



CAVENDISH VENUES

CATERING MENUS



TEA & COFFEE BREAKS

Hand Roasted Fair Trade Coffee and a selection of Fruit & Herbal Teas served with assorted biscuits.

MORNING & MID MORNING

- Mini Chocolate & Blueberry Muffins
- A selection of Butter Croissants, Pain au Chocolat & Raisin Swirls

AFTERNOON TEA

- Freshly Baked Scones, Jam, Honey & Cornish Clotted Cream
- Assorted Cakes: Marble, Lemon Drizzle, Carrot Cake and more
- A selection of Danish Pastries


Or Taste The Difference

- Fresh Chilled Smoothies
- Smoothie Shots & Granola Bars
- Red Bull Energy Shots & Blueberry Yoghurt Pots




BREAKFAST SELECTION

HOT SANDWICHES

- Cured Bacon Sandwich or Crusty Roll
- Grilled Lincolnshire Sausage Roll
- Scrambled Egg & Chives, Wholemeal Bread 
- Salt Beef & Pickle on Rye

COLD SANDWICHES

- Smoked Salmon and Cream Cheese Bagel
- Egg Mayonaise and Watercress Bap 
- Roast Ham and Mature Cheddar Croissant

HOT SELECTION BUFFET

- Cured Bacon, Grilled Lincolnshire Sausages,
- Grilled Plum Tomatoes, Herb Roasted Chestnut
- Mushrooms and Organic Eggs cooked to your liking

Why Not Add

- Assorted Juice Bar including Virgin Marys
- "Innocent" Smoothie Bar or Shots

 Vegetarian

CREATE YOUR OWN

- 1 A selection of Cold Meats & Cheeses, Bread Basket & Chutneys
- 2 Butter Croissants and Toast with Preserves, Nutella & Marmite 
- 3 Mixed Berries and Natural Yogurt Pots, Muesli & Rice Crispies 
- 4 Fresh Fruit Salad & Granola Bars 
- 5 Organic Soft Boiled Eggs and Soldiers 










LIGHT LUNCHES SELECTION

We use our own recipe Freshly Baked White and Wholemeal Breads. Alternatively choose from Crusty Rolls, Tasty Wraps or Freshly Baked Bagels.

CHEF'S SANDWICH SELECTION

with a variety of Low Fat Meat, Fish & Vegetarian fillings
+ Crisps, Tortilla Chips & Dips

Add Ons

- Organic Soup of the Day made from Local Produce 
- Marinated Olives, Toasted Ciabatta & Balsamic Olive Oil 
- Locally Sourced Crudities with Tomato Salsa 
- Bowl of Spicy Potato Wedges with Sour Cream 
- Selection of Rustic Italian Pizzas including Vegetarian
- Chef's Daily selection of Salads 
- Fresh Fruit Bowl 
- Assorted British & Continental Cheeses 

 Vegetarian



FINGER BUFFET SELECTION

MEAT

- Mini Angus Beef Burger with Tomato Relish **H**
- Red Onion & Pancetta Quiche
- Suffolk Chicken Satay with Spicy Peanut Dip **H**
- Handmade Cumberland Sausage Rolls, Piccalilli
- Moroccan Lamb Koftas, Lemon & Mint Tzatziki
- Mini Steak & Kidney Puff Pastry Pies **H**
- Thai Red Chicken Cakes with Sweet Chilli Dip **H**
- Suffolk Chicken & Water Cress Tart

FISH

- Grilled Shetland Salmon Skewers with Citrus Salsa
- Cocktail Puff Pastry Fish Pies **H**
- Thai Spiced Crab Cakes with Lime Dip **H**
- Beetroot Gravdax on German Rye
- Smoked Salmon & Cream Cheese Blinis
- Shetland Salmon Goujons with Tartare Sauce **H**
- Atlantic Prawn & Green Asparagus Tart
- Teriyaki Salmon Skewers with Ginger & Soya Dressing **H**

SWEETS

- Chocolate Éclairs
- Strawberry & Marshmallow Skewers
- Fresh Fruit Salad with Ginger Syrup & Greek Yoghurt
- Lemon Posset

H Hot

VEGETARIAN

- Herb Falafels with Mint Yoghurt Dip **H**
- Young Spinach and Welsh Goats Cheese Tart
- Wild Mushroom & Mozzarella Arancini **H**
- Bloody Mary Gazpacho Shots
- Assorted Mini Pizzas **H**
- Tomato & Bocconcini Skewers with Pesto
- Mini Curried Vegetable Samosas **H**

- Chocolate Fudge Brownies
- English Strawberry Eton Mess
- Assorted Smoothie Shots



FORK BUFFET

A

Sun Dried Tomato & Mushroom Tart
Ragout of Suffolk Chicken with Lemon & Coriander
Spinach & Ricotta Tortellini with Garden Peas
Minted New Potatoes
Kent Apple Tart with Apricot Glaze

