
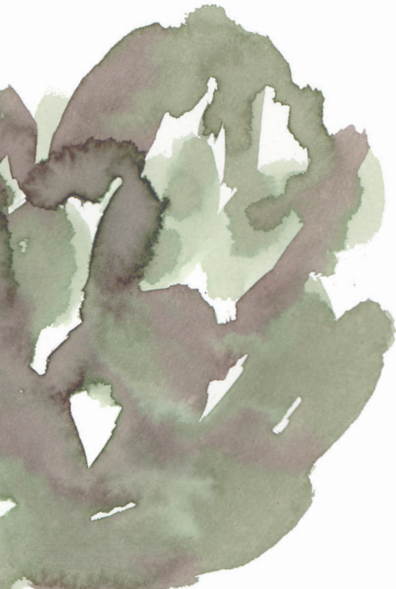




# HORSERADISH

THE CATERING & EVENT CREATIVES

## SAMPLE MENU



Additional menus available on request  
01244 304 660  
[horseradishcatering.com](http://horseradishcatering.com)

# ◇ ————— CANAPÉS ————— ◇

## MEAT

Chicken Satay, Bang Bang peanut sauce (GF)  
Potted ham, onion marmalade  
Chicken liver parfait, bacon jam, walnut toast  
Asian duck spring roll, plum sauce  
Apple, pork & sage sausage roll, mustard mayonnaise  
Crisp Parma ham, water melon, parmesan custard (GF)  
Tandoori spiced chicken skewers, Indian mango chutney  
Shepherds pie, rosemary mash  
Seared cola cured beef fillet, crisp shallots, horseradish foam  
Fillet of Welsh beef 'Wellington' smoked mushroom marmalade

## FISH

Oak smoked salmon, dill cream cheese, salmon 'caviar'  
Toasted prawn 'sandwich', sesame & wasabi  
Polenta crusted crab & fennel risotto cake, green herb mayo (GF)  
Potted shrimp toast, lemon & tarragon  
Teriyaki salmon skewer, sesame & coriander (GF)  
Whipped salt cod tart, saffron aioli  
Salmon & crab fishcake, pea shoots, tartare sauce  
Smoked haddock 'Scotch egg', Coronation mayo (GF)  
Thai King prawn skewers, sweet chilli, coriander & ginger dipping sauce (GF)  
Lobster & crayfish 'cocktail' Bloody Mary mayonnaise, corn shoots

## VEGETARIAN

Flower pot of parmesan & roasted seed 'lolly pops' (GF)  
'Grilled cheese' toastie 3 cheeses, leeks, red & spring onion  
Cream cheese, chives, cracked black pepper & lemon zest, parmesan biscuit  
Red pepper, sun blushed tomato & rosemary risotto balls  
Crisped pine nut, mozzarella & basil pesto polenta yellow pepper gel (GF)  
Red pepper, sun blushed tomato & rosemary risotto balls  
Cucumber & green melon gazpacho, crumbled feta, mint oil (GF)  
Avocado guacamole, Siricha crème fraiche  
Onion & courgette bhaji, cucumber & mint (GF)  
English asparagus, parmesan custard (seasonal) (GF)

# ◇ ————— FORMAL MENU ————— ◇

## STARTERS

Slow cooked pressed ham, mostarda apple sauce, crisp Parma ham,  
paprika spiced pork 'popcorn'

Chicken 'Caesar salad' pressing of chicken, crisp ham, Parmesan custard,  
shrapnel & charred gem

Potted fresh & smoked salmon terrine, salt baked beetroot,  
whipped horseradish cream

Filo baked goat's cheese, salad Nicoise tomato sponge, dried olives,  
Heritage potato crisps (V)

## MAINS

Rare roast medallion of Welsh beef, ale braised short rib, fresh horseradish,  
lemon & parsley gremolata, butter mash & roasted Heritage carrots

Rare medallion of Vale of Clwyd beef, braised 'Bourguignon', olive oil mash,  
slow cooked shin, mushrooms, caramelised shallots, smoked bacon & rich red wine

Roast breast of Goosnargh corn fed chicken, Romesco Fricassee of saute gnocchi,  
Mediterranean vegetables & rocket, salsa verde

Roast breast of Highbury chicken, Cheshire cheese & leek pasty, buttery mash,  
leek cream

Rose Harissa spiced lamb chump, tagine braised shoulder, char grilled baby artichoke,  
aubergine puree, saffron potato, pomegranate & pumpkin oil

Roast rump of Welsh lamb, braised lamb & garden vegetable broth, English runner  
beans, confit garlic, lemon & rosemary pesto

Tomato & parmesan stuffed courgette, soft herb & wilted watercress risotto (GF) (Ve)

## DESSERTS

Baked vanilla cheesecake, lemon curd Eton Mess

Rich chocolate marquise, fresh raspberries torched meringue, white chocolate sauce  
Apple pie Blackberries, bee pollen & honey

Warm sticky toffee pudding, butterscotch sauce, clotted cream,  
sugared dates & honeycomb

Freshly brewed cafetiere coffee & vanilla fudge to finish

# ◇ ————— BOWL FOOD ————— ◇

Choose 3 bowls (to include a vegetarian option)

## MEAT

Bangers & mash - Pork & leek sausage, creamy mash, onion gravy, sweet fried onions

Chicken 'in a basket'- Crisp buttermilk chicken, Southern spiced crumb, crushed chilli sweetcorn (GF)

Honey & ginger glazed pork, Asian slaw, Bang Bang peanut sauce (GF)

Paprika braised short rib of beef, burnt onion rice, chive sour cream (GF)

Shepherds pie – slow cooked pulled lamb, roasted roots, rosemary & red wine, creamy mash

Thai green chicken curry, Jasmine rice, lime, coriander & chillies (GF)

'Caesar salad' – Parmesan custard, grilled torn chicken breast, ham shards, crisp gem

## FISH

Fish pie - Creamy salmon, smoked haddock & prawns, cheese mash (GF)

Harissa roast salmon, coriander, chilli & mint cous cous, lemon dressing

Fish & chips - Beer battered haddock, chip shop chips, tartar sauce

Smoked haddock linguini, wilted rocket, crisp Parma ham, basil pesto (GF)

Hot & sour coconut, prawn & pineapple soup

'Niçoise salad', seared tuna, yellow pepper gel, pod vegetables, anchovy tempura, olives

## VEGETARIAN

Chargrilled Mediterranean vegetables, soft parmesan polenta, wilted rocket, tomato dressing (GF)

Cauliflower bahjis, lemon pilaf rice, cucumber & mint raita

Mini crumbled goats cheese & red onion pizzas, sun blushed tomatoes, ripped basil & rocket

Grilled halloumi cheese, chick pea, charred butternut squash, parsley & cracked wheat salad, pomegranate dressing

Sautéed mushroom & herb risotto, wilted Wirral watercress, truffle oil, shaved parmesan

'Greek salad' marinated feta, plum tomatoes, cucumber, charred red onions, olives & an oregano dressing

# ◇ ————— FINGER BUFFET ————— ◇

Choose 4 menu items, served with a selection of sandwiches plus wedges or fries

## MEAT

'Corndogs', our own recipe, locally made & traditionally smoked hot dog,  
American mustard mayo

Mini Welsh beef cheese burger, seeded crusty roll, tomato relish  
Asian duck spring roll, plum chutney

Korean sticky chicken, sweet chilli, spring onion & coriander

Chorizo & red onion 'toad in the hole', sun blushed tomato aioli

Chilli, mint, red onion & crushed cumin spiced lamb koftas, garlic,  
mint & cucumber tzatziki

Pulled pork Carnitas taco, avocado guacamole, chillies, cheese, smoked paprika mayo,  
fresh coriander

Chicken satay skewers, peanut sauce, pickled cucumber

Homemade sage & onion sausage roll, Ploughman's pickle

## FISH

Panko crumbed fish cakes, cucumber & dill mayo

Smoked haddock, watercress & horseradish crème fraiche pastries

Mini tuna, red onion & olive pizette

Fish goujons, tartare sauce & lemon

Salmon, chopped egg & parsley grain mustard 'sausage roll',  
classic Mary Rose mayonnaise

## VEGETARIAN

Sun blushed tomato, feta & herb Spanish tortilla (GF)

