


A LA CARTE 2012
CONTENTS

<i>HORS D'OEUVRES</i>	<i>Cold</i>	<i>Page 2</i>
	<i>Hot</i>	<i>Page 3</i>
<i>SOUPS</i>		<i>Page 3</i>
<i>HOT ENTREES</i>	<i>Poultry</i>	<i>Page 4</i>
	<i>Meat</i>	<i>Pages 4-5</i>
	<i>Fish</i>	<i>Page 5</i>
	<i>Vegetarian</i>	<i>Page 6</i>
<i>VEGETABLES</i>		<i>Page 7</i>
<i>STARCH</i>		<i>Page 7</i>
<i>COLD ENTREES</i>	<i>Poultry</i>	<i>Page 8</i>
	<i>Meat</i>	<i>Page 8</i>
	<i>Fish</i>	<i>Page 8</i>
	<i>Vegetarian</i>	<i>Page 9</i>
<i>SALADS</i>		<i>Page 10</i>
<i>MISCELLANEOUS</i>		<i>Page 11</i>
<i>DESSERTS</i>		<i>Pages 12-13</i>

HAUTE CUISINE (Pages 14 - 18)

<i>HORS D'OEUVRES</i>	<i>Cold</i>	<i>Page 14</i>
	<i>Hot</i>	<i>Page 14</i>
<i>SOUPS</i>		<i>Page 15</i>
<i>HOT ENTREES</i>	<i>Poultry</i>	<i>Page 16</i>
	<i>Meat</i>	<i>Page 16</i>
	<i>Fish</i>	<i>Page 17</i>
	<i>Vegetarian</i>	<i>Page 17</i>
<i>MISCELLANEOUS</i>		<i>Page 17</i>
<i>DESSERTS</i>		<i>Page 18</i>
<i>WINES</i>		<i>Page 19</i>
<i>BUFFET</i>		<i>Page 20</i>
<i>CANAPES</i>		<i>Page 21</i>
<i>BREAKFASTS</i>		<i>Pages 22-23</i>
<i>SANDWICHES</i>		<i>Pages 24-25</i>



<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PRICE PER PORTION</u>	
	<u>COLD HORS D'OEUVRES</u>	<u>DISPOSABLE</u>	<u>CHINA</u>
		£	£
HS105	Melon cocktail	3.89	7.16
HS106	Pineapple cocktail	3.89	7.16
HS115	Florida cocktail	4.81	8.86
HS119	Hawaiian cocktail	5.62	10.34
HS107	Stuffed & fanned avocado pear	4.62	8.52
HS124	Fanned melon with smoked salmon	5.12	9.43
HS101	Smoked salmon garnish with Brown Bread	5.62	10.34
HS134	Smoked salmon with avocado	5.87	10.83
HS102	Smoked trout (2) & horseradish	5.62	10.34
HS113	Smoked halibut with rollmops	6.06	11.16
HS116	Smoked mackerel	3.89	7.16
HS114	Poached salmon with mayonnaise	6.32	11.67
HS128	Poached sole (Cold) stuffed with fresh salmon	6.45	11.91
HS109	Poached trout with mayonnaise	5.47	10.11
HS108	Timbale of smoked salmon	6.54	12.07
HS110	Gefilte fish (boiled)	4.18	7.70
HS111	Gefilte fish (fried)	4.18	7.70
HS137	Potted salmon & gravdax	6.54	12.07
HS138	Grilled tuna with Nicosia salad	6.54	12.07
HS120	Raw fresh vegetable salad & Tartar Sauce	4.81	8.86
HS104	Egg mayonnaise	3.37	6.19
HS123	Egg and onion	3.37	6.19
HS117	Mixed hors d'oeuvres	5.36	9.89
HS103	Chopped liver / Melba toast	4.62	8.52
HS129	Cold chicken salad	6.45	11.91
HS135	Pasta & smoked fish salad	4.62	8.52
HS118	Caesar Salad	4.75	8.78
HS122	Oriental Salad on a bed of noodles	5.58	10.33



<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PRICE PER PORTION</u>	
		<u>DISPOSABLE</u>	<u>CHINA</u>

HOT HORS D'OEUVRES

		£	£
HS112	Stewed chicken liver with rice	5.09	9.38
HS121	Pasta with bolognaise sauce	4.81	8.88
HS127	Poached sole (Hot) stuffed with fresh salmon	6.45	11.91
HS131	Pancake filled with spinach & mushrooms	4.04	7.47
HS132	Mushroom vol-au-vent	4.62	8.52
HS136	Spring Rolls	4.04	7.49
HS125	Grilled vegetables served on a bed of couscous	6.55	12.07

