



PLATED MENUS

THREE COURSES MENU WITH COFFEE

Starters Options

Seasonal soup, served with crusty bread (can be adapted to your specific requirements)

Ballantine of smoked, fresh salmon, prawns and lemon mayonnaise

Pressed ham hock terrine, heritage piccalilli and baby leaves

Slow cooked chicken terrine with braised leeks, maple dressing

Duck, smoked and confit with rhubarb puree and five spice dressing

Cheshire cheese twice baked soufflé, honeycomb dressing and Wirral watercress

New season asparagus, poached duck egg, lemon butter sauce

Heritage beetroot salad, crumbled blacksticks blue and hazelnut dressing

Tian of Whitby bay crab, west coast lobster, mango salsa and dipping sauces - **£8.00 supplement**

Seared Scallop, Dublin Bay prawn and salmon confit, with chive vinaigrette - **£5.00 supplement**

Main Course Options

Roast chicken breast, bubble and squeak, roasted seasonal vegetables and chicken jus

Slow cooked beef fillet, rolled in summer herbs, braised shin beef,
wilted summer greens, roasted shallot and red wine jus

Trio of pork: Fillet, belly and shank, crushed new potatoes and Calvados sauce

Roast lamb rump,, braised shoulder with pomme Ana, minted pod vegetables and rosemary scented jus

Lamb rump, potato dauphinoise steamed baby vegetables and red currant jus

Pan fried cod lion, thyme scented mash, roasted artichoke and caper dressing

Salmon fillet, celeriac puree, wilted kale, new potatoes and lemon confit

Pastry lattice of summer vegetables, sweet pepper puree, herb oil

Sautéed new potatoes, leeks and wild mushrooms with spinach and a fried duck egg

Dessert Options

Chocolate mousse, with raspberry and vanilla Picasso

Rippled meringue, English summer berries, champagne and elderflower jelly

Banana and peanut brûlée, glazed banana and crisp

Treacle tart, clotted cream and lemon curd

Trio of deserts: lemon, chocolate and berry

Steamed lemon sponge, thyme infused anglaise

Individual classic sherry trifle



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Cheese and Savouries

Selection of British and continental cheeses served with grapes celery, homemade compotes and chutneys, selection of sweet breads and crackers

Cheese course can be served either as an individual plated portion, table platters or as a separate cheese display buffet

Petit Fours, Tea & Coffee

Choice of handmade chocolates

Dougherty and Allen's own blend of coffee and a full selection of teas

OPTIONAL EXTRAS

Amuse Bouche

Pumpkin velouté, seeds and oil

Gazpacho, basil crème fraiche

Pea velouté, mint oil

Potted salmon, horseradish bagel crisp

Confit chicken and leek terrine, beer and apple chutney

Deluxe Amuse Bouche

Pan fried scallop, vanilla and apple puree, parsley cress

Smoked duck, braised chicory and pickled shallot

Intermediate Course

Fillet of red mullet, pickled vegetables, herb purée

Wild mushroom ravioli, cep foam, amaranth cress

Tortellini of crushed butternut squash, almond and truffle cream



PLATED MENUS

FOUR COURSE MENU WITH COFFEE

Choose from the above three course options and add an intermediate course or cheese

GOURMET MENU B: FOUR COURSE WITH COFFEE

Starter Options

A salad of Whitby Bay crab, Dublin Bay prawns, mango salsa and dipping sauces
Pressed terrine of confit duck leg 'oriental' spiced carrot puree, pickled vegetable salad
Twice baked smoked salmon soufflé
Flaked salmon salad, shallot dressing

Intermediate Course

Pumpkin velouté seeds and oils

Main Course Options

Roast loin of shoulder of lamb, crispy sweetbreads, boulangere potatoes, baby vegetables
Vale of Clwyd beef fillet rolled in herbs, port wine jus
Steamed turbot, champagne butter caviar, crusted spring onion potatoes, fevers, chamblin carrots and peas
Chocolate torte, poached cherries, chocolate cream
Apple sponge, ice, jelly caramel
Rhubarb crumble parfait sweet custard
Banana and citrus soufflé, rich chocolate sauce

Petit Fours, Tea and Coffee

Dougherty and Allen's own blend of coffee ad a full selection of teas



PLATED MENUS

GOURMENT MENU B: FOUR COURSES WITH COFFEE

Amuse Bouche

Pan fried scallop, vanilla and apple puree, parsley cress

Starter Options

Tian of Whitby Bay crab, Welsh coast lobster, mango salsa and dipping sauces
Foie gras terrine, sauternes jelly, hot seared foie gras, grilled figs, buttered brioche
Beef carpaccio and Caesar salad
Dublin Bay prawn minestrone, walnut pesto

Main Course Options

Grilled veal chop with Risotto
Slow cooked lamb tortelli, lamb rack cherry, toffee sauce
Twice cooked pork belly, apple marmalade, pork loin apple salad
Beef fillet steamed pudding, truffle mash, oxtail jus

Dessert Options

Raspberry meringue soufflé
Trio of brûlée, thyme infused shortbread
Chocolate: fondant, mousse, ice

Petit Fours, Tea and Coffee

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Local and Seasonal Produce

Dougherty and Allen strive to use the very best of local and seasonal produce throughout our menus. Some of these items are sourced from individual farms and producers which can have an impact of the overall cost of the menus.

ALL THE ABOVE MENUS ARE INCLUSIVE OF: CUTLERY; CROCKERY; GLASSWARE; LINEN AND SERVICE STAFF