

Beeton for Time

Luxury Cordon Bleu caterers at affordable prices

Main Courses

From £15 per head

Beef

Boeuf Stroganoff (hot or cold)
Beef Wellington
Goulash
Boeuf Bourguignon
Steak & Kidney Pie
Fillet steaks with goats' cheese & pine nuts
Beef in red wine & olives (hot or cold)
Tagliatelle Bolognese
Beef Curry
Mongolian hot pot
Peppered fillet steak with Stilton & chive butter
Casserole of beef with mushrooms and black olives

Chicken & Poultry

Chicken breasts stuffed with herbs & cucumber
Chicken braised in white wine
Golden chicken breasts with raita sauce
Chicken & mussel paella
Coq au vin
Chicken breasts with Palma Ham
Chicken tarragon with orange sauce
Coronation Chicken (cold)
Chicken Julienne (cold)
Devilleed duckling Salad
Smoked Chicken & avocado salad (cold)
Chicken & mushroom pie

Lamb

Lamb, spices & apricots (hot or cold)
Roast rack of lamb with a herb crust
Lamb with cucumber and mint stuffing (cold)
Noisettes of lamb with Cumberland sauce
Sherried Kidneys
Casseroled lamb with tomato & pesto
Winter navarin of lamb
Lamb korma
Traditional shepherd's pie
Blanquette d'agneau
Lamb cutlets braised in red wine & red currant jelly
Lamb chops baked with potatoes, leeks and cream
Irish stew

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Pork

Collops of pork fillet with cream,
brandy & apple sauce

Pork fillets with ginger & cream

Pork fillets in mushroom & soured
cream sauce

Hot ham mousse

Pigs in blankets

Baked glazed ham with tomato &
Madeira sauce

Roast loin of pork with prune & red
wine sauce

Tenderloin stuffed with wild mushroom
and wrapped in crispy bacon (hot or
cold)

Pork chops braised in Hereford cider

Tenderloin stuffed with spinach served
with redcurrant sauce

Roasted cold ham served with
Cumberland sauce (cold)

Fish

Salmon mousse (cold)

Salmon in Champagne sauce

Rolled fillet of sole with prawns &
mushrooms

Baked lemon & shrimp stuffed plaice

Mixed fish & shellfish in dill sauce

Crab Florentine with sesame toast

Cod & smoked haddock puffed pie

Monkfish in saffron cream sauce

Fillet of Sea Bass with almonds

Whole poached Salmon with
cucumber or hollandaise sauce (hot
or cold)

Salmon steaks with mustard &
tarragon

Smoked haddock gougere

Game

Wild duck with apricot & lemon sauce (hot or cold)

Pheasant breasts with creamy bacon sauce

Pheasant with fresh ginger

Venison fillet with port & red currant

Venison with soured cream & pistachios (hot or cold)

Osso Buco

Pheasant casseroled with bacon, shallots & mushrooms in red wine

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Vegetarian

Fettuccine with rocket, pesto & fresh tomato salsa

Four Cheese Terrine (cold)

Mushroom stroganoff

Mushroom & spinach risotto

Zucchini & lemon pasta

Malaysian vegetable curry

Grilled stuffed mushrooms

Tunisian spicy nut pilaf

Couscous stuffed capsicums (hot or cold)

Spinach & ricotta pie (hot or cold)

Vegetable kebabs with balsamic vinegar