

Poppy Caterers Limited Sample Menu Ideas

As a Bespoke Caterers we will design a menu around your tastes and requirements

Jorvik canapés

Yorkshire Canapé List

- Mini Yorkshire Puddings with Rare Roast Beef & Horseradish Sauce
- Sausage & Leek Mash Tarts
- Whitby Fish & Chips served in Mini Cones
- Whitby Crab Crostini
- Caramelised Onion Tarts with Yorkshire Blue Cheese
- Marinated Lamb Kebabs served with a Mint & Yogurt Dip
- Wensleydale & Asparagus Tarts

Viking Canapé List

- Viking Mackerel Pâté Barquettes
- Prawn & Smoked Salmon Rounds
- Smoked Salmon Skewers
- Grilled Asparagus with Salt Cured Ham
- Caramelized Onion Bouchess
- Danish Meat Balls
- Quail Egg Tarts

Price per head:

- Viking Canapés £8.95 EX Vat per person
- Yorkshire Canapés £8.50 EX Vat per person

An Assortment of Canapé Desserts £6.50 per head excluding VAT

- Summer Tarts – Filled with Crème Patisserie, Decorated with Summer Fruits
- Yorkshire Chocolate Choux Buns
- Brandy Snap Basket Filled with a Fresh Raspberry Mousse
- English Mini Scones with Fresh Strawberries & Clotted Cream
- Strawberries Dipped in Dark Chocolate
- Mini Apple & Cinnamon Tarts

Waiting Staff £9.50 per Hour exclusive of VAT

Sample Hot Buffet Menu Ideas with Canapé Reception

Selection of Canapés served with Reception Drinks

Sizzling King Prawns served with a Chilli Lemon Dip
Breaded Salmon & Mushrooms served with Garlic Butter
Cremini Mushrooms Stuffed with Spanish Ham
Deep Fried Wontons with Creamy Curried Chicken
Smoky Shrimp with Garlic Parsley Dip
Pork Pinchitos with Tomato Romesco Sauce
Marinated Lamb Kebabs served with a Mint & Yogurt Dip
Pâté Barquettes
Grilled Mediterranean Vegetable Mini Kebabs
Moroccan Style meatballs
Prawn & Smoked Salmon Filo Cups
Saffron & Lemon Chicken Skewers with Peanut Sauce
Coronation Chicken Barquettes
Beef Satay with a Hot Mango Dip
Vegetable Spring Rolls with a Chilli Dip
Marinated Mussels
Grilled Asparagus with Salt Cured Ham
Samosas with Sweet & Sour Sauce
Quail Egg Tartlets with Curried Mayonnaise
Mini Yorkshire Puddings with Horseradish & Beef
Savoury pastry case filled with lemon crème fraiche topped with a quails egg.
Mini crostini with avocado puree, mozzarella, fresh basil & black olives.
Roasted goats cheese on crostini topped with grilled red peppers.
Cheese beignets (deep fried pastry with mature cheddar cheese).
Roquefort and pecan nuts on croutons.
Tiny tartlets baked with dolcelatte & caramelised red onion.
Grilled brie with redcurrant jam on rye bread.

Main Course

(Choose 4 dishes and a vegetarian option)

Sautéed Strips of Fillet of Beef with a Cream & Peppercorn Sauce

Served with Wild Rice

Rosemary & Lemon Chicken Supreme

Served with Rice & Vegetables, Enjoy The Tastes & Aromas of Italy

Beef Bourguignon

With Savoury Rice & Crusty Bread

Pork Tenderloin Medallions of Pork

Served with a Mushroom, Cream & Brandy Sauce

Spinach & Hazelnut Lasagne v

Thai Chicken with in Lime & Ginger

Served with Rice and hot Chilli Chutneys

Roast Duck Casserole slowly simmered in a Sweet Orange Sauce
Served with new potatoes and seasonal sauté Vegetables

Fillet of Lamb & Coriander Casserole with seasonal Vegetables
Served with French bread to soak up that delicious sauce

Pork Fillet Stroganoff served in a creamy Granary Mustard Sauce
Served with Rice Pasta or Baked Potatoes

Fresh Pasta Vegetable Bake, served in a Rich Creamy Herb Sauce
Served with Caesar Salad ✓

Chicken in Wine & Coriander
Served with fresh pasta and a warm Greek Salad

Escallops of Pork Henry VII
Escallops of Pork with Farci of Spinach, Cream Cheese and Pistachios served with rice and a rich cream sauce Garnished with mushrooms and croutons.

