





Valentine Cuisine was created by Theresa and Tony Valentine, husband and wife, and both award-winning Head Chefs.

From wedding receptions to birthday parties or that special dinner party, we will cater for you with our five star backgrounds and bring West End cuisine of a standard that is second to none to your very own dinner table.

This brochure gives you a selection of menu choices, and we are happy to meet with you one-to-one to tailor a menu to suit your exact requirements, whether that is an informal dinner party or a sit down banquet for 500.

All prices are fully inclusive of crockery, cutlery and linen. Parties of over 20 covers for a formal three course meal also include waitress service.

All prices are subject to VAT @ 20%.

For more information or a free quotation please contact us:

T: 01245 325829 M: 07900 952381 WWW.VALENTINECUISINE.COM









WHOLE LAMB ROAST

For minimum 30 covers

Grampian Whole Organic Lamb Mint Sauce & Redcurrant Jelly Warm Pitta Bread Handmade Lamb & Red Onion Burgers Sultana & Almond Spicy Couscous Shredded Carrot, Cabbage & Chilli Salad Potato Dauphinoise



HOG ROAST

For 60-100 covers

Organic Gloucester Old Spot Pig Crackling & Homemade Bramley Apple Sauce Handmade Sausages Sausage Meat Breadcrumb & Sage Stuffing White Floured Baps Greek Feta, Tomato, Red Onion, Pepper & Olive Salad New Potato & Chive Salad Jacket Potatoes

Ÿ

BBQ

Menu One

Tandoori Chicken Breast Giant Cumberland Sausage Homemade Beef Burgers Homemade Cannellini Bean & Shredded Beetroot Burgers English Rump Steaks Jacket Potato Mixed Leaf Salad with Olive Oil & Lemon Dressing Coleslaw Salad Tomato & Onion Salad Fresh Baked Crusty Bread

\overline{a}

BBQ

Menu Two (Garden Party Service)

Bruschetta

Fresh Tomato & Garlic Bruschetta Sun Blush Tomato & Feta Cheese Bruschetta

Main Course

Marinated Tandoori Chicken Breast

Giant Cumberland Sausage

Homemade Beef Burgers

King Prawn Kebabs

Homemade Cannellini Bean & Shredded Beetroot Burgers

Scottish Prime Rump Steaks

Jacket Potatoes

Coleslaw Salad, Mixed Leaf Salad with Olive Oil & Lemon Dressing, Caesar Salad, Tomato & Onion Salad

Fresh Baked Crusty Bread

$\ddot{\Xi}$

BBQ

Menu Three (Garden Party Service)

Bruschetta

Fresh Tomato & Garlic Bruschetta Sun Blush Tomato & Feta Cheese Bruschetta Smoked Salmon, Cream Cheese Soda Bread Bruschetta

Main Course

Marinated Tandoori Chicken Breast Heather Honey Giant Sausage Brochette of Sea Bass & King Prawns Scottish Prime Rib Eye Steaks Lamb Kofte Kebabs Homemade Beef Burgers Homemade Cannellini Bean & Shredded Beetroot Burgers Medley of Griddled & Roasted Vegetables Jacket Potato Mixed Leaf Salad, Coleslaw Salad, Caesar Salad, Tomato & Onion Salad Fresh Baked Crusty Bread

Desserts

Lemon Tart with Crème Fraîche Strawberry Shortcake Raspberry & Vanilla Cheesecake

<u>HQ7</u>

CANAPÉ SELECTION

For Cocktail Parties

Smoked Salmon Canapés with a Dill Mustard Sauce

Griddled Scallops with Sweet Chilli Sauce & Crème Fraîche on Croutes

Gingered Chicken Cakes with Coriander & Lime Mayonnaise

Mint Marinated Lamb Skewers with Tahini & Honey Dip

Fennel Marinated Feta & Olive Skewers

Spinach, Smoked Trout & Herb Creamed Roulade

Herb & Tiger Prawn Rice Paper Rolls with Peanut Hoisin Dipping Sauce

Filo Tartlets with Smoked Salmon, Cracked Black Pepper & Lime

Filo Tartlets with Asian Beef Salad

Mini Caesar Salad Croustades

CHEFS SPECIAL CANAPÉ SELECTION

Menu One

Lamb & Coriander Bitox with Plum Marmalade Wild Mushroom & Pine Nut Tarts Tian of Griddled Vegetables Homemade Black Pudding, Wilted Goats Cheese & Pancetta Mini Thai Crab Cakes with Chilli Mayo Filo Tarts of Bay Prawns with Sauce Marie Rose Liver Parfait with Apricot & Plum Chutney Smoked Salmon & Cream Cheese

CHEFS SPECIAL CANAPÉ SELECTION

Menu Two

Mini Beef Sliders (Hamburgers) Roast Beef & Horseradish in Mini Yorkshire Puddings Lamb & Coriander Bitox with Plum Marmalade Poached Salmon Mayo Tarts Wild Mushroom & Pine Nut Tarts Tian Of Griddled Vegetables Mini Thai Crab Cakes with Chilli Mayo Filo Tarts of Bay Prawns with Sauce Marie-Rose



DESSERT SELECTION

For Cocktail Parties

Tiny Shortcakes with Strawberries & Cream Tiny Devonshire Scones with Raspberry Conserve & Cream Hazelnut & Raspberry Mini Meringues Hazelnut & Passion Fruit Mini Pavlovas Mini Chocolate Truffle Cakes Mini Sticky Orange & Almond Cakes Chocolate Cups with White Chocolate Mousse Caramelised Lemon Tartlets Bowls of Fresh Fruit or Strawberries

W

HOT FORK BUFFET

Menu One

Authentic Thai Green Chicken Curry with Kaffir Lime Leaves & Fresh Coriander

Beef Steak in Guinness with Bacon & Leek Clootie Dumplings

Roasted Butternut Squash & Wilted Rocket Risotto

Honey & Black Bean Vegetable Stir Fry

Braised Basmati Rice

Hot Buttered New Potatoes

Roasted Vegetable Couscous

Crusty French Baguette

W

HOT FORK BUFFET

Menu Two

Creamy Fillet of Beef Stroganoff with Paprika, Brandy & Mushrooms

Lamb Rogan Josh with Roasted Peppers, Tomatoes & Onions

Roasted Butternut Squash & Wilted Rocket Risotto

Honey & Black Bean Vegetable Stir Fry

Braised Basmati Rice

Hot Buttered New Potatoes

Crusty French Baguette

W

SIT DOWN BUFFET

Cold Sliced Honey Roast Ham Sliced Roast Norfolk Turkey Cold Salmon Mayonnaise Hot Chicken in Tarragon Cream Sauce Roasted Butternut Squash & Wilted Rocket Risotto Coleslaw Salad Chorizo & Pepper Pasta Salad Mixed Leaf Salad with Olive Oil and Lemon Dressing Tomato & Onion Salad Hot Buttered New Potatoes Coffee and Mints

FINGER BUFFET MENUS

FINGER BUFFET ONE

Selection of freshly made Sandwiches

Spinach & Mushroom Quiche

Chicken Goujons with Garlic & Herb Dip

Sausage Rolls

Tandoori Chicken Pieces

Cajun Potato Wedges and Sour Cream

Handmade Beef Samosas with Mint Sauce

FINGER BUFFET TWO

Selection of freshly made Sandwiches

Wild Mushroom & Pine Nut Tarts

Toasted Tapenade on Ciabatta

Sausage Rolls

Satay Chicken with Spicy Peanut Sauce

Baby Jacket Potatoes with Chive Crème Fraiche

Sesame Prawn Toast

Lamb & Coriander Croquettes with Plum Sauce

FINGER BUFFET THREE

Selection of freshly made Sandwiches

Brie & Broccoli Quiche

Cajun Chicken Pieces with Garlic & Herb Mayonnaise

Crudities & Dips

Toasted Tapenade on Ciabatta

Baby Jacket Potatoes with Cheese & Mushroom Sauce

Butterfly Breaded King Prawns with Thai Chilli Sauce

Handmade Onion & Caraway Bhaji with Yoghurt Dip

FINGER BUFFET FOUR

Selection of freshly made Sandwiches

Roast Pepper, Goats Cheese & Mint Wraps

Butterfly Breaded King Prawns with Thai Chilli Sauce

Thai Style Chilli & Coriander Crab Cakes with Chilli Mayonnaise

Chicken Goujons with Garlic & Herb Mayonnaise

Crudities & Dips

Spicy Lamb Kebabs

Cajun Potato Wedges with Guacamole & Sour Cream

Handmade Beef Samosas

<u>،</u> ب

SOUPS

Spicy Butternut Squash with Coriander Pea, Pear & Watercress Red Pepper with Marjoram Chinese Crab & Asparagus Thai Kow Soy (Chicken Noodle Soup) Carrot & Coriander Leek & Potato Tomato & Basil



