

# Custard Factory Spaces Menu

## Breakfasts

### **Continental breakfast (can be served at any point during the day) - £10.00 + VAT**

Selection of cold, cured & uncured meats & salamis, breakfast (hard & soft) cheese, sliced tomatoes,  
French bread & preserves,  
Fresh fruit platter, selection of sweet & savory pastries.  
or we can offer Bacon sandwiches & fruit platters & a selection of pastries for the same price.

### **Full English breakfast (can be served at any point during the day) - £10.00 + VAT**

Local sausage, bacon, scrambled eggs,  
Oven roasted tomatoes, field mushrooms  
Baked beans, vegetarian fried halloumi cheese,  
Potato skins & toasted bagels.

### **Breakfast Baps or Sandwiches - £4.50 + VAT**

Local sausage or crisp bacon.  
or Portobello Mushroom with cheese & wilted spinach.

### **Muffins - £2.75 + VAT**

Selection of American style muffins: blueberry, banana, chocolate, etc

### **Selection of Pastries - £2.50 + VAT**

Butter croissant, pain au chocolate,  
Pain au raisin, almond & apricot  
Pastries, iced Danish.

## Cold Buffet

### **Option 1 - £12 + VAT a head**

#### **Gibbs Buffet**

#### **Fruit Juices and Mineral Water**

#### **Luxury Sandwiches**

Rare roast beef with horseradish  
Mayo and watercress  
Cream cheese and roast peppers (v)  
Roast chicken salad  
Cheese, carrot and herb (v)

*Please choose additional two items from the selection below:*

#### **Root Vegetable Crisps (v) with assorted dips**

#### **Vegetable Pakora (v)**

#### **Miniature Spanakopita (v)**

#### **Yakitori Chicken Skewers**

#### **Potato Skins (v) with sour cream and chive dip**

#### **Fresh Fruit Platter**

#### **Freshly Brewed Coffee and Selection of Teas served with assorted biscuits**

### **Option 2 - £16 + VAT a head**

Oven Roasted Chicken Pieces  
Roasted Mediterranean vegetable and goats cheese tartlets  
Pasta Rigatoni with sweet roasted tomato and basil

Green Salad  
Specialty continental breads  
Garlic baby new potatoes with olive oil, rosemary and sea salt  
Seasonal fruit platter  
Selection of homemade cakes

**Option 3 - £16 + VAT a head**

Chilli chicken wraps  
Greek salad and houmous wraps  
Open poached salmon baguette  
Cheese carrot and herb multi grain bagel  
Roast ham and mustard ficelle  
Vegetable samosa  
Vegetable pakora  
Goats cheese tartlets  
Potato and root vegetable kettle chips

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Cup cakes  
Meringues cream and fruit  
Brownies flapjacks

**Hot Fork Buffet Options**

**Hot Fork Buffet Options £18 + VAT a head**

**Food is beautifully displayed and served from a selection of chafing dishes and platters in The Study for guests to help themselves and indulge**

**Option One**

Chicken breast pan-fried and covered with a tarragon cream sauce  
Roast vegetable lasagne, topped with sliced tomatoes and shavings of parmesan cheese  
Salmon, accompanied with a red pesto sauce  
Selection of breads  
Lyonnais potatoes  
House salad  
Selection of homemade cakes  
Seasonal fruit

**Option Two**

Homemade Beef lasagne, topped with grated mature cheddar cheese  
Fish cake, oven baked and accompanied with a dill sauce  
Chunky vegetable coated in a spicy tomato sauce, covered with herb crust  
Selection of breads  
Garlic potatoes  
Dressed mixed leaf salad  
Selection of homemade cakes  
Seasonal fruit

**Option Three**

Homemade Beef lasagne, topped with grated mature cheddar cheese  
Homemade Vegetable Chilli  
Chicken Curry  
Breads  
Potatoes  
Rice  
Salad  
Vegetable Pakora  
Selection of homemade cakes  
Seasonal fruit

**Option Four**

Poached side of salmon or Roast joint of ham  
Coronation chicken  
Vegetarian tartlets or vegetable pakora  
New potatoes  
Garden salad  
Spanish coleslaw  
Tabouleh salad  
Speciality breads oils and dips  
Selection of homemade cakes

**Option Five**

Chicken curry  
Vegetable pakora  
Cold roast ham or side of salmon  
Green salad  
New potatoes  
Rice  
Selection of homemade cakes

**Option Six**

Beef chilli  
Vegetarian chilli with cornbread topping  
Chicken fajitas  
Cheese spring onion and tomato quesadillas  
Nachos  
Rice  
Guacamole salsa sour cream  
Chilli chocolate brownies  
Fresh fruit platter