Fresh Vegetable Pasta Bake ✓
Fresh Vegetables sautéed in olive oil & Pasta, baked in a cream sauce, topped with mozzarella cheese.

Traditional Beef Pie
Topped with a fine crust of pastry, served with minted potatoes and stir fried vegetables

Mediterranean Chicken
Served with wild savoury rice & Green Salad or Seasonal vegetables and Minted Potatoes

Fresh Whitby Fish Pie Topped with Granary Potatoes
A Selection of Fresh Fish slowly cooked in White Wine & Parsley Sauce
Topped with a Creamy Mash

Sample Selection of Desserts
Select 3 desserts –
Desserts can be served or as a Dessert Table

Fresh Fruit Platter

Chocolate & Baileys Roulade

Profiterole Pyramid served with toffee or chocolate sauce

Brandy Snap Baskets Filled with Exotic Fruits
Served with Chantilly Whipped Cream

Poppy Caterers Limited
01347 878628 info@poppycaterers.co.uk
www.poppycaterers.co.uk

Tarte Normande

Apple Tart with Custard & Calvados

Tarte Tatin

Traditional French Tart Tatin

Raspberry & Chantilly Cream Roulade

Charlotte (Framboises, Pommes ou Poires)

Raspberry, Apple or Pear Charlotte

Chocolate Cheese Cake

Trio of Mini Desserts

Strawberry Tarte

Yorkshire Three Cheeses Platter

(Swaledale Blue, Abbots Gold & Yorkshires Finest Cheddar)

A few Sample Vegetarian Dishes...

- Strudel of caramelised red onions, wilted spinach, tomato compôte and melted brie.
- Tower of roasted Mediterranean vegetables, finished with tomato concasse & basil oil.
- Roasted red capsicum pepper & goats cheese tartlet, served with crisp rocket and a balsamic vinegar reduction.
- Leek, mushroom and asparagus fricassee in a puff pastry vol au vent.
- Trio of onion tart tatin, topped with home made pesto & tomato coulis.
- Aubergine Charlotte stuffed with a fine ratatouille finished with a rich tomato sauce.
- Savoy cabbage & lightly curried vegetable jalousie accompanied by a mint, yogurt sauce.
- Roulade of roasted red pepper, spinach, woodland mushrooms & Danish blue cheese.
- Roasted Butternut Squash Risotto
- Spinach Roulade with an Apricot Stuffing

Sample Selection Menu Ideas - 5 course dinner, canapé reception followed by starter, main, dessert or cheese, Savoury, Coffee & Chocolates

Listed here are a number of sample dishes & menus. Hopefully they will assist you in compiling a menu to suit your taste. Extra vegetable and potato dishes can be added if you require, however each main course includes a panache of fresh seasonal vegetables & a suitable potato dish.

Please note that these choices are only suggestions and represent only a small fraction of our creativity, please ask for some more ideas or feel free to suggest any personal favourites that are not listed. Price per head is based on a canapé reception and a 4 course dinner consisting of starter, main course, dessert, coffee and cheese board, however we can also add a sorbet if requested.

A Small Selection of Canapés...

Vegetarian...

- Savoury pastry case filled with lemon crème fraiche topped with a quail's egg.
- Mini crostini with avocado puree, mozzarella, fresh basil & black olives.
- Roasted goats cheese on crostini topped with grilled red peppers.
- Tiny tartlets baked with dolcelatte & caramelised red onion.
- Miniature vegetable spring rolls served with a chilli dip

Fish...

- Seared salmon on brioche with saffron mayonnaise and fresh dill.
- Tiger prawns wrapped in filo pastry.
- Crab salad with mango, red pepper, coriander and wasabi on brioche.
- Brown bread with Scottish smoked salmon, sour cream and capers.
- Smoked mackerel Barquettes.

Meat...

- Miniature Yorkshire puddings filled with roast beef and creamed horseradish sauce.
- Miniature tartlets filled with roast chicken and garlic mushroom.
- Minted sausage & mash tarts
- Melon balls wrapped in salami.
- Coronation Chicken Barquettes.

A Small Selection of Starters....

A Selection of Soups...

- Wild Mushroom & Tarragon soup
- Cream of Broccoli & Stilton soup
- A light and creamy gin and orange soup

A Selection of Fish Starters...

- Home cured gravadlax with a dill and mustard mayonnaise, a crisp rocket salad and balsamic vinegar reduction.
- Pastry basket filled with scallops, Mediterranean prawns and a garlic cream sauce.
- Rillettes of smoked mackerel served with Melba toast and beetroot olive oil.
- Salmon, sole and spinach roulade, with home made tartar sauce.

A Selection of Fruit Starters...

- Platter of pink grapefruit, orange & pineapple.
- Avocado pear, asparagus and melon salad.
- Roasted Fig Salad served with either a Blue Cheese Dressing or Balsamic Dressing
- Poached Pear & Parmesan Salad (pear slowly poached in a red wine & champagne)

A Selection of Meat Starters...

- Chicken and bacon tartlet with a port and stilton sauce.
- Warm leek and ham vol au vent with a mixed leaf salad and roasted red peppers.
- Freshly Prepared Chicken Liver & Brandy Traditional Greek salad with goat's cheese and fresh olives marinated in a balsamic dressing Pâté served with warm crusty bread

A Selection of Vegetable Starters...

- Wild mushroom & onion tart served with fresh hollandaise sauce.
- Tomato and asparagus salad with a blue cheese dressing.
- Traditional Greek salad with goat's cheese and fresh olives marinated in a balsamic dressing
- Hot breaded baby camembert with cranberry sauce.
- Asparagus & Seared Fig Salad with a Yellow & Red Pepper Confit

A Small Selection of Main Course Dishes...

A Selection of Vegetarian Dishes...

- Caramelised red onions tart with, wilted spinach, tomato compôte and melted brie.
- Roasted red capsicum pepper & goats cheese tartlet, served with crisp rocket and a balsamic vinegar reduction.
- Leek, mushroom and asparagus fricassee in a puff pastry vol au vent.
- Aubergine Charlotte served with a Tomato & Basil Sauce

A Selection of Meat Dishes...

- Supreme of chicken stuffed with asparagus and mushroom poached in a brandy and apricot sauce.
- Roast Sirloin of Yorkshire Beef served to the Table (Guests to Carve Chefs Hats & Aprons Provided for the Carver)
- Pan fried duck breasts, with a light port and cranberry jus.
- Seared loin of Venison with a pink peppercorn sauce and crispy leeks.
- Braised lamb shank served with a ragout of vegetables and a cranberry or mint sauce.
- Pan fried veal with a Madeira jus.
- Roast fore-rib of beef served with Yorkshire puddings, horseradish sauce and roast gravy
- Beef Wellington, served with a rich burgundy sauce.
- Sautéed Medallions of pork fillet served with a peppercorn sauce.

A Selection of Fish Dishes...

- Seared fillet of salmon, with a creamy sorrel sauce.
- Oven baked sea bass with vanilla oil, rocket and shavings of fresh parmesan.
- Home smoked salmon steak with a roasted red pepper and basil purée.
- Fillet of Scottish Salmon wrapped in Parma Ham with aubergine, red Peppers & Rocket Pesto
- Pan-Fried loin of Monkfish with a dill & Lemon Sauce
- Pan Fried Tuna Steak served with a Caper Sauce

A Small Selection of Desserts...

- Summer torte with fresh berries served with a raspberry coulis and thick double cream.
- Blackberry Crème Brulee
- Fresh profiteroles tower filled with crème patisserie or Chantilly cream with hot chocolate sauce.
- Individual summer pudding served with Cornish clotted cream.
- Tropical fruit baskets – tropical fruit served in brandy snap basket with clotted cream.
- Trio of Mini Desserts – (Ask for your preferred Selection)
- Trio of Yorkshire Cheeses

Coffee or Tea - will be served with a small selection of chocolates
Poppy Caterers £42.95 per head exclusive of vat

Sample Selection Menu Ideas - 4 course dinner, starter, main, dessert or cheese, Savoury, Coffee & Chocolates

Listed here are a number of sample dishes. Hopefully they will assist you in compiling a menu to suit your taste; each main course includes a panache of fresh seasonal vegetables & a suitable potato dish.

