



Dear Client,

Please find enclosed some details and information on our menus and services etc. but - if you don't find what you are looking for, please just let us know what you would like and we will do whatever we can to do it! We are always up for something different!

At Prestige we actively encourage our customers to let us know what type of food they prefer, what their favourite dishes are and how they would like their Wedding Breakfast to run 'on the day'. We have an 'open book' when it comes to your menu choices so, if you fancy it, please feel free to be 'different'!

All our customers are welcome to have exactly whatever dishes/menus they would like and we are always pleased to meet up for an informal food taster where our chefs will prepare the dishes you have requested plus a couple of 'chef's surprises' just to extend the choice!

If you have questions, ideas etc that you would like to discuss, please feel free to pick up the phone and speak to us or drop us a line by email!

The types of food we offer is very varied and includes:

- o Traditional 'sit downs' with a wide range of menus
- o Relaxed and informal bbqs
- o Rotisserie whole lambs
- o Big-pan-paella
- o Fine dining for private parties
- o Traditional English afternoon teas
- o Racks of rotisserie chickens in various marinades
- o Hot and cold canapes
- o Hot and cold buffets
- o Cheese towers
- o Croque en bouche
- o Hog roasts
- o Evening 'party food'
- o Texas style brisket of beef

For a personal quotation please just give us a call or email us at info@prestigebars.co.uk and we will be pleased to assist.

Kind regards

Ian Dickson
Managing director
Prestige Bars and Catering Ltd.

N. B. The prices quoted below are correct at the time of publishing but we reserve the right to change them according to wholesale market prices. We expect a small increase to be incurred for 2017.

www.prestigebars.co.uk

Prestige Bars and Catering Ltd. 01473 719787 / 07879 446837



Canapés - Cold

Asparagus wrapped in Parma ham
Pastry spoons filled with Caesar Salad Croustade
Cream of mushroom tart with Parma ham shards.
Smoked salmon and black pepper en croute
Beetroot basket with pesto, feta cheese and Parma ham
Roasted salmon and cucumber spoons with a lime crème fraiche
Chilli prawn skewers
Filo Tarts with Minted Chicken
Crostini of smoked salmon, lemon and cucumber roulade
Cherry Tomato & Basil Pesto Galettes
Garlic prawns in a spinach basket with ribbon cucumber
Pastry spoons with goat's cheese and chopped olives
Ginger Hoisin Chicken
Basket of minted mushroom and crème fraiche
Spinach & Cream Cheese Crepes
Red Onion Tatins
Prawn Tarts
Rosemary & Parmesan Tarts with Red Pepper

Canapés - Hot

Stuffed Mushrooms with wilted spinach
Leek & Cheese Mini Tarts
Mini bangers and mash
Red onion marmalade, goat's cheese and cherry tomato crostini
Curried chicken and cracked black pepper
Devils on Horseback
Mushroom & Stilton Tarts
Lemon & Turmeric Chicken Kebab
Asparagus wrapped in Parma ham
Bite sized sausages in a honey & mustard glaze
Baby Creamed Potato Cake
Lemon chicken bites
Gammon in Beer & Mustard
Crostini of basil, roasted tomato and mozzarella
Mini Yorkshire puddings with sirloin of beef and a touch of horseradish
Skewers of king prawns in a sweet chilli sauce

All available at £1.25 per canapé

Many other choices available on request

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To start

Pan fried king prawns and Spanish chorizo with mint and melon salsa	£7.50
Crispy pork fritters, piccalilli, apple and red chard	£7.50
Deep fried halloumi, beetroot Carpaccio with tomato and caper salsa (V)	£6.50
Spicy Italian salami, pickled vegetables, smoked garlic mayo and a herb salad	£7.50
Chestnut mushroom and baby leaf spinach risotto (V)	£6.50
Individual mini fish pie with a watercress salad	£7.50
Carpaccio of beef, roasted red peppers, sherry vinaigrette and sourdough crostini	£7.50
Smoked breast of duck, roasted rhubarb, pancetta and watercress	£7.50

The above is a small choice of popular dishes but they can be altered to suit your tastes, extended to include any favourite dishes you may have. We are totally flexible and our chefs will prepare any dish (within reason) that you have in mind!

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To Follow

Roasted fore-rib of British beef, and a Port reduction with home made Yorkshire puddings	£17.80
Pan-fried breast of Suffolk chicken with apricot and thyme stuffing and a cock-a-leekie garnish	£16.80
Caramelised red onion and goats cheese tarte tatin with roasted vine tomato and black olive tapenade (V)	£16.80
Dingley Dell fillet of pork Holstein with a bbq glaze, buttered spinach and creamed potatoes	£16.80
7oz individual beef Wellington with mushroom Duxelles and Brussels pate	£26.50
Roasted fillet of hake, Spanish chorizo, chickpeas, coriander and lemon	£17.80
Pan-fried fillet of salmon, toasted almonds and hollandaise	£17.80
Rump of English lamb, green beans, shallots and red current and a rosemary reduction	£20.95
Pan-fried guinea fowl, savoy cabbage, chargrilled cherry tomatoes, tomato consommé and pancetta crisps	£18.95
9oz sirloin steak, roasted tomato and red onion, parmentier potatoes, watercress and cafe de Paris butter	£22.95
Roasted vegetable risotto, butterbean and spinach puree, tomatoes and oregano (V)	£12.50

All served with a choice of potatoes and seasonal vegetables

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To Finish

Mille feuille of raspberries and passion fruit with praline flavoured Chocolate	£6.95
Chocolate and meringue roche torte, caramelised hazelnuts and chocolate sauce	£6.95
Honey, fig and almond crème brûlée with a pistachio biscotti	£6.95
A cheeseboard of British and continental cheeses with grapes, celery and sliced apple	£7.50
A trio of individual desserts from: Raspberry cheesecake Chocolate and praline torte Lemon meringue pie Passion fruit and vanilla panