



HENSONS CATERING
AT
NORWOOD PARK
NOTTINGHAMSHIRE, ENGLAND

THE CANAPES

Mini Yorkshire Pudding with best Fillet of Beef and Creamed Horseradish

Finest Mini Pork Sausages with a Honey and Mustard Dip

Array of delicate pastry cups with a variety of fillings

Gravadlax on Pumpernickel with a Honey and Mustard Drizzle

Smoked Salmon Blinis with Sour Cream and Dill

Cherry Tomato and Mozzarella on a Parmesan Biscuit with Pesto Dressing

Chicken Liver Parfait on Toasted Brioche with a sweet Cranberry relish

Delicate Olive Oil Bruschetta topped with;
~Roasted Vegetables and a Parmesan Shaving
~Olive Tapenade
~Cream Cheese and Crispy Bacon
~Ripped Basil with Vine Tomato and Pesto Drizzle
(Choose 1 topping)

Skewers of marinated chicken:

~Lime and Coriander
~Creole
~Lemon & Black Pepper
~Sesame Seed & Soy
(Choose 1 topping)

Warm Brochettes of Tender Rosemary & Minted Lamb
(Delicate pieces of lamb marinated & cooked pink served
on a skewer or rosemary stick)

Rye Bread with Cream Cheese & Prosciutto

Mini Filo Tartlets filled Quail's egg with a Hollandaise dressing on a bed of Mixed Leaves



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SIR LEWIS RANDLE

THE STARTERS

Vine Tomato and Basil Soup with Crispy Pancetta
served with Warm Focaccia

Chicken Liver Parfait with a sweet Cranberry Marmalade
served with sliced Walnut Bread

Greenland Prawn Tian with an organic Marie Rose Sauce and Lemon Wedge

Oak Smoked Scottish Salmon on a bed of Rye bread and fresh Rocket lightly glazed with olive oil
Served with a Horseradish Crème Fraiche, cracked black pepper and Lemon Wedge

Fresh Spinach and Ricotta Ravioli in a red Pesto Sauce with Parmesan Shavings

Vine Tomato and Camembert Tartlet with a Balsamic dressing
served on a bed of mixed Summer Leaves

Lemon scented Cod and Pancetta Fishcakes
served on a bed of Curly Endive with Red Onion Marmalade

Fresh Fig, Parma Ham and Mozzarella with a Honey and Lemon Dressing

A BASKET OF SEED TOPPED BREAD ROLLS AND BUTTER ARE ALWAYS PUT ON EACH TABLE



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THE MAINS

French Trimmed Grange farm Chicken Breast served with an Oyster Mushroom and Red Wine Jus

Oven Roasted Lincolnshire Sausage, on a bed of Parsley Mash and Caramelised Onion gravy
served with a sprinkling of Pan Fried Leeks

Poached fillet of Pacific Salmon on a bed of Wild Saffron Rice, with a Prawn, Lobster and Cognac Bisque

Scottish Fillet of Lamb scented with Rosemary, with a Red Currant and Port Jus
served on a bed of Summer Roasted Vegetables

Slow Roasted Melton Mowbray Lamb Shank with a Cabernet Jus
served on a bed of Potato and Rosemary Mash

French trimmed Grange Farm Chicken Fillet, with Wild Honey and Orange sauce
Served on a bed of Crushed New Potatoes

Aberdeen Angus Fillet of Beef,
served on a bed of Horseradish Pomme Puree

Honey brushed Gressingham Duck Breast with a Sweet Blackcurrent sauce
served with Oven Roasted Root Vegetables

Oven Roasted Pork Loin with a Bramley Apple Glaze topped with Pancetta Ribbons
Served on a bed of Seasoned Sweet Potato, Butternut Squash and Red Onion

ALL THE ABOVE SERVED WITH SEASONAL MARKET VEGETABLES AND HOT BUTTERED NEW POTATOES



HENSONS CATERING
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THE DESERTS

Traditional Summer Fruit Pudding with Pouring Cream

Tart au Citron with a Summer Berry Compote

Chocolate and Bailey Mousse with a Dark Chocolate Truffle

Bitter Lemon and Lime Cheesecake with a Chocolate Drizzle

Rich Belgian Chocolate Roulade with a Berry Fruit Compote

Pannacotta with Raspberry Coulis

Trio of Desserts - choose three of the following mini puddings;

Strawberry shortcake

Chocolate Cup

Strawberry Pavlova

Paris Breast

Orange and Cointreau Mousse

Summer Fruit Bavarois

Coffee and Walnut Sable

Bitter Chocolate and Orange Tart

Dark Chocolate and Lime Mousse

Blueberry and Cheese Mouse

Apple Lattice Tart

Raspberry Tear Drop

Rum and Raisin Tart

Banoffee Pie

ALL THE ABOVE ARE SERVED WITH A CHOICE OF POURING CREAM OR A FRUIT COULIS

FRESHLY BREWED CAFETIERES OF COFFEE WITH BELGIAN TRUFFLES FOLLOW DESERT UNLESS ADVISED OTHERWISE



HENSONS CATERING
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THE EVENING BBQ