Please note that these choices are only suggestions and represent only a small fraction of our creativity, please ask for some more ideas or feel free to suggest any personal favourites that are not listed. Your dinner is inclusive of a 3 course dinner consisting of starter, main course, dessert, fresh coffee and mints.

A Selection of Starters...

- Gado Gado - Large Platters served to the tables
A Traditional Indonesian Starter where family and friends can enjoy different types of
Seafood, Fresh Fruit, cheese, salads, fresh pâtés, & breads
- Cream of wild mushroom and garlic soup with dried ceps, and fresh tarragon.
- Fresh prawn & roquette salad, with Marie Rose sauce and roasted cherry tomatoes.
- Rillette of smoked mackerel served with Melba toast and beetroot olive oil.
- Trio of watermelon, gala melon and honeydew melon served with a fruit coulis.
- Poppy's Salad, crisp roquette, oak leaf lettuce & curly endive, tossed with smoked
Breast of chicken, crispy bacon, diced shallots, cherry tomatoes, garlic croutons &
Balsamic vinaigrette.
- Refreshing Chicken & Caesar Salad served with fresh granary rolls
- Chicken Brandy Pate served with fresh granary rolls & a refreshing green salad
- Wild mushroom & onion tart served with fresh hollandaise sauce. Goats Cheese with
Beef Tomatoes Rockett Lettuce Marinated in a Raspberry Dressing

A Selection of Main Dishes...

- Pan fried supreme of chicken with a white wine & cream sauce.
- Breast of chicken stuffed with mozzarella & wrapped in Parma ham, with a tomato coulis
- Supreme of Chicken breast slowly cooked in a White wine sauce & Tarragon sauce served with sauté leeks & courgettes
- Beef Wellington served with a rich red wine & peppercorn sauce
- Traditional Ale & Beef Pie (One of our Yorkshire Specialities)
- Roast Sirloin of Beef served with Yorkshire puddings roasted vegetables and roast red wine sauce

- Lamb Shank slowly cooked in a rosemary & redcurrant sauce
- Roast loin of English lamb stuffed with mint and served with a rosemary sauce.
- Pan Fried Lamb Noisettes served with a caramelised Jus & roasted root vegetables
- *Roasted* fillet of pork with a fricassee of wild mushrooms and chorizo, red wine jus.
- Roast loin of Caramelised Pork served with a red wine & thyme sauce
- Award winning trio of Yorkshire sausages & mash served with a red onion sauce

A Selection of Fish Dishes...

- Seared fillet of salmon, with a creamy sorrel sauce.
- Oven baked sea bass with vanilla oil, rocket and shavings of fresh parmesan.
- Roast sea trout with saffron rice with antiboise sauce.
- Oven baked salmon 'en papillotte' with ginger and coriander butter.
- Home smoked salmon steak with a roasted red pepper and basil purée.

A Selection of Vegetarian Dishes

- Tower of roasted Mediterranean vegetables, finished with tomato concise & basil oil.
- Roasted red capsicum pepper & goats cheese tartlet, served with crisp roquette and a balsamic vinegar reduction.
- Leek, mushroom and asparagus fricassee in a puff pastry vol au vent.
- Roulade of roasted red pepper, spinach, woodland mushrooms & Danish blue cheese.

A Selection of Desserts...

- Traditional lemon & lime torte served with fresh raspberry coulis.
- Chocolate, baileys & praline roulade with fresh cream.
- Fresh profiteroles filled with crème patisserie or Chantilly cream with hot chocolate sauce.
- Raspberry Romanoff served in brandy snap basket with fresh fruit compote.
- Redcurrant mousse served in brandy snap basket with fresh fruit compote.
- Fresh strawberries served with Cornish clotted cream
- Individual summer puddings served with Chantilly cream
- **Trio of Mini Desserts**, Select you favourite three. Mini Crème Brulee`, Wild Berries served in a brandy snap basket with Toffee Ice Cream, Chocolate Mousse Served in Shot Glass, Peach Snaps Sorbet, Wild Berry Torte with fresh berries served with a raspberry coulis and thick double cream, Belgian Chocolate Baileys Mousse, Lemon Mousse, Profiterole with toffee or Chocolate Sauce, Eton mess in a brandy snap basket.

Beverages... Fresh filter coffee, selection of teas & herbal teas served with mints

Poppy Caterers £37.95 per head exclusive of vat

Sample Medieval Feast Menu
Glass of Mulled Cider or Mulled Apple Juice on Arrival

Starter

Caramelised & Swaledale Tart served with a green salad drizzled with a balsamic dressing

Or

Slates of various starters served with a variety of breads to each table

Followed by a Banquet

Dressed Fish

Wild Trout or Scottish Salmon with Whitby Crab decorated with various shell fish

Roast Fore rib of Beef served with Roasted Caramelised Vegetables

Or

Suckling Pig

Served with

Whole Roasted Poultry or Game

Lamb Shanks with Roasted Root Vegetables

The banquet is served with seasonal roasted & steamed vegetables, salads, breads, fruits

Platters of Fruit & Cheese

Prices per head, from £37.95 exclusive of VAT based on 40 Guests

Waiting staff can be dressed in medieval costumes

Sample Hog Roast Barbeque Menu

Buffet Style Menu

(Hog Roast)

- Marinated Hog Roast in York Real Ale served with Apple Sauce, Sage & Onion Stuffing
- Chicken breast marinated in Provencal herbs served with a raw tomato and basil vinaigrette
- King Prawns on skewers with fresh diced pineapple marinated in oriental dressing
- Roasted red capsicum pepper & goats cheese tartlet, served with crisp rocket and a balsamic vinegar reduction.

Sample Salad Selection

New potato salad in a light dill dressing

Fresh leaf salad with cherry tomatoes, feta cheese, cucumber, olives and dressing

Coleslaw Salad with Blue Cheese Dressing

Pasta nicoise salad with tuna, olives, tomatoes and eggs

Selection of bread and rolls including sunflower and sesame seed rolls, walnut and bloomer bread

Sample Dessert Selection

Fresh Strawberry Cheese Cake served with whipped cream or vanilla ice cream

Chocolate Profiteroles served with Belgium chocolate sauce

Raspberry & Almond Roulade with Chantilly Cream

Coffee & Mints

£37.95 Per Head exclusive of VAT Based on 40 Guests

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www.poppycaterers.co.uk

***Afternoon Tea
Delivered***

Mini Sandwich Selection:

Egg Mayonnaise with Cress
Cucumber on White with Black Pepper
Cream Cheese & Chive
Brie with Grapes
Smoked Salmon
Honey Roast Yorkshire Ham

Mini Cake Selection:

Cream Plain Scones with Strawberry Jam
Cream Meringues
Chocolate Brownies
Fresh Fruit Tartlets
Chocolate Choux Bun Éclairs
Lemon Squares

To include side plate & linen napkins

Tea & Coffee based on 40 guests
£19.95 per Person EX VAT
Waiting staff are an additional cost

Sample Selection of Starter Ideas

A Selection of Fish Starters...

- Home cured gravadlax with a dill and mustard mayonnaise, a crisp rocket salad and balsamic vinegar reduction.
- East Cost Whitby Crab Salad served with on Wild Lettuce leaf Salad drizzled with a Balsamic Dressing
- Pastry basket filled with scallops, Mediterranean prawns and a garlic cream sauce. Rillette of smoked mackerel served with Melba toast and beetroot olive oil
- Smoked Mackerel served with a Green Salad an a warm Dill Dressing

A Selection of Fruit Starters...

- Avocado pear, asparagus and melon salad
- Roast Fig Salad with Parmesan Shavings

A Selection of Meat Starters...

- Chicken and bacon tartlet with a port and stilton sauce.
- Warm leek and ham vol au vent with a mixed leaf salad and roasted red peppers.
- Home Made Chicken Liver & Brandy Pate served with Brown Crusty Bread

Fantastic with a Glass of Wine

- Parma Ham & Asparagus Salad

A Selection of Vegetable Starters...

- Wild mushroom & onion tart served with fresh hollandaise sauce.
- Asparagus & Swaledale Blue Cheese Tartlet served with Hollandaise Sauce
- Traditional Greek salad with goat's cheese and fresh olives marinated in a balsamic dressing
- Tomato and asparagus salad with a blue cheese dressing.
- Hot breaded baby camembert with cranberry sauce.
- Caramelised red onions tart with, wilted spinach, tomato compôte and melted brie
- Roasted red capsicum pepper & goats cheese tartlet, served with crisp roquette and a balsamic vinegar reduction.
- Leek, mushroom and asparagus fricassee in a puff pastry vol au vent

A Selection of Freshly Prepared Soups served with Warm Crusty Breads...

