



CHILTERN VALLEY CATERING  
From THE CHEQUERS



## Function Menus

Whatever the occasion, we have a wide range of options to cater for every occasion and hopefully every budget !

### Starter Sharing Boards

Seafood Platter – Smoked Salmon with capers and horseradish cream, smoked mackerel pate with oatcakes, prawns in marie rose dressing, fresh poached salmon with pickled cucumber – rustic breads. (Additional seafood on request)

Country English Platter – Chicken & Ham Hock Terrine – piccalilli, Scotch Eggs – homemade salad cream, Duck Liver Parfait – plum chutney – rustic breads

Anti Pasti Platter – Parma ham, salamis, olives, sun-blush tomatoes, mozzarella, roasted peppers, pesto, balsamic onions, artichokes, caponata – focaccia (vegetarian / vegan options available)

Mediterranean Platter – whole baked Camembert, chorizo & merguez sausages, crudité, hummus, taramasalata , caponata, olives – baguettes

### Plated Starters

#### COLD

Ham Hock Terrine – homemade piccalilli, crostini

Pressed Smoked Chicken & Ham Hock Terrine – curried chutney, rustic bread

Classic Prawn Cocktail – king prawns, Marie rose, lettuce

Gabriel Machins Oak Smoked Salmon – capers, horseradish cream, lemon, granary bread

Whisky & Dill Cured Salmon – beetroot carpaccio, mustard and dill dressing

Mozzarella Tricolore – beef tomato, buffalo mozzarella, avocado, olives, sun-blush tomatoes, basil and extra virgin oil

Gazpacho - with Tian of handpicked crab and avocado

Salad of Compressed Melons – ogen, galia and watermelon, with pickled strawberries and lime

Summer Vegetables Salad – chargrilled peppers, courgettes and aubergine, marinated artichokes, leaves and basil dressing

Mozzarella & Parma – buffalo mozzarella wrapped in prosciutto, rocket sun blush tomato and pine nut salad

Potted Duck Rillettes – orange salad and gel, crostini

Chick Pea & Walnut Pate – pickled mushrooms, crostini

## HOT

Soups (all served with homemade breads)

- White Onion Cider & Thyme – crispy shallots, chive oil, spring onion
- French Onion – Gruyere crouton
- Spring / Summer Vegetable Broth – pearl barley & herbs
- Fish Soup – with crab and lobster stock, brandy, saffron & cream and the best of the markets, Rouille, artisan bread
- Any other soup you like – just ask

Tortelloni ( hand made pasta parcels finished with sage butter emulsion, also available as a main course)

- Spinach and ricotta
- Wild mushroom and black truffle
- Beef ragu and black truffle
- Goats Cheese and Beetroot

Salt Cod Croquettes – garlic mayonnaise, leaves

Seafood Pot Au Feu – king prawns, squid and mussels in a rich brandy cream sauce baked with gruyere

Twice Baked Gruyere Soufflé – chives and cream

Baked Portobello Mushroom - with shallots bacon, breadcrumbs and blue cheese

Asparagus – poached egg, chive butter sauce (June /July)

Warm Salad of Confit Duck – puy lentils, crisp bacon, apple

Beetroot Risotto – honey glazed goats cheese

Squid Ink Risotto – seared scallop, chargrilled squid, sea herbs

Warm Salad of Roasted Roots – mixed leaves, crumbled fetta, sweet chilli dressing

## MAIN COURSES

Traditional Roasts – with duck fat roast potatoes, Yorkshire Puddings and gravy.

Sirloin of Aged Scottish Beef

Loin of Free Range Watlington Pork, carved on the bone crackling  
Supreme of Chicken, pigs in blankets, stuffing

## VEGETARIAN & VEGAN

Chargrilled Cauliflower “Steak” – fresh turmeric and coconut puree, spiced baby aubergines, crispy kale, spiced peanut crumb – pilau rice  
Spiced Asparagus and Spinach – casseroled with quinoa, lentils and chickpeas, cashew cream (VE)  
Roast Butternut Squash – herbed tabbouleh, roast pepper coulis  
Moroccan Spiced Mushroom and Chickpea Cassoulet (VE)  
Mac ‘n’ Cheese – pasta cooked with a rich smoked cheddar sauce with spinach.  
Topped with parmesan finished with truffle oil  
Super Food Salad – roasted vegetable and quinoa salad, spiced butternut squash, pumpkin seeds, pomegranate, sweet chilli jam, feta  
Risotto – we can prepare a wide variety of risotto please ask for your favourite  
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## FISH & SEAFOOD (Also available as an additional fish course)

