

HAMILTON'S

CULINARY INSPIRATION & EVENTS

CHRISTMAS MENU 2018



FINGER BUFFET MENU

£12.95

A Selection Of Quarter Cut Sandwiches On Farmhouse White And Wholemeal Breads, Filled With A Selection Of Home Cooked Meats, Smoked Salmon, Prawns, And Vegetarian Fillings.

Roast Turkey Tikka Kebabs With Green Peppers & Onion.

Baby Bacon & Sausage Rolls.

Mini Yorkshire Puddings Filled With Rare Roast Beef, Topped With Horseradish Cream.

Cranberry & Brie Wontons (V).

Prawn & Avocado Crostini's.

Mince Pies Served With Brandy Butter.

COLD FORK BUFFET MENU

£16.95

Home Roasted Norfolk Turkey Breast Served Sliced Accompanied With Cranberry Sauce.

Poached Fillets Of Scottish Salmon, Rolled In Smoked Salmon, Served Accompanied With Large Prawns And Homemade Horseradish Sauce.

Vegetarian Option

Roast Pepper And Brie Quiche Served With Red Onion Chutney (V).

All Served Accompanied With A Selection Of Freshly Baked Bread Rolls And Butter And A Selection Of Three Freshly Made Salads And Hot New Potatoes

Desserts

Chocolate And Brandy Cream Torte.

Mince Pies Served With Clotted Cream.

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CLASSIC HOT FORK BUFFET MENU £24.95

Turkey Roasted With Sage & Onion Stuffing, Served With A Port Gravy.

Pork With Glazed Apples, Sage & Calvados.

Chicken With Smoked Bacon, Thyme And Walnuts In A Cream Sauce.

Lamb Braised In Red Wine And Rosemary With Roast Chestnuts.

Sesame Onion Seed, Smoked Paprika Dusted Salmon, Warm Butter Sauce, Baby Spinach.

Vegetarian Main Course Ideas

Sunblushed Tomato & Brie Tart Served With Cranberry & Onion Marmalade. (V)

Braised Vegetables & Baby Onions Served In A Wild Mushroom Sauce. (V)

Roast Sweet Potato And Mediterranean Vegetables, Served With A Roast Red Pepper Sauce. (V)

All Of The Above Main Course Dishes Can Be Served With A Selection Of Potato Options, Rice Accompanied With Your Roast Seasonal Vegetables.

Dessert Options

Apple, Brandy & Mincemeat Crumble

Lemon Tart Raspberry Compote

Chocolate Truffle Torte

Brandy Snap Baskets Filled With Dark Chocolate Rum Mousse

PLEASE CHOOSE 2 MAIN COURSES + 1 VEGETARIAN AND 2 DESSERTS

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Plated starter Selection

Classic Prawn Cocktail.

Smoked duck with a celeriac remoulade and watercress salad

Chicken Liver Terrine on a bed of Lightly Dressed Leaves with a Warm Chilli Jam, with Fresh Crusty Bread.

Classic Leek & Potato Soup topped with Fresh Cream and Garlic Croutons (V)

Main course ideas

Confit duck leg, sauté Brussel, Mashed Potatoes, pomegranate Orange sauce

Slow cooked Chuck Steak, horseradish mash, honey glazed Heritage carrots, lotus crisp

Panko Pork belly squares, roasted apples, Dijon mash, calvados gravy, crackling

Free range corn fed chicken supreme with autumn vegetables champagne tarragon sauce

Oven Baked Fillet of Salmon served over a bed of Sautéed Spring Onions, topped with a Lemon and Dill

Norfolk bronze Turkey with creamed cabbage & lardons Dauphinoise parsnip potatoes Red wine port jus

Vegetarian ideas

Leek & Potato Tart, served with Fresh Parsnip Crisps (V).

Chestnut, Sage, Onion and Mushroom Roulade, served with a Warm Pesto Dressing (V).

Brie and Cranberry Wellington, served with a Herb & Tomato Sauce (V).

Roast Vegetable Thai Spiced Cakes, served with a Warm Chilli Sauce (V).

Vegetable filo wellington, spinach roasted Parmentier potatoes tomato pepper basil sauce (V) (VEGAN)

Desserts

Triple chocolate mousse with chocolate straws & popping candy

Raspberry crème Brulee with Chantilly cream

Vanilla panna cotta autumn berry compote

Fresh berry pavlova raspberry coulis

Passion fruit mousse with mango passion fruit coulis

Baileys crème Brulee

Strawberry mascarpone tartelette

French apple flan with vanilla bean ice cream

Chocolate brownie Chocolate sauce with vanilla chantilly

PLEASE CHOOSE 1 PLATED STARTER + 3 MAIN COURSE + 1 VEGETARIAN AND 2 DESSERTS £32.95

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EXTRA THOUGHTS TO CONSIDER

We Can Provide Your Event With Fully Trained, Professional And Friendly Event Staff To Help Run Things More Smoothly.

CHEFS

Senior Chefs Are Provided At A Charge Of £22.50 Per Hour, Per Staff Member
Assistant Chefs Will Be Charged At A Cost Of £16.50 Per Hour
(Minimum 4 Hours Applies)

BAR AND SERVICE STAFF

Service Staff For Your Event Are Charged At A Cost Of £14.50 Per Hour, Per Staff Member.
(Minimum 4 Hours Applies)

MIXOLOGIST AND SPECIALIST COCKTAIL BAR PERSON

These Highly Trained Staff Are Charged At A Cost Of £25.00 Per Hour, Per Staff Member.
(Minimum 5 Hours Applies)

EQUIPMENT HIRE

We Can Provide A Quote On All Equipment Hire For Your Event E.G. Glassware, Bars, Linen, Crockery, Furniture Required. We Work Closely With A Local Marquee Company Who We Will Gladly Put You In Touch With Should You Require This Service.

BEVERAGES

We Can Quote On A Beverage Package, A 'Purchase Outright' Beverage List Or You May Prefer To Supply Your Own.