**Option Seven**

French bread with pate  
Coq au vin/ beef bourguignon or chicken fricassee with cream and mushroom  
French onion tart or provençal tart  
Vichy carrots  
Potato gratin  
Salad of Roquefort and lardons or goats cheese salad with croutons  
Celeriac remoulade  
Rice  
Fruit tart with creme patissiere

**£20 + VAT a head**

**Option Eight-**

Roast legs of lamb  
Chicken tagine  
Tagine of chickpeas and pumpkin  
Vermicelli rice  
Tabouleh salad  
Flat breads houmous tzaziki  
Homemade miniature feta and spinach parcels.  
Oven roasted baby potatoes  
Roast carrot and olive salad  
Pistachio and rosewater meringue passion fruit chantilly cream and brownies with strawberries

**Option Nine**

Mediterranean vegetable and goats cheese tartlets  
Giant Seafood Paella with Langoustine and Mussels, Calamari etc.  
Chicken & Herb Casserole Provençale: Style Strips of tender Chicken cooked in a Tomato, Garlic, Onion and fresh Rosemary sauce.  
Rosemary and sea salt New Potatoes, mixed salad and speciality breads  
Selection of homemade cakes  
Seasonal fruit

**Selection of Homemade cakes** - Vanilla Meringues, Chocolate fudge cake, our speciality Lavender Cupcakes, Passion Cake, Lemon Drizzle cream

## 3 Course Dinners - £35 + VAT a head

### First Course

**Red Lintel and Chorizo** – A beautifully coloured puree topped with fried Chorizo and coarsely chopped flat leaf parsley. Served with crusty bread

**Mediterranean Vegetable Terrine** - Roasted Mediterranean vegetable terrine served with goat's cheese salad

**Salmon Terrine** – served with green salad and Melba toast

**Mediterranean Salad** – Tomato, basil and mozzarella salad

**Salmon Salad** - Poached Salmon Caesar Salad

**Goats Cheese Salad** - Goats cheese and chargrilled vegetable salad

### Main Course

#### Meat Dishes

**Chicken and Mushroom** - Stuffed Chicken Breast with a wild mushroom jus. Organic new potatoes and seasonal vegetables

**Moroccan Chicken** - Moroccan Chicken Tagine served with rice and Tabouleh salad

**Pie, Mash and Veg** - Chicken and Tarragon Pie/Beef and Ale/Chorizo and Butter Bean, served with creamy mash and seasonal vegetables

**Beef Wellington** – Aberdeen Angus Beef is encased in a pastry and served with horseradish mash potatoes

**Braised Lamb Shank** – Served with rich gravy on a bed of mash potatoes

**Roast Fillet of Beef** – Rolled in Herbs and Porcini and wrapped in Prosciutto, served in red wine and mushroom Jus with wilted Organic Spinach

**Sausage and Mash** – With a choice of either Venison or Chirizo sausage served on a bed of wilted spinach and red wine gravy.

#### Fish Dishes

**Roasted Cod** – On wilted spinach and new potatoes with asparagus and grain mustard  
Calvados Crème Fraiche

**Pan-Fried Tuna Steak** – With Irish Champ, Rocket and deep fried Carrot crisps

**Salmon Fillet** – wrapped in prosciutto with herby lentils, spinach and yogurt

**Homemade Fish Pie** – Salmon, Cod and King Prawns, served with organic peas in a white sauce topped with mash potato and topped with mash potato and topped with cheese  
**Monkfish and Prawn Thai Green Curry** – With coriander infused Basmati Rice  
**Beer Battered Haddock** – served with chips and lemon pea puree

### **Pasta Dishes**

**Lasagne al Forno** – Layers of Bechamel Sauce with Pasta Verde and Bolognaise  
**Tagliatelle Carbonara** – Pasta is richly dressed in cream, eggs and bacon topped with Parmesan shaving  
**Ravioli of creamed Rocotta** – Toasted Pine nuts, Parmesan and summer herbs.  
**Skid Ink Pasta** – with prawns and chilli in a light Tomato Sauce

### **Deserts**

**Crème Brulee** – served with vanilla biscuits  
**Chocolate Profiteroles** – choux pastry with Crème Anglaise topped with a rich chocolate sauce served with fresh cream  
**Summer Fruit Pudding** – Traditional English Desert of Strawberries, Blackberries and Raspberries topped with Chantilly Cream.  
**Bread and Butter Pudding** – Served with Custard  
**Passion fruit and cream Pavlova**  
**Chocolate Torte** – Served with ice cream  
**Minted strawberries** – with clotted cream and spice snaps  
**Mango Sorbet** – with exotic fruit salad

