



Sit Down Meal Menu Selector 2020

Starters

Smooth Chicken Liver and Wild Mushroom Terrine
Served with Mixed Leaves, Sea Salt Crostinis and Plum Chutney (G/F without crostinis)
£4.50

Chargrilled Pepper and Mozzarella Salad, topped with Asparagus
Served with Roquette Leaves and Balsamic Dressing (V) (G/F)
(can be made vegan using vegan cheese instead of the mozzarella)
£4.50

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

Ham Hock and Apricot Terrine served with Picallili,
Dressed Leaves and Crusty Sour Dough Chunky Bread (G/F without the bread)
£4.75

Duck Liver Parfait with Gin and Orange Zest
Served with Melba Toast and a Cranberry, Plum & Apple Chutney (G/F without Melba Toast)
£4.85

Vegan Terrine with Blended Vegetables
served with a Tomato Relish (V) (vegan) (G/F)
£4.85

Mushroom Tartlet with Mixed Leaves and Dressing (V)
(can be made vegan or G/F on request)
£4.95

Ardennes Pate with Watercress Salad, served with Plum Chutney and Melba Toast
(G/F without Melba Toast)
£4.95

Bacon, Avocado and Sun-dried Tomato Salad, with Dijon Olive Oil Dressing
(can be made vegetarian/vegan by replacing the bacon with Red Pepper)
£4.95

Baked Crostini with Pesto, Goats Cheese, Red Pepper and Wild Mushrooms
Accompanied by a Herb and Tomato Vinaigrette (V) (can be made G/F on request)
£5.50

Melon and Parma Ham (G/F)

£5.50

Crayfish and Prawn Salad with Baby Gem Lettuce
and Red Pepper and Lime Mayonnaise (G/F)

£5.75

Traditional Oak Smoked Scottish Salmon with Lemon and Black Pepper
served with Caper Mayonnaise and Soda Bread (G/F without the bread)

£5.95

Asparagus Spears wrapped in Parma Ham, served with dressed Roquette Leaves,
Sundried Tomatoes and a Vermouth, Herb and Saffron Dressing (G/F)
(vegetarian / vegan option is to replace the parma ham with carrot ribbons)

£5.95

Tinbale of Roasted Salmon with Crème Fraiche,
Served with a Caviar Dressing (G/F)

£6.00

Smoked Salmon Pillows with Lobster and Crab
served with Roquette Leaves and Marie Rose Dressing (G/F)

£6.25

Christmas Special

Smooth Pork and Chicken Liver Pate, topped with Cranberry
Served with Roquette Leaves, Sea Salt Crostinis and Plum and Apple Chutney
(G/F without crostinis)

£4.75



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
(All our soups are Gluten free if served without the croutons)

£4.00 per person

Intermediate Courses

Lemon Sorbet on Caramelised Lemon Slices* (G/F) (vegan)

£2.75

Champagne Sorbet* (G/F) (vegan)

£3.00

Wild Mushroom Cappuccino, finished with Truffle Oil (G/F)

£3.75

Seared 2oz Tuna Steak on a Hot Nicoise Salad
with Chunky Tomato Sauce (G/F)

£4.75



Main Courses

Honey and Mustard Supreme of Chicken served with a Madeira and Shallot Jus
with Roast Potatoes (G/F)

£9.75

Chicken stuffed with Spinach and Mushroom, wrapped in Bacon
Served with a Red Wine Jus and Fondant Potatoes (can be made G/F on request)

£9.75

Supreme of Chicken with a White Wine, Mushroom and Tarragon Cream Sauce
with Herb Crushed New Potatoes (G/F)

£9.75

Open Chicken, Ham and Leek Pie with a Tarragon Cream Sauce
served with Butternut Squash and Potato Mash (can be made G/F on request)

£9.75

Pan Fried Chicken Supreme stuffed with Wild Mushroom, Garlic and Herbs
served with Red Wine Jus and Colecannon Potatoes (can be made G/F on request)

£10.00

Irish Coddled Pork Steak with Cider with Bubble and Squeak Potato Cakes (G/F)

£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 (G/F)

£10.50

Roast Pork Loin stuffed with Apricot, Sage and Onion
served with Calvados Sauce, with Duck Fat Roasted Potatoes (can be G/F on request)

£11.00

Salmon and Spinach en Croute 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 (G/F)

£11.75

Salmon stuffed with a Cod and Asparagus Mousse, wrapped in Smoked Salmon,
served with an Asparagus Sauce and Rosemary Roasted New Potatoes (G/F)

£11.75

Roast Topside of Beef with a Roast Jus
with Yorkshire Pudding and Roast Potatoes (can be G/F on request)

£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 (G/F)

£12.00

Pot Roasted Rump of Lamb on a soya Bean and Root Vegetable Cassolet
with Anna Potatoes (G/F)

£12.00

Roasted Cod Loin on a Spring Onion Rosti with a Sorrel Beurre Blanc (G/F)

£12.00

Braised Rib Eye Steak in a Madeira, Shallot and Mushroom Sauce
Set on a Bubble and Squeak Potato Cake (G/F)

£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 (G/F)

£12.50

Grilled Seabass Fillet with Stir-fried Asparagus, Red Pepper and Sugar Snap Peas
with a Hollandaise Sauce, served with Fondant Potato (G/F)

£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 (G/F)

£13.75

Plaice Fillets stuffed with Asparagus, with a Dill Cream Sauce
Served with Rosemary and Seasalt Roasted New Potatoes (G/F)

£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 (G/F)

£14.00

Monkfish wrapped in Parma Ham with Sun dried Tomatoes
topped with Roquette Leaves and Balsamic Butter (G/F)
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 a Port and Redcurrant Jus
with Leek and Mint Puree and Potato Gratin Cake (G/F)
£14.95

Peppered Venison Medallions with Wild Mushroom Ragout and Buttered Spinach
with Fondant Sweet Potato (G/F)
£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 (G/F)
£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 (Vegan)

Stuffed Flat Mushroom filled with Butternut Squash, Lentils and Spinach
Topped with Parmesan Cheese and Sun-dried Tomato, with a Grain Mustard Sauce (G/F)
(can be made vegan without the cheese)

Mediterranean Vegetables wrapped in Puff Pastry
Served with a Provencal Sauce (vegan)

Spinach, Mushroom and Potato Strudel, with a Chunky Tomato Sauce (vegan)

Stuffed Peppers filled with Vegetable Risotto, topped with Brie
with a Mushroom Sauce (G/F)

Halloumi Cheese
on a soya Bean and Root Vegetable Cassolet (G/F)

Stuffed Courgette filled with Mushroom Duxelle
and Sun Dried Tomato, topped with Mozzarella, served with a Tomato and Basil Sauce
(can be made vegan on request)

Stuffed Pepper filled with Moroccan vegetables
Topped with Halloumi Cheese (G/F)
(can be made vegan using vegan cheese in place of halloumi)

Quorn Fillet with Vegetable and Cider Casserole

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

Cold Main Course Plated Option

Each person gets on the plate:

A slice of Maple Syrup Roasted Gammon

A slice of Roast Norfolk Turkey

A piece of Red Pesto Salmon Delice

Brie and Tomato Quiche Slice (V)

Served with

Bowls of Hot Buttered New Potatoes

and a selection of Seasonal Salads

Accompanied by:

Plum and Apple Chutney, Mayonnaise, Vinaigrette

£10.95 per person

- **A vegetarian / vegan / G/F version of our cold plated menu can be provided on request**

Christmas Main Courses

Roast Norfolk Turkey with Sage and Onion stuffing,
Pigs in Blankets, Cranberry Sauce and Gravy
with Roast Potatoes (can be G/F on request)

£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 (G/F)

£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 (can be G/F on request)

£13.50

Madeira Glazed Duck Breast with Wild Mushrooms,
Savoy Cabbage and a Duck Jus, served with a Spring Onion Potato Cake (G/F)

£13.50

Christmas Vegetarian Main Course Options

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

£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)

£11.00

Desserts

Cold Options

Individual Raspberry Pavlova
with Fruits of the Forest Compote (G/F)

£4.00

Strawberry Cheesecake with Double Cream (can be made G/F on request)

£4.00

Individual Sherry Trifle (can be made G/F on request)

£4.00

Coffee and Mandarin Gateaux drizzled with Chocolate Sauce

£4.00

Blackberry Crème Brulee with Amoretti Biscuits (is G/F without biscuits)

£4.50

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

£4.50

Chocolate Brownie Torte with Fruit Compote and Raspberry Coulis

£4.50

White Chocolate and Raspberry Cheesecake (can be made G/F on request)
served with Fruit Coulis and Compote

£4.50

Dark and White Chocolate Cheesecake with Fruit Compote (can be made G/F on request)

£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 (can be made G/F on request)

£5.00

Lemon and Blueberry Baked Cheesecake, served with Strawberry Cream
(can be made G/F on request)

£5.00

Summer Berry Tart with Clotted Cream and Raspberry Coulis
£5.50

Rhubarb Fool with Poached Baby Rhubarb and Pimms Compote (G/F)
£5.25

Salted Caramel Chocolate Tart with Fruit Compote
£4.95

Belgian Chocolate and Raspberry Tart
served with Fruit Compote, Clotted Cream and Fresh Raspberries
£5.50

Chocolate Truffle Torte flavoured with Brandy,
served with Raspberry Coulis (can be made G/F on request)
£5.75

Trio of Desserts

includes:

Chocolate Truffle Torte, Cherry Brulee Tart, Eton Mess
served with Raspberry Coulis
(can be made G/F on request)
£5.95

Gluten Free / Vegan Desserts - cold

Salted Caramel Chocolate Cake with Fruit Compote (G/F)
£5.50

Chocolate and Coconut Tart with Fruit Compote and Coulis (G/F) (vegan)
(A date and mixed nut case with a chocolate and coconut filling finished with a coconut swirl)
£5.50

Raspberry Frangipane Tart with Raspberry Sauce (G/F) (vegan)
£5.50

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 Vanilla Ice Cream* and 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 (G/F)

£4.50

Cappuccino Creme Brulee with Amoretti Biscuits
(is G/F without the biscuits)

£4.75

Cranberry and White Chocolate Cheesecake
with Mulled Wine Fruit Compote (can be made G/F on request)

£4.50

Eton Mess Cheesecake with Mulled Wine Fruit Compote
(can be made G/F on request)

£4.75

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

£4.85

Warm

Christmas Pudding with Brandy Sauce (G/F available on request)

£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 (G/F) (vegan)

(includes Pineapple, Mango, Melon, Strawberries and Kiwi)

£2.50 per person

Bowls of Mixed Summer Berries (G/F) (vegan)

£2.50 per person

Individual plates of Exotic Fresh Fruit with Fruit Coulis (G/F) (vegan)

£4.75 per person

Individual bowls of Mixed Summer Berries (G/F) (vegan)

£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

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

AHM Catering Experience, 16a Soundwell Road, Bristol, BS16 4QH

For more information please call ;

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