

Mark Country Catering

Comprehensive Catering Services

Welcome to Mark Country Catering

Private Chef: Jacci Cawte

BISTRO EVENING 3 COURSE SET MEAL (Minimum 10 adult guests)

Seasonal Vegetable Soup (v)(vegan) or Pate

Roast Chicken wrapped in Serrano Ham, Cider Sauce,

Nut Loaf with Red Onion Marmalade (v)

Root Vegetable Terrine with Roasted Red Pepper Puree (vegan)

Spinach & Dauphinoise Potatoes with Baby carrots

Sicilian Lemon Cheesecake with Fresh Cream

£15 per person (**Weekdays only** includes Table Service, Table Setting, washing-up and clearing away)

DINNER MENU

Choice of 3 starters, 3 main course and 3 dessert's plus vegetarian/vegan option

CANAPE SELECTION (4 per person) £7.50 per person

STARTERS

Individually Baked Breaded Camembert cheese with Herb Salad, Cherry Tomato & Raspberry Jus (v)

Chili & Lime Halloumi with Rocket & Cider Apple Chutney(v)

King Prawn Cocktail

Farmhouse Pate and Mixed Salad Garnish

Chilled Melon with Parma Ham (seasonal)

Antipasti Platter(v)(vegan)(gf)(df)

MAIN COURSE

Individual Beef Wellington & Rich Gravy

Roast Chicken Breast wrapped in Serrano Ham & Cider Sauce (GF)

Slow Roasted Lamb Shank with Red Wine Sauce (GF)

Somerset Thyme Roasted Pork Fillet & Apple Sauce(GF)

Baked Sea Bass stuffed with slow roast tomatoes & Kalamata olive (GF)

Rib eye Steak with béarnaise sauce, Portobello Mushroom, Vine Roasted Tomatoes & Hand Cut Chips

Gourmet Cheese Burgers in Brioche Bun with Hand Cut Chips

Paella or Risotto (minimum 8 less guests by arrangement)

Roast Dinner, (minimum 8 less guests by arrangement) choice of 1 roast Meat with all the trimmings

Served with Seasonal Vegetables & Accompaniments

VEGETARIAN DISHES

Vegetable Tagine, served with flat bread & Cous Cous

Vegetarian/Vegan Gourmet Cheese Burgers with Hand Cut Chips

Red Onion Marmalade Nut Roast, Served with Dauphinoise Potato & Spinach

Brie, Cranberry & Mushroom Wellington Served with Roast Potatoes, Carrots & Broccoli

Mushroom Risotto (vegan)

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DESSERTS

Sticky Toffee Pudding (v) (GF)(df)

Chocolate Cheesecake (v), Sicilian Lemon Cheesecake (v)

Chocolate Fondant(v) ,(v) Crème brûlée, Panna Cotta with Berry Compote

Warm Chocolate Brownie(v)

Profiteroles with hot chocolate sauce(v)

Individual Fruit Pavlova(v)(gf)

Served with Fresh Cream or *Ice Cream

£32.50 per person 3 courses, £27.50 per person 2 Courses, £22.50 per person 1 course

Price includes Table Service, Table Setting, all washing-up and clearing away

A selection of English and Continental cheeses, fruit, cheese biscuits etc £1.50 per person extra

Children under 13 years $\frac{1}{2}$ portions or Burgers, Spaghetti Bolognese, Lasagna, Pizza, Chicken Goujons
or Macaroni Cheese £12.50 for 2 courses

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BUFFET PLATTERS/BOWL FOOD (minimum 10 adult guests, less guests by arrangement, kitchen facilities may be required for some dishes)
Choice of 2 £15.00/Choice of 3 £17.50/Choice of 4 £20.00 per person

Tapas/Antipasti Platters: Fresh bread served with olive oil & balsamic vinegar, Garlic olive oil(v)
Cured Bodega Serrano ham, Iberico meats and semi-cured Manchego cheese & Olives (gf)
Homemade pork & beef meatballs in a rich tomato sauce
Mediterranean Vegetable cous cous(v)

