# **Beeton for Time**

Luxury Cordon Bleu caterers at affordable prices

# **Starters**

From £7 per head

### Soups

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

#### Fish

Prawns Marie Rose Ginger prawns Sesame prawn toasts Puff-top scallops with mushrooms & cream Spicy Fish in filo parcels Moules Marinière (in cream & garlic) Taramasalata Ramekins of baked crab Sole & mushroom profiteroles Haddock crepes with black butter sauce

Three fish terrine with a watercress sauce
Smoked salmon with lime, dill crème fraiche served with mini oatcake
Smoked salmon roulade with cream cheese
Smoked salmon terrine with red pepper sauce
Smoked trout pate with horseradish
Smoked mackerel mousse
Smoked haddock pate en croute
Local Welsh cockles with laverbread
Squid & prawn salad

### **Beeton for Time**

Luxury Cordon Bleu caterers at affordable prices

#### 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

Mushrooms in soured cream

Mushroom crêpes

Hot mushroom mousse

Cold stuffed baked aubergine

Spinach & feta cheese filo triangles

Deep-fried Camembert (where possible)

Anchovy egg tartlets

Quails' eggs with Parma ham

Spinach roulade with cream cheese, broccoli & tomato

Deep fried mushrooms in garlic butter (where possible) Vegetable samosas

Wild mushroom risotto

Stuffed peppers

Stuffed tomatoes

Aubergine terrine

Courgettes timbales with tomato coulis

Egg & mock caviar mousse

Toasted goats' cheese with sesame seeds

Filo triangles with mango & cream cheese

Fanned Ogen melon with lime and stem ginger