

# Beeton for Time

*Luxury Cordon Bleu caterers at affordable prices*

## Main Courses

**From £17.50 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)  
Deville duckling Salad  
Smoked Chicken & avocado salad (cold)  
Chicken & mushroom pie

### **Lamb**

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

*All main courses are served with seasonal vegetables*