SOUPS (Served With Croutons)

SP101	Chicken soup with Lockshen	2.38	4.37
SP102	Barley soup	2.38	4.37
SP103	Vegetable soup	2.38	4.37
SP104	Tomato soup with rice	2.38	4.37
SP105	Asparagus soup	2.38	4.37
SP106	Pea soup	2.38	4.37
SP107	Mushroom soup	2.38	4.37
SP108	Celery soup	2.38	4.37
SP109	Clear chicken soup	2.38	4.37
SP110	Beef consommé	2.38	4.37
SP111	Carrot & orange soup	2.38	4.37
SP112	Leek & potato soup	2.38	4.37
SP113	Vichyssoise	2.38	4.37



<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PRICE PER PORTION</u>	
		<u>DISPOSABLE</u>	<u>CHINA</u>
<u>HOT ENTRÉES</u>			
<u>Poultry</u>			
		£	£
EX101	Roast chicken	12.77	23.60
EX102	Chicken schnitzel	12.77	23.60
EX113	Herb roast chicken breast	12.77	23.60
EX143	Brochette of chicken with barbecue sauce	12.77	23.60
EX105	Poached chicken	12.77	23.60
EX108	Chicken burger	10.64	19.68
EX166	Chicken en croustade	13.57	25.10
EX103	Sliced turkey with stuffing	12.77	23.60
EX104	Turkey schnitzel	12.77	23.60
EX154	Turkey casserole	12.77	23.60
EX153	Pan fried supreme of duck	14.91	27.53
EX160	Stir fried duck	14.91	27.53
EX107	Stuffed poussin	12.77	23.60
EX109	Stewed chicken liver & onions	10.64	19.68
<u>Meat</u>			
EX114	Braised rib steak	14.91	27.53
EX115	Sliced prime bola beef	12.77	23.60
EX116	Beef goulash	12.77	23.60
EX167	Beef wellington	14.91	27.53
EX117	Salt beef	12.77	23.60
EX112	Beef burger	10.64	19.68
EX148	Ox liver	10.64	19.68
EX118	Tongue	14.91	27.53
EX156	Meat balls	10.64	19.68
EX119	Sliced veal	12.77	23.60
EX120	Stuffed veal	12.77	23.60
EX121	Veal goulash	12.77	23.60
EX122	Vienna schnitzel	14.91	27.53
EX157	Veal burgers	10.64	19.68
EX123	Braised veal chop	14.91	27.53

*All hot entrees include 2 types of vegetables and 1 type of starch of the Chef's choice
Where individually specified,
these will be charged for separately as per prices on page 7*



<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PRICE PER PORTION</u>	
		<u>DISPOSABLE</u>	<u>CHINA</u>
<u>HOT ENTRÉES Meat (continued)</u>			
		£	£
EX124	Sliced lamb	12.77	23.60
EX125	Grilled lamb chop	13.89	25.62
EX149	Breaded lamb chop	13.89	25.62
EX161	Herb crust lamb fillet	14.91	27.53
EX910	Shepherds pie	10.87	20.11
EX110	Stuffed cabbage	10.64	19.68
EX111	Stuffed peppers	10.64	19.68
EX165	Spaghetti bolognaise	11.87	21.97
EX159	Viennas & Beans	10.64	19.68
<u>Fish</u>			
		£	£
EX126	Fried cod	11.79	21.77
EX127	Fried haddock	12.77	23.60
EX128	Fried plaice	12.77	23.60
EX129	Fried halibut	13.89	25.62
EX130	Fried lemon sole	13.89	25.62
EX131	Grilled cod	11.79	21.77
EX132	Grilled haddock	12.77	23.60
EX133	Grilled plaice	12.77	23.60
EX134	Grilled halibut	13.89	25.62
EX135	Grilled lemon sole	13.89	25.62
EX152	Grilled dover sole	17.84	32.94
EX136	Grilled trout	12.77	23.60
EX162	Grilled salmon	12.77	23.60
EX163	Grilled seabass	17.84	32.94
EX155	Poached cod	12.77	23.60
EX137	Poached halibut	12.77	23.60
EX150	Poached plaice	12.77	23.60
EX138	Poached trout	12.77	23.60
EX144	Poached haddock	12.77	23.60
EX139	Poached salmon	12.77	23.60
EX158	Poached salmon in filo pastry	15.52	26.33
EX140	Poached lemon sole	13.89	25.62
EX164	Poached seabass	17.84	32.94
EX141	Boiled chopped fish	10.64	19.68
EX142	Fried chopped fish	10.64	19.68

*All hot entrees include 2 types of vegetables and 1 type of starch of the Chef's choice
Where individually specified,
these will be charged for separately as per prices on page 7*



<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PRICE PER PORTION</u>	
		<u>DISPOSABLE</u>	<u>CHINA</u>
<u>HOT ENTRÉES</u>			
<u>Vegetarian</u>			
		£	£
EX145	Plain omelette	8.54	15.78
EX146	Tomato omelette	9.36	17.27
EX147	Mushroom omelette	9.36	17.27
EX151	Savoury pancake	10.87	20.11
EX901	Vegetarian cutlet	10.87	20.11
EX902	Vegetarian platter	10.87	20.11
EX903	Vegetarian burger	10.87	20.11
EX904	Vegetarian sausage	10.87	20.11
EX905	Puff pastry purse filled with vegetables	12.24	22.63
EX907	Spaghetti Neapolitan	10.87	20.11
<u>Dairy</u>			
EX908	Macaroni cheese	10.87	20.11
EX911	Mushroom quiche	10.87	20.11

*All hot entrees include 2 types of vegetables and 1 type of starch of the Chef's choice
Where individually specified,
these will be charged for separately as per prices on page 7*



<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PRICE PER PORTION</u>	
		<u>DISPOSABLE</u>	<u>CHINA</u>
	<u>VEGETABLES</u>		
		£	£
VG101	Peas	1.35	2.50
VG102	Beans	1.35	2.50
VG103	Mixed Vegetables	1.35	2.50
VG104	Tzimmes	1.51	2.78
VG106	Broccoli	2.37	4.39
VG107	Continental Cabbage	1.51	2.78
VG108	Sauerkraut	1.51	2.78
VG110	Spinach	1.51	2.78
VG111	Baby Carrots	1.51	2.78
VG113	Braised Celery	1.77	3.29
VG105	Ratatouille	2.17	4.02
VG114	Whole Baby Corn	2.17	4.02
VG115	Turned Vegetables	2.18	4.04
VG109	Mushrooms	2.47	4.57
VG200	Selection of Fresh Vegetables	5.98	11.04
VG201	Stir Fry Vegetables	3.15	5.84
	<u>STARCH</u>		
ST101	Roast Potatoes	1.51	2.78
ST102	Saute Potatoes	1.51	2.78
ST103	Creamed Potatoes	1.51	2.78
ST104	Potato Kigel	1.51	2.78
ST106	Parisienne Potatoes	1.51	2.78
ST107	Tomato Rice	1.51	2.78
ST110	Farfel	1.51	2.78
ST111	Macaroni	1.51	2.78
ST114	New Potatoes	1.51	2.78
ST115	Boiled Rice	1.51	2.78
ST116	Rice Pilaff	1.73	3.15
ST112	Croquette Potatoes	1.96	3.62
ST113	Chateau Potatoes	2.42	4.49
ST117	Olivette Potatoes	2.42	4.49



<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PRICE PER PORTION</u>	
		<u>DISPOSABLE</u>	<u>CHINA</u>
<u>COLD ENTRÉES</u>			
<u>Poultry</u>			
		£	£
CM101	<i>Herb roast chicken</i>	10.11	18.71
CM122	<i>Chicken schnitzel</i>	10.64	19.68
CM120	<i>Sliced turkey</i>	10.11	18.71
CM106	<i>Turkey schnitzel</i>	10.64	19.68
<u>Meat</u>			
CM102	<i>Assorted meat platter</i>	11.16	20.66
CM103	<i>Sliced beef</i>	11.73	21.67
CM104	<i>Salt beef</i>	12.77	23.60
CM105	<i>Tongue</i>	14.91	27.53
CM121	<i>Chopped liver</i>	9.57	17.74
<u>Fish</u>			
CM118	<i>Fried halibut</i>	12.77	23.60
CM113	<i>Fried plaice</i>	8.77	16.21
CM114	<i>Fried cod</i>	7.47	13.80
CM107	<i>Fried haddock</i>	7.47	13.80
CM116	<i>Fried sole</i>	12.77	23.60
CM108	<i>Poached salmon</i>	12.77	23.60
CM123	<i>Poached trout</i>	12.77	23.60
CM124	<i>Poached halibut</i>	12.77	23.60
CM109	<i>Smoked salmon</i>	11.73	21.67
CM110	<i>Smoked trout</i>	9.60	17.76
CM111	<i>Boiled chopped fish</i>	6.92	12.78
CM112	<i>Fried chopped fish</i>	6.92	12.78
CM115	<i>Trout mousse in smoked salmon</i>	14.91	27.53
CM117	<i>Tuna salad</i>	7.47	13.80
CM128	<i>Assorted smoked fish platter</i>	9.31	17.22

*All cold entrées include any two salads of your choice (excluding Mushroom)
Please see Page 10*



CODE PRODUCT DESCRIPTION PRICE PER PORTION

DISPOSABLECHINA

COLD ENTRÉES

Dairy

		£	£
CM125	Mushroom quiche	6.69	12.34
CM126	Spinach quiche	6.69	12.34
CM127	Pimento quiche	6.69	12.34
CV101	Cheese salad	7.91	14.65
CV103	Egg mayonnaise salad	7.91	14.65
CV104	Cheese and egg salad	7.91	14.65

Vegetarian

CV102	Avocado salad	7.91	14.65
CV105	Avocado and cheese salad	7.91	14.65
CV106	Avocado and egg salad	7.91	14.65
CV107	Avocado, egg and cheese salad	7.91	14.65
CV108	Nut cutlets	7.91	14.65

*All cold entrées include any two salads of your choice (excluding Mushroom)
Please see Page 10*



<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PRICE PER PORTION</u>	
		<u>DISPOSABLE</u>	<u>CHINA</u>
	<u>SALADS</u>		
		£	£
SL102	<i>Horseradish & beetroot</i>	1.51	2.78
SL103	<i>Cucumber</i>	1.51	2.78
SL108	<i>Carrot</i>	1.51	2.78
SL112	<i>Tomato</i>	1.51	2.78
SL101	<i>Celery</i>	1.73	3.15
SL104	<i>Coleslaw</i>	1.73	3.15
SL105	<i>Potato</i>	1.73	3.15
SL106	<i>Continental</i>	1.73	3.15
SL107	<i>Waldorf</i>	1.73	3.15
SL109	<i>Bean</i>	1.73	3.15
SL110	<i>Rice and corn</i>	1.73	3.15
SL113	<i>Pasta</i>	1.73	3.15
SL114	<i>Julienne of Vegetables Salad</i>	1.76	3.29
SL111	<i>Mushroom</i>	2.47	4.57
SL115	<i>Mixed Leaf Salad</i>	1.73	3.15
SL200	<i>Selection of seasonal salads</i>	3.00	5.55



<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PRICE PER PORTION</u>	
		<u>DISPOSABLE</u>	<u>CHINA</u>
		£	£
<u>MISCELLANEOUS</u>			
BP101	Bread plate (Roll, Margarine, Juice, Mint, Mustard, Coffee, Non dairy Creamer, Cutlery Pack, Cup and Plate)	3.05	5.63
BP102	Baby challah roll and margarine	1.35	2.50
BP113	Large challah roll on foil platter	2.39	N/A
BP110	Brown bread - 4 slices and margarine	1.31	2.41
BP109	White bread - 4 slices and margarine	1.31	2.41
BP107	Bagels x 2 and margarine	1.24	2.25
BP118	Croissant with margarine and jam portions	1.24	2.25
BP114	Scones x 2 with margarine and jam portions	2.16	4.00
BP103	Kidka (2lb) on foil platter	9.90	N/A
BP106	Kidka (4lb) on foil platter	19.78	N/A
BP112	Kidka (6lb) on foil platter	39.55	N/A
MS131	Coffee, cup, non dairy creamer, sugar and stirrer	1.24	2.25
MS132	Tea, cup, non dairy creamer, sugar and stirrer	1.24	2.25
CT141	Cutlery pack (14 PIECE)	Disposable	.83 (plus VAT)
CT110	Cutlery pack (9 PIECE)	Stainless Steel	6.65 (plus VAT)



