



AHM Catering Sit Down Meal Menu Selector 2022

Please choose **one meat/fish** and **one veggie/vegan option** for each course. If you would prefer to offer your guests additional choices, then this is possible for a surcharge fee of £2.75 per person to cover the additional work involved. We ask that all guests pre-order in advance please and for you to provide name place cards detailing what each person has chosen to ensure for a smooth service on the day.

Starters

Farmhouse Pate

served with Mixed Leaves, Sea Salt Crostinis and Plum Chutney (G/F without crostinis's)

£5.00

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)

£5.00

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

£5.00

Vegetable Terrine (made with Blended Vegetables)

served with a Tomato Relish (V) (vegan) (G/F)

£5.00

Ham Hock Terrine with Dressed Leaves, Seasalt Crostinis and Piccalilli

(G/F without the Crostinis)

£5.50

Mushroom Tartlet with Mixed Leaves and Dressing (V)

(can be made vegan or G/F on request)

£5.50

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

(G/F without Melba Toast)

£5.50

Duck Liver Parfait with Gin and Orange Zest

Served with Melba Toast and a Cranberry, Plum & Apple Chutney (G/F without Melba Toast)

£5.75

Bacon, Leek and Sun-Dried Tomato Tart, with Mixed Leaves and Dressing

(can be made vegetarian / vegan/ G/F on request)

£5.85

Herbed Ricotta and Vintage Tomato Tart
served a with Beetroot Hollandaise Sauce (V)

£5.85

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

£5.85

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)

£5.90

Goats Cheese and Spiced Beetroot Salad
With a Red Pepper, Tomato and Herb Dressing (V)

£5.90

Haddock and Spring Onion Fishcakes (G/F)
served with Mixed Leaves and Sweet Chilli Sauce

£6.00

Tiger Prawn and Avocado Salad with Sweet Chilli Sauce (G/F)
(can be Fire Roasted Red Pepper Salad with Avocado as a vegan option)

£6.00

Melon and Parma Ham (G/F)

£6.00

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

£6.25

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

£6.50

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)

£6.50

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

£6.75

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

£6.95

Christmas Special Starter

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

£5.75

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, chives and a Country Roll and Butter
(All our soups are Vegetarian and can be Gluten free if served without the croutons)

£4.50 per person

Intermediate Courses

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

£2.85

Champagne Sorbet* (G/F) (vegan)

£3.50

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

£3.95

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

£4.85



Main Courses

Turkey, Ham and Leek Pie
with Wholegrain Mustard Mash and Gravy
£9.85

Beef Bourguignon Pie with Crispy Leek Mash and Gravy
£10.50

Honey and Mustard Supreme of Chicken served with a Madeira and Shallot Jus
with Roast Potatoes (G/F)
£11.00

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)
£11.00

Supreme of Chicken with a White Wine, Mushroom and Tarragon Cream Sauce
with Herb Crushed New Potatoes (G/F)
£11.00

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)
£11.00

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)
£11.50

Pomegranate and Honey Glazed Chicken Supreme with a Madeira Sauce (G/F)
With Lyonnaise Potatoes
£11.50

Irish Coddled Pork Steak with Cider
with Bubble and Squeak Potato Cakes (G/F)
£11.50

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)
£11.85

Roast Pork Loin stuffed with Apricot, Sage and Onion
served with Calvados Sauce, with Duck Fat Roasted Potatoes (can be G/F on request)
£11.85

Salmon and Spinach en Croute with a Saffron and Chive Sauce
with Crushed Herb New Potatoes

£12.00

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

£12.00

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

£12.25

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

£12.50

Braised Lamb Leg Steak served on Boulangere Potato
with a Garlic, Tomato and Mushroom Sauce (G/F)

£12.50

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

£12.75

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

£12.75

Braised Rump Steak in a Red Wine, Bacon, Button Mushroom and Button Onion Sauce,
served with a Bubble and Squeak Potato Cake (G/F)

£13.00

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

£13.00

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

£13.00

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

£13.00

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

£13.00

Grilled Cod Fillet with Shellfish and Herb Butter
with Crushed Potatoes with Olive Oil and Watercress (G/F)

£13.50

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

£14.00

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

£15.00

Chargrilled Beef Fillet with Spicy Beetroot and Madeira Reduced Pan Juices
served with Horseradish Potato Cake (G/F)

£15.00

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

£15.00

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

£15.95

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

£16.00

Monkfish wrapped in Parma Ham with Sun dried Tomatoes
topped with Roquette Leaves and Balsamic Butter (G/F)
with Lyonnaise Potatoes

£16.00

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

£16.50

Parmesan and Parma Ham crusted Lamb Racks with a Port and Redcurrant Jus
with Leek and Mint Puree and Potato Gratin Cake (G/F)

£16.50

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

£16.95

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)

£16.95

All main courses are served with a selection of Seasonal Vegetables
(if you have a favourite vegetable please mention it and we will try and incorporate it for you)

Vegetarian / Vegan 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) (can be made vegan on request)

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

Butternut Squash, Mushroom and Shallot Pie

Roasted Root Vegetable Pie (vegan)

Curried Sweet Potato, Spinach and Butternut Squash Pie (vegan)

All vegetarian/ vegan options are £11.50
(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

Mediterranean Vegetable 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

Country Rolls and Butter

£11.50 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)
£11.00

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
£11.75

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
£12.00

Christmas Roast Meats
A slice of Turkey, Ham and Beef
with Yorkshire Pudding, Roast Potatoes, Pigs in Blankets, Stuffing Balls and Gravy
£12.50

Roast Topside of Beef with a Roast Jus
with Yorkshire Pudding and Roast Potatoes (can be G/F on request)
£12.75

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)
£14.50

Supreme of Guinea Fowl with Baby Spinach,
Caramelised Shallots and a Red Wine Sauce, with a Cepe Rosti (G/F)
£15.50

Pan Fried Gressingham Duck Breast stuffed with Apricot and Orange Filling
served with Citrus Infused Pan Juices
£15.95

Madeira Glazed Duck Breast with Wild Mushrooms,
Savoy Cabbage and a Duck Jus, served with a Spring Onion Potato Cake (G/F)
£15.95

Christmas Vegetarian Main Course Options

Butternut Squash and Cashew Nut Roast, with Roast Potatoes
Served with a Cranberry and Orange Sauce (V) (Vegan) (G/F)
£10.75

Spinach, Butternut Squash, Chestnut and Cranberry Wellington
Served with Roast Potatoes and a Mustard, Saffron and Chive Sauce (V)
£11.50

Spinach, Cranberry, Butternut Squash, Mushroom and Lentil Filo Parcel
Served with Roast Potatoes and a Wholegrain Mustard Sauce (V)
£11.50

All Christmas main courses are served with a selection of Seasonal Vegetables

Desserts

Cold Options

Mixed Berry Pavlova
with Fruit Compote and Coulis (G/F)
£4.75

Strawberry Cheesecake with Double Cream (can be made G/F on request)
£4.75

Individual Sherry Trifle (can be made G/F on request)
£4.75

Coffee and Mandarin Gateaux drizzled with Chocolate Sauce
£4.75

Blackberry Crème Brulee with Amoretti Biscuits (is G/F without biscuits)
£5.00

Classic Eton Mess with Raspberry Coulis (G/F)
(Summer Fruits mixed with Chantilly cream and meringue)
£5.00

Chocolate Brownie Torte with Fruit Compote and Raspberry Coulis
£5.50

White Chocolate and Raspberry Cheesecake (can be made G/F on request)
served with Fruit Coulis and Compote
£5.50

Dark and White Chocolate Cheesecake with Fruit Compote (can be made G/F on request)
£5.50

Honeycomb Golden Nugget Cheesecake with Fruit Compote and Coulis
£5.50

Passion Fruit and Mango Cheesecake with Fruit Compote and Coulis
£5.50

Tiramisu with Fig and Lemonchello Compote
with Amoretti Biscuits
£5.50

Individual Burnt Lemon Tart with Plum Compote
£5.50

Individual Summer Pudding with Clotted Cream (can be made G/F on request)
£5.50

Strawberry and White Chocolate Torte with Compote and Coulis
£5.75

Lemon and Blueberry Baked Cheesecake, served with Strawberry Cream
(can be made G/F on request)
£5.75

Summer Berry Tart with Clotted Cream and Raspberry Coulis
£6.00

Salted Caramel Chocolate Tart with Fruit Compote
£6.00

Belgian Chocolate and Raspberry Tart
served with Fruit Compote, Clotted Cream and Fresh Raspberries
£6.25

Chocolate Truffle Torte flavoured with Brandy,
served with Raspberry Coulis (can be made G/F on request)
£6.25

Trio of Desserts
includes:
Chocolate Truffle Torte, Cherry Brulee Tart, Eton Mess
served with Raspberry Coulis
(can be made G/F on request)
£6.75

Gluten Free / Vegan Desserts - cold

Raspberry Cheesecake with Compote and Coulis (G/F) (vegan)
£5.75

Lemon Cheesecake with Compote and Coulis (G/F) (vegan)
£5.75

Salted Caramel Chocolate Cake with Fruit Compote (vegan)
£5.95

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)
£5.95

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

£5.95

Vegan Chocolate and Orange Cake with Compote and Coulis (vegan)

£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 Vanilla Ice Cream* and Caramel Sauce

Toffee Apple Meltdown with Sticky Toffee Sauce

Autumn Fruit Crumble with Custard

Italian Chocolate Fondant

Caramel Apple Pie with Toffee Cream

£5.50 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)

£5.00

Cappuccino Creme Brulee with Amoretti Biscuits

(is G/F without the biscuits)

£5.50

Cranberry and White Chocolate Cheesecake

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

£5.50

Eton Mess Cheesecake with Mulled Wine Fruit Compote

(can be made G/F on request)

£4.95

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

£5.50

Warm

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

£4.50

Spotted Robin with Brandy Sauce

(like spotted dick but has redcurrants instead of currants)

£4.95

Brioche and Cranberry Bread and Butter Pudding with Brandy Sauce

£5.00

Mincemeat Bakewell Tart with Brandy Sauce

£5.50

Spiced Plum Pudding with Cognac Sauce

£5.50

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)

£2.75 per person

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

£2.75 per person

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

£4.95 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'

£3.50 per person

Camembert Cheese
with Plum and Apple Chutney, Celery, and Walnut Bread

£3.50 per person

Individual plates of Cheese and Biscuits

£4.95 per person

Coffee

Instant Coffee or Tea

£1.95

Instant Coffee or Tea with Chocolate Mints

£2.25

Freshly Brewed Coffee or Tea

£2.35

Freshly Brewed Coffee or Tea with Chocolate Mints

£2.65

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

£3.50

Freshly Brewed Coffee or Tea with Truffles

£3.50

Freshly Brewed Coffee or Tea with Liqueur Chocolates

£3.50

➤ *A selection of fruit and herbal teas and decaffeinated options will be 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

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