Greek Style Meze platters: Hummus, Tzatziki, Dolmades, Lamb Kebabs, Greek Spinach & Feta Pie
with artisan bread & Greek salad,

BOWL FOOD

Meat Paella or Vegetarian Risotto with Mixed Salad & Garlic Bread
Thai Chicken & Vegetable Curry with Rice & Spring Rolls
Indian Chicken & Vegetarian Curries, vegetarian samosa, bhaji, pakora, popadom,.
Mexican Beef or Vegetarian Chili with Rice, Nachos, Cream Cheese & Chive & Guacamole

COLD FORK BUFFET (self Service, delivery only, staff available @ £10 per hour)

Selection of Bread Rolls & Butter (v) (gf available)

Choice of 3 Meats: Local Farmhouse Ham, Roast Beef, Turkey

Coronation Chicken or Continental Meats & Cheeses

Vegetarian Quiche (v)

4 Salad Choices

Mixed Salad, Traditional Coleslaw, Potato Salad

Waldorf salad, Caesar Salad,

Apple, Watercress and Walnut Salad

Pasta Salad, Mixed Bean Salad, Greek Salad, Rice Salad

Roasted Mediterranean & Cous Cous Salad

Chutneys, Pickles & Beetroot

£15.00 per person

Optional Poached Scottish Salmon

£1.00 per person extra

Choice of 2 Desserts

Chocolate or Sicilian Lemon Cheesecake

Pavlova or Profiteroles

£5 per person

HOT BUFFET Homemade Beef Lasagna/Vegetable Lasagna

Beef or Vegetable Chili

Lamb/Vegetarian Tagine

Served with accompaniments

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£15 per person delivery only, staff available @ £10 per hour

Choice of 2 Desserts

Chocolate or Sicilian Lemon Cheesecake

Pavlova or Profiteroles

£5 per person

FINGER BUFFET Selection and Sandwiches & Wraps

Indian & oriental Snack Selection, Sausage Rolls & Cheese Pastries, Quiche, Pizza

Butchers Sausages, Pork Pie, Scotch Egg, chicken drumstick's

£7.50pp

Mixed Salad, Coleslaw 50p per person extra

PICNIC HAMPERS

Supplied in Wicker Baskets

Selection and Sandwiches including gluten free & vegetarian on request

Sausage Rolls & Cheese Pastries, Mini Pork Pie, Quiche,

Scotch Egg, Pickles, Baby Tomatoes. Homemade Scones with Clotted Cream & Jam

£8.00 per person

Coleslaw & Potato Salad 50p per person extra

Includes disposable plates, napkins knife & fork

AFTERNOON TEA Homemade Fayre Presented on Vintage Style China

Pots of Afternoon Tea

Sample Freshly Made Sandwiches (v) (gf available)

Smoked salmon and soft cheese

Free range egg and cress (v)

Rare beef and horseradish

Coronation chicken and stuffing

Tuna mayonnaise and cucumber

Mature cheddar ploughman's (v)

Freshly Baked Scones (gf available) Devonshire Clotted Cream and Strawberry Preserve

Assortment of Cakes, Strawberries in Season

£12.50 per person including staff

Additional, scotch eggs, quiches, savoury pastries etc £15.00 per person

BBQ MENU OPTIONS

Choice of 4 + 4 Salads £15.00 per person

Choice of 6 + 4 Salads £20.00 per person

Choice of 8 + 4 Salads £25.00 per person

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Extra Salads £1.00 per person per Salad. Children $\frac{1}{2}$ Adult Price

Ribeye Steak, Pulled Pork Rolls (kitchen facilities required)
Beef skewers with caramelised shallots and a herby hollandaise
Large homemade beef burgers, Butchers Sausages
Lamb kebabs in a Greek style marinade with oregano, thyme, lemon and garlic
Meaty spare ribs in a BBQ sauce
Sweet & sour pork kebabs, Pulled Pork Rolls
Chicken breasts in honey, ginger & soy sauce
Lemon & thyme chicken, Honey and mustard chicken
Fresh king prawns with a mango & chili salsa
Veggie burgers with a red pepper dressing
Corn on cobs with garlic and herb butter (seasonal)
vegetarian sausages

Complimented with a choice of Salads

Mixed Salad, Traditional Coleslaw, Potato Salad
Waldorf salad, Caesar Salad,
Apple, Watercress and Walnut Salad
Pasta Salad, Mixed Bean Salad, Greek Salad, Rice Salad
Roasted Mediterranean & Cous Cous Salad

Prices are quoted for chosen menu with Bread Rolls & Condiments, disposable plates & napkins, cooked on BBQ. Fuel & BBQ equipment supplied by client, client responsible for available cover should the weather be inclement.

FULL ENGLISH BREAKFAST

Fresh Orange Juice, Tea & Coffee
Local Back Bacon, Butchers Sausages, Vegetarian Sausages, Mushrooms, Tomatoes, Eggs
Hash Browns, Toast with butter and Marmalade
£7.50 per person
Additional Continental Breakfast of Cereal, Muesli, Pastries, Fruit Yogurts, Fresh Fruit
£10.00 per person

Terms & Condition's in Brief (Full T&C available with booking confirmation)

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All Prices are per person VAT free, no *Corkage Fee (if applicable) and include chosen menu, food, prep, cooking

Dinner Menu, please choose 3 from each course, plus a vegetarian option if required, I will need to know how many of each option chosen by each guest as the meal will be cooked specifically for each individual person's preference. Where not included, waiting staff are available @ £10 per hour minimum 4 hours.

Food Hygiene regulations require that food be consumed within four hours of delivery, unless refrigerated. Mark Country Catering will not be held responsible for food consumption after this timescale.

Allergens (v) vegetarian (GF) Gluten Free

Please advise any dietary requirements including any allergic reactions to the following:

Celery, Cereals containing Gluten, Crustaceans, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Nuts, Peanuts, Sesame Seeds, Soya, Sulphur Dioxide. Full allergen list provided on final menu options.

Due to high volume of catering enquiries our quotations are only valid for 7 days. Mileage is free for the first 50-mile round trip, 45p per mile thereafter.

Should you wish to book Mark Country Catering, we will forward a booking confirmation requesting a non-refundable deposit of 50% (1/3rd for wedding catering) of the total invoice, payable within 14 days, the remainder due when final menu options and guest numbers are confirmed 14 days prior to the date of the Booking. Should the booking be within 14 days, full payment and menu options are required.

Prices and menus may vary depending on season and availability. *Kitchen Facilities may be required for some buffet menu options plus a freezer for ice cream if required.

The use of kitchen equipment, cutlery, crockery & glassware to be provided by the venue and will be cleared away and washed unless otherwise agreed. Alternatively, Cutlery, crockery & glassware can be hired for 25p per item per person.

*Mark Country Catering does not hold a License to provide alcohol, but are happy to provide staff to serve alcohol provided by the client to their guests @ £10 per hour per staff member, minimum 4 hours.

Payment via BACS, Cheque or Credit/Debit Card via PayPal (2.9% surcharge)

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<https://www.facebook.com/CountryCateringServices>

Catering for all Celebratory Occasions & Pop Up Vintage Tea's

Croydon Hall, Nyland Manor, Wellesley Park, Cossington Park, The Old Stone Barn,

Horsington Grange, Compton House, Webbington Farm, Park Farm, Mulberry Cottages,

Windmill Retreat, Acacia Cottages, Tor Farm, Rossshalm Country House, No 36 & The Roxy,

Film Location Catering for: Channel 5, Lost Eye Films, Gothic Manor Films, Nutty Squirrel Films,

Impossible Pictures, Raid Productions, Parallel Madness