<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PRICE PER PORTION</u>	
		<u>DISPOSABLE</u>	<u>CHINA</u>
	<u>DESSERTS</u>		
		£	£
DS101	Chocolate mousse	2.53	4.67
DS102	Lemon mousse	2.53	4.67
DS103	Strawberry mousse	2.53	4.67
DS151	Mango mousse	2.53	4.67
DS126	Passion fruit mousse	2.53	4.67
DS104	Layered mousse	3.30	6.10
DS120	Chocolate shell filled with mousse	5.87	10.83
DS145	Meringue nest filled with chestnut mousse	5.87	10.83
DS115	Vanilla ice cream	2.16	4.00
DS123	Chocolate ice cream	2.16	4.00
DS152	Strawberry ice cream	2.16	4.00
DS121	Orange sorbet in orange skin	3.00	5.56
DS122	Lemon sorbet in lemon skin	3.38	6.21
DS108	Fruit jelly	2.16	4.00
DS107	Peach melba	3.62	6.65
DS105	Orange caramel	2.53	4.67
DS117	Exotic fruit salad	3.41	6.29
DS124	Fresh fruit platter	4.81	8.86
DS129	Apple puree	2.16	4.00
DS130	Fresh strawberries	3.86	7.14
DS157	Fresh strawberries with parve cream	4.30	7.92
DS131	Peaches and pears	2.16	4.00
DS132	Fruit cocktail	2.16	4.00
DS138	Fromage frais (Dairy) with fruit	2.36	4.32
DS141	Pear helene	3.62	6.65
DS159	Pear puree	2.16	4.00
DS167	Poached pear in red wine	5.39	9.95
DS118	Half pineapple with fresh fruit	5.36	9.89
DS119	Chocolate shell filled with fruit	5.87	10.83
DS111	Apple pie and parve cream	2.98	5.45
DS135	Apple pie	2.53	4.67
DS125	Apple strudel	2.36	4.32
DS154	Apple Crumble	2.53	4.67
DS139	Cherry Strudel	2.36	4.32
DS106	Chocolate eclairs (3)	3.46	6.43



<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PRICE PER PORTION</u>	
		<u>DISPOSABLE</u>	<u>CHINA</u>
	<u>DESSERTS</u>		
		£	£
DS112	Chocolate indulgent	3.26	6.03
DS113	Swiss roll	2.16	4.00
DS128	Checkerboard gateaux	2.64	4.86
DS173	Chocolate mousse gateaux	4.11	7.58
DS174	Assorted gateaux	4.60	8.47
DS140	Mille feuille	2.36	4.32
DS160	Brandy snap covered with chocolate	5.87	10.83
DS150	Doughnuts (two large)	2.53	4.67
DS146	Profiteroles with chocolate sauce (5)	5.42	10.01
DS163	Mince pies	3.75	6.86
DS142	Reception danish pastries (5)	4.30	7.92
DS143	Cake platter	4.00	7.33
DS165	Chocolate delice	4.49	8.32
DS168	Tiramisu	4.75	8.77
DS170	Lemon tarts (2)	5.45	10.10
DS172	Summer pudding/Delice	4.75	8.77
DS175	Apple & plum lattice	3.14	5.78
DS161	Assiette (selection of 3 desserts)	6.84	12.62
DS133	Reception pastries with fresh cream (2)	2.81	5.23
DS134	Reception pastries with parve cream (2)	2.81	5.23
DS148	Trifle (parve)	4.12	7.58
DS149	Trifle (fresh cream)	4.12	7.58
DS144	Rice pudding	2.53	4.67
DS114	Petit fours (6)	5.09	9.38
DS169	Charlotte royal	5.39	9.95
DS136	Cheese and crackers - 4 varieties	5.92	10.96



HERMOLIS
HAUTE CUISINE MENU

<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PRICE PER PORTION</u>
<u>COLD HORS D'OEUVRES</u>		
		£
38102/1 38102/2	<i>Smoked scotch salmon & gravdlax served with brown bread & lemon wedge</i>	10.83
38103/1 38103/2	<i>Glazed duck breasts with exotic fruits</i>	11.59
38104/1 38104/2 38104/3	<i>Hawaiian cocktail (papaya, melon, citrus fruits, pineapple and seasonal fruits)</i>	12.78
38107/1 38107/2	<i>Avocado stuffed with creamed tuna</i>	9.89
38108/1 38108/2	<i>Chicken liver pate served with melba toast</i>	10.83
38109/0	<i>Terrine of fresh salmon and sole</i>	10.87
<u>HOT HORS D'OEUVRES</u>		
38201/1 38201/2	<i>Stewed chicken livers served on a bed of rice</i>	13.10
38202/1 38202/2	<i>Crepes filled with mushrooms and spinach</i>	9.83
38203/1 38203/2 38203/3	<i>Pastry case filled with chicken & mushrooms in a white wine sauce</i>	10.16
38204/1 38204/2 38204/3	<i>Red & green peppers stuffed with minced beef and savoury rice</i>	10.81



