

# Dinner Selector To Start

## *Soups - Hot*

- Pappa al Pomodoro (Rustic tomato soup with bread, basil and olive oil)
- Cream of leek and potato soup with chive oil, croutons and cream, served with crispy onions
- Cream of mushroom, sauté mushrooms with tarragon and roasted garlic, toasted brioche
- Carrot and coriander soup with lime and toasted coconut
- Celeriac, smoked bacon and apple soup, celeriac crisps

## *Soups - Chilled*

*(Please choose **three** from the selection below)*

- Minted pea soup served with croque monsieur
- Classic Vichyssoise
- Gazpacho with tomato, soft torn mozzarella and olive bruschetta



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## Salads

- Asparagus nicoise salad (Steamed asparagus with a potato, sun blush tomatoes, black olives and fine green bean salad with rapeseed oil dressing)
- “A Kentish summer salad” (Pickled beets, heritage tomatoes, wild rocket, torn English mozzarella, toasted seeds and basil oil)
- Roasted beets with goat’s cheese, celery leaves, toasted pine nuts, pinot syrup
- Scorched courgette and feta salad with chilli flakes, olives, raisins, baby gem, mint, coriander and sherry vinaigrette
- Beef tomato with soft torn buffalo mozzarella, black olives, balsamic roast red onions, micro herbs and soft herb oil dressing
- Roast carrot and caraway salad with toasted pine nuts, feta cheese and baby spinach leaves

## Seafood

- Smoked salmon with cracked pepper, soft herb, potato and caper salsa, lemon oil
- Pimms cured salmon gravadlax with hard-core coleslaw
- Prawn and avocado crostini, pea shoot and micro leaf salad, sun blush tomatoes and “Bloody Mary” dressing
- Poached salmon with scorched cherry tomato, watercress and potato salad, citrus dressing



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## Terrines

- Ham hock and pea terrine, pickled seasonal vegetables, caramelised tomato chutney, micro herbs
- Course duck, pork, chicken liver and peppercorn terrine, red onion jam, a light potato salad, Cumberland dressing
- Smoked salmon terrine layered with shallot and anchovy butter, potato

## Hot to the Table

- Confit ham and chicken croquettes, whipped minted peas, pea shoot salad
- Thai style fishcake served with Asian coleslaw and chilli jam
- Wild mushroom and pumpkin arancini, roast red pepper and tomato sauce with crispy leeks, extra virgin olive oil
- Cherry tomato, wild mushroom and asparagus tart, soft herb butter sauce



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## Chicken

- Mint, lemon and garlic marinated chicken breast, buttered fondant potato, salsa verde
- Served with a sharing bowl of fine green bean, mange tout and orange salad with toasted hazelnuts and citrus dressing
- French trim chicken breast, wild mushrooms, sage and garlic sauce, soft herb mash
- Lemon and thyme roasted chicken breast, celeriac and potato rosti, herb butter sauce
- Chicken Breasts with Pesto and Parmigiano Reggiano
- Chicken breast with tapenade (Olive, tomato, oregano) pan roasted potatoes, rich red wine sauce
- Chicken Piccata (Butterflied chicken with capers, parsley and lemon juice), roasted new potatoes with sea salt and rosemary

## Beef

- Four-hour ale braised British beef with grain mustard mash
- Short ribs of beef with mustard and juniper glaze, horseradish creamed potatoes
- Braised one-piece steak Bourguignon, horseradish new potato stack
- Roast English striploin of beef, Yorkshire pudding, shallot and thyme infused fondant potato, rich gravy, (£3.50 supplement)
- Roast English sirloin of beef with a Dijon mustard and herb crust, garlic and cream sliced potatoes, red wine and Madeira jus, (£3.50 supplement)
- Roast fillet of beef "Stroganoff"
- (Roast aged fillet capped with wild mushrooms, served with crisp rosti potato, stroganoff sauce and paprika oil - £5.00 supplement)

*All the above served with seasonal market vegetables*



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## Lamb

- Roast rump of Kentish lamb, minted pea crush, cider fondant potato, roast carrots (£2.50 supplement)
- Roast shoulder of lamb with tapenade filling, garlic fondant potato, ratatouille vegetables, olive and garlic jus (£2.50 supplement)
- Roast rump of lamb, garlic and olive oil mash, puy lentil broth, roast fennel, cherry tomatoes (£2.50 supplement)
- Slow roast shoulder of lamb studded with garlic over rosemary root vegetables, sweet potato mash, rich gravy, tomato and mint relish (£2.50 supplement)

## Fish

- Pan fried sea bass, dill and parsley potato crush, roast fennel, peas and pods, white wine butter sauce (£3.00 supplement)
- Roast fillet of salmon, prawn linguini, peas and pods, Chapel Down beurre blanc
- Baked cod with mustard and parsley crust, crispy pancetta, braised peas, potato cake, lobster bisque butter sauce (£2.50 supplement)
- Pan fried fillet of sea trout, parsley sauce, ribbon vegetables, sharing bowl of herb butter new potatoes (£2.50 supplement)



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## Vegetarian

- Warm mushroom, button onion, walnut and smoked Applewood tart with puy lentils and herb butter sauce
- Sweet pepper with date cous cous and Moroccan spices, ratatouille tian, roast tomato sauce with basil oil
- Polenta gnocchi with roasted seasonal vegetables, cream of leek sauce
- Roast cherry tomato tart with goat's cheese, parmentier potatoes, wild rocket, spinach and watercress salad with hazelnut dressing
- Orzotto with peas, wild mushrooms and asparagus, shaved parmesan
- Brioche bruschetta with wild mushrooms, asparagus and toasted pine nuts, basil pesto dressing
- Grilled aubergine rolls filled with quinoa, carrot and beetroot, roast garlic and tomato jus

## Best of the rest

- Paprika roast loin of pork, crackling, apple bubble and squeak, carrot puree, pork gravy
- Seared duck breast in Asian spices, pak choi rosti, stir fried greens with chilli and garlic, anise jus (£2.50 supplement)
- Roast breast of Guinea fowl, parsnip puree, braised leeks and mushrooms, blackberry sauce
- Roast breast of duck, creamed savoy cabbage with celeriac and carrot, cider fondant, roast garlic jus (£2.50 supplement)



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# Dinner Selector To Finish

## Vegetarian

- Chocolate and raspberry tart, mascarpone
- Limoncello set cream, raspberries served with butter shortbread
- Pear and almond tart, chilled Anglaise
- CBH Eton mess (Sharing or Individual)
- New York style baked cheesecake, roast fruit compote
- Caramelised lemon tart, crème fraiche

- Treacle tart with clotted cream or honeycomb dairy ice cream
- Apple panna cotta with apple crumble
- Tiramisu with griottine cherries
- Classic summer pudding with clotted cream
- Raspberry and white chocolate trifle
- Apple flan, clotted cream or vanilla ice cream

Fresh ground coffee, teas and fusion teas



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# Dinner Selector

We hope our menu selector offers the choice and variety to meet your personal requirements. Please choose one dish from each course with a vegetarian alternative to be provided. Please note for additional dishes a £2.00 per head supplement will apply.

## Pricing

**£25.00** plus VAT

Please note the above price is for the food content only. Upon request CBH will provide a detailed quotation inclusive of staffing, equipment, linens, tableware and glassware, costed additionally to suit your personal requirements.



*Cbh.*



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