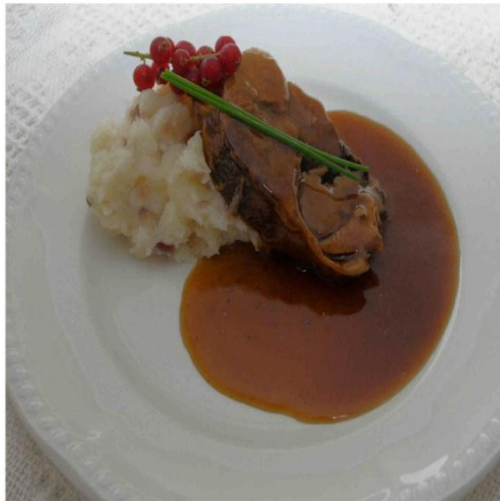


Creative Forest Foods



A Sample to Savour

Our Full Menu Selection

2009-2011

Creative Forest Foods.

We present our latest selection of dishes for the forthcoming season. We are excited about the changes, but our focus remains on producing quality items which are sensibly priced. We hope to cater for all eventualities, but if there is a specific requirement, we are open to producing a menu to your wishes. Flexibility is key to our success. We hope that in the forthcoming pages we can tempt your palate and make your mouth water.

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Start in Style

(minimum 50 guests)

An informal starter, to be served as your guests arrive, in your chosen area, enabling you to enjoy the tranquil surroundings. This starter is to be presented on a tiered table and replenished by waiting staff. Guests will then be asked to move to the dining room where they will be served the remainder of your chosen menu.



- ❖ Prawn & Cucumber Skewers
- ❖ Japanese Style Prawns
- ❖ Seafood Moneybags
- ❖ Garlic & Herb Salmon Goujons
- ❖ Mini Crab Fishcake
- ❖ Tempura Spicy Prawns
- ❖ Green Lip Mussels with Lemon Wedge

All served with Lemon Grass Mayonnaise and Sweet Chilli Dipping Sauce

- ❖ Authentic Prawn Toast
- ❖ Mini Vegetable Dim Sum
- ❖ Chicken Satay & Peanut Sauce
- ❖ Oriental Duck Parcels
- ❖ Mini Vegetable Spring Rolls
- ❖ Thai Chilli Beef & Pineapple Kebab
- ❖ Marinated Chicken Tikka
- ❖ Authentic Nan Bread, Mango Chutney, Yoghurt & Cucumber Dressing

- ❖ Sundried Tomato & Mozzarella Bruschetta
- ❖ Wild Mushroom & Stilton Crostini
- ❖ Goats Cheese & Parma Ham Parcels
- ❖ Spicy Tempura Vegetables
- ❖ Continental Meat & Mozzarella Cheese Skewers
- ❖ Marinated Olives & Pesto Dressing

Mini Yorkshire Puddings

- ❖ Roast Beef & Horseradish
- ❖ Wild Boar, Apple & Sage
- ❖ Leek & Gruyère
- ❖ Mediterranean Vegetables

Variety of Pastry Tartlets

- ❖ Meat, Fish & Cheese

Canapés

Select from the list of canapés. Our selection of Canapés are imaginatively arranged on a variety of platters. We would suggest for a 'Thirty Minute Mingle', or a 'Pre-Dinner Appetiser', four to six items. For a 'Cocktail & Drinks Reception', eight items. To replace a Starter we recommend ten to twelve items.

Fish

- ❖ Smoked Trout & Crème Fraiche Tartlets with Horseradish Jelly
- ❖ Smoked Salmon & Cucumber Wraps
- ❖ Smoked Salmon & Cream Cheese Blinis
- ❖ Prawn Sesame Seed Toast
- ❖ Japanese King Prawns with Szechwan Sauce
- ❖ Mini Salmon & Dill with Sweet Chilli Dressing
- ❖ Seafood Moneybags
- ❖ Selection of Smoked Fish Canapés
- ❖ Skewered King Prawns with Cucumber & Sweet Chilli
- ❖ Smoked Salmon & Horseradish Pinwheels
- ❖ Mini Smoked Salmon & Crayfish Shots
- ❖ Bloody Mary & Oysters
- ❖