Roast Fillet of Salmon – boiled new potatoes, hollandaise  
Pan Seared Sea Bass Fillet – seafood risotto, lobster cream  
Loin of Cod – wrapped in pancetta, crushed new potatoes, whisky & grain mustard cream sauce  
Smoked Haddock – fillet poached in butter, crushed new potatoes, creamed leeks, soft poached egg, pea shoots  
Fillet of Scottish Salmon Genovese – on a salad of new potatoes, green beans, olives and tomatoes. Pesto dressing  
Swordfish Steak – char grilled, topped with herb & parmesan crust, salad of green beans and mint, roast new potatoes

## CHICKEN & DUCK (All chicken dishes can be replaced with guinea fowl for an additional cost)

Chicken Forestiere – pan fried breast of chicken, wild mushroom, garlic and cream sauce, tarragon buttered mash

Chicken Balmoral – breast of chicken filled with haggis, wrapped in smoked bacon, swede and potato mash, whisky sauce

Chicken Francaise – pan roasted breast on crushed new potatoes with a fricassee of peas bacon and shallots

Chicken Breast - baked with Parma Ham, sun blush tomatoes and mozzarella, fresh tomato and olive sauce, garlic & rosemary new potatoes

Chicken Breast - filled with chorizo and goats cheese, roasted red pepper coulis, garlic & rosemary new potatoes

Confit Duck Leg Choucroute – one of our most popular dishes served on a classic garnish of cabbage, smoked sausage and ham hock

Confit Duck Leg – orange and green peppercorn jus, Lyonnaise potatoes

Duck Breast – pan seared, cider fondant potato, duck croquette, honeyed anise jus

## BEEF

Wellington – fillet of beef wrapped with mushroom duxelle, parma ham, spinach and puff pastry – red wine jus

Medallion of Beef Fillet – (cooked to your preference but the same for all guests) pan seared, fondant potato, wild mushroom red wine sauce

Ox Cheek – slow cooked with ale and onions, oxtail bon bon, celeriac mash

Shin of Beef Bourguignon – slow cooked with red wine, garlic, shallots, bacon and mushrooms, creamy mash

## PORK

Pork Belly- slow cooked, pressed and seared, sweet potato puree, apple cider and grain mustard jus. Crackling

Pork Belly – slow cooked, pressed and seared, Asian noodles, honey soy and ginger dressing

Porchetta = Italian style roast pork loin with fennel, lemon & garlic, roast new potatoes pan juices

Trio of Pork – caramelised fillet, pressed belly and crispy pig cheek, fondant potato, piquant jus

## OTHER MEATS

Rump of Berkshire Downs Lamb – dauphinoise, port & redcurrant jus

Trio of Lamb – medallion of loin, individual shepherd's pie and tagine

Venison Pave – pan roasted, celeriac dauphinoise, parsnip crisps, cassis jus  
Saltimbocca – escalope of veal rolled with sage and parma ham. Marsala wine sauce, garlic and rosemary new potatoes

## SIDE DISHES

Please choose 2 side dishes to accompany your meal

### VEGETABLES

Mixed seasonal vegetables

Chantenay Carrots – roasted with butter and anise

Single Greens – broccoli, cabbage, green beans, kale, peas etc

Petit Pois a la Francaise – cooked with shallots vegetable stock butter and lettuce

Mixed Roast Roots – with honey

Cauliflower Cheese Gratin

Carrot and Swede Mash

Ratatouille

Savoy Cabbage – with bacon

### SALADS

Mixed Salad – leaves, cucumber, cherry tomatoes

Mediterranean Vegetable and Couscous

Rainbow Slaw with Tahini Dressing

Traditional Coleslaw

Courgette Green bean and Mint salad

Caesar Salad

Asian Noodle Salad

Sweet and Sour Roasted Pumpkin Salad

Marinated Beetroots Salad

## DESSERTS

Strawberries and Cream

Seasonal Fruit Crumble - with custard or cream

Chocolate & Guinness Brownie – vanilla ice cream  
Sticky Toffee Pudding – vanilla ice cream  
Treacle Sponge Pudding - custard  
Baileys Cheesecake – Oreo cookie base  
Black Forrest Cheesecake – white & dark chocolate, kirsch cherry compote  
Traditional English Trifle  
Bread & Butter Pudding – with chocolate & orange  
Individual Summer Pudding – clotted cream  
Brandy Snap Baskets – mixed berries, Chantilly cream  
Lemon Tart – with berries and coulis  
Treacle Tart – stem ginger ice cream  
Mascarpone & Berries Tart  
Bitter Chocolate Tart – Tonka bean ice cream  
Pot au Chocolate – scented with cardamom, shortbreads  
Baked Rum & Raisin Cheesecake  
Crème Brule – fruit compote, shortbreads  
Baked Peaches – honey mascarpone, raspberries & coulis  
Vanilla Panna Cotta – berries and coulis  
Lemon Syllabub – honeycomb shard  
Pavlova – individual meringues, whipped cream, berries, coulis

Selection Of Artisan Cheeses

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