

PHEASANT CATERING

CAMBRIDGE

"Bringing Our Award Winning Food To Your Destination..."



HOLLAND
HHH
HOSPITALITY

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Canapés

Please Select Four Of The Following Options

HOT CANAPÉS

Crispy Belly Pork, Burnt Apple Purée
Braised Beef, Mini Yorkshire Pudding
Honey & Mustard Glazed Sausages
Thai Fish Cake, Curried Mayonnaise
Garlic & Chilli King Prawn Skewers

COLD CANAPÉS

Smoked Duck, Pomegranate, Feta
Cromer Crab & Crayfish Roulade
Smoked Salmon & Dill Cream Cheese Crostini
Ham Hock Bites, Black Garlic Mayonnaise
Smoked Chicken Caesar

VEGETARIAN CANAPÉS

Roasted Artichoke & Oxford Blue Cheese Tart
Crushed Avocado & Feta Tartlet
Crispy Polenta Bites, Parmesan Cream
Vegetable Spring Rolls, Sweet Chilli
Whipped Goats Cheese, Sun Blushed Tomato, Pesto

Wedding Breakfast Menu

Hot Starters

Seasonal Soup, House Made Focaccia

Flat Cap Mushroom, Cheddar Rarebit, Tomato & Truffle Dressing

Shoulder of Pork Bon Bon, Burnt Apple Purée, Pickles, Cider Cream Sauce

Norfolk Dapple Croquette, Pesto, Black Olive, Dressed Leaves

Caramelised Onion & Blue Cheese Tart, Rocket & Sun Blushed Tomato Salad, Balsamic Dressing

Cold Starters

Smoked Salmon, Beetroot Pickle, Horseradish Cream, Gingerbread

Ham Hock Terrine, Pickles, Black Garlic Mayonnaise, Piccalilli, Focaccia Crisps

Crayfish Cocktail, Baby Gem, Cucumber Pickle, Marie Rose

Smoked Duck Breast, Pomegranate, Feta, Frisée Salad

Potted Cromer Crab, Toasted Sourdough, Tartar Sauce, Lemon

Suffolk Chicken & Leek Presse, Chorizo Jam, Dressed Leaves

Whipped Goats Cheese, Pickled Beetroot, Chicory, Apple & Walnut Salad

Main Courses

Poultry

Roast Chicken Supreme,
Parmentier Potato, Sprouting Broccoli, Mushroom Purée, Chicken Sauce

Slow Cooked Duck Leg,
Wholegrain Mashed Potato, Braised Red Cabbage, Carrot Purée,
Red Wine & Port Sauce

Suffolk Chicken Breast,
Rosti Potato, Sautéed Fine Beans, Wild Mushroom, Madeira Sauce

Pan Roasted Breast Of Duck,
Plum Purée, Potato Terrine, Buttered Greens, Star Anise Sauce

Red Meat

Duo Of Lamb, Rump & Shoulder Croquettes,
Pea Purée, Dauphinoise, Roasted Carrots, Lamb Jus

"Lamb Bourguignon",
Sautéed Potatoes, Roasted Winter Roots

Slow Roasted Belly Pork,
Bramley Apple Purée, Savoy Cabbage & Bacon, Potato Purée,
Suffolk Cider Cream

Roast Loin Of Pork,
Mashed Potato, Mushroom, Chestnut & Bacon Sauce, Wilted Chard,

Slow Cooked Beef Blade,
Confit Shallot, Crispy Truffle & Parmesan Potato, Sautéed Greens.
Chimichurri Dressing

Main Courses

Seafood

Pan Fried Seabass,
Crushed New Potatoes, Samphire, Parsley & Caper Butter

Roasted Fillet of Hake,
Chorizo & White Bean Cassoulet, Spinach, Sauce Vierge

Pan Fried Salmon,
Tenderstem Broccoli, Garlic Gastrique, Steamed Mussels, Baby Potatoes,
Saffron Cream Sauce

Roasted Cod,
Fillet, Crushed Peas, Potato Rosti, Warm Tartar Sauce, Fresh Lemon

Vegetarian

Seasonal Risotto

Nut Roast Wellington,
Roasted Potatoes, Buttered Greens, Vegetarian Gravy

Wild Mushroom & Leek Stroganoff,
Herb Rice

Grilled Halloumi Steak,
Red Pepper, Feta, Black Olive, Cous Cous Salad

Desserts

Fruity

Raspberry Bakewell Tart, Raspberry Coulis, Vanilla Ice Cream

Seasonal Fruit Crumble, Vanilla Custard

Strawberry & Honeycomb 'Mess', Vanilla Cream, Mint

Lemon Posset, Chewy Meringue, Raspberry

Blackberry Mousse, Baked White Chocolate, Lemon Curd

Chocoloholic

Triple Chocolate Brownie, Cherry Purée, Honeycomb, Chocolate Sauce

Chocolate 'Mess', Vanilla Cream, Brownie, Chocolate Sauce

Chocolate Ganache, Salted Caramel Popcorn, Fruit Compote

Chocolate & Vanilla Roulade, Fresh Raspberries, Mint Chocolate Ice Cream

Extra Sweet

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Treacle Tart, Salted Caramel, Caramel Ice Cream

Warm Churros, Biscoff Caramel Sauce

Pecan Pie, Vanilla Ice Cream

Can't Decide ...