Meat

- ❖ Roast Beef & Horseradish Mini Yorkshire Puddings
- ❖ Local Wild Boar with Apple & Sage Yorkshire Puddings
- ❖ Marinated Chicken Satay with Peanut Dipping Sauce
- ❖ Chicken Tikka & Mint Dressing Blinis
- ❖ Goats Cheese Wrapped in Parma Ham
- ❖ Smoked Chicken & Apricot Shot
- ❖ Mini Sausage & Wholegrain Mustard Mash
- ❖ Goats Cheese Wrapped in Parma Ham
- ❖ Lamb Kofta with Mint, Coriander & Yoghurt Dip
- ❖ Marinated Chicken & Pineapple Skewers
- ❖ Mini Local Sausages with Whole Grain Mustard Glaze
- ❖ Roast Beef & Asparagus Pinwheels(Seasonal)
- ❖ Pink Duck & Quince Jelly Tartlet
- ❖ Parma Ham & Asparagus with Rock Salt & Black Pepper(Seasonal)
- ❖ Oriental Duck Pancakes with Hoi-Sin Sauce, Cucumber & Spring Onion
- ❖ Tortilla Wraps of Chicken Caesar
- ❖ Tortilla Wraps of Pastrami & Rocket
- ❖ Tortilla Wraps of Chicken & Mango
- ❖ Wild Boar & Apricot Tartlet

- ❖ Continental Meat & Spiced Chutney Tartlet
- ❖ Bruschetta of Cherry Tomato, Black Olive & Parma Ham
- ❖ Smoked Duck & Damson Chutney Tartlets
- ❖ Potato Rosti with Slow Cooked Lamb & Redcurrant

Vegetarian

- ❖ Brie & Mango Skewers
- ❖ Vegetable Dim Sum
- ❖ Bruschetta of Sun Blushed Tomato, Mozzarella & Basil
- ❖ Wild Mushroom & Stilton Crostini
- ❖ Local Asparagus with Hollandaise Sauce (seasonal)
- ❖ Spicy Tempura Vegetables & Three Spice Dipping Sauce
- ❖ Stilton, Walnut & Apple Chutney Tartlet
- ❖ Handmade Onion Bargee & Chutney Dressing
- ❖ Mini Yorkshire Pudding with Mediterranean Vegetables & Mozzarella
- ❖ Mozzarella & Olive Skewers
- ❖ Vegetable Samosas
- ❖ Vegetable Spring Rolls with Lemon Dipping Sauce
- ❖ Brie & Cranberry Parcels
- ❖ Sundried Tomato & Ricotta Cheese Tartlet
- ❖ Three Cheese Tartlets with Apple Chutney
- ❖ Sweet Potato Bruschetta
- ❖ Gruyère Cheese & Apple Pizette
- ❖ Mediterranean Vegetable Pizette



Starter



Soups

- ❖ Baby Leek & Potato Soup with Cream Cheese & Chive Croutons
- ❖ Butternut Squash & Coriander Soup, drizzled with Minted Cream
- ❖ Sweet Potato & Coriander Soup with Three Herb Croutons
- ❖ Wild Mushroom Soup, with Crème Fraiche & Walnut Croutons
- ❖ French Onion Soup, with French Bread Crouton & Gruyère Cheese

Fish

- ❖ Oak Smoked Salmon & Crayfish Salad
Locally Smoked Salmon flaked onto a bed of crisp salad leaves, topped with fresh Crayfish tails & drizzled with Horseradish & Crème Fraiche Dressing.
- ❖ Skewered King Prawns & Green Chilli Butter
Succulent King Prawns marinated in a Mild Chilli & Garlic Butter, grilled & Served on a Crisp Julienne Vegetable Salad with Three Chilli Oil.
- ❖ Smoked Salmon & Asparagus Terrine
Flaky Oak Smoked Salmon & Fresh Asparagus Terrine accompanied by Melba Toast & Served with a Dill Relish.
- ❖ Trio of Oysters with Three Chilli Salsa
Three Fresh Oysters served on a bed of crushed ice laced with a Hot Three Chilli Salsa.
- ❖ Smoked Trout, Salmon & Caviar Mousse
Locally smoked trout & oak smoked salmon, layered with a light fish mousse, garnished with caviar. Laced with a horseradish & lemon dressing.
- ❖ Chaxhill Smoked Salmon & Dill Fishcakes
Served with Crème Fraiche & Lemon Dressed Watercress.

Or

- ❖ **Trio of Melon**
A Fan of Seasonal Melons served with a Raspberry & Mango Coulee, Garnished with Fresh Mint.
- ❖ **Baked Pear & Cranberry Salad**
Dessert Pear lightly poached & filled with Cream Cheese & Sweet Cranberry, Lightly grilled & served on a layer of tender leaves & drizzled with Raspberry Dressing & Toasted Cranberries.
- ❖ **Tomato & Mozzarella Salad**
Selected Beef Tomato & Soft Mozzarella generously layered on Mediterranean Leaves & drizzled with a Sweet Balsamic Vinegar & Fresh Basil Leaves.
- ❖ **Asparagus & Parmesan**
Fresh Asparagus lightly cooked & served with Freshly Grated Parmesan Cheese, & Lemon Olive Oil. (Available in Season).
- ❖ **Smoked Chicken, Avocado & Mango Salad**
Lightly Smoked Chicken, Ripe Avocado & Juicy Mango, on a Rocket & Watercress Salad with a Sweet Mango Dressing.
- ❖ **Baked Figs & Parma Ham**
Fragrant Fresh Figs wrapped in Parma Ham served with a Dressed Watercress Salad served with a Stem Ginger Puree.
- ❖ **Chicken Liver & Brandy Pate**
Smooth Chicken Liver Pate, barded with Streaky Bacon, served with Toasted Brioche & Home Farm Meddler Jelly.
- ❖ **Stuffed Portobello Mushroom**
Pan fried wild mushroom, garlic & fresh herbs stuffed mushroom, on a ciabatta cruton, with a white wine & cream reduction.
- ❖ **Mini Pork & Leek Sausage & Red Onion Mash**
Fresh Pork & Leek Sausage served on a bed of fine Red Onion Mashed Potato, Accompanied by a Wholegrain Mustard & Honey Sauce.
- ❖ **Local Black Pudding, Home Cured Bacon & Raspberry Salad**
Lightly dressed salad leaves topped with pan-fried home cured bacon & black pudding Served with a caramelised red onion & raspberry dressing.
- ❖ **Sun Blushed Tomato & Black Olive Tart**
Vine Ripened Tomatoes & Juicy Black Olives layered in a Light Filo Pastry With a Basil & Sundried Tomato Relish, served on a Rocket Salad.

Intermediate Course.



- ❖ Lemon Sorbet with a Dash of Vodka
- ❖ Mussels with Cream and Rosemary
- ❖ Poached Fillet of Plaice Bon Femme
- ❖ Asparagus Tips with Hollandaise Sauce (Seasonal)
- ❖ Smoked Salmon, Cracked Black Pepper, Freshly Squeezed Lemon and Crème Fraiche
- ❖ Green Salad & Herb Croutons & Light French Dressing

Main Course.



Fish

- ❖ **Line Caught Sea Bass with Lemon & Black Pepper & Dill**
Line Caught Sea Bass served on a bed of Fennel & Pomme Purée, served with Lemon, Black Pepper & Dill Butter.
- ❖ **Smoked Salmon & Spinach Roulade**
Oak Smoked Salmon & Freshly Poached Salmon placed on a bed of Wilted Spinach with a Cream & Fresh Herb Dressing, lightly wrapped in a Crisp Filo Pastry Case.
- ❖ **Blackened Davy Jones Orange Salmon**
Oven Roasted Salmon laced with Davy Jones Whiskey & Fresh Orange Juice displayed on a bed of Orange Segments and accompanied by Whiskey Butter.
- ❖ **Traditional Lobster Mayonnaise**
Whole Poached Lobster served with a Dill & Watercress Salad & Homemade Mayonnaise.

Meat & Poultry

- ❖ **Roasted Rosette of Beef with Pink Peppercorns**
Rosette of Beef served with a Rich Pink Peppercorn Sauce laced with Brandy & Fresh Cream, accompanied by Crisp Rosti Potatoes.
- ❖ **Slow Roasted Shoulder of Lamb**
Tender Shoulder of Lamb slow roasted with Fresh Rosemary, Served on a Bed of Roasted Red Onion Mash, and accompanied By a Rich Port & Redcurrant Sauce.
- ❖ **Apricot & White Stilton Chicken**
Fresh Chicken Breast filled with Juicy Apricots & White Stilton, Served with a Crisp Leek & Potato Rosti & accompanied with a White Wine & Cream Sauce.

- ❖ **Venison & Pickled Walnut Cassolet**
Marinated with Ruby Port & served with a Rich Red Wine Sauce.
- ❖ **Beef Wellington**
English Fillet of Prime Beef covered in a Rich Mushroom & Baby Shallot Duxelle, lightly wrapped in Feathery Puff Pastry & served with a Red Wine Sauce.
- ❖ **Tenderloin Pork with Apple & Calvados Sauce**
Slow Roasted Pork nestled on a Sweet Potato & Anaya Potato Mash accompanied by an Apple & Calvados Brandy Sauce & decorated with Deep Fried Parsnip & Sage Crisps.
- ❖ **Duck in Plum & Ginger Sauce**
Pan Fried Breast of Duck served pink on a layer of slowly stewed Plums, drizzled with a Caramelised Ginger & Plum Sauce.
- ❖ **Roast Beef & Yorkshire Pudding**
Herefordshire Beef cooked to your liking & served with Thyme Yorkshire Pudding, Parsnip Crisp & a Rich Roast Beef Jus.
- ❖ **Chicken & Wild Mushroom**
Tender Chicken Breast filled with Wild Mushrooms served with a Rich Mushroom Jus Blanc.
- ❖ **Trio of Local Sausages on a Three Herb Mash**
Three Local Pork & Apple Sausages served on a Bed of Sage, Thyme & Rosemary Mash accompanied by a Caramelised Onion & Thyme Gravy.
- ❖ **Stargazy Pie**
Local Rabbit & delicate Crayfish encased in a Light Buttery Puff Pastry.

Vegetarian Options

- ❖ **Mediterranean Vegetable Basket**
Pan-fried Mediterranean Vegetables lightly cooked & nestled In a Filo Pastry Basket served with a Herb & Crème Fraiche Dressing.
- ❖ **Cherry Tomato & Gruyere Cheese Tartlet**
Sweet Cherry Tomatoes oven roasted in Light Puff Pastry layered With Creamy Gruyere Cheese drizzled with Basil Oil & Roasted Garlic.
- ❖ **Wild Mushroom Stroganoff**
Handpicked selection of Wild Mushrooms in a Tangy Cream & Brandy Sauce served on a Bed of Fragrant Rice.
- ❖ **Caramelised Goats Cheese Tart**
Rich Red Onion Marmalade and Creamy Goats Cheese, nestled in a Crisp Filo Pastry Case.
- ❖ **Oven Roasted Butternut Squash**
Oven Roasted Baby Squash stuffed with Pan-Fried Seasonal Vegetables topped with a Stilton & Parsley Crust.
- ❖ **Double Baked Cheese Soufflé**
Locally produced Cheddar Cheese encased in a Rich Herb Soufflé. Served with a Light Watercress & Vegetarian Parmesan Salad.

pudding & Cheese

pudding

- ❖ **French Apple Tart**
French Style open Apple Tart served with warm Clotted Cream, & dusted with Cinnamon Sugar.
- ❖ **Profiteroles**
Profiteroles with Belgian Chocolate & Orange Sauce, served with Jaffa Orange Segments & Fresh Mint.
- ❖ **Brandy Snap Basket**
Buttery Brandy Snap Basket filled with Fresh Soft Fruits, topped with Welsh Gold Ice Cream & Three Berry Coulis
- ❖ **Raspberry & Passion Fruit Pavlova**
Individual Meringues filled with Chantilly Cream, Fresh Raspberries, Passion Fruit, & drizzled with Mango Coulis.
- ❖ **Lemon Tart**
Tangy Lemon Tart dusted with Icing Sugar & served with a Clotted Cream Sphere.
- ❖ **Orange Marmalade Bread & Butter Pudding**
Sugar crusted Bread & Butter Pudding, layered with Orange Marmalade, Served in a Pool of Creamy Fresh Homemade Custard.
- ❖ **Home Made Mulled Pears**
Served with Mascarpone.
- ❖ **Belgium Chocolate Torte**
Served with Marinated Raspberries & Chantilly Cream.
- ❖ **Ice Cream Sundae/Knickerblocker Glory**
Traditional Ice Cream Sundae, with a combination of Fruit, Jelly, Ice Cream, Whipped Cream, Chocolate & Nuts, each made to the clients, selection & served In a sundae glass, with wafer & spoon.

Cheese

- ❖ Selection of Cheese & Savoury Biscuits

To Finish

- ❖ Traditional English Tea & Filter Coffee
- ❖ Handmade Chocolate Truffles
- ❖ Mint
- ❖ Homemade Petit Fours
- ❖ Strawberry Dipped in Chocolate
- ❖ Turkish Delight
- ❖ Coconut Ice

Carved Buffet (Minimum 35 guests)

❖ **Hand Carved Sugar Baked Gammon**

Delicious Hand Carved Local Gammon cooked to perfection & glazed with Local Honey, French Mustard & Brown Sugar, accompanied with Caramelised Peaches.

❖ **Sirloin of Beef**

Succulent English Sirloin of Beef cooked to your liking & served with Hot Horseradish Sauce.

❖ **Oven Baked Salmon**

Delicately seasoned sides of Scottish Salmon, baked in the oven with Freshly Squeezed Lemons, Dill & Parsley. Served cold with a Lemon & Crème Fraiche Dressing.

❖ **Mediterranean Vegetable Roulade (vegetarian option)**

Lightly Roasted Mediterranean Vegetables, Butternut Squash & Fresh Redcurrants, Layered in a Light Filo Pastry Case, gently laced with Stilton, Fresh Herbs & Crème Fraiche

❖ **Tomato & Mozzarella Salad**

Mozzarella & Beef Tomato sliced & layered together, drizzled with Olive Oil & Garnished with Fresh Basil.

❖ **Green Salad**

Selection of Mixed Leaves & Fresh Herbs.

❖ **Vine Ripened Tomato & Cucumber**

Served separately.

❖ **Marinated Vegetables**

Aubergine, Courgette, Wild Mushrooms, Mange Tout, Sun-Dried Tomatoes & Mixed Peppers, Served slightly warm with Fresh Herbs & Finely Chopped Shallots in Infused Olive Oil.

❖ **Couscous Salad**

Lightly Cooked Couscous Infused with Fresh Herbs, Coriander, Cucumber & Lime.

❖ **Tuscany Potatoes**

Baby New Potatoes tossed with Lightly Sautéed Shallots, Sun-Dried Tomatoes & freshly picked Basil.

❖ **Hand Cut Traditional Bread & English Butter**

Finger Buffet (Minimum 20 guests)



- ❖ **Medium-Rare Roast Beef Pinwheel**
Succulent Roast Beef thinly sliced & laced with Fresh Horseradish Sauce, rolled & pinned With Asparagus Tips.
- ❖ **King Prawns in Filo Pastry**
King Prawns wrapped in Filo Pastry & served with a Light Lemon Dipping Sauce.
- ❖ **Oak Smoked Salmon Parcels**
Bite sized parcels of Salmon lightly bread crumbed & served with Mayonnaise.
- ❖ **Décor Sandwiches**
Hand-cut slices of Farmhouse Bread filled with a variety of Fish, Meats & Cheeses.
- ❖ **Smoked Fish En Croute**
Bite sized pieces of Lightly Toasted Bread with Soft Cream Cheese, Smoked Halibut, Salmon, Eel & Trout, delicately flavoured with Fresh Ground Black Pepper, Sea Salt & Fresh Dill.
- ❖ **Smoked Salmon Pin Wheels**
Lightly Smoked Salmon encased in Granary Bread with Soft Cream Cheese & Freshly Squeezed Lemon, pinned, rolled & placed on skewers.
- ❖ **Pastry Canapés**
A selection of Pastry Cases filled with a selection of fillings: Wild Mushroom And Fresh Herbs; Smoked Duck & Apricot; Prawns with Lemon Grass; Stilton, Apple & Walnuts; Pate & Wild Mushroom; all individually garnished.

