

Mark Country Catering

Comprehensive Catering Services

Welcome to Mark Country Catering

Private Chef: Jacqui Cawte

Here are just a few sample ideas for your Special Occasion Catering, bespoke menu's always available
Please feel free to contact me if I can assist further.

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)

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 ½ portions or Burgers, Spaghetti Bolognese, Lasagna, Pizza, Chicken Goujons
or Macaroni Cheese £12.50 for 2 courses