



the
barns

Sample Menus

The Cider Barn Catering

We aim to celebrate the county's produce by working with local suppliers.
We try to reflect the simplicity and beauty of the Herefordshire countryside in all that we do.

ABOUT THE MENUS

For our evening meal menus we ask the party to **pick one option** (or two maximum) for each course that everyone will enjoy.

If there is someone with dietary requirements we can accommodate them separately with different options, just let us know and we will send you some choices.

Our prices include the delivery of the meal by our Chef and our Chef will be in charge of the food for you.

We will also **dress the table for you and clear after each course.**

If you are planning a meeting after the meal it would be best to be in a different room to the dining room.



BREAKFAST MENUS

Continental

Granola
Yoghurt
Fruit salad
Smoked salmon
Honey and clove ham
Cream cheese
Bread/Toast

English Breakfast

Tudge’s Sausages and bacon
Baked beans
Tomatoes and mushrooms
Scrambled eggs
Toast
Jam and butter



LUNCH MENUS

Light Lunch Buffet

Selection of sandwiches: beef & horseradish / egg mayonnaise / ham and mustard
Selection of seasonal quiches
Pork, sage and onion sausage roll
Potato and mustard salad
Crisps

Lemon and polenta cake with lemon curd cream
Chocolate brownie with salted cream and praline
Scones with raspberries and cream



LUNCH MENUS

Deli Style Buffet

Coronation chicken

Poached salmon with pickled cucumber

Beetroot fritters with paprika hummus and Moroccan couscous

New potato, red onion and dill salad

4 x Seasonal Salads. For example:

- Roasted beetroot, hazelnut & goats cheese salad
- Charred broccoli with sesame dressing, ginger and spring onions
 - Chilli and kohlrabi coleslaw
- Roasted butternut squash and green beans with almonds and herbs

Selection of bread

Selection of condiments

Pulled Meat Style Buffet

Please choose two meats from the following list:

- Firecracker beef brisket
- Harissa roasted lamb shoulder
- Rosemary and lemon lamb shoulder
- Thyme, lemon and coriander goat shoulder
 - Aromatic pulled pork
- Paprika smoked chicken thighs

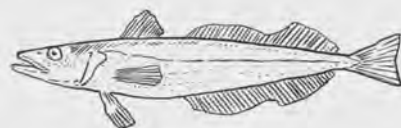
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Selection of bread

Selection of condiments



DINNER MENUS

Barbecue Menu

Smoked firecracker beef brisket

Lamb and feta burgers

Tudge's pork sausage

Sesame, honey and lemon chicken thighs

Seasonal vegetables and halloumi skewers

Vegetarian options available upon request

New potato, red onion and dill salad

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Selection of bread

Selection of condiments

The Cider Barn Catering

Sharing Meal Menu

Starters

Choose one of the following options:

- Leek and thyme risotto with leek crisps and goats cheese and lemon salad
 - Smoked salmon rillete with linseed wafers and pickled cucumber salad
- Warm smoked chicken, apple and black pudding salad with caraway mayonnaise

Mains

Choose one of the following options:

- Porchetta with creamy polenta, chilli greens, pine nut gremoulata and crispy sage
- Glazed beef cheeks in port and redcurrant, smoked pommes purée, seasonal greens and rosemary crumble
- Baked hake with chorizo and caper sauce, warm new potatoes, roasted hispi cabbage and salsa verde

Desserts

Choose one of the following options:

- Lemon and vanilla cheesecake with limoncello jelly and seasonal fruits
 - Chocolate torte with thyme cream and orange salsa
- Cinnamon treacle tart with caramelised apple purée and vanilla crème fraîche

The Cider Barn Catering

DINNER MENUS

Plated Meal Menu

Starters

Choose one of the following options:

- Marinated tomatoes with Ash soft cheese, sourdough crisp, basil and balsamic glaze
- Scallops with curried dahl, pomegranate salsa, parsnip crisps and cumin foam
 - Crab risotto with crab and tarragon salad and pickled lemon salad
 - Mutton loin with sunflower seed risotto and blue cheese croquette

Mains

Choose one of the following options:

- Treacle cured beef sirloin with slow braised cheek with shallot purée and beetroot salsa
 - Lamb rump and kofta with saffron mayonnaise, dukkah and coriander chutney
 - Soy marinated pork loin with black pudding croquette, charred spring onion and caramelised apple purée
- Pan-roasted duck breast with rilette of leg meat, heritage carrots, star anise puree and plum jus

All served with potatoes and seasonal vegetables in the centre of the table.

Desserts

Choose one of the following options:

- Seasonal fruit crème brûlée with pistachio langue de chat, fruit marshmallow and caramelised white chocolate
- Chocolate and salted caramel tart with peanut parfait, peanut crumble and rum jelly
 - Coconut pie with flambé pineapple, passion fruit sorbet and curd



CHEF JAMES

A private chef with over 30 years experience, he hand-picks the very best local suppliers and prides himself on working with small, sustainable producers. This both supports the local economy and ensures that his ingredients are of the highest quality.

NOT TOO TOP NOSH

STARTER

MEAT

Ham and smoked hock roll, cider jelly, piccalilli emulsion
Duck liver parfait, sourdough and red onion marmalade
Pressed pork & confit chicken terrine, caponata dressing

FISH

Prawn cocktail, homemade brown bread
Mini fish cakes, tartar sauce
Peppered mackerel terrine with smoked potato salad

VEGGIE

Cauliflower panna cotta, walnut pesto
Heritage carrot terrine, apple gel & roasted hazelnut
Caramelised onion blue cheese tart

MAIN

MEAT

Butter poached chicken, potato fondant, chicken jus
Belly of pork, caramelised apple with champ potato and own juices
Slow-cooked blade of beef, smoked potato duchess with roasted onion purée

FISH

Pan-roasted salmon, chicory & courgette bhaji & spiced jus
Roasted cod, chorizo cassoulet
Grilled sea bream, clam chowder with Anya potato, butter samphire

VEGGIE

Chickpea & watermelon curry
Salt-baked celeriac, truffle lentil with red wine glaze
Potato gnocchi, petit pois, wild roquette and shaved Parmesan

DESSERT

Sticky toffee pudding with homemade vanilla ice cream and toffee sauce
Vanilla panna cotta with granola
Berry messy parfait, fruit coulis & mint
Crème brûlée with shortbread
Lemon posset with basil and strawberry
Chocolate brownie with chocolate sauce, chunky peanut butter ice cream
Cheese

TOP NOSH

STARTER

MEAT

Vanilla carpaccio of beef with truffle oil and Parmesan crisp
Herefordshire picnic
Smoked duck salad with beetroot jelly & watercress salad

FISH

Octopus terrine with ham hock fritter, salsa verde
Pan-seared scallops, compressed watermelon with chorizo dressing
Pomegranate-cured salmon, wasabi yoghurt and caviar

VEGGIE

Burrata, veg salad with a lemon dressing
Pea panna cotta with whipped feta and chive oil
Butternut squash & rosemary terrine with Brie de Meux

MAIN

MEAT

Beef two ways, celeriac textures & fondant potato, beef jus
Rack of lamb, onion soubise with pommes anna, red currant rosemary jus
Pan-roasted duck breast, parsnip vanilla purée & cherry sauce

FISH

Whole Dover sole with brown shrimp butter
Chunk of cod with saffron shellfish cassoulet with rouille
Wild sea trout with samphire and squeak with salsa verde

VEGGIE

Rigatoni pasta, cep and truffle with shaved pecorino
Artichoke and chicory tart
Vegetarian wellington with herb sauce

DESSERT

White chocolate and strawberry trifle
Hot chocolate fondant with peanut butter ice cream
Valrhona chocolate pavé with caramelised banana and Frangelico marshmallows
Chocolate tart with kumquat marmalade soaked in Cointreau
Trio of lemon desserts
Pear tartin with blue cheese ice cream

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HOT CANAPÉS

HOT CANAPÉS (WITH DIPS & GLAZES)

Cocktail sausages
Traditional pork
Lamb chilli & garlic cocktail
Pork, tomato and basil

DIPS & GLAZES

Mustard mash dip
(recommended with traditional pork)
Redcurrant & rosemary
(recommended with lamb, chilli & garlic cocktail)
Sage & onion compote
(recommended with pork, tomato and basil, or traditional pork)
Honey, soy and mustard
(recommended with all of them)
Maple, harissa and mustard
(recommended with all of them)
Sticky BBQ
(recommended with pork, tomato and basil and traditional pork)

ARANCINI

Tomato and basil with pecorino mayonnaise
Paella with saffron mayonnaise
Truffle
Sweetbreads with rosemary and onion cream

HOT CANAPÉS

Wild mushroom and roast garlic tumbleweed
Mini baby jackets with caviar
Mini burgers
Lamb kofta with coriander pea yoghurt
Thai fish cakes
Gruyeres
Tempura of prawn with chilli coriander dip
Bacon and egg with hollandaise
Cockle popcorn
Steak, chip and bearnaise sauce
Smoked haddock croquettes with pea purée
Pork crackling with rosemary salt and apple vanilla dip
Parma ham and Gruyère croquettes
Oysters in panko
Deep-fried Brie with cranberry relish
Thai fish cakes or crab cakes
Beef croquettes with demi-glaze gel
Chicken satay with peanut butter dip
Crispy chicken with curry mayonnaise
Rosemary panko baby monkfish with tartar sauce



Megan Lyke Catering

Megan is a personal chef available for private catering and drop off catering.
Bespoke menus can be created to suit you.

BREAKFAST

Continental Breakfast and Hot Sandwiches

Selection of cereals and granola
Fruit platter & yoghurt pots
Selection of sweet pastries
White and brown toast, butter and jams
Bacon, sausage & egg sandwiches
Ham & cheese croissants
Selection of juices, tea & coffee

LUNCH

Afternoon Tea

Selection of filled sandwiches, savouries and sweet cakes
(as buffet or individual packed lunch)
Coronation chicken & rocket
Bacon, brie & cranberry
Smoked salmon, horseradish crème fraîche & capers
Sausage rolls
Scotch eggs
Lemon & raspberry cake
Scones, clotted cream and strawberry jam
Millionaires' shortbread

Traditional Buffet Lunch

Rare roast beef with chimichurri
Baked salmon
Broccoli, stilton and caramelised onion quiche
Potato salad with crème fraîche & pickled onions
Apple coleslaw
Roasted beetroot, harissa yoghurt & pumpkin seeds
Tomato, basil and mozzarella with balsamic glaze
Mixed leaf salad with burrata, mint, peach & prosciutto

Lemon, blackberry & almond roulade
Chocolate & brandy torte

Sunday Lunch

Two Course Sunday Lunch

Roast Beef, Pork, Lamb or Chicken with all the trimmings
(Roast potatoes and selection of vegetables)

Sticky toffee pudding, butterscotch & candied walnuts
Apple tarte tatin & clotted cream ice cream

DINNER MENUS

Mediterranean Buffet Dinner

Pomegranate, almonds, coriander bulgur wheat
with harissa chicken & garlic yoghurt

12hr slow-cooked shoulder of lamb

Grilled flatbreads or roasted herby potatoes

Avocado & broad bean dip

Tomatoes, sumac and pine nut salad

Lemon, oregano and feta salad

Zesty lemon tart with crème fraîche

Profiteroles with chocolate sauce

Evening Meal

Start your evening with a social canapé reception:

Arancini balls, romesco sauce & basil

Cheese soufflé, parmesan & apple

Spiced crab cakes with cucumber dipping sauce

Baked tomato galette with goats cheese, tapenade and pumpkin seeds

Confit duck leg, red cabbage, green peppercorn & apple

Lamb rump, croquette, broccoli, hazelnut & feta

Pollack, cheddar mash & warm tartare sauce

Beef fillet, cauliflower purée, confit shallot, wild mushrooms & black olives

(All served with potato and vegetables on the table)

Honey & Greek yoghurt panna cotta, dark fruits and almond praline

Dark chocolate ganache with shortbread and blackcurrants

Pear frangipane tart, Chantilly cream and toasted almonds

Tropical pavlova, white chocolate, mango and lime salsa & toasted coconut



Field2Fork Catering

Katie Light runs Field2Fork Catering. As well as the corporate menu below, Katie is available for more casual dining with their Pizza Van.

BREAKFAST

Breakfast Buffet

- Berry granola & yoghurt glasses
- Assorted pastries served with Herefordshire jams
- Pancakes with crispy bacon & maple syrup
- Fresh fruit juices

LUNCH

Ploughman’s Lunch

- Honey & mustard glazed ham
- Caramelised red onion & sage
- Sausage rolls
- Local cheese board
- Creamy coleslaw
- Dressed leaves
- Assorted bread basket

OR

Buffet Lunch

- Assorted sandwiches
- Caramelised red onion & sage
- Sausage rolls
- Roasted vegetable quiche
- Two Farmers crisps
- Scones topped with cream & fresh strawberries

DINNER

Evening Meal

- (Choose 2 of the options below)
- Chicken in a creamy tarragon sauce
- Beef, chestnut mushrooms, and ginger casserole
- Chicken and chorizo in a rich tomato sauce
- Pork fillet in a creamy Henry Weston sauce
- Coq au Vin with bacon lardons and button mushrooms
- Herefordshire creamy beef stroganoff
- Trio of mushroom risotto

(All of the above will be served with seasonal greens and an appropriate potato or rice dish)

Desserts

- (Choose 2 of the options below)
- Lemon posset glasses with fresh raspberries
- Eton mess with fresh berry coulis
- Double chocolate brownie served with warm chocolate sauce & vanilla ice cream
- Sticky date pudding with a warm caramel sauce
- Herefordshire cheese board with figs & grapes

BREAKFAST (FOLLOWING DAY)

Breakfast Roll

- Herefordshire sausage & bacon rolls