- ❖ **Marinated Chicken Skewers**
Lightly marinated Breast of Chicken served with a selection of dipping sauces.
- ❖ **Tempura Vegetables**
Lightly battered Mediterranean Vegetables cooked until crisp & served with a Szechwan Dipping Sauce.
- ❖ **Marinated Olives with Feta Cheese**
Delicious, plump & ripe Green & Black Olives with Feta Cheese marinated & Skewered into bite sized pieces.
- ❖ **Goats Cheese & Parma Ham**
Soft Goats Cheese infused with Freshly Picked Basil & wrapped in Parma Ham.
- ❖ **Fresh Salmon & Dill Fish Cakes**
Lightly poached Salmon & Freshly Mashed Potato creamed with English Butter, Fresh Cream And Ground Black Pepper. Formed into small bite sized pieces & served with Fresh Lemon Mayonnaise.
- ❖ **Prawn & Cucumber Skewers**
Succulent Prawns, Fresh Cucumber & Sweet Chilli Sauce, skewered & served slightly warm.
- ❖ **Mushroom Crostini**
Toasted Bread with a delicate & delicious mixture of Chestnut Mushrooms & Mustard.
- ❖ **Smoked Chicken & Wild Mushroom Knots**
- ❖ **Oriental Duck Parcels**
Served with Spring Onion & Hoi Sin Sauce.
- ❖ **Petit Fours**
Handmade & individually decorated bite size petit fours.

Evening Buffet



- ❖ **Hand Carved Gammon Ham**
Serve with Traditional Bramley Apple Chutney.
- ❖ **Selection of Traditional & Continental Breads**
Serve with English Butter in Rustic Wicker Baskets.
- ❖ **Cheese Board**
A selection of Cheddar, Stilton & Brie, complimented by a Choice of White Stilton & Apricot, Applewood & Garlic & Herb Roulade.
- ❖ **Fruit Platter**
Selection of Red & Green Grapes, Fresh Figs & Dates, Crisp Celery & Crunchy Walnuts.
- ❖ **Pate**
Freshly prepared course and smooth Liver Pate.

All accompanied by a variety of traditional chutneys & pickles, gherkins & pickled onions.

Evening Buffet Rolls.



Roast Pork & Apple

Locally produced loin of pork, hand carved & served with homemade sage & onion Stuffing, crispy crackling & real apple sauce. Nestled in locally baked bread.



Bacon Roll

Local crisp cooked bacon, served in a freshly baked roll,
Accompanied by traditional chutneys & sauces.

Barbeque Menu

Option A (Minimum 30 guests)

- ❖ **Handmade Sausages**
Traditionally made Sausages including Pork & Leek, Lamb & Mint, Pork & Venison
- ❖ **Handmade Beef Burgers**
Hand Made Beef Burgers served with a Sesame Seed Bun
- ❖ **Vegetable Skewers**
Fresh Mediterranean Vegetables drizzled with Infused Olive Oil and flame grilled
- ❖ **Hickory Smoke Chicken Breast**
Fresh Chicken Breast marinated in a Fine Hickory Smoked Marinade and tenderly roasted.
- ❖ **Corn on the Cob**
Served with Sweet Honey Butter.

All accompanied with

Hand Cut Bread & English Butter
Fresh Green Salad
Home Made Coleslaw
Baby Jacket Potatoes with Herb Butter

Selection of Relishes and Traditional Sauces

Option B

(Minimum 35 guests)

- ❖ **King Prawn Skewers**
Marinated King Prawns skewered and served hot from the grill
- ❖ **Lamb and Chicken Kebabs**
Tender pieces of Marinated Chicken and tender Lamb flame grilled & served with a Mint and Yogurt dressing
- ❖ **Minute Steaks**
Thinly sliced Sirloin Steak seasoned with freshly cracked Black Pepper and Sea Salt, cooked to your liking & glazed with Whole Grain Mustard Dressing.
- ❖ **Seared Salmon Kebabs**
Marinated Salmon in a Honey and Teriyaki Sauce served with Spring Onion and Lime Relish
- ❖ **Vegetable Skewers**
Fresh Mediterranean Vegetables drizzled with Infused Olive Oil and flame grilled
- ❖ **Honey & Mustard Pork Kebabs**
Tender chunks of fresh Pork marinated in a Honey & Mustard Dressing & Seared to retain its natural juice.
- ❖ **Tomato & Mozzarella Salad**
Selected Beef Tomato & Soft Mozzarella generously layered on Mediterranean leaves & Drizzled with a Sweet Balsamic Vinegar & Fresh Basil Leaves.