Trio Of Desserts Of Your Choice

(Per Person Supplement)

Barbeque Menu

On The BBQ

Beef & Red Onion Burgers

Marinated Chicken Thigh Skewers

Suffolk Pork Sausages

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Vegetarian / Vegan Options Available

Sides & Salads

Sliced Cheese

Brioche Rolls

Spicy Coleslaw

Roasted Red Pepper & Feta Mixed Leaf Salad

New Potato & Soft Herb Salad

Desserts

Please select a dessert from our Wedding Breakfast Menu

Additional Extras

(Quoted Per Person)

Mediterranean Vegetable Kebab

Tiger Prawn Skewers, Lemon & Herb Marinade

Barbequed Langoustines, Chilli, Garlic

Skin On Fries

Israeli Cous Cous, Red Pepper, Red Onion, Feta

Children's Menu

2 Course Children's Menu

Please select one option to offer to your guests

Main Course

Mac & Cheese, Garlic Bread

Cheese & Tomato Pizza

Sausage, Mash & Peas

Chicken Goujons, Fries, Beans

Beef Bolognaise, Fresh Pasta, Parmesan

Fish Goujons, Fries, Peas

Dessert

Ice Cream

Double Chocolate Brownie

Churros, Cinnamon Sugar

Evening Food Menu

Buffet & Grazing Tables

Create your bespoke menu using our menu guide.
Using only the best ingredients and local produce.

Buns 'n' Baps

A Choice between Brioche Bun or White Bread Bap

Local Butcher's Sausages

Smoked Bacon

Pan Fried Halloumi (V)

Portabello Mushroom, Smoked Cheddar (V)

BBQ Pulled Pork

Pulled Beef Brisket

Roasted Red Pepper, Charred Courgette (VE)

Fish Goujons, Tartar

Hog Roast Rolls

Pulled Pork, Sage & Onion Stuffing, Apple Sauce

Mini Beef Burgers, Ketchup

Street Food

Served in sustainable pots with bamboo cutlery

Loaded Fries

Cheddar, Smoked Bacon

Pulled Pork, Puffed Crackling

Loaded Nachos

Beef Chilli, Jalapeños, Sour Cream

Cheddar Cheese, Tomato Salsa, Guacamole (V)

Pulled Pork, Bourbon BBQ Glaze

Truffle Mac 'n' Cheese, Crispy Onions (V)

Pulled Lamb Flatbread, Sriracha Slaw

Pulled Pork Sliders

Small Plates

Served in sustainable pots with bamboo cutlery

Scampi & Fries, Tartar

Bangers & Mash, Caramelised Onions

Thai Green Curry, Prawn Crackers

Loaded Hassleback Potatoes

Wine List

Sparkling Wine

Prosecco Extra Dry, Canal Grando, Veneto, Italy
Cava '+ & + Seleccion' Brut, Bodegas Pinord, Catalonia, Spain
Champagne Collet, Brut
Champagne Collet, Brut Rosé
Champagne Taittinger, Brut Réserve
Champagne Pol Roger, Brut Réserve, France
Champagne Laurent Perrier, 'Cuvée Rosé' Brut, France

White Wine

Macabeo, 'Campules La Rubia' Yecla, Mercia, Spain
Chenin Blanc, Western Cape, Wild Garden
Piquepoul Terret 'l'Arête de Thau', Côtes de Thau
Pinot Grigio, Veneto, Il Casone, Veneto, Italy
Sauvignon Blanc, Malbrough, Faultline, New Zealand
Chablis, Thomas Labille, Burgundy, France
Sancerre, Domaine Gérard Millet

Rosé Wine

Rosé, Peninsula de Setúbal, Cintila, Portugal
Pinot Grigio Blush, Delle Venezie, Novita, Italy
Rosé 'Cuvée Marie Christine', Cru Classé, Château de l'Aumérade, Provence

Red Wine

'Campules El Moreno', Bodegas la Paurisima, Merica, Spain
Merlot Cabernet, 'Terra Vallona', Comté Tolosan, France
Primitivo 'Il Pumo', Salento, San Marzano, Italy
Malbec 'Raices', Uco Valley Mendoza, Andeluna
Rioja Reserva, Bodegas Ondarre, Spain
Pinot Noir 'El Compadre', Valle de Malleco, Viña Echeverría, Chile
Bourgogne Hautes Cotes de Beaune, Pinot Nior, France

Terms & Conditions

Once you have chosen your favourite dish from each course, and your date has been secured, we will invite you for a Wedding Tasting.

The tasting is complimentary for the couple; however, you are more than welcome to invite friends and family at an additional cost.

To secure your date, we ask for a 15% non refundable deposit.

We require for your final details 6 weeks prior to your Wedding date.

These details can include the following;

Final Numbers

Order of the Day

Pre Orders

Dietary Requirements

Final Table Plan

Once final details have been received, we will issue your final invoice, which is due 4 weeks prior to your date.

Any reductions in numbers at this time are still chargeable and non-refundable.

All prices quoted are subject to the current VAT rate at the time of invoicing.

Cancellation Policy

Over 12 weeks from the event - Deposit Amount (15% of invoice)

Less than 12 weeks prior to the event - 25% of total invoice

Less than 4 weeks prior to the event - 50% of total invoice

Less than 2 weeks prior to the event - 100% of estimated invoice

Please note, any extensive breakages or loss of hire equipment, will be invoiced post event, due 7 days from invoice.