

Starters

Menu for 2 or 3 Courses

- Roasted vine tomato and basil soup (Vegan, can be GF)
- French onion soup laced with brandy and topped with cheesy croutes (Vegan, can be GF)
- Smoked cheddar, leek and bacon tart with a herb oil (served warm) (can be GF, can be DF)
- Gressingham duck served in a filo basket topped with leek and cucumber and crispy pancetta drizzled with a hoisin dressing (can be DF and GF)
- Shredded Indian infused lamb on little gem lettuce leaves topped with a raita dip (GF)
- Fresh salmon and prawn rillette flavoured with horseradish and chives served with sourdough (can be GF)
- Homemade prawn toast served with an Asian slaw and sweet chili dip (can be DF and GF)
- Trio of mushroom bruschetta flavoured with garlic and chives on sourdough (can be DF and GF)
- Sourdough bruschetta topped with heritage tomatoes, fresh basil, caramelized red onions topped with buffalo mozzarella drizzled with a light chili oil (served cold) (can be Vegan, can be GF)
- JLS king prawn cocktail topped with an avocado smash (can be DF and GF)
- Mature cheddar, broccoli, spinach and smoked paprika cakes served on tomato salsa topped with fresh leaves (can be DF and GF)
- Crab pot - a mixture of crab meat with lemon, garlic, chili, parsley topped with clarified butter served with bread croutes (can be GF, can be DF)
- Pea, spinach and goats cheese croquettes served with minty mayonnaise (can be GF, can be DF)
- Smoked chicken and parmesan salad drizzled with lemon and honey dressing (GF)
- Homemade vegetable spring roll with a sweet chili dip and Asian slaw (DF)
- Spring vegetable, cauliflower and radicchio tabbouleh (Vegan, GF, DF)
- Homemade chicken spring roll with sweet chili dip (Vegetarian version available) (DF)
- Breaded prawns served with pineapple salsa and fresh coriander (can be DF and GF)



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Mains

Chicken

- Chicken stuffed with asparagus, wrapped in smoked bacon and puff pastry, served on a leek and cheesy mash cake with roasted root vegetables and peas, accompanied by a sparkling white wine and tarragon sauce (can be GF, can be DF)
- Stuffed chicken with garlic and rosemary mousse rolled in herby crumb served with roasted new potatoes and a ragout of peas, green beans and purple carrots with a chicken jus (can be GF)
- Chicken thigh, chorizo and pulled pork paella with Mediterranean vegetables served with a green salad (GF, DF)
- Chicken Enchilada - pulled chicken, spicy rice, crunchy peppers, refried beans, wrapped in a tortilla topped with a tangy tomato sauce and smoked cheddar, served with crunchy leaf salad and fried tortillas
- Chicken breast filled with portabella mushroom duxelle, served with tarragon and lemon infused potatoes, roasted squashes drizzled with chicken and red wine jus (can be DF and GF)

Lamb

- Roasted chump of lamb, duck fat fondant potato, ratatouille, fresh asparagus and lamb jus (GF, DF)
- Duo of lamb - shepherd's pie, topped with pulled lamb, a ragout of carrots, peas, savoy cabbage topped with carrot crisps and baby mint (GF, can be DF)
- Lamb fillet rolled in a spinach, onion and mint crust, wrapped in filo pastry served with a celeriac and beetroot dauphinoise with edamame beans, minty peas, sugar snaps drizzled with a lamb jus (can be DF)
- Lamb, saffron and apricot curry served with jasmine rice topped with naan bread and coriander yoghurt dip (can be DF)
- Herby rack of lamb with an asparagus pesto served with bubble and squeak, chargrilled hispy cabbage and port gravy

Beef

- Fillet of beef served with fondant potatoes, butternut squash puree, carrot, parsnip and green bean vegetable parcel with a beef jus (£3.50pp Supplement) (GF)
- Feather blade of beef served on a parsnip mash roasted root vegetables, parsnip crisps and a rich beef jus (can be GF, can be DF)
- Roasted sirloin of beef with roast potatoes, braised red cabbage, roasted carrot, tender stem broccoli, Yorkshire pudding and a beef jus (can be GF, can be DF)
- Beef ragu rigatoni - brisket of beef, fresh oregano, tomatoes, fresh basil topped with a basil oil and parmesan shavings (can be DF and GF)
- Beef fajita salad - marinated flank of beef, baby gem, charred corn, roasted peppers, red onion, chili, feta, coriander with a lime dressing and topped with crispy tortillas

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DF - Dairy Free | GF - Gluten Free | V - Vegetarian | VE - Vegan



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Pork

- Braised pork belly, bubble and squeak, butternut squash puree, baked apple, kale and apple stuffing ball and a cider jus (can be GF, can be DF)
- Sticky soy and ginger pork tenderloin served on savoury rice with pak-choi, mange tout drizzled with more delightful marinade (DF)
- Sage and onion stuffed pork loin with rosemary sauté potatoes, wilted spinach, red onion and pine nuts with peppercorn sauce

Turkey

- Roast turkey with traditional accompaniments, roasted potatoes, Yorkshire pudding and a turkey jus (can be GF, can be DF)
- Breaded turkey cordon bleu, served with chargrilled corn, fat chips, asparagus drizzled with a BBQ sauce

Duck

- Confit of duck leg, vanilla bean mash, carrot puree, kale and redcurrant jus (GF, DF)
- Duck breast, diced sweet potato, fresh asparagus spears, roasted fennel with a raspberry jus (£2.00pp Supplement) (GF, DF)

Fish

- Salmon fillet, parmentier potatoes, braised fennel, asparagus, peas, spinach in a brown butter and caper sauce (GF)
- Breaded salmon fillets served with sweet potato wedges, corn relish drizzled with light mayonnaise dressing
- Mediterranean cod loin in a tomato, olive and courgetti sauce with crushed new potatoes and tender stem broccoli (Toasted pine nuts optional) (GF, DF)
- Crab, prawn and haddock cakes with roasted beetroot salad and a hollandaise sauce (can be GF, can be DF)
- Baked seabass, buttered potatoes, green beans, roasted cherry tomatoes and lemon and herb sauce

Vegetarian & Vegan

- Aubergine Parmigiana (can be GF, can be Vegan)
- Roasted vegetable, mozzarella and fresh basil gateau served on a carrot and potato rosti with a fresh tomato sauce (GF, can be Vegan)
- Gnocchi with roasted butternut squash, courgetti, pak-choi, chilli and creamy coriander sauce (can be GF, can be Vegan)
- Aubergine, chickpea and sweet potato curry with rice (can be Vegan)
- Vegetable enchiladas served with crunchy salad and crispy tortillas
- Asparagus, pea and mint risotto topped with parmesan shavings and pea puree (can be Vegan)
- Wild mushroom, fennel and black olive puff pastry pizza topped with fresh rocket and ruby chard

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Desserts

- Raspberry sponge roulade with meringue pieces, coulis and fresh berries (can be GF)
- Banoffee pie with vanilla cream and mixed berries (can be GF, can be Vegan)
- White chocolate and honeycomb cheesecake with fruit coulis and lemon balm (can be GF)
- Raspberry pavlova Eton mess style (GF)
- Chocolate brownie with honeycomb and white chocolate ice cream (can be GF, can be Vegan)
- Upside down pineapple cake topped with Madagascan vanilla ice cream
- Dark Chocolate and salted caramel marquis with fresh berries and coulis (can be GF)
- Lemon and cardamom seed posset topped with a biscuit crumb, fresh berries and violet leaves (can be GF)
- Continental cheese and biscuit platter (can be GF, can be Vegan)
- Apple and raspberry tart with ice cream or custard (please choose 1 accompaniment) (can be GF, can be Vegan)
- Rhubarb & ginger crème brûlée (GF)
- Sticky toffee pudding served with crème Chantilly (can be GF, can be DF, can be Vegan)
- Apple and pear crumble served with vanilla ice cream
- Dark chocolate and raspberry cheesecake (can be GF, can be DF, can be Vegan)
- Baileys and white chocolate cheesecake with passion fruit coulis (can be GF)
- Chocolate fondant served with whipped cream (can be GF)
- Lemon tart served with crème fraîche and fresh berries (can be GF)
- Cherry Bakewell tart served with vanilla bean ice cream (can be GF)