Accompanied by

Fresh Green Salad
 Hot Tuscany Potatoes
New potatoes topped with Sun-Dried Tomato, Shallots & Fresh Basil.
 Vine Ripe Tomatoes & Crisp Cucumber
 Home Made Coleslaw
 Mediterranean Couscous
 Fresh Hand Cut Breads
 Selection of Relishes and Sauces

Grazing Menu

(Minimum numbers 60 guests)

- ❖ **Roast Beef & Yorkshire Pudding**
Miniature Yorkshire Pudding with Rare Roast Beef and Creamy Horseradish Sauce.
- ❖ **Medium Rare Roast Beef Pinwheel**
Succulent Roast Beef thinly sliced and laced with fresh Horseradish Sauce, Rolled and pinned with Asparagus Tips.
- ❖ **King Prawn in Filo Pastry**
King Prawns wrapped in Filo Pastry and served with a light Lemon Dipping Sauce.
- ❖ **Oak Smoked Salmon Parcels**
Bite size parcels of Salmon lightly crumbed and served with Mayonnaise.
- ❖ **Decor Sandwiches**
Hand cut slices of Farmhouse Bread filled with a variety of Fish, meats & Cheeses.
- ❖ **Smoked Salmon Pinwheels**
Smoked Salmon encased in Granary Bread with Soft Cream Cheese and freshly Squeezed Lemon, pinned, rolled and placed on skewers.
- ❖ **Pastry Canapés**
A selection of Pastry Cases filled with a variety of fillings, Wild Mushroom and Fresh Herbs, Smoked Duck & Apricot, Prawns with Lemon Grass. Apple & Walnuts, Pate & Wild Mushroom, All individually garnished.
- ❖ **Marinated Chicken Skewers**
Marinated Breast of Chicken served with a selection of Dipping Sauces.
- ❖ **Tempura Vegetables**
Battered Mediterranean Vegetables cooked until crisp & served with Szechwan Dipping Sauce.
- ❖ **Marinated Olives & Feta Cheese**
Plump Green and Black Olives with Feta Cheese marinated and skewered Into bite size pieces.
- ❖ **Goats Cheese & Parma Ham**
Soft Goats Cheese infused with Freshly Picked Basil and wrapped in Parma Ham.
- ❖ **Japanese Style Prawns**
- ❖ **Skewered King Prawns in Lemon Butter**
- ❖ **Authentic Prawn Toast**

- ❖ Mini Vegetable Dim Sum
- ❖ Chicken Satay
- ❖ Oriental Duck Parcels
- ❖ Onion Bhajis, Samosas, Chicken Tikka, & Authentic Nan Bread
Accompanied by Lime Pickle, Mango Chutney, Yoghurt & Cucumber Dressing.
- ❖ Mango & Brie Parcels
- ❖ Brie & Cranberry in Light Filo Pastry
- ❖ Smoked Chicken with Wild Mushroom enclosed in Filo Pastry
- ❖ A Selection of Miniature Wraps
- ❖ A Selection of Skewered Fresh Seasonal Fruit with Honey Yoghurt
- ❖ Chocolate Petit Four

Choose any Eight

Part 2

Drinks Packages

Option A

Reception Drinks

Choose either two glasses of Bucks Fizz, Pimms
Or Fruit Punch
Together with a Selection of Fruit Juices & Elderflower Presse

With the Meal
Half a Bottle of the House Wine

For the Toast
A Glass of the House Sparkling Wine

Option B

Reception Drinks

Two Glasses of House Sparkling Wine
Together with a Selection of Fruit Juices & Elderflower Presse

With the Meal
Half a Bottle of the House Wine

For the Toast
A Glass of Champagne non-vintage

Option C

Reception Drinks

Two Glasses of Champagne Non-Vintage
Together with a Selection of Fruit Juices & Elderflower Presse

With the Meal
Half a Bottle of the House Wine

For the Toast
A Glass of Champagne

Corkage

We can cater for you to supply your own wine which we will serve or place on tables prior to the commencement of facilities, the corkage charge is as follows,

