



''Five Star Alternative to the Traditional Catering''

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ADDITIONAL INFORMATION

Prices are always subject to venue. All prices include staff, all crockery, cutlery and kitchen equipment. Children up to 12 are charged at half price. A separate menu is available on request. Prices within this menu are for 2013. Our prices should increase by no more than 4.5%, please ask for details when booking for 2014 onwards.



WE ARE...

Kent's leading event management specialists with a growing reputation for delivering high performance events for both private clients and leading brands. As a family-run business, we pride ourselves to be a modern and innovative company with attention to detail and ability to work in partnership with clients, rather than just as a supplier. With over 15 years experience Chaucer Gourmet are experts at providing the best possible food and service for your special day. We ensure that we completely understand your needs and expectations for your event and work hard to make sure that everything is in place to succeed them.

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CANAPES

£6.75 per person, Please choose any 4

COLD

Pastrami, Green pesto, Gherkin, Biscuit
 Duck liver Parfait, Plum Jam, oatcake
 Stilton & Poach Pear Vol au vent
 Peppered Mackerel Pate, Swedish Bread
 Smoke Duck & Cherry Chutney
 Crab, Chilli & Coriander Roulade
 Carpaccio of Beef, Horseradish Brioche
 Smoke Salmon, Crème Fraiche Bagel
 Coronation Chicken on Rye Bread
 Prawn & Guacamole Blini
 Tomato & Ricotta Buffet Brochette
 Foie Gras, Pain d'epice, Cider Jelly
 Tuna Teriyaki coated in Sesame Seeds
 Basil Chicken & Tomato Crepe

HOT

Torpedo Prawn Shot, Chilli Gazpacho
 Smoked Haddock, Spinach Frittata
 Mini Duck & Hoisin Spring Rolls
 Mini Croque Monsieur
 Chicken Satay with Spicy Peanut
 Chilli Smoked Chicken on Filo crisp
 Polenta Cake, Sundried Tomato and
 Mozzarella
 Wild Mushroom and Pheasant Tartlet
 Balottine of Turkey & Cranberry
 Chicken Tikka on spicy Naan Bread
 Goat Cheese & Olive Tapenade Crostini
 Fig & Iberico Ham Wrap
 Traditional mini Beef Wellington
 Saffron Mussel Meat and Chorizo Rice
 Balls

WEDDING BREAKFAST MENU

£39.90 per person, Please choose 1

STARTERS

Cream of Artichoke, Pistachios & Truffle
 Oil

Asparagus wrapped in Parma Ham, Buffalo
 Mozzarella with Cherry Tomatoes and
 Sweet Balsamic Reduction

Mackerel Cake with Chilli & Coriander
 Beurre Blanc served with Baby Watercress

Chicken Liver & Walnut Parfait served on
 Brioche with Apple & Saffron Chutney

Spiced Pear, Stilton & Fennel Salad with
 Croutons and Pomegranate Coulis

Thai Crab & Prawn Mille-Feuille dressed
 with Baby Gem Leaves with Sesame, Soy
 & Honey Sauce

Char-Grilled Chicken Breast Salad
 Nicoise, Scotch Egg, Figs

Smoked Duck, Edible Flowers, Mango
 Noodles with Ginger & Lemongrass
 Dressing

Goat Cheese and Basil Mousse, Beetroot
 and Orange Salad

Smoked Hock & Iberico Ham Press with
 Home-made Piccalilli and Micro Herbs





MAIN COURSES

Rosemary roasted Rack of Lamb in Port & Redcurrant Glaze served with Dauphinoise Potatoes and Spiced braised Red Cabbage

Oven roasted Sirloin of Beef with Wild Mushroom, Baby Onion and Thyme Jus accompanied by Fondant Potato & Green Vegetables

Garlic baked Salmon Fillet with Lemon Butter Sauce served with crushed New Potatoes, sautéed Peas, Mange Tout, Broad Beans & crispy Bacon

Cider & Sage braised Belly of Pork with Root Vegetables and Potato & Apple Puree with its Own Jus

Grilled Sea Bass Fillet on Warm Salad of Rocket, New Potatoes, Peppers & Chorizo with Pesto Crème Fraiche

Hunton's Pork Herb Sausages served with Wholegrain Mustard Mash and Thyme & Red Onion Gravy

Honey glazed Confit of Duck Leg with Thai Noodle Salad and sticky Plum, Ginger and Sesame Seeds Dressing

Free-Range Chicken Supreme accompanied by Red Pepper & Sun Blushed Tomato Chutney and Pink Fir Potatoes

Portobello Mushrooms, Spinach, Gruyere & Hazelnut Strudel served with Baby Leaves and Sherry Vinaigrette