- Wild Mushroom & Tarragon Soup
- Cream of Broccoli & Stilton
- Carrot & Coriander
- Thick Winter Vegetable & Lamb Broth
- Cream of Tomato & Gin

A Sample Selection of Hot and Cold Canapés

Each service tray is served with a variety of items accompanied by dips & sauces;

Sample Hot Canapés – If you have Cooking facilities available

- King Prawns in Crispy Breadcrumbs with a Spicy Dip
- Breaded Salmon & Mushrooms with Garlic Butter
- Cremini Mushrooms Stuffed with Spanish Ham
- Deep Fried Wontons with Creamy Curried Chicken
- Smoky Shrimp with Garlic Parsley Dip
- Pork Pinchitos with Tomato Romesco Sauce
- Marinated Lamb Kebabs served with a Mint & Yogurt Dip
- Chicken Goujons & Salsa Dip
- Saffron & Lemon Chicken Skewers with Peanut Sauce
- Marinated Mussels
- Samosas with Sweet & Sour Sauce
- Japanese Style Prawns served with a Lemon & Garlic Dip
- Oriental Shellfish Mini Skewers
- Moroccan Spicy Meat Balls
- Beef Satay with a Hot Mango Dip

Sample Cold Canapés

- Italian Crostini (Olive, Red Pepper, Mozzarella & Pesto)
- Pâté Barquettes
- Grilled Mediterranean Vegetable Mini Kebabs
- Prawn & Smoked Salmon Filo Cups
- Seasonal Vegetable Crudities with Various Dips (Thai Guacamole, Pickled – Garlic Ailoi)
- Coronation Chicken Barquettes
- Smoked Salmon Skewers (with black & Green olives, honey & mustard Seed Marinade)
- Tuna & Prawn Barquettes
- Vegetable Spring Rolls with a Chilli Dip
- Grilled Asparagus with Salt Cured Ham
- Caramelized Onion Bouchess
- Smoked Salmon with Cream Cheese & Dill (Circles)

Price per head:

- Selection of any 8 items per person £8.95 ex VAT Delivered

Additional Costs:

Uniformed waiting Staff if required £9.50 per hour exclusive of Vat

Delivered Finger Buffet

Menu A

Pate filled Vol-au-Vents
Chicken & Basil Satay
Butterfly Prawns with Lemon & Cream Dip
Potato Wedges with Dip
Vegetable Samosa
Southern Fried Chicken

Menu B

Stilton & Asparagus Mini Quiche
Brie & Cranberry Filo Cups
Oriental King Prawn Rolls
Red Onion & Mozzarella Tarts
Vegetable Satay with Dip
Mini Crusty Pizzas

Menu C

Vegetable Spring Rolls
Prawn Mayonnaise Vol-au-Vents
Mini Pork Pies with Apple Chutney
Various Dim Sum with Chilli Dip
Lamb Samosas
Sausage & Mash Tarts

Menu D

Wild Mushroom Mini Quiche
Tandoori Chicken & Mint Yogurt
Mediterranean Prawns & Smoked Salmon
Assorted filled Vol-au-Vents
Coronation Chicken Mini Naan Breads
Deep Fried King Prawns & Sour Cream
Dip

The above menus can be mixed according to your taste & requirements

Choice of 4 different fillings with each menu on white, brown or granary breads, Rolls & Wraps

Roast Sirloin of Beef & Horseradish with Salad
Roast Turkey with Salad or Sage & Onion Stuffing
Coronation Chicken with Salad
Cheese & Pickle Ploughman's
Smoked Salmon & Cream Cheese
Cream Cheese & Celery
Baked Honey Roast Ham with English Mustard or Salad
Prawns in Marie Rose Dressing with Salad

Selection of Cakes

Flapjack, Chocolate Dipped Flapjack, Caramel Slice, Chocolate brownie,
Farmhouse Cherry cake, Carrot Cake, Banana Cake, Cream Scones, Fruit
or Cream Meringue, Fresh Fruit Platter

£8.95 per head exclusive of Vat
Buffet includes, sandwiches, savouries, cakes & fruit Platter

Sample Dinner Menu Ideas.....

Sample Starters

A refreshing Mediterranean salad with goat's cheese, fresh olives, roasted peppers & rocket lettuce marinated in a raspberry dressing

Or

Asparagus salad with a blue cheese dressing.

Or

Swale dale Blue & Wild Mushroom Tart served with a green salad drizzled with a balsamic dressing

Sample Main Course Dishes

Seared fillet of salmon, with a creamy sorrel sauce.

Or

Oven baked sea bass with vanilla oil, rocket and shavings of fresh parmesan.

Or

Home smoked salmon steak with a roasted red pepper and basil purée.

Or

Pan Fried Tuna served with a Lemon & Caper Sauce

Desserts

Summer fruit pudding served with fresh berries served with a raspberry coulis and thick Cornish clotted cream.

Or

Raspberry Crème Brulee tart.

Or

Tropical fruit baskets – tropical fruit served in brandy snap basket with clotted cream.

Coffee or Tea

Cheese selection & Chocolate mints

Sample Dinner Menu Ideas.....

Starter

Seafood Platter of Fresh Whitby Crab, Smoked Salmon, King Prawn,
served with a Hollandaise Sauce and Fresh Asparagus Herb Salad

Main Course

Pan Fried Chicken Breast filled with Apricot Stuffing &
Served with an Apricot and Brandy Sauce

Or

Chicken Breast Served with a White Wine & Cream of Coriander Sauce

Or

Pepper Chicken Breast served with a Pepper & Garlic Sauce

Or

Chicken stuffed with Mozzarella Cheese wrapped in Parma Ham & served
with a wild mushroom sauce

Hot new Minted Potatoes with Chives

Green Salad with Various Lettuce Leaves marinated in a Honey & Mustard
Dressing

Steamed & Roasted Seasonal Vegetables

Trio of Mini Deserts

*Crème Brulee, Shot Glass of Italian Chocolate Mousse, Brandy Snap Basket
filled with wild Berries & Yorkshire Clotted Cream*

Yorkshire Cheese

Viking Dinner Menu Ideas

Starter

- Viking Fish Soup with crusty Baked Breads
Or
Pan Fried Goats Cheese Salad with berries walnuts, chestnuts and Beef
Tomatoes or
Wild Mushroom & Swaledale Blue Tart served with a Blue Cheese Dressing
Or
Confit of Rabbit with flash pickle Beets
Or
Smoked Mackerel Mousse served with a Dill & Lemon Dressing

Main:

- Pot Roast Venison Casserole
Or
Traditional Viking Smoked Fish Pie Topped with Sliced Potatoes with Fresh
Breadcrumbs and Herbs
Or
Braised Pheasant with Root Vegetables, braised in Red Wine and
Cranberry Jus

Vegetarian Option

- Mixed Vegetable & Bean Casserole V
Or
Stuffed Cabbage Leafs with a mushroom farce v

Desserts

- Stuffed Apples with Calvados Custard
Or
Poached Pears with a Chocolate Sauce
Or
Toffee Sticky Pudding with a Black Toffee Sauce
Or
Pancakes filled with wild berries & Nuts served with Clotted Cream
Or
Spiced Apple, Rhubarb & Blackberry Franzipan Tart with Clotted Cream
Or

Why not have three desserts as a Trio

Price per Head £36.95 exclusive of VAT

Select one starter, main, vegetarian option and dessert



Poppy Caterers and Marquees, Poppy House, Alan Farnaby Way, Sheriff
 Hutton Industrial Park, Sheriff Hutton, YORK, YO60 6RZ - Tel: 01347
 878628

Event Location:	
Event Date:	
Contact Name:	
Contact Telephone:	
Email Address:	
Contact Address:	
Billing Address:	
Number of Guests:	
Evening Guests:	
Menu:	
Canapés:	
Starter:	
Main Course:	
Dessert:	
Coffee & Mints:	
Special Diets:	
Vegetarian Choice:	
Additional Course:	
Evening Food:	
Children's Meals:	
High Chairs:	
Drinks:	
Arrival/Reception:	
Wine Red:	
Wine White:	
Toast:	
Additional Drinks:	
Timings:	
Table Layout:	
Table Decorations:	
Florist Contact:	
Entertainment:	
Contact Name:	
Contact Number:	
Food & Drink required?	
Billing:	
Price Per Head:	
Hall Hire:	
Children's Charge:	
Drinks Charges:	
Deposit Paid:	
Further Deposit Date:	
Final Payment:	

Terms & Conditions Poppy Caterers Limited - Barley Hall

Quotations:

These are valid for three months from the date of production, unless Poppy Caterers withdraws the quotation, in writing, prior to written acceptance by the customer.

Confirmations of Deposits for Events:

Booking dates will be provisionally held for 14 days, on receipt of your completed booking form and sign & return our terms & conditions and on receipt of your deposit of £350 plus the current rate of VAT your booking is confirmed and receipt will be sent.

Third Party Arrangements:

When an event is arranged on behalf of a customer by a third party, the event will remain provisional until the customer returns the signed contract, which will also imply acceptance to pay the deposit and final invoice by that customer.

Consumables:

All drinks are sold on a sale or return basis and Poppy Caterers reserves the right to charge for all opened bottles, notwithstanding the fact that they have not been consumed. All reasonable care will be taken not to open excessive amounts of pre-agreed bottles. As licensee alcohol is not permitted to be brought into The Hall for consumption without prior arrangement. Failure to comply will incur additional costs.

Final Numbers:

Your prices will relate to guests, should this decrease by more than 10%, the price per head will increase to cover this. Clarification of special diets & seating arrangements and of final numbers must be confirmed 10 days prior to the event (This may increase but not decrease) (Monday to Friday, excluding bank holidays). Should your numbers increase after this time; the customer will be charged for each additional guest per head, for which a final estimate will be provided.

Variations:

Poppy Caterers reserves the right to substitute alternative food, drinks or any other element of the booking if the items ordered couldn't conveniently be obtained. Any alteration in the price or content of a specific element will be notified to the customer immediately. Poppy Caterers cannot be held responsible for any variations or alterations and has the right to increase the prices to reflect the increase in the cost of performing the event, which is beyond Poppy Caterers control. In any such instance the customer may, as soon as practicable on receipt of the given notice in writing, negotiate the provision of the specific element of the booking for which the cost has increased. The aforementioned right of the customer in no way gives you the right to cancel the booking.

Settlement of Accounts:

An estimate will be issued on receipt of final numbers and a payment of 50% of the estimated balance is required 4 weeks before the event. Any outstanding amounts will be invoiced after the event and payment is required within 14 days. (Cheques made payable to Poppy Caterers Ltd). Late payment may incur a 5% surcharge. Should the customer fail to pay the deposit by this time, Poppy Caterers may cancel the booking and charge the customer in accordance with the cancellation policy set out below

Prices:

All prices are subject to current VAT rates for Hot & Cold Food (VAT Registration Number 870 4132 44). Poppy Caterers reserves the right to amend prices to take into account any changes in the rate of VAT or other taxes, and will inform the customer immediately.

Cancellations by Poppy Caterers:

Poppy Caterers may cancel a booking without any liability being incurred whatsoever if:

- If Barley Hall is closed down due to events and circumstances beyond the control of Poppy Caterers such as staff dispute or by order of public authority. In such circumstances the deposit paid will be refunded in full
- The Customer becomes insolvent or enters into liquidation/receivership
- The Customer is in breach of any terms of the agreement
- Due to war, strikes, industrial action short of strikes, lockouts, accidents, fire, blockade, import or export embargo, snow, ice, obstruction, natural catastrophes or other such events beyond Poppy Caterers control and is unable to perform its obligations to the customer, Poppy Caterers will be under no liability to the customer

Cancellations by the Customer:

All cancellations by the customer must be made in writing to Poppy Caterers Limited and formally acknowledged. In the event of a booking being cancelled for whatever reason the following charges will apply:

- Cancellation 6 months before the date of the event, we require the deposit only
- Cancellation 180 days-90 days before the event 50% of the booking is required
- Cancellation 89 days-30 days before the event 75% of the booking is required
- Cancellation 29 days-14 days before the event full payment is required

Damage:

The customer shall be deemed responsible for the conduct of guests and any support suppliers appointed by the customer and to ensure that no damage is caused to the building, its fittings, fixtures and tableware. The customer shall be liable to reimburse Poppy Caterers for any costs for repairs and replacements at Barley Hall.

Name of Client/ Clients:

Signed by the clients

Date

Venue: Barley Hall

Event Date: