



**THE ROYAL**  
OUTSIDE CATERING



We create menus tailored to suit each client's taste and style of entertaining, our philosophy is simple; we buy the best ingredients and combine them in a modern style with classical influences. If you have a fixed menu in your head, we will try our best to cater to your wishes, however if you have absolutely no idea of what you would like, our chef can help guide you in the right direction.

## **STARTERS**

### **FISH**

#### **Poached Orkney Salmon**

*New potatoes, baby cress, lemon mayonnaise*

#### **Tian of Ventnor Bay Crab and Avocado**

*Chilled gazpacho dressing*

#### **Tian of Ventnor Bay Lobster**

*Truffle potato salad*

#### **Smoked Salmon and Cream Cheese Terrine**

*Beetroot, baby capers, lemon vinaigrette*

#### **Smoked Haddock Rarebit**

*Plum tomato and basil salad, balsamic vinegar dressing*

#### **Gratin of Smoked Cod and Ventnor Bay Crab**

*Toasted garlic croutes*

## MEATS

### **Smoked Duck Breast**

*Pickled pear salad, roasted goat's cheese crottin*

### **Seasonal Melon and Serrano Ham**

*Served with exotic fruits*

### **Chicken Liver Parfait**

*Dried Muscat grapes, pistachios, pain d'epice*

### **Pigeon, Wild Mushroom & Foie Gras Terrine**

*Pistachios, pickled date puree*

### **Pressed Ham and Foie Gras Terrine**

*Pea puree, pea shoots*

## VEGETARIAN

### **Brie and Black Truffle Gateau**

*Salad Mache, walnut oil dressing*

### **Plum Tomato 'Tart Tatin'**

*Isle of Wight soft cheese, balsamic vinegar dressing*

### **Caramelised Shallot Tart**

*Goats cheese Crottin, pickled pear salad*

### **Seasonal Melon**

*Served with exotic fruits*

# **MAIN COURSES**

## **FISH**

### **Pan Fried Sea Bass**

*Ventnor bay crab lasagne, seasonal vegetables, champagne sauce*

### **Poached Sole Fillets**

*Saffron creamed potatoes, nage of mussels and  
Baby vegetables flavoured with coriander*

### **Parma Ham Wrapped Monkfish**

*Saffron, pea and baby shrimp risotto, fennel salad*

### **Grilled Fillet of Halibut**

*Sage and Parmesan polenta, wild mushroom and  
pea fricassee, Shiraz butter sauce*

## **MEATS**

### **Free Range Chicken Breast**

*Filled with wild mushroom, parmentier potatoes,  
Roasted vegetables, roast chicken and thyme jus*

### **Honey Roast Duck Breast**

*Gateau of confit leg, baby spinach,  
Butternut puree, roast duck jus*

### **Roast Saddle of Lamb**

*Grilled vegetable and confit potato gateau,  
Creamed cabbage, rosemary jus*

**Roast Sirloin of Kemphill Farm Beef**

*Carrot and swede dauphinoise, glazed shallot,  
Panache vegetables, red wine beef jus*

**Duo of Kemphill Farm Beef**

*Roasted fillet, braised shin, mashed potatoes,  
Savoy cabbage, red wine sauce*

**Tasting Plate of Moor Farm Pork**

*Roast loin, braised belly, stuffed trotter, black pudding mash,  
Savoy cabbage and smoked bacon, roast pork jus*

**VEGETARIAN**

**Baked Aubergine**

*Vine tomatoes, goats cheese, pesto*

**Wild Mushroom Feuilleton**

*Roasted vegetables, leek sauce*

**Caramelised Red Onion and Stilton Tart**

*Panache of seasonal vegetables*

# **DESSERTS**

## **Chocolate Tulip Mousse**

*Caramelised oranges with grand marnier*

## **Pavlova**

*Seasonal berries, Chantilly cream*

## **Glazed Lemon Crème Brûlée**

*English raspberries*

## **Iced Passion Fruit Parfait**

*Pistachio croquante*

## **Iced Lemon Parfait**

*Almond nougatine*

## **'Mille Feuille' of Chocolate**

*Vanilla crème anglaise*

## **Baileys Cream and Caramel Cheesecake**

# **CANAPÉS**

## **VEGETARIAN**

Tartlet of Wild Mushrooms, Truffle & Parmesan Cheese

Pesto and Olive Palmiers

Shot of Gazpacho

Selection of Crudités and Dips

Isle of Wight Blue Cheese Polenta, Roast Tomato

Parmesan Shortbreads

## **FISH & SHELLFISH**

Smoked Salmon & Ventnor Bay Crab Rillettes

Tiger Prawn, Pepper and Cherry Tomato Skewers

Pumpernickel Gravavlax, Dill Crème Fraiche

Thai Fishcakes, Sweet Chilli and Mango Dipping Sauce

Ventnor Lobster, Guacamole, Sauce Vierge

Beer Battered Sole Fillets, Caper Mayonnaise

Seared Scallop, Ratatouille, Caviar

Ventnor Bay Crab and Spring Onion Tartlets

## **MEAT & POULTRY**

Coconut Marinated Chicken, Sesame Breadcrumbs

Honey and Meaux Mustard Chipolatas

Smoked Duck, Shallot Puree, Muscat Grape

Fillet of Island Lamb, Basil Ratatouille

Quail Egg Benedict

Foie Gras Parfait, Semi Dried Muscat Grapes

Pork Rilette, Caramelised Apple, Crispy Sage

# **FINGER BUFFETS**

Our Finger Buffets include a selection of homemade, freshly cut sandwiches made with a variety of breads using meat, fish and Vegetarian fillings. All food is served on the buffet table for guests to help themselves.