Wine	£6.00 per bottle
Champagne	£8.00 per bottle

Part 3

Creative Forest Foods

Terms & Conditions 2009

- 1. Surety** A refundable deposit of £500 will be required on booking the event. This amount will be used against corkage, excessive staff costs and breakages, the balance will be returned following the event. We have been forced to take this measure because of glassware breakages, timing delays and the difficulty of obtaining corkage following the event.
- 2. NUMBERS** We require confirmation of final numbers no later than 7 working days prior to the event. After this date increases in numbers can usually be accommodated, but in the event of late cancellations a charge will be made for the total amount. We are unable to make allowances for a drop in guest numbers. In the event of this happening we charge for the total number ordered.
- 3. MENU VARIATION & ORGANIC PRODUCE** We reserve the right to vary the menu and services if absolutely necessary due to circumstances beyond our control. Also in the case of seasonally produced items which cannot be obtained for individual dishes, under such circumstances the dish will be adapted to an acceptable alternative and the customer informed.
- 4. CORKAGE: Wine £6.00 Champagne £8.00 Larger Bottles pro rata.** For guests providing their own drinks the prices above include the provision of all appropriate glasses and serving staff. We will ensure sufficient ice, chilling facilities, trays, jugs, fruit, and linen, as we deem appropriate. Please note that these prices are per bottle. The corkage rate will cover you until food service and clearing is complete, unless otherwise negotiated. Delivery of drinks will be requested at least 3 days before the event, however, drinks that have not been consumed during your event should be removed from the premises at the end of the party. We cannot be held responsible for any stock left after your event is over.
- 5. EQUIPMENT** In Creative Forest Foods, the menu price includes the cost of hiring the tableware. This is based on glassware, good quality cutlery and plain white chinaware. Table linen is also included, normally cream (vanilla slice), but coloured can be ordered at a slightly increased cost. It should be noted that any special requirements for any item which is not standard in this agreement will be charged at an appropriate cost, and the customer will be informed and agreement reached prior to the commencement of the event.
- 6. DAMAGE TO PROPERTY** If a guest's property is wilfully and/or negligently damaged by Creative Forest Foods, we will be responsible under our liability insurance. However, if Creative Forest Foods property is wilfully or negligently damaged or stolen at an event, their replacement cost is payable by the client. Similarly, if we book premises, marquees or other property on behalf of the client, the responsibility of security or damage to that property will rest with the client. The initial charge will be taken from the deposit.
- 7. STAFF COSTS** The cost of waiting staff for an event is included in the price of the menu. This covers the time to set up, serve and clear. Our pricing policy leaves little leeway for time for a scheduled event to be extended on the day for events outside of the control of Creative Forest Foods. Therefore a charge will be levied at the rate of £8.00 per hour plus V.A.T. per member of staff where the event is extended by the customer, or by events outside of the control of Creative Forest Foods.
- 8. PAYMENT** After discussing your requirements and producing a quote, we ask you to make a deposit of 30% to secure a booking with us, together with a surety of £500. This ensures that Creative Forest Foods are allocated to your event. One of our managers will always be on hand to discuss your requirements, should you wish to change specific items. The balance of the quote and any subsequent amendments will be payable three weeks before the event date. A final invoice may be needed on the day to deal with matters of additional late places and corkage in excess of the surety etc. This final invoice is payable immediately.
- 9. CANCELLATION** Once your booking is secured with your deposit we immediately reserve the staff and kitchen time, and refuse all other bookings that conflict with yours. Therefore, cancellation charges are payable for any cancellation of a secured booking. The initial cancellation charge is the 30% deposit. At 7 days and up to the start time of the party the total fee will become immediately payable on cancellation. For further information and contact with us please go to 'www.creativeforestfoods.co.uk' or email us at enquiries@creativeforestfoods.co.uk. In booking with Creative Forest Foods, it is implied that the terms and conditions as set out have been accepted.
- 10. INFLATION** Due to factors beyond our control and the state of foods markets, we reserve the right to alter prices where quotes are for weddings which will take place 12 months or more after the date of the initial quote. Any increases will only reflect those increases which would make the quote untenable to the company given the prevailing economic conditions. Any such increases would be made in writing, and after consultation with the client.