HOT STARTERS

Sautéed Field Mushrooms

flamed with brandy, finished with cream and served in a puff pastry feuilleté

King Prawns stuffed with Buffalo Mozzarella wrapped in pancetta, served with basil pesto dressing

Light Salmon Moussaline encased in a couraette flower, served

cream sauce

Filo Purse of Fresh Crab with a tomato and coriander coulis

Warm Asparagus Mousse with a chervil butter sauce

Thai Style Crab Cakes on a pumpkin seed salsa

Layered Smoked Salmon & Scrambled Egg with white truffle oil

Griddled Scallops with crème fraîche, chilli and rocket

Hot & Sour Warm Duck Salad



COLD STARTERS

Chicken Liver Pâté with an apricot and plum chutney and melba toast

Fanned Galia Melon dressed with tangy forest fruits, marinated in a ruby port syrup

Foie Gras with toasted brioche and madeira jelly

Tian of Avocado, Crab & Tomato with a mango and paw paw salsa

Salad of Poached Pear & Parma Ham with diced gorgonzola and blue cheese dressing

Fanned Galia Melon dressed with juicy bay prawns and marie-rose sauce



MAIN COURSES

Steamed Fillet of Lamb with red wine, spring onions and ginger

Slow Cooked Pork Belly with apple brandy sauce and bubble & squeak

Pan-Fried Chicken Breast

with a wild mushroom and brandy cream sauce

Fillet Steak

on grilled portobello mushrooms with caramelised garlic, shallots and carrots topped with parsnip crisps red wine jus

Grilled Honey Mustard Pork Loin Steaks with sautéed balsamic figs

Pan-Fried Calves Liver with grilled bacon and a red onion marmala and red wine sauce

Ostrich Steak

pan-fried in butter with a juniper berry and sloe gin sauce



MAIN COURSES

Roast Whole Rump of English Lamb

topped with a herb garden crust with a redcurrant and rosemary jus

Prosciutto Wrapped Chicken Breast

filled with ricotta cheese and spinach, served with a tomato beurre blanc sauce

Fillet of Sea Bass

stuffed with a spinach mousse, served on a roasted vegetable cous cous

Seared Salmon

with red pepper marmalade, crème fraiche and deep fried chives

Baked Fillet of Cod

topped with a stilton and herb crust, served with a tomato and coriander sauce

Chicken Pankoy

turned in Japanese breadcrumbs, served with asparagus spears and nut brown butter sauce



MAIN COURSES

ROAST JOINTS

Roast Norfolk Turkey with chipolatas and sage and onion stuffing

Roast Loin of Pork with apple sauce, crackling and an apricot and watercress stuffing

28 Day Aged Roast Sirloin of Beef with Yorkshire pudding

VEGETARIAN DISHES

Roast Pepper, Goats Cheese and Mint Filo Parcels with a Thai chilli sauce

Wild Mushroom Strudel with spinach and goats cheese, served with a tomato and coriander sauce

Spinach, Capsicum and Halloumi Cheese Roulade

Butternut Squash & Wilted Rocket Risotto



DESSERTS

Passion Fruit & Vanilla Panna Cotta Triple Chocolate Torte with a duo of chocolate sauces Duo of Crème Brulée one vanilla, one raspberry Lemon Tart with crème fraîche Strawberry Shortcake Pecan Meringue Roulade with a caramel sauce Almond & Pistachio Biscotti Banoffee Pie with cream Florida Key Lime Pie Baileys & Milk Chocolate Cheesecake Summer Pudding with a wild berry coulis Vanilla Cheesecake with strawberry compote Warm Blueberry Frangipane with custard Apple & Blackberry Crumble with custard or cream Sticky Toffee Pudding with a toffee sauce Bread & Butter Pudding with cream or custard Caramelised Pear Tarte Tartin English and Continental Cheese & Biscuits