## **MEAT & POULTRY**

Rillette of Godshill Duck, Apricot Chutney, Toasted Croutes  
Honey Roast Ham, Gallybagger Cheese Rarebit  
Thai Chicken Skewers  
Chicken Caesar Wraps  
Mini Cheese Burgers  
Pancetta Wrapped Island Pork Sausages

## **FISH & SEAFOOD**

Tartlet of Ventnor Bay Crab, Gruyere Cheese  
Smoked Salmon and Cream Cheese, Potato Pancakes  
Sesame Prawn Toast  
Breaded Sole Goujons, Lemon and Caper Mayonnaise  
Ventnor Bay Lobster and Avocado Rillette

## **VEGETARIAN**

Bruschetta of Mediterranean Vegetables, Island Soft Cheese  
Wild Mushroom Risotto Balls  
Rosary Goats Cheese, Baby Plum Tomato and Pesto Pizzas  
Baked Spinach, Cream Cheese and Pine Nut Puff Pastries  
Roasted Vegetable and Haloumi Skewers

# **FORMAL SEATED BUFFETS**

**(Minimum 80 People)**

Guests are seated at fully layed tables and served from beautifully presented buffet tables.

Listed below are three menus to suit varying tastes and budgets.

For each menu choose four salads and two potato, rice or wheat dishes from the list below. Choose any three desserts.

## **MENU B1**

Honey Roast Isle of Wight Ham

Assiette of Smoked Scottish Salmon

Baked Local Fish and Seafood Pie

Tagliatelle, Provencale Sauce, Parmesan Cheese

## **MENU B2**

Honey Roast Loin of Godshill Pork, Apple Sauce

Whole Poached Orkney Salmon, Tarragon Mayonnaise

Classic Spanish Paella

Penne Pasta, Ratatouille, Isle of Wight Blue Cheese

## **MENU B3**

Honey Roast Loin of Godshill Pork, Apple Sauce

Roast Sirloin of Beef, Horseradish Crème Fraiche

Assiette of Fish and Seafood, Lemon Mayonnaise  
(Ventnor Bay Crab and Lobster Inclusive)

Coconut and Coriander Chicken, Oriental Vegetables

Wild Mushroom and Parmesan Linguini

## **POTATO, RICE & WHEAT DISHES**

New Potatoes with Parsley Butter

Potato and Chive Salad

Dauphinoise Potatoes

Creamed Potatoes with Spring Onion and Gruyere

Penne Pasta, Provencale Sauce, Olives and Parmesan

Mediterranean Vegetable Cous Cous

## **SALAD DISHES**

Celeriac and Red Onion Coleslaw

Greek Salad (Cos Lettuce, Feta, Olives, Tomatoes)

Waldorf Salad (Apple, Celery, Walnuts)

Plum Tomato, Basil and Pine Nut Salad

Cucumber, Yoghurt and Mint

Classic Caesar Salad

Seasonal Salad Leaves

## **DESSERTS**

Pear and Almond Tart, English Custard

Pavlova, Seasonal Berries, Chantilly Cream

Deep Apple Pie, Clotted Cream

Dark Chocolate Tulip, Grand Marnier Oranges

Glazed Vanilla Crème Brûlée

Glazed Lemon Tart

Lemon Posset with Raspberries

Fresh Fruit Salad

## **BBO's**

Please choose four Main Course items from the list below, to include a vegetarian choice, plus four salads and two potato, rice or wheat dishes.

Tiger Prawn and Monkfish Kebabs  
Chilli Chicken and Pineapple Skewers  
Pork Loin Steaks Marinated with Smoked Paprika and Maple Syrup  
The Royal Cheeseburgers  
Honey Glazed Moor Farm Pork Sausages  
Rib Eye Steaks, Garlic and Coriander Butter  
Portobello Mushroom Burgers, Gruyere Cheese and Tomatoes

## **POTATO, RICE & WHEAT DISHES**

New Potatoes with Parsley Butter  
Potato and Chive Salad  
Dauphinoise Potatoes  
Creamed Potatoes with Spring Onion and Gruyere  
Penne Pasta, Provencale Sauce, Olives and Parmesan  
Mediterranean Vegetable Cous Cous

## **SALAD DISHES**

Celeriac and Red Onion Coleslaw  
Greek Salad (Cos Lettuce, Feta, Olives, Tomatoes)  
Waldorf Salad (Apple, Celery, Walnuts)  
Plum Tomato, Basil and Pine Nut Salad  
Cucumber, Yoghurt and Mint  
Classic Caesar Salad  
Seasonal Salad Leaves