



Sit Down Meal Menu Selector 2019

Starters

Smooth Chicken Liver and Wild Mushroom Terrine
Served with Mixed Leaves, Sea Salt Crostinis and Plum Chutney
£4.50

Chargrilled Pepper and Mozzarella Salad, topped with Asparagus
Served with Roquette Leaves and Balsamic Dressing (V)
£4.50

Fan of Chantarais Melon with a Kiwi, Watermelon and Mint Salad,
accompanied by a Raspberry Vinaigrette (V)
£4.50

Ham Hock Terrine served with Picallili
Dressed Leaves and Crusty Sour Dough Chunky Bread
£4.75

Game Terrine with Dressed Leaves and Melba Toast
served with a Cranberry, Plum and Apple Chutney
£4.75

Mushroom Tartlet with Mixed Leaves and Dressing (V)
£4.95

Ardennes Pate with Watercress Salad, served with Plum Chutney and Melba Toast
£4.95

Bacon, Avocado and Sun-dried Tomato Salad, with Dijon Olive Oil Dressing
£4.95

Baked Crostini with Pesto, Goats Cheese, Red Pepper and Wild Mushrooms
Accompanied by a Herb and Tomato Vinaigrette (V)
£5.50

Melon and Parma Ham
£5.50

Crayfish and Prawn Salad with Baby Gem Lettuce
and Red Pepper and Lime Mayonnaise
£5.75

Traditional Oak Smoked Scottish Salmon with Lemon and Black Pepper
served with Caper Mayonnaise and Soda Bread
£5.95

Asparagus Spears wrapped in Parma Ham, served with dressed Roquette Leaves,
Sundried Tomatoes and a Vermouth, Herb and Saffron Dressing
£5.95

Tinbale of Roasted Salmon with Crème Fraiche,
Served with a Caviar Dressing
£6.00

Smoked Salmon Pillows with Lobster and Crab
served with Roquette Leaves and Marie Rose Dressing
£6.25



Soup Options

- Spring / Autumn / Winter Vegetable
- Cream of Mushroom
- Roasted Parsnip and Pumpkin
- Leek and Potato
- Tomato and Basil
- Minestrone
- Carrot and Coriander
- Potato and Watercress
- Mushroom and Sherry
- Tomato and Vegetable
- Cream of Vegetable
- Broccoli and Stilton
- Parsnip and Cumin
- Carrot, Tomato and Cardomom
- Leek and Pumpkin
- Lentil and Tomato
- Spinach and Cauliflower
- Creamy Butter Bean, Porcini Mushroom and Tarragon

(All soups are served with Croutons and a Country Roll and Butter)

£4.00 per person

Intermediate Courses

Lemon Sorbet on Caramelised Lemon Slices*
£2.75

Champagne Sorbet*
£3.00

Wild Mushroom Cappuccino, finished with Truffle Oil
£3.75

Seared 2oz Tuna Steak on a Hot Nicoise Salad
with Chunky Tomato Sauce
£4.75



Main Courses

Honey and Mustard Supreme of Chicken served with a Madeira and Shallot Jus
with Roast Potatoes
£9.75

Chicken stuffed with Spinach and Mushroom, wrapped in Bacon
Served with a Red Wine Jus and Fondant Potatoes
£9.75

Supreme of Chicken with a White Wine, Mushroom and Tarragon Cream Sauce
with Herb Crushed New Potatoes
£9.75

Open Chicken, Ham and Leek Pie with a Tarragon Cream Sauce
served with Butternut Squash and Potato Mash
£9.75

Pan Fried Chicken Supreme stuffed with Wild Mushroom, Garlic and Herbs
served with Red Wine Jus and Colecannon Potatoes
£10.00

Irish Coddled Pork Steak with Cider with Bubble and Squeak Potato Cakes
£10.00

Chicken wrapped in Parma Ham, stuffed with Sundried Tomatoes,
Pesto and Mozzarella, with a Red Wine and Tomato Jus
served with Rosemary and Thyme Roasted Potatoes
£10.50