B

Crudities with Soured Cream & Guacamole
Poached Shetland Salmon with Creamy Leeks
Artichokes, Olives & Basil Penne
Steamed Jasmine Rice
English Raspberry & Marshmallow Eton Mess

C

Tomato & Bocconcini Skewers with Pesto
Aberdeen Angus Goulash with Crème Fraîche
Potato Gnocchi, Rocket & Goats Cheese
Parisian Potatoes
Summer Pudding with Clotted Cream

D

Bruschetta of Goats Cheese, Plum Tomatoes & Olives
Welsh Lamb Tagine with Apricots & Almonds
Oven Roasted Root Vegetables & Israeli Cous Cous
Baked Potato Wedges with Oregano
White Chocolate & Ginger Cheesecake

E

Scottish Salmon Terrine with Marinated Cucumber
Poached Suffolk Chicken with Green Asparagus
Cauliflower & Applewood Cheese Bake
Sweet Potato Mash
Chocolate Truffle Mousse

F

Oak Smoked Haddock & Spinach Frittata
Norfolk Turkey Ragout with Champagne Mustard Sauce
Summer Vegetable Chilli
Basmati Rice
Cherry Clafoutis



All served with Chef's Salad Bar,
British & Continental Cheese Board
& Fresh Fruit Selection

G

Green Asparagus Quiche
Atlantic Pollock & Dill Fish Cakes with Mustard Sauce
Wild Mushroom Risotto
Rosemary Roasted New Potatoes
Devon Strawberry Panna Cotta

H

Curried Onion Bhajies with Mango Chutney
Teriyaki Angus Beef, with Spring Onions & Oyster Sauce
Pumpkin, Sweet Potato & Spinach Korma
Cinnamon & Lemon Infused Rice
Mango & Lime Mousse

I

Baked Chorizo Sausage Rolls with Raita
Roasted Shetland Salmon with Dill & Capers
Chick Pea Tagine with Minted Cous Cous
Steamed Rice
English Rhubarb Posset

J

Beetroot Gravdax with Mustard Dressing
Roasted Suffolk Chicken with Stilton Sauce
Pearl Barley & Pumpkin Risotto
Roasted Potatoes
Lemon Tart with Sweet Cream

CANAPÉS

CANAPÉS OPTION 1

- Baguettine with Parfait de Canard and Confit d'Orange
- Smoked Ham on Brown Bread with Mustard and Gherkin
- Open Prawn with Tomato Mousseline on Pain de Mie Blinis with Mascarpone and Avruga Caviar
- Tuna Mousseline with Celery & Peppers on White Bread
- Smoked Salmon Twist on Madeleine
- Smoked Salmon with Salmon Mousse and Lemon Zest on Brown Bread
- Avocado Mousse with Parmesan Herb of Provence Olive on Tomato Bread ✓
- Goats Cheese with Italian Parsley and Sundried Tomato on Feuillète ✓
- Grape with Cream Cheese and Pistachio Nut ✓
- Stilton Mousse with Pecan Nut, Fig Chutney & Roquette on Blinis ✓

CANAPÉS OPTION 2

- Chorizo and Red Pepper Pesto Mousseline on Feuillète
- Emincé of Smoked Duck with Onion Compote & Sesame Seeds on Baguettine
- Spicy Naan with Smoked Chicken Mousse Coriander and Mango
- Grilled Gammon with Pineapple and Curly endive on Ficelle
- Smoked Salmon Tartar with Mascarpone on Blinis
- Honeyed Fresh Salmon with Avocado and Lemon on French Bread
- King Prawn with Fish Mousseline in Filo Basket
- Quail Egg & Tomato on Baguettine with Tuna Tapenade
- Fresh Asparagus on Petit-Pain with Sundried Tomato and Black Olive ✓
- Mixed Roasted Peppers with Red Pepper Pesto on Ficelle ✓
- Caviar d'Aubergine and Sweet Pepper on Yorkshire Pudding ✓
- North African Minted Couscous on Carrot ✓
- Crunchy Vegetables with Grilled Zucchini wrapped in Spinach Tortilla ✓
- French bread of Mozzarella Tomato and Pesto ✓
- Smoked Applewood Cheese Fan with Cranberry on Blinis ✓

✓ Vegetarian

CANAPÉS OPTION 3

- Mini Bagel of Smoked Chicken Mousse with Grapes
- Duck Parfait with Rhubarb Vanilla Essence on Fresh Brioche
- Cointreau Marinated Chicken with Kumquat Sauce on Crostini
- The Bacon Lettuce and Tomato Canapé on Toast
- Parma Ham on Ciabatta with Parmesan Shaving
- Blinis with Keta and Avruga Caviar
- Prawn Tower with Thai Curry Brown Bread
- Spicy Crab with Sweet Red Pepper on Rosti Potato
- Spanish Leaves of Tuna with Fresh Pesto on Crostini
- Tartlet Caesar Salad with Quail Egg and Anchovy
- Mini Bagel with Cream Cheese & Smoked Salmon Tartar
- Rosette of Smoked Salmon with Dill Mousseline and Lemon Thyme on Blinis
- Carrot Cup with Grated Celeriac Salad and Red Pepper ✓
- Diced Avocado Salsa Salad, Lolo Biando, Ciabatta ✓
- Quail Egg with Spicy Mayonnaise on Focaccia Bread ✓
- Parmesan Shortbread, Mozzarella, Sunblushed Tomato & Pesto ✓
- Open Ciabatta tricolour (Mozzarella, Yellow Pepper & Cherry Tomato) ✓



SILVER SERVICE

1

Goats Cheese & Spinach Tart

Grilled Supreme of Chicken with Wild Mushrooms
Spring Onion Crushed Potatoes
Seasonal Vegetables
Baked Amaretto Cheese Cake

2

Poached Salmon Terrine with Sour Cream

Slow Roasted Leg of Lamb with Port Reduction
Saffron Potatoes
Seasonal Vegetables
Coffee & Tia Maria Mousse

3

Caesar Salad

Roasted Salmon with Dill & Lime Sauce
Basmati Rice
Seasonal Vegetables
Chocolate Truffle Mousse

4

Broccoli Soup with Stilton Croutons

Irish Boiled Bacon with Parsley Sauce
Mashed Potatoes Savoy Cabbage
Sherry Trifle

5

Grilled Vegetable Terrine with Hummus

Roast Beef with Yorkshire Pudding & Guinness Gravy
Roasted Potatoes
Seasonal Vegetables
Apple & Blackberry Pie

6

Leek & Gruyere Tart

Roasted Loin of Pork with Calvados
& Bramley Apples
Colcannon
Seasonal Vegetables
Raspberry Mousse

7

Leek & Potato Soup

Honey & Mustard Glazed Chicken
with Tarragon Sauce
Roasted New Potatoes
Seasonal Vegetables

Lemon Tart

8

Carrot & Coriander Soup

Grilled Turkey Escalope with Mushrooms
& Sun Dried Tomatoes Potato Gnocchi
Seasonal Vegetables
Eaton Mess

9

Duck & Orange Pate with Onion & Ginger Jam

Steamed Haddock with Grained Mustard Sauce
Chives Mash
Seasonal Vegetables
Panna Cotta with Mixed Berries

Vegetarian Mains

Penne Arrabiata
Roasted Vegetable Lasagne
Spinach & Ricotta Cannelloni
Leek, Wild Mushroom & Cheese Crepe with Mustard Sauce
Potato Gnocchi with Roasted Vegetables
Wild Mushroom Ravioli with Gorgonzola Cream

WINE LIST


WHITE

- PASEO WHITE 2013, PORTUGAL
Clean, crisp and fresh white with flavours of peach and citrus
- AGUILA MACABEO 2012, SPAIN
Light and easy drinking wine with soft citrus notes and a well-balanced finish (vegan) 
- FONTEIN RIDGE CHENIN BLANC 2014, SOUTH AFRICA
Juicy with tropical fruit flavours and a bright, clean finish
- PINOT GRIGIO DELLA ROCCA 2012, ITALY
Classic Pinot Grigio, soft and juicy with hints of peach and spice
- MANUKA SPRINGS SAUVIGNON BLANC, NEW ZEALAND
Intense aromas of passion fruit and herbs with a beautifully restrained palate
- CHABLIS ALAIN GEOFFROY 2013, FRANCE
Pure and dry white with a classic finish 
- POUILLY FUME LA BAUDIERE 2012, FRANCE
Crisp and clean with cut grass and gooseberry notes

RED

- PASEO RED 2012, PORTUGAL
Rich and gently smoky blend of Portuguese grapes - smooth and long on the finish
- AGUILA SYRAH 2012, SPAIN
Fresh, fruity and smooth red with bright red fruit flavours on a juicy palate (vegan) 
- CARTA VIEJA MERLOT, CHILE
Soft, juicy and rich Merlot full of plum and berry flavours
- PORA PYA MALBEC 2013, ARGENTINA
Full-bodied, rich wine with dark berry, black cherry flavours and a twist of peppery spice
- MONTEPULCIANO VALLEVO 2012, ITALY
Smooth, medium-bodied with rich damson fruit flavours and hints of dark chocolate
- MCMANIS ZINFANDEL 2010, USA
Big and chunky style full of warm, spiced berry flavours and sweet tannins
- FLEURIE CAVE DE FLEURIE 2013, FRANCE
Fresh and bright and supple with juicy summer fruit flavours

ROSÉ

- PINOT GRIGIO ROSE DEL ROCCA, ITALY
Clean and crisp with raspberry notes and hints of spice
- BOUGRIER ROSE, FRANCE
Off-dry with delicious summer fruit flavours 

SPARKLING

- CAVA CONDESA BLANCA BRUT NV, SPAIN
Light, subtle citrus and apple flavours. Perfect on its own or as a base for cocktails
- PROSECCO PISANI EXTRA DRY, ITALY
Classic Italian fizz with generous notes of apple, pear and white flowers

 Vegetarian