## **BBQ - £19 + VAT a head**

### **Option 1**

Tandoori Chicken with Flat breads, rocket and raitha  
Local Sausage with breads and chutneys and roasted balsamic onion  
Organic roasted new potatoes with sea salt  
Vegetarian skewers with halloumi cheese and Mediterranean vegetables marinated in Chilli oils  
Pasta Salad  
Garden Salad  
Homemade Spanish coleslaw  
Selection of Freshly baked cakes  
Fresh Fruit platter

### **Option 2**

Homemade beef burgers with roasted onions and chutneys  
Tandoori Fish skewers  
Tabouleh salad with fresh herbs and cucumber  
Garden Salad  
Oven roasted organic baby new potatoes  
Homemade Spanish coleslaw

Scones with jam and clotted cream  
English summer fruits

**Option 3**

Lamb Kofta Kebabs with flat breads and mint yoghurt  
Chicken breast burgers with salad and mayonnaise  
Pesto marinated med vegetable skewers  
Garden Salad  
Oven Roasted organic baby new potatoes  
Homemade Spanish coleslaw  
Chocolate brownies and strawberries

**Canapes & Nibbles**  
**£2.95 + Vat per item**

**Assorted Sushi**

Sea bass, tuna & salmon accompanied by pickled ginger, wasabi & soy

**Thai Crackers**

with seared tuna steak, wasabi & aioli

**Thai Crab Cakes**

with sweet chilli sauce

**Tempura King Prawns**

with a lemon & caper dressing

**Miniature Baked Potato**

with a choice of meat fillings:  
coronation chicken; caviar; sour cream & chives

**Tandoori King Prawns**

**Melba Toast**

with pâté de champagne

**Miniature Dogs**

with organic ketchup

**Crispy Duck Pancakes**

with cucumber, spring onion & hoi sin sauce

**Taco Chicken Wraps**

**Teriyaki Chicken Skewers**

**Honey & Mustard Chicken Skewers**

**Afghan Chicken Skewers**

with coconut, ginger & mint

**Miniature Beef Burger**

With smoked bacon & blue cheese dressing

**Miniature Spanakopita (v)**

Greek feta with spinach in filo pastry

**Quesadillas (v)**

hot tortilla triangles with guacamole, cheddar cheese & spring onion

**Watermelon, Feta & Fresh Mint Skewers (v)**

**Miniature Pittas (v)**

with falafel, tzatziki & rocket

**Tartlets (v)**

filled with spinach & ricotta sun blushed tomatoes

**Endive Boats (v)**

leaves filled with a selection of fillings: houmous & olive tapenade

**Vegetable Pakora (v)**

with raita dip

**Mixed Bruschetta & Crostini (v)**

with a choice of toppings:

mascarpone & parma ham, brie, strawberry & black cracked pepper

**Espresso Cups of Potato Skins & Sweet (v)**

**Potato Chips (v)**

with assorted toppings:

soured cream  
homemade ketchup  
chilli, cheese & sour cream  
**Soup Shots (v)**  
with a choice of flavours:  
carrot & coriander  
Gazpacho  
**Root Vegetable Crisps (v)**  
accompanied by a selection of dips  
**Miniature Baked Potato (v)**  
with a choice of fillings:  
goats cheese & Mediterranean roasted vegetables  
cheese  
carrot & herb blue cheese  
celery & grape

## Table Buffet

### Table Buffet Options £20 + VAT a head

#### **Oriental Cuisine**

##### **Starter**

Thai Fish Cakes  
Prawn Crackers  
Spring Rolls (v)

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##### **Main**

Hot Thai Salad (v)  
Peppered Salmon Pak Choi with sesame noodles  
Thai Chicken Curry  
Steamed Basmati Rice (v) with coriander

#### **Indian Cuisine**

##### **Starter**

Vegetable Pakora (v) with raita and a chilli dip  
Onion, Tomato and Coriander Salad (v)

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##### **Main**

King Prawn Tikka Skewers  
Chick Pea and Sweet Potato Curry (v)  
Lentil and Spinach Dhal (v)  
Chicken and Roasted Coconut Curry  
Steamed Basmati Rice  
Naan Bread

#### **Mediterranean Cuisine**

##### **Starter**

Mixed Specialty Breads  
Pittas, rustic and champagne  
Houmous and Tzatziki Dips (v)

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##### **Main**

Chicken Caesar Salad  
Greek style Salad (v) with feta cheese and marinated olives  
Chargrilled Fish Skewers  
Miniature Oven Baked  
New Potatoes (v) with olive oil, rosemary and sea salt  
Homemade Falafel (v)

#### **Summer Cuisine**

**Starter**

Baskets of speciality breads

Olives & Oils

Veg Pakora

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**Main**

Roasted Chicken Pieces wrapped in Parma Ham

Tomato and Basil Pasta

Individual tartlets of Goat cheese and caramelised red onion

Organic Roasted new Potatoes

Homemade Coleslaw

Green Salad