

Beeton for Time

Luxury Cordon Bleu caterers at affordable prices

Starters

From £6 per head

Soups

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|--------------------------|----------------------------|
| Chilled avocado & lime | Spinach & tangerine |
| Mussel Chowder | Chinese chicken & mushroom |
| Celery & apple | Iced cucumber |
| French onion | Iced tomato & herb |
| Roasted red pepper | Watercress |
| Wild mushroom & Madeira | Vichyssoise |
| Cream of carrot & orange | Curried potato & apple |
| Gazpacho | Crème Dubarry |
| Celery & Stilton | Cullen Skink |
| Game & port | Cheese & courgette |
| Borscht | Spiced lentil & carrot |
| Soupe de poissons | Caribbean spinach & crab |
| Scotch broth | Smoked fish Chowder |

Fish

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| Prawns Marie Rose | Three fish terrine with a watercress sauce |
| Ginger prawns | Smoked salmon with lime, dill crème fraiche served with mini oatcake |
| Sesame prawn toasts | Smoked salmon roulade with cream cheese |
| Puff-top scallops with mushrooms & cream | Smoked salmon terrine with red pepper sauce |
| Spicy Fish in filo parcels | Smoked trout pate with horseradish |
| Moules Marinière (in cream & garlic) | Smoked mackerel mousse |
| Taramasalata | Smoked haddock pate en croute |
| Ramekins of baked crab | Local Welsh cockles with laverbread |
| Sole & mushroom profiteroles | Squid & prawn salad |
| Haddock crepes with black butter sauce | |

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Meat, Chicken & Game

Coarse French pate
Game pate en croute
Layered turkey & ham terrine
Chicken liver pate with green bean
chutney
Spicy spareribs
Indonesian pork sate
Duck & Cointreau pate
Chicken & Gruyere crepes

Vegetarian

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| Mushrooms in soured cream | Vegetable samosas |
| Mushroom crêpes | Wild mushroom risotto |
| Hot mushroom mousse | Stuffed peppers |
| Cold stuffed baked aubergine | Stuffed tomatoes |
| Spinach & feta cheese filo triangles | Aubergine terrine |
| Deep-fried Camembert (<i>where possible</i>) | Courgettes timbales with tomato coulis |
| Anchovy egg tartlets | Egg & mock caviar mousse |
| Quails' eggs with Parma ham | Toasted goats' cheese with sesame seeds |
| Spinach roulade with cream cheese, broccoli & tomato | Filo triangles with mango & cream cheese |
| Deep fried mushrooms in garlic butter (<i>where possible</i>) | Fanned Ogen melon with lime and stem ginger |