Toasted focaccia, tomatoes, avocado guacamole, crumbled goat's cheese & rocket

Mozzarella, parmesan & basil pesto pastry 'swirls'

Harissa roasted butternut squash, red pepper, coriander & red onion tarts

Spiced cauliflower bahjis, onion seeds, mango chutney (GF)

Chunky Halloumi 'fries', cucumber & mint labneh, chilli flakes & pomegranate (GF)

# ◆ ————— HOT BUFFET ————— ◆

Choose 2 dishes from the selection below

## MEAT

Welsh lamb 'Hotpot', lightly pickled red cabbage, slow braised lamb with root vegetables & thyme, topped with layers of potato, carrot & celery (GF)

Moroccan braised chicken 'tagine', peppers, apricots & citrus zest, chickpea, roasted courgette, chilli & mint cous cous (GF)

Slow cooked red wine beef 'stifado', roasted onions & tomatoes, herb roasted new potatoes and a crisp Greek salad (GF)

Traditional Shepherd's pie, pulled lamb slow cooked with rosemary, carrots, parsnips, onions & celery (GF)

Beef lasagne, layered with fresh pasta, pimentos & parmesan béchamel, garlic bread and a tomato & mozzarella salad

Thai green chicken curry, Jasmine rice, coriander & coconut, fresh Thai paste, butternut squash & wilted greens (GF)

Chicken, leek & mushroom 'Pot Pie', all butter puff pastry, roasted carrots & sauté potatoes, slow cooked in white wine, with parsley, onions, leeks & sautéed mushrooms

## FISH

Creamy fish pie, buttered peas & sugar snaps, smoked haddock, salmon & prawns, dill & tarragon white wine cream, cheddar cheese mashed potatoes (GF)

Roasted salmon & prawn coconut curry, sticky Jasmine rice, coriander, lime leaf & ginger (GF)

Spanish cod, chorizo and butterbean stew, vegetable paella, tomato salad (GF)

Smoked haddock, sweetcorn & butternut squash chowder, with bacon roasted new potatoes, white wine, chopped egg & parsley (GF)

## VEGETARIAN

Classic French ratatouille with sautéed gnocchi & basil pesto, green leaf salad and mixed tomato & red onion salad

Cauliflower bahjis & Tandoori spiced butternut squash, golden pilaf rice, minted yoghurt raitha, toasted almonds, coconut & coriander

Fresh pasta raviolis, Harissa roasted vegetables, wilted rocket (choose from wild mushrooms, butternut & sage, goats cheese & thyme)

Butterbean, red pepper & brown cap mushroom Goulash, smoked paprika & crème fraiche, steamed rice, with a beetroot, tomato & red onion salad, caraway dressing (GF)

# BESPOKE

Additional menus are available upon request. If you have something specific in mind or are working to theme a whole event, we will can tailor a menu to your requirements.

Our team of experienced chefs are able to deliver any level of dining experience you require. We will take on your brief & liaise with our suppliers to ensure your expectations are exceeded whether you want an intimate supper or a lavish gourmet dinner, whatever the time of year.

## TERMS

Menu prices include;

Standard crockery & cutlery

Glassware to compliment your drink selection

Finest table linen, including a choice of coloured napkins

Table numbers

Waiting staff

Horseradish can obtain a fantastic range of bespoke tableware and glassware- speak to your coordinator about the options available to you.

Equipment and transportation

Kitchen, ancillary equipment and transportation charges will be discussed in advance and quoted separately, depending on number of guests and chosen venue.

Tasting sessions

Should you wish to sample our food before your event we can arrange a full tasting session.

This will take place at:

Chester Racecourse, Watergate Square, Chester, CH1 2LY

Please select 2 starters, 2 main courses and 2 desserts to try and we will prepare 1 of each of these dishes for you.

There is a standard charge of £100 payable upon making the tasting booking.

If you choose Horseradish to cater for your event, the £100 booking fee will be deducted from your remaining deposit balance.

Due to the presence of nuts in our kitchens, there is a possibility that nut traces may be found in any of our items. Many recognised allergens are handled in our kitchens.

If you have any concerns, don't hesitate to talk to a member of our trained team, who will be pleased to provide you with more detailed information.