Tender Marinated and Char-grilled Chicken Fillet

Lincolnshire Sausages

Homemade Ground Beef Steak Burgers

Minted Lamb Kebabs

Pork and Apple Skewers

All served with a selection of Salads, Homemade Chutneys and Sauces

Crusty French Bread

Or

THE EVENING BUFFET

A Selection of Charcuterie

Duck and Orange, and Finest Pate de Campagne

Maloney's Pork Pie with Chutney

Marinated Olives

Taramasalata, Houmous, Tsatsiki

A selection of French and English cheese; Cropwell Bishop Stilton, Brie de Meaux, and Mature Cheddar

Delicious selection of Breads with Butter



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SIR WILLIAM

THE STARTERS

Vine Tomato and Basil Soup with Crispy Pancetta
served with Warm Focaccia

Chicken Liver Parfait with a sweet Cranberry Marmalade
served with sliced Walnut Bread

Greenland Prawn Tian with an organic Marie Rose Sauce and Lemon Wedge

Crown of Ogen Melon stuffed with Exotic Fruit
served with a Blackberry Coulis

Oak Smoked Scottish Salmon on a bed of Rye bread and fresh Rocket lightly glazed with olive oil served with a
Horseradish Crème Fraiche, cracked black pepper and Lemon Wedge

Fresh Spinach and Ricotta Ravioli in a red Pesto Sauce with Parmesan Shavings

A BASKET OF SEED TOPPED BREAD ROLLS AND BUTTER ARE ALWAYS PUT ON EACH TABLE



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THE MAINS

French Trimmed Grange farm Chicken Breast served Oyster Mushroom and Red Wine Jus

Oven Roasted Lincolnshire Sausage, on a bed of Parsley Mash and Caramelised Onion gravy
served with a sprinkling of Pan Fried Leeks

Poached fillet of Pacific Salmon on a bed of Wild Saffron Rice, with a Prawn, Lobster and Cognac Bisque

Scottish Fillet of Lamb scented with Rosemary, with a Red Currant and Port Jus
served on a bed of Summer Roasted Vegetables

French trimmed Grange Farm Chicken Fillet with Wild Honey and Orange Sauce
served on a bed of Crushed New Potatoes

Honey Roasted Prime Cod Fillet with Roasted Spanish Peppers
served on a bed of Chunky Tomato Salsa

Oven Roasted Pork Loin with a Bramley Apple Glaze topped with Pancetta Ribbons
Served on a bed of seasoned sweet potato, Butternut Squash and Red Onion

ALL THE ABOVE SERVED WITH SEASONAL MARKET VEGETABLES AND HOT BUTTERED NEW POTATOES



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THE DESERTS

Traditional Summer Fruit Pudding with Pouring Cream

Tart au Citron with a Summer Berry Compote

Chocolate and Bailey Mousse with a Dark Chocolate Truffle

Bitter Lemon and Lime Cheesecake with a Chocolate Drizzle

Rich Belgian Chocolate Roulade with a Berry Fruit Compote

Strawberry Shortcake

Pannacotta with Raspberry Coulis

ALL THE ABOVE ARE SERVED WITH A CHOICE OF POURING CREAM OR A FRUIT COULIS

FRESHLY BREWED CAFETIERES OF COFFEE WITH BELGIAN TRUFFLES FOLLOW DESERT UNLESS ADVISED OTHERWISE

THE EVENING BUFFET

The Tower of Cheese
Colsten Basset Stilton, French Brie, Quick's Cornish Cheddar piled gloriously one on top of the other
draped with a fountain of Red and White Grapes
Crusty French Bread



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SIR JOHN

THE STARTERS

Vine Tomato and Basil Soup with Crispy Pancetta
served with Warm Focaccia

Chicken Liver Parfait with a sweet Cranberry Marmalade
served with sliced Walnut Bread

Greenland Prawn Tian with an organic Marie Rose Sauce and Lemon Wedge

Oak Smoked Scottish Salmon on a bed of Rye bread and Fresh Rocket lightly glazed with Olive Oil
served with a Horseradish Crème Fraiche, cracked black pepper and Lemon Wedge

THE MAINS

French Trimmed Grange farm Chicken Breast served with Oyster Mushroom and Red Wine Jus

Oven Roasted Lincolnshire Sausage, on a bed of Parsley Mash and Caramelised Onion gravy
served with a sprinkling of Pan Fried Leeks

Poached fillet of Pacific Salmon on Wild Saffron Rice, with a Prawn, Lobster and Cognac Bisque

Honey Roasted Prime Cod Fillet with Roasted Spanish Peppers
served on a bed of Chunky Tomato Salsa

ALL THE ABOVE SERVED WITH SEASONAL MARKET VEGETABLES AND HOT BUTTERED NEW POTATOES

THE DESERTS

Bitter Lemon and Lime Cheesecake with a Chocolate Drizzle

Rich Belgian Chocolate Roulade with a Berry Fruit Compote

Strawberry Shortcake

Summer Fruit Pavlova

ALL THE ABOVE ARE SERVED WITH A CHOICE OF POURING CREAM OR A FRUIT COULIS
FRESHLY BREWED CAFETIERES OF COFFEE WITH BELGIAN TRUFFLES FOLLOW DESERT UNLESS OTHERWISE ADVISED