Roast Pork Loin stuffed with Apricot, Sage and Onion
served with Calvados Sauce, with Duck Fat Roasted Potatoes
£11.00

Salmon and Spinach en Crouete with a Saffron and Chive Sauce
with Crushed Herb New Potatoes
£11.50

Braised Lamb Leg Steak served on Boulangere Potato
with a Garlic, Tomato and Mushroom Sauce
£11.75

Salmon stuffed with a Cod and Asparagus Mousse, wrapped in Smoked Salmon,
served with an Asparagus Sauce and Rosemary Roasted New Potatoes
£11.75

Roast Topside of Beef with a Roast Jus
with Yorkshire Pudding and Roast Potatoes
£11.75

Pork Fillet with Apple and Fig Stuffing served with Parsnip Mashed Potato
with a Creamy Wholegrain Mustard Sauce
£11.95

Stuffed Pork Tenderloin with Chorizo, Thyme and Apple
with a Balsamic Jus with Butternut Squash and Potato Mash
£11.95

Braised Rump Steak in a Red Wine, Bacon, Button Mushroom and Button Onion Sauce,
served with a Bubble and Squeak Potato Cake
£12.00

Pot Roasted Rump of Lamb on a soya Bean and Root Vegetable Cassolet
with Anna Potatoes
£12.00

Roasted Cod Loin on a Spring Onion Rosti with a Sorrel Beurre Blanc
£12.00

Braised Rib Eye Steak in a Madeira, Shallot and Mushroom Sauce
Set on a Bubble and Squeak Potato Cake
£12.50

Salmon Delice with a Brioche and Pesto Crust with a Saffron Cream Sauce
served with Parmentier Potatoes
£12.50

Grilled Cod Fillet with Shellfish and Herb Butter
with Crushed Potatoes with Olive Oil and Watercress
£12.50

Grilled Seabass Fillet with Stir-fried Asparagus, Red Pepper and Sugar Snap Peas
with a Hollandaise Sauce, served with Fondant Potato
£12.50

Roast Fillet of Beef stuffed with Wild Mushroom and Grain Mustard,
Served on Horseradish Rosti, with a Sherry Jus
£13.75

Chargrilled Beef Fillet with Spicy Beetroot and Madeira Reduced Pan Juices
served with Horseradish Potato Cake
£13.75

Plaice Fillets stuffed with Asparagus, with a Dill Cream Sauce
Served with Rosemary and Seasalt Roasted New Potatoes
£14.00

Guinea Fowl Supreme filled with Pork, Orange and Ginger Stuffing
With Pumpkin Mashed Potato
£14.50

Dijon Roasted Rack of Lamb stuffed with Mint Mousse
Served with a Red Wine Jus and Crushed Herb New Potatoes
£14.50

Plaice Fillets stuffed with Asparagus, with a Dill Cream Sauce
Served with Rosemary and Seasalt Roasted New Potatoes
£14.00

Monkfish wrapped in Parma Ham with Sun dried Tomatoes
topped with Roquette Leaves and Balsamic Butter
with Lyonnaise Potatoes
£14.50

Fillet of Beef stuffed with Sunblush Tomatoes, Spinach, Pine Kernels and Pesto
with a Red Wine Jus, set on Rosemary, Garlic & Roasted Onion Crushed New Potatoes
£14.75

Parmesan and Parma Ham crusted Lamb Racks
with Leek and Mint Puree and Potato Gratin Cake
£14.95

Peppered Venison Medallions with Wild Mushroom Ragout and Buttered Spinach
with Fondant Sweet Potato
£15.50

Roasted Fillet of Beef rolled in Herbs and Porcini and wrapped in Prosciutto
served with Baby Spinach and Red Wine Pan Jus, served on a Fondant Potato
£15.75

All main courses are served with Seasonal Vegetables

Vegetarian Main Course Options

Butternut Squash, Lentil and Spinach Filo Parcels
Served with a Carrot and Coriander Sauce

