



# HORSERADISH

THE CATERING & EVENT CREATIVES

# ABOUT US

We offer creative catering with an imaginative approach to each individual occasion. Providing outstanding food and service, we create unforgettable culinary experiences for you and your guests to last long after your event.

Driven by their passion for food, our talented team of 5\* and Michelin experienced chefs are experts in designing delicious menus. From intimate canapé receptions to formal dinners or relaxed BBQ style banqueting, we will work with you to fit your individual brief and can tailor to meet your requirements.



Our drinks experts have years of experience and will ensure your guests enjoy the perfect tittle.

Our sommeliers draw on their extraordinary depth of knowledge to recommend wine for any menu and our mixology masters can design delicious drinks to fit the occasion, from classic Bloody Mary's to bespoke cocktails with a twist.



Committed to using the freshest of ingredients, we have long-standing relationships with the best suppliers who enable us to source the freshest and finest produce, 93% of which is purchased locally within 75 miles of our venues.



Your special occasion deserves our undivided attention and with our meticulous approach, we will work closely with you to pull together a seamless event exceeding all expectations.

# 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)^

Choose four  
£12.00 per person

Choose six  
£16.00 per person

Choose eight  
£20.00 per person





# ◇ ————— FORMAL MENU ————— ◇

£39.50 per person

## 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

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

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



# ◆ — UPGRADED MENU — ◆

£49.50 per person

## STARTERS

Carpaccio of charred Welsh beef loin, Pastrami spices watercress,  
shallot & shaved radish salad

Moroccan spiced pressed Goosnargh duck chilli & mint pod vegetables, watercress,  
pomegranate dressing

Marbled terrine of game, brioche croutes, quince jelly Roast butternut squash,  
bay leaf & Puy lentil dressing

Asian cured gravadlax of salmon, seared with white miso Red pepper caramel, shiso  
leaf & ponzu dressing

## MAINS

Roast sirloin of Welsh beef, tarragon emulsion Beetroot fondant,  
charred red onion tatin, Wirral watercress

Roast breast of Goosnargh duck, beetroot fondant fricassee of garden radish,  
girolle mushrooms, grelotte onions & peas, parsley & hazelnut relish

Roast breast of Goosnargh corn fed chicken, broth of Cheshire new potatoes & spring  
vegetables Girolles mushrooms, onion & truffle foam

Roasted fillet of Welsh lamb, herb & mint brioche crumb, Dauphinoise potatoes  
'French peas', redcurrant jus

## DESSERTS

'Strawberry & cream' citrus macerated strawberries, vanilla bean pannacotta,  
strawberry jelly, homemade granola, berry meringues

Fine apple tart, Delamere cloudy apple syrup, butterscotch, clotted cream, toffee soil

Lemon 'meringue' Brulee, crumbs, lemon curd, torched meringue

Treacle & ginger tart Maple roasted sweet potato puree, clotted cream



# ◆ ——— RUSTIC MENU ——— ◆

£45.00 per person

This premium buffet can be served direct to a table or from a station

Roast breast of turkey, Cranberry & apricot stuffing, brushed with a lemon, honey & herb sop

Slow roasted Welsh beef, cracked black pepper, thyme & mustard crust  
Meat roughly carved on to slates & boards with a jug of fresh tomato & herb salsa verde

Baskets of crusty artisanal breads

## PLATTERS TO ACCOMPANY

Warm minted Anya new potatoes

Tomato, beetroot & red onion salad, orange dressing

Roasted cauliflower, turmeric, radish & pea salad

Rocket, watercress, baby gem & parmesan salad, virgin rapeseed oil

Chunky red cabbage, walnut & apple coleslaw

(some seasonal variations on salads)

## DESSERTS

Make your own cream sundaes:

Goosey chocolate brownie pieces

100's & 1,000's

Broken meringues

Sweetened vanilla cream

Chocolate sauce

# BOWL FOOD

£18.00 per person

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 parmesans

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

Additional bowls charged at £6.00 each



# ◇ ————— FINGER BUFFET ————— ◇

£19.50 per person

Choose 4 menu items from the selection below, 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 pizzette

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)

Additional items charged at £4.00 Each

# Hot Buffet

£18.50 per person

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)

Additional items charged at £4.00 Each



# BESPOKE

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 co-ordinator 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.

# DON'T JUST TAKE OUR WORD FOR IT

“  
**H**orseradish provided us with the most delicious food. Not only was it tasty and extremely high quality, but it was creative and quirky and fun.  
”

“  
**T**he food was excellent, a credit to your chefs.  
”

“  
**T**he food was fantastic!  
”

“  
**O**ur guests were blown away by the food - it was superb and beyond our expectations.  
”

“  
**W**e had an absolutely brilliant time and it was all down to Horseradish's hard work, efficiency and exceptional food.  
”

“  
**E**verybody thought the dinner was delicious.  
”



**01244 304 660**  
**horseradishcatering.com**  
**enquiries@horseradishcatering.com**