocolate sauce & fresh cream

-

Strawberry gateaux

If none of the above options suit your needs, we would be happy to discuss your exact requirements within this price range

Menu #2 (£27 per person)

Starters

Tomato Soup

Oven roasted tomato soup served with a basil oil dressing, freshly baked bread & butter

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Fish Cake

Oven baked, breaded smoked haddock fish cake served with tomato and rocket garnish, tartare sauce & a lemon wedge

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Melon

Honey dew melon & parma ham with mixed leaf garnish and a mint oil dressing

-

Camembert

Baked camembert on a bed of rocket with red currant chutney

Main Courses

Baked & glazed ham served with dauphinoise potatoes with an apple & sage cider sauce

-

Pancetta wrapped breast of chicken served with classic lyonnaise potatoes and light white wine sauce

-

Roasted topside of beef with rosemary roast potatoes, Yorkshire puddings & a red wine gravy

-

Oven baked cod fillet on a bed of ratatouille with fresh basil oil dressing and crushed new potatoes

-

All of our mains are served with fresh, seasonal vegetables and any dietary requirements can be discussed.

Desserts

Duo of chocolate mousse with fresh strawberries & cream

-

Lemon cheesecake with fresh raspberries & cream

-

Chocolate fudge cake with vanilla ice cream or fresh cream

-

Sticky toffee pudding with toffee sauce & vanilla ice cream

-

Alternatively you can pick any dessert from menu 1

If none of the above options suit your needs, we would be happy to discuss your exact requirements within this price range

Menu #3 (£31 per person)

Starters

Pate

Chicken liver pate with thinly sliced white toast, butter & a mixed leaf garnish with balsamic dressing

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Brié

Baked breaded brié on a mixed leaf salad with balsamic dressing and a red currant chutney

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Soup

Butternut squash & sweet potato soup with a sweet chilli and corriander oil dressing, freshly baked bread & butter

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Antipasto

A selection of cured meats served with slices of crusty baguette, olives, a mixed leaf garnish & balsamic dressing. Served family style to your table

or you can pick any starter from menu 1 or 2

Main Courses

Oven roasted supreme of chicken with a mushroom & tarragon sauce & fondant potato

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Oven baked fillet of sea bass served on a bed of samphire with crushed new potatoes and a lemon & chive butter sauce

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Pork fillet stuffed with black pudding and served with an apple cider & mushroom sauce, with sage roast potatoes

-

All of our mains are served with fresh, seasonal vegetables and any dietary requirement can be discussed.

Desserts

Profiteroles with warm chocolate sauce & fresh cream

-

Lemon cheesecake with fresh raspberries & Chantilly cream

-

Individual crém brulee

-

Freshly prepared fruit salad

-

Alternatively you can pick any dessert from menu 1 or 2

If none of the above options suit your needs, we would be happy to discuss your exact requirements within this price range

Additional Extras & Vegetarian Options

Pulled Pork/Bacon Baps

£2.50 Per Head - Served from a set up service station

After Dinner Tea/Coffee & Mints

£1.50 Per Head

Vegetarian Mains

Lemon risotto with peas, tarragon and leeks

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Mushroom and thyme risotto with a parmesan crust

-

4 cheese tortelloni in a rich tomato sauce

-

Herby cous cous stuffed pepper

-

Spinach & wild mushroom filo parcel with a tomato herb sauce

-

Med veg kebab on a bed of spinach and savoury rice

Vegan & Gluten Free options can be made from the ideas above fairly easily
if we know in advance that dietary requirements are needed