

C & J CATERING LTD

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YMC MENU CHOICES 2022-2023

Three Course Menu - £22.50 per person

Two Course Menu - £19.50 per person

Selection of Freshly Baked Bread & Butter

Starters:

Trio of Cured Meats, Dressed Leaf
Deep Fried White Fish Goujons & Tartare Sauce
Crab and Prawn Timbale, Lemon Dressing
Tomato and Basil Bruschetta, Balsamic Dressed Leaf
Stilton Stuffed Mushroom
*Homemade Soup of the Day
Honeydew Melon, Parma Ham
Chicken Liver Pate, Fruit Chutney, Baked Croute

***Soup Choice:**

Spiced Red Lentil, Carrot & Cumin, Curried Parsnip, Leek & Potato,
Cream of Cauliflower, Mushroom & Tarragon, White Onion & Apple Cider,
Broccoli & Stilton, Roasted Tomato

Main Course:

Roast Topside of Beef, Yorkshire Pudding
(£1.50 surcharge per person)
Braised Blade of Beef, Horseradish and Chive Mash (£3 surcharge per person)
Roast Loin of Pork, Sage, Onion & Apricot Stuffing
Pan-Fried Chicken Supreme, Pig in Blanket, Apricot Stuffing
Slow Roast Tender Shoulder of Pork, Sage & Onion Sauce
Tender Beef Stew & Creamy Mash
2 Large Old English Sausage, Mash, Onion Gravy
Lemon and Basil Baked White Fish, Parsley Sauce

*All the above are served with Seasonal Vegetables,
Roast Potatoes & another Potato Dish to complement main meal*

These meals are served only with Potatoes & Vegetables as stated below:

Deep-fried White Fish Goujons, Chips, Peas & Mushy Peas
Homemade Fish Cakes, Chips & Peas

Freshly Baked Pies are Served with Chips & Mixed Vegetables:

Rich Steak & Kidney
Steak & Stilton
Steak, Mushroom & Red Wine
Cottage Pie
Chicken & Mushroom
Chicken, Leek & Blue Cheese

Vegetarian Main Course alternatives

Vegetable Lasagne
Stilton and Broccoli Tart
Tomato & Cheddar Pasta Bake
Vegetarian Bangers & Mash in a Yorkshire Pudding

Vegan & Vegetarian Meals

Stuffed Pepper, Spicy Couscous, Tomato Salsa
Chickpea & Spinach Curry, Boiled Rice
Mixed Bean Chilli, Boiled Rice
Vegan Bangers & Mash

Fish Alternative

Lemon Baked White Fish & Salsa

Sweet:

Warm Apple Pie & Custard,
Warm Cherry Bakewell Slice, Ice Cream
Fruit Crumble Slice and Custard
Lemon & Raspberry Eton Mess
Warm Salted Caramel Chocolate Brownie & Vanilla Ice Cream
Traditional Sherry Trifle
Chocolate Mousse, Irish Cream Sponge, Chantilly Cream
Cheese & Biscuits - £1.50 on night if not pre-ordered
If ordered as a Fourth Course - £3.50pp supplement

Coffee & Mints

All meals include Coffee/Tea & Mints

*Please choose one (1) Starter, one(1) Main and one(1) Sweet
per function.*

Two Course Menu - £19.50 per person

Choose a Starter and Main Course or Main and Sweet
Coffee/Tea & Mints are standard and the Cheese & Biscuits
alternative is still available.

*Please choose one (1) Starter & Main or one(1) Main & Sweet
per function.*

Your choices should be filled out on the the Festive Board Order
Form which can be downloaded from the 'Resources' menu on
the website.
Please email completed Order Form to Nikki with the estimated
numbers and preferred Table Plan ten (10) days prior to the meeting.
Final numbers and further additional requests should be sent to
Nikki no later than seventy-two (72) hours before the meeting.

*Our Kitchen is multi-purpose use, where nuts, peanuts, milk,
soya, celery, mustard, lupin, eggs, fish, molluscs, crustaceans,
cereals containing gluten and sesame seeds are used throughout.

Please, if necessary, inform a member of staff of any further
allergies not previously given on the Order Form.