DESSERTS

Caramelised Orange Cheesecake

Lavender Panacota with Strawberry Compote & Honey Snap Biscuit

Vanilla & Blueberry Crème Brulee

Pear, Plum & Pistachio Bakewell with Crème Fraiche

Trio of Chocolate / White Mousse, Dark Tart and Milk Ganache /

Tangy Lemon & Lime Tart with Crunchy Caramelized Topping

Rich Chocolate and Raspberry Tear

Mango & Passion Fruit Bavaois

Filter Coffee, Tea & Petit Four can be added for an extra cost £3.50

A Selection of Local Cheeses £4.90



BBQ MENU

£34.50 per person, Please choose 4 from the BBQ, 3 Sides and 2 Desserts

Sesame seed bun topped with a homemade Beef burger with Cheese and salsa

Seared chicken Souvlaki infused with Garlic and Oregano

Lemongrass and Ginger marinated Salmon Supreme with Citrus Crème Fraiche

Veggie Burgers with Tarragon Mayonnaise and Fried Onion Rings

Fresh Sardines with Marjoram Glaze

Homemade Venison Sausages with Roast Peppers and Red Onion Marmalade

Sage and Cider Pork steaks

Butterflied Chicken Breast marinated in Basil and olive oil

Indian Spiced Lamb Skewers

Teriyaki Tuna Steaks, Tiger Prawn and Swordfish Kebabs with Garlic Herb Butter

Parcel of Halloumi wrapped in yellow pepper with chilli oil

Mint and Cranberry glazed Lamb Chops

Rump steak marinated in red wine, tarragon & garlic



Fork Buffet

£32.90 per person, Please choose 3 Mains, 3 Salads/Vegetables and 2 Desserts

Moroccan Lamb Tagine Sauté

Chicken with Button Mushrooms and Tarragon Sauce

Slowly Braised Beef, Shallot and Ale Casserole

Thai Lemon Chicken and Coconut Sauce

Beef Olives with Green Peppercorn

Parmesan Crumbed Plaice

Fillet of Salmon with Basil Hollandaise

Mushroom and Camembert Risotto finished with Rocket (V)

Slow Braised Chicken in Red Wine with pickled Artichokes and Puy Lentils

Wild mushroom Lasagne topped with smoked Cherry Tomatoes sauce (V)

Butternut Squash and Red Pepper Stroganoff with Coarse Grain Mustard (V)

Rare Roast Topside of Beef

Honey & Mustard Roasted Ham

Chicken Breast with Tarragon

Saffron Poached Salmon with Lime & Dill Mayonnaise

Asparagus and Oxford Blue Strudel (V)

Cheese, Spinach and Roasted Pepper Tart (V)

Parma ham wrapped Cod with a Provencal Butterbean Ragout

COLD FINGER BUFFET

**£22.90 per person,
Please choose 5 items, 3 Salads/Vegetables
and 2 Desserts**

Goujons of Free-range Chicken, Aioli
Timbales of Chef's Vegetable
Quiche & Sausage selection
Poached Scotch Salmon
Coronation Chicken,
Roast Turkey or Gammon Ham
Selection of sandwiches, one round per
person: Smoked Salmon, Prawns &
Avocado, rare Aberdeen Angus beef,
Gammon Ham & Swiss Chard, Smoked
Chicken, Brie & Grapes etc



HOT FINGER BUFFET

**£27.50 per person,
Please choose 5 items, 3 Salads/Vegetables
and 2 Desserts**

Chicken Satay with Hot Peanut Sauce
Vegetable Dim Sum
Vegetable Samosas, Bhajis & Spring Rolls
with Raitha Sauce
Lime & Yogurt marinated Salmon &
Prawns
Teriyaki Chicken kebabs
Hoi Sin Sauce Crispy Duck pancakes
Monk Fish Goujons with Béarnaise sauce
Assorted Bruschetta:
Toasted Ciabatta with a variety of
toppings: Parma Ham, Milano Salami,
Mozzarella di Buffalo, Sun dried Tomatoes,
Roasted Peppers and Artichoke Hearts etc.



HOG ROAST

**£27.50 per person, Please choose 3 salads
and 2 Desserts**

Slowly over Charcoal roasted whole Hog
served with

Cracklings

Bramley Apple Chutney

Sage & Onion stuffing

Selection of rustic breads, burger baps and
rolls with sauces and relishes



SIDES

WARM

Cous cous or Basmati rice

New or Roast Potatoes

Choice of Mix seasonal vegetables

Salads

Green salad with baby leaves with
Provencal vegetables

Tomato and mozzarella salad with basil
dressing

Pasta with Red pesto and Olives

Curried Cous cous with dried fruit

Marinated mushroom and spinach salad
with pine nuts and shallot dressing

New potatoes, sweet corn, peas and
chive mayonnaise

Rice and Mix beans

Traditional Coleslaw

Green salad with baby leaves, Mange Tout
and Cucumber

Caesar salad with Cos and baby gem
lettuce, Parmesan, Croutons
and Caesar dressing

Waldorf Salad

New potatoes with Caramelised Red
onions and Grain mustard dressing

Asian slaw with Chinese cabbage, Bean
shots, Spring onions and Pineapple

Selection of relishes and rustic breads
with English butter



EVENING FOOD BUFFET

Suitable to follow a wedding breakfast
£8.95 per person

Crisps, nuts & nibbles

Cheese Board with chutneys & crackers
Crisp Celery & Grapes

Platter of Fresh Crudités with dips

Pâté Selection served with speciality
breads

Marinated Olive bowls & cocktail pickles

Savoury Pastry Selection

Spicy Chicken Drumsticks

Platters of Sandwiches or a Hot Oriental
Platter with sweet chilli dip

Fresh Fruit Platter

For extra cost

Hot bacon sandwiches £5.95 per person

Basic BBQ £12.50 per person

Hog roast £19.50 per person

Cheeses displayed as a wedding cake
Starts at £350



OTHER EVENTS

Suitable for working lunches, corporate buffets etc

SIMPLE FINGER FOOD £12.50 per person

Mix crisps & nibbles

Selection of freshly cut & open sandwiches on soft white, seeded & wholemeal

Handmade savoury pastry selection, home-made quiches, sausage rolls and mini pizzas

Breaded chicken breast bites with Saffron & garlic mayonnaise

Platter of fresh crudités with hummus dip or sour cream & chive dip

Chocolate brownie squares, buttered tea loaf and fruit scones

AFTERNOON TEA £25.90 per person

Luxury finger sandwiches

Warm scones with clotted cream & jam

Selection of sweet & savoury pastries

Filter coffee, tea or herbal infusions

Vintage crockery and cake stands