Stuffed Flat Mushroom filled with Butternut Squash, Lentils and Spinach
Topped with Parmesan Cheese and Sun-dried Tomato, with a Grain Mustard Sauce

Mediterranean Vegetables wrapped in Puff Pastry
Served with a Provençal Sauce

Spinach, Mushroom and Potato Strudel, with a Chunky Tomato Sauce

Stuffed Peppers filled with Vegetable Risotto, topped with Brie
with a Mushroom Sauce

Halloumi Cheese
on a soya Bean and Root Vegetable Cassolet

Stuffed Courgette filled with Mushroom Duxelle
and Sun Dried Tomato, topped with Mozzarella, served with a Tomato and Basil Sauce

Stuffed Pepper filled with Moroccan vegetables
Topped with Halloumi Cheese

All vegetarian options are £10.50
(and all Vegetarian dishes are served with Potatoes and Vegetables)

- We can adapt our vegetarian dishes to be vegan friendly if required

Christmas Main Courses

Roast Norfolk Turkey with Sage and Onion stuffing,
Pigs in Blankets, Cranberry Sauce and Gravy
With Roast Potatoes

£9.75

Turkey Roulade stuffed with Cranberry and Sage, wrapped in Bacon
served with a rich Madeira Jus and Sausage, Onion and Thyme Compote
with Fondant Potatoes

£10.50

Turkey Breast filled with Fig, Cranberry and Orange, wrapped in Bacon,
served with Sausage Meat Stuffing, Bread Sauce, with a Red Wine Pan Jus
with Roast Potatoes

£10.50

Christmas Roast Meats

A slice of Turkey, Ham and Beef
with Yorkshire Pudding, Roast Potatoes, Pigs in Blankets, Stuffing Balls and Gravy

£11.50

Supreme of Guinea Fowl with Baby Spinach,
Caramelised Shallots and a Red Wine Sauce, with a Cepe Rosti

£13.00

Pan Fried Gressingham Duck Breast stuffed with Apricot and Orange Filling
served with Citrus Infused Pan Juices

£13.50

Three Bird Ballontine (Turkey, Duck and Chicken)
wrapped in Bacon, stuffed with Chestnut and Orange served with Pigs in Blankets, a
Rich Roast Jus and Fondant Potato

£13.50

Madeira Glazed Duck Breast with Wild Mushrooms,
Savoy Cabbage and a Duck Jus, served with a Spring Onion Potato Cake

£13.50

Christmas Vegetarian Main Course Options

Butternut Squash and Cashew Nut Roast
Served with a Cranberry and Orange Sauce (V) (Vegan)

£9.75

Spinach, Butternut Squash, Chestnut and Cranberry Wellington
Served with a Mustard, Saffron and Chive Sauce (V)

£10.50

Spinach, Cranberry, Butternut Squash, Mushroom and Lentil Filo Parcel
Served with a Wholegrain Mustard Sauce (V)

£10.50

Desserts

Cold Options

Individual Raspberry Pavlova
with Fruits of the Forest Compote

£4.00

Strawberry Cheesecake with Double Cream

£4.00

Individual Sherry Trifle

£4.00

Coffee and Mandarin Gateaux drizzled with Chocolate Sauce

£4.00

Blackberry Crème Brulee with Amoretti Biscuits

£4.50

Classic Eton Mess with Raspberry Coulis
(Summer Fruits mixed with Chantilly cream and meringue)

£4.50

Chocolate Brownie Torte with Fruit Compote and Raspberry Coulis

£4.50

Cherry Brulee Tart with a Kirsch and Berry Compote

£4.50

White Chocolate and Raspberry Cheesecake
served with Fruit Coulis and Compote

£4.50

Fruitti de Bosco with Forest Fruits Compote
- (patisserie cream pastry case topped with a layer of sponge and forest fruits)

£4.75

Dark and White Chocolate Cheesecake with Fruit Compote

£4.75

Individual White Chocolate Truffle Torte, with Fruits of the Forest Compote

£4.75

Tiramisu with Fig and Lemonchello Compote
with Amoretti Biscuits

£5.00

Individual Burnt Lemon Tart with Plum Compote

£5.00

Individual Summer Pudding with Clotted Cream
£5.00

Lemon and Blueberry Baked Cheesecake, served with Strawberry Cream
£5.00

Summer Berry Tart with Clotted Cream and Raspberry Coulis
£5.50

Rhubarb Fool with Poached Baby Rhubarb and Pimms Compote
£5.25

Salted Caramel Chocolate Tart with Fruit Compote
£4.95

Belgian Chocolate and Raspberry Tart
served with Clotted Cream in a Brandy Snap Basket and garnished with fresh Raspberries
£5.50

Chocolate Truffle Torte flavoured with Brandy,
served with Raspberry Coulis
£5.75

Trio of Desserts
includes;

Chocolate Truffle Torte, Cherry Brulee Tart, Eton Mess
served with Raspberry Coulis
£5.95

Desserts

Warm Options

Apple and Almond Tart with Custard

Bramley Apple Open Pie with Vanilla Pod Ice-Cream*

Rhubarb and Ginger Crumble with Custard

Bread and Butter Pudding with Marmalade Custard

Bakewell Tart with Ice Cream*

Steamed Chocolate Pudding with Chocolate Sauce

Jam Sponge Pudding with Custard

Apple and Blackberry Pie with Cream / Custard

Traditional Spotted Dick with Marmalade Custard

Sticky Toffee Pudding with Caramel Sauce

Toffee Apple Meltdown with Sticky Toffee Sauce

Autumn Fruit Crumble with Custard

Italian Chocolate Fondant

£4.95 per person

*Sorbet and Ice cream can only be provided if there is nearby access to a freezer

Christmas Desserts

Cold

Sticky Toffee and Passion Fruit Pavlova, with Mulled wine and Raspberry Coulis

£4.50

Cappuccino Creme Brulee with Amoretti Biscuits

£4.75

Cranberry and White Chocolate Cheesecake
with Mulled Wine Fruit Compote

£4.50

Eton Mess Cheesecake
with Mulled Wine Fruit Compote

£4.75

Fig, Plum and Pistachio Frangipane Tart, with Vanilla Ice-Cream

£4.85

Warm

Christmas Pudding with Brandy Sauce

£4.25

Spotted Robin with Brandy Sauce
(like spotted dick but has redcurrants instead of currants)

£4.50

Brioche and Cranberry Bread and Butter Pudding with Brandy Sauce

£4.50

Mincemeat Bakewell Tart with Brandy Sauce
£4.65

Spiced Plum Pudding with Cognac Sauce
£4.75

Fruit and Cheese Options

Fresh Fruit Platter

(sharing plates to go in the middle of the table)

Exotic Fresh Fruit Platter
(includes Pineapple, Mango, Melon, Strawberries and Kiwi)
£2.50 per person

Bowls of Mixed Summer Berries
£2.50 per person

Individual plates of Exotic Fresh Fruit with Fruit Coulis
£4.75 per person

Individual bowls of Mixed Summer Berries
£4.75 per person

Cheese

(sharing plates to go in the middle of the table)

'A selection of English and Continental Cheeses
With soft fruit garnish, Grapes, Celery and Biscuits'
£3.00 per person

Camembert Cheese
with Plum and Apple Chutney, Celery, and Walnut Bread
£3.00 per person

Individual plates of Cheese and Biscuits
£4.75 per person

*** Vegan and alternative gluten free desserts are available on request**

Coffee

Instant Coffee or Tea

£1.50

Freshly Brewed Coffee or Tea

£2.00

Freshly Brewed Coffee or Tea
with Chocolate Mints

£2.30

Freshly Brewed Coffee or Tea
with Strawberries dipped in Dark and White Chocolate

£2.80

Freshly Brewed Coffee or Tea with Truffles

£3.00

Freshly Brewed Coffee or Tea with Liqueur Chocolates

£3.00

➤ *A selection of fruit and herbal teas and decaffeinated coffee are available on request*

➤ Please note that all prices will be **subject to VAT** at the standard rate

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