HAUTE CUISINE MENU

<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PRICE PER PORTION</u>
	<u>SOUPS</u> (Served With Croutons)	£
38301/0	<i>Vichyssoise</i>	4.60
38302/0	<i>Minestrone</i>	5.45
38303/1 38303/2	<i>Chicken soup with noodles and diced chicken pieces</i>	5.45
38304/1 38304/2	<i>Beef consume with shredded pancake</i>	4.96
38305/0	<i>Cream of asparagus</i>	6.74


HAUTE CUISINE MENU

<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PRICE PER PORTION</u>
	<u>ENTRÉES</u>	£
	<u>Poultry</u>	
38401/1 38401/2	Supreme of duck stuffed with prunes	27.53
38402/1 38402/2	Whole baby chicken stuffed with mushrooms and rice	23.60
	<u>Meat</u>	
38403/1 38403/2	Grilled baby lamb chops with shallots in a red wine sauce	25.62
38404/1 38404/2	Breaded lamb cutlet with mint sauce	25.62
38405/1 38405/2	Braised rib of beef in a red wine and mushroom sauce	27.53
38406/1 38406/2 38406/3	Roast rib of beef served with a small pastry case filled with vegetables	27.53
38407/1 38407/2	Escalope of veal served on a bed of noodles	27.53
38408/1 38408/2	Roast breast of veal stuffed with minced veal & mushrooms	23.60
38409/1 38409/2	Sliced roast veal in a light garlic sauce	23.60

*All entrees include a selection of fresh seasonal vegetables & potatoes
and a seasonal side salad*



HAUTE CUISINE MENU

<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PRICE PER PORTION</u>
	<u>ENTRÉES</u>	
	<u>Fish</u>	£
38501/1	<i>Escalope of poached fresh</i>	23.60
38501/2	<i>scotch salmon served with a</i>	
38501/3	<i>hollandaise sauce</i>	
38507/0	<i>Grilled dover sole</i>	32.94
38503/1	<i>Poached fillet of lemon sole</i>	23.60
38503/2	<i>rolled and stuffed with</i>	
38503/3	<i>fresh salmon</i>	
38504/1	<i>Poached halibut in an egg and</i>	23.60
38504/2	<i>lemon sauce surrounded with</i>	
38504/3	<i>piped mashed potatoes</i>	
38505/1	<i>Grilled trout with</i>	23.60
38505/2	<i>flaked almonds</i>	
38506/0	<i>Grilled lemon sole</i>	25.62
38508/0	<i>Grilled salmon</i>	23.60
	<u>Vegetarian</u>	
38701/1	<i>Pancake filled with spinach</i>	20.11
38701/2	<i>and nutmeg</i>	
38702/1	<i>Stuffed pimento with</i>	20.11
38702/2	<i>rice and sultanas</i>	
38703/1	<i>Stuffed cabbage with</i>	20.11
38703/2	<i>rice and mushrooms</i>	
<i>All entrees include a selection of fresh seasonal vegetables & potatoes and a seasonal side salad</i>		
	<u>MISCELLANEOUS</u>	
389000	<i>Bread plate</i>	5.63



HAUTE CUISINE MENU

<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PRICE PER PORTION</u>
	<u>DESSERTS</u>	£
38601/0 38601/1	<i>Chocolate mousse in a chocolate shell on a mango coulis</i>	10.83
38602/1 38602/2 38602/3	<i>Chocolate coated brandy snap with exotic fruits on a raspberry coulis</i>	10.83
38603/1 38603/2	<i>Meringue Nest filled with chestnut mousse</i>	10.83
38604/0	<i>Fresh pineapple in kirsch</i>	9.89
38605/1 38605/2	<i>Profiteroles served with hot chocolate sauce</i>	8.99
38607/0	<i>Fresh fruit flan</i>	8.60
38608/1 38608/2	<i>Chocolate shell filled with fresh fruits</i>	10.83
38610/0	<i>Exotic fresh fruit salad</i>	6.29
38612/0	<i>Cheese board - four varieties</i>	10.96
38613/1 38613/2	<i>Hand-made petit fours and chocolates</i>	9.38
38614/0	<i>Fresh apple pie</i>	4.67
38615/0	<i>Fresh strawberries & cream</i>	7.92



WINE LIST

<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PRICE PER BOTTLE</u>
	<u>Rose</u>	£
WN101	Herzog Valrose (Mevushal) (750ml)	France 15.35
WN124	Baron Herzog White Zinfandel (750ml)	California 15.89
	<u>Red wine</u>	
WN102	Cabernet Sauvignon (Mevushal) (750ml)	California 24.40
WN103	Merlot Vin De Pays (Mevushal) (750ml)	France 17.60
WN104	Rothschild Haut Medoc (750ml)	Bordeaux FR 40.61
WN105	Chateau De La Grave (Mevushal) (750ml)	France 19.11
WN106	Cabernet Sauvignon Midget (Mevushal) (187ml)	France 4.33
WN125	Alfasi Merlot (750ml)	Chile 15.74
	<u>White wine</u>	
WN107	Chateau De La Grave (Mevushal) (750ml)	France 19.11
WN108	Chateavneuf (Mevushal) (750ml)	Bordeaux FR 19.11
WN109	Chardonnay (Mevushal) (750ml)	France 23.81
WN110	Chablis Premier Cru (750ml)	France 45.57
WN111	Baron Herzog Chenin Blanc (Mevushal) (750ml)	California 15.89
WN112	Vouvray Moelleux (750ml)	France 21.76
WN114	Chardonnay Midget Classic (Mevushal) (187ml)	New York 4.33
WN127	Shiraz (Mevushal) (750ml)	17.95
	<u>Sparkling Wine</u>	
WN115	Bartenura Asti Spumante (Mevushal) (750ml)	Italy 25.06
WN116	Herzog Brut Blanc De Blanc (Mevushal) (750ml)	Italy 18.89
WN126	Moscato D'Asti (Mevushal) (750ml)	Italy 14.69
	<u>Champagne</u>	
WN117	Louis de Sacy (Brut Grand Cru) (Mevushal) (750ml)	66.06
	<u>Grape juice</u>	
WN118	Hakerem (Mevushal) (1000ml)	5.24
WN119	Kedem Mitz De Moscato (650ml)	7.44
WN120	Sparkling Grape Juice (750ml)	8.60
WN121	Concorde (Mevushal) (946ml)	7.05
WN122	Concorde (Mevushal) (187ml)	2.16
	<u>Kiddish Wine</u>	
WN123	Kedem Traditional (Mevushal) (750ml)	11.92

All prices for Wines are subject to VAT



<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PRICE PER PORTION</u>	
		<u>DISPOSABLE</u>	<u>CHINA</u>
<u>COLD BUFFET</u>			
		£	£
BF101	Chicken drumsticks (2)	3.50	6.43
BF103	Bridge rolls (assorted 4 halves)	4.00	7.35
BF104	Goujons & tartar sauce (4)	3.62	6.62
BF106	Cocktail fish balls (4)	1.58	2.96
BF107	Crudites with dips	2.93	5.41
BF108	Nuts/crisps/olives/gherkins	2.36	4.32
BF109	Pickled cucumbers	1.42	2.59
BF110	Deep fried mushrooms (4)	2.41	4.47
BF111	Smoked salmon pinwheels (3)	2.69	4.95
BF113	Chicken goujons (4)	3.62	6.62
BF115	Stuffed egg (2 halves)	1.55	2.85
BF116	Stuffed tomatoes (2 halves)	1.85	3.39
BF117	Pickled herring and crackers	2.02	3.69
BF118	Quiche tartlets (4)	2.99	5.51
BF119	Celery filled with cream cheese (4)	2.99	5.51
BF120	Biscuits (assorted)	1.42	2.59
BF121	Herring salad and crackers	2.02	3.69
BF124	Brochette of cheese, pineapple & grapes (2)	3.62	6.62
BF125	Mini bagels (assorted 4 halves)	4.00	7.35
BF203	Sandwiches (assorted 4 quarters)	4.00	7.35
BF204	Mini Pitta x 4 (asst fillings)	4.00	6.89
<u>HOT BUFFET</u>			
BF102	Latkes (2)	1.42	2.59
BF105	Mushroom vol-au-vents (2)	2.39	4.41
BF112	Cocktail sausage rolls (3)	2.15	3.96
BF114	Cocktail meatballs (4)	2.62	4.78

*This menu will be supplied on platters,
Plates & cutlery will be included
Minimum order - 5 portions per any one item.*



COLD CANAPES

<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>
09101	<i>Goujon of sole with tartar sauce (1)</i>
09102	<i>Cucumber cup filled with fried fish ball (1)</i>
09103	<i>Cherry tomato filled with boiled fish ball (1)</i>
09104	<i>Smoked salmon pinwheel (1)</i>
09105	<i>Smoked trout on diamond shaped toast (1)</i>
09106	<i>Mini tartlet filled with savoury mousse (1)</i>
09108	<i>Asparagus spear wrapped with smoked halibut on toast (1)</i>
09110	<i>Celery piece filled with cream cheese (2)</i>
09111	<i>Assorted crudities with avocado, mustard & horseradish dips</i>
09113	<i>Reception size praline & chocolate cup filled with fruit mousse decorated with corresponding fruit (1)</i>
09114	<i>Petit fours & fondant (1)</i>
09115	<i>Chocolate Friandise (1)</i>

HOT CANAPES

09109	<i>Mini mushroom vol-au-vent (1)</i>
09112	<i>Mini potato latkes (2)</i>

PRICE PER HEAD - £27.02

*This menu will be supplied on platters and plates & cutlery will be included.
Minimum order - 5 portions per any one item.*



<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PRICE PER PORTION</u>	
		<u>DISPOSABLE</u> £	<u>CHINA</u> £
BK201	<u>CONTINENTAL BREAKFAST</u>		
	Orange & grapefruit segments decorated with glace cherries Corn flakes with milk Fromage Frais Danish pastry Croissant Jam portion Cheese portion Margarine portion 1 x 2 crackers 1 bagel and butter portion 1 cuplet orange juice 1 cup, coffee, non dairy creamer 1 cutlery pack	10.15	18.77
BK202	<u>HOT BREAKFAST</u>		
	Orange & grapefruit segments decorated with glace cherries Smoked salmon with assorted cheeses Plain omelette or scrambled eggs (three eggs) with fried button mushrooms, saute potatoes, baked beans & half grilled tomato Fromage Frais Danish pastry Croissant Jam portion Cheese portion Margarine portion 1 x 2 crackers 1 bagel and butter portion 1 cuplet orange juice 1 cup, coffee, non dairy creamer 1 cutlery pack	14.69	27.18



<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PRICE PER PORTION</u>	
		<u>DISPOSABLE</u> £	<u>CHINA</u> £
BK203	<u>COLD BREAKFAST</u>		
	<i>Orange & grapefruit segments decorated with glace cherries</i>	11.93	22.04
	<i>Smoked salmon and assorted cheese</i>		
	<i>Fromage Frais</i>		
	<i>Danish pastry</i>		
	<i>Croissant</i>		
	<i>Jam portion</i>		
	<i>Cheese portion</i>		
	<i>Margarine portion</i>		
	<i>1 x 2 crackers</i>		
	<i>1 bagel and butter portion</i>		
	<i>1 cuplet orange juice</i>		
	<i>1 cup, coffee, non dairy creamer</i>		
	<i>1 cutlery pack</i>		
BK204	<u>BUFFET BREAKFAST</u>		
	<i>Supplied on platters & includes plates & cutlery</i>		
	<i>Plain omelette or scrambled eggs (three eggs) with fried button mushrooms, saute potatoes, baked beans & half grilled tomato</i>	18.14	33.04
	<i>Florida cocktail</i>		
	<i>Smoked salmon</i>		
	<i>Smoked trout</i>		
	<i>Herrings</i>		
	<i>Various salads</i>		
	<i>Assorted cheeses</i>		
	<i>Danish pastry</i>		
	<i>Cheese buns or strudel</i>		
	<i>Fromage Frais</i>		
	<i>Croissant</i>		
	<i>Bagel & Challah</i>		
	<i>Jam portion</i>		
	<i>Orange juice</i>		
	<i>Coffee & tea, cup, non dairy creamer</i>		



<u>CODE</u>	<u>PRODUCT DESCRIPTION</u>	<u>PRICE PER PORTION</u>	
		<u>DISPOSABLE</u>	<u>CHINA</u>
		£	£

RECEPTION BRIDGE ROLLS
4 HALVES PER PORTION

BR01	Egg mayonnaise	2.99	5.51
BR02	Tinned salmon	3.50	6.43
BR03	Smoked salmon	4.00	7.35
BR04	Tuna	3.50	6.43
BR05	Sardine	3.50	6.43
BR06	Cream cheese	3.50	6.43
BR07	Gouda cheese	3.19	5.87

Bridge Rolls are supplied on individual plates or decorated on platters

MINI BAGELS
4 HALVES PER PORTION

MB01	Egg mayonnaise	2.99	5.51
MB02	Tinned salmon	3.50	6.43
MB03	Smoked salmon	4.00	7.35
MB04	Tuna	3.50	6.43
MB05	Sardine	3.50	6.43
MB06	Cream cheese	3.50	6.43
MB07	Gouda cheese	3.19	5.87

Mini Bagels are supplied on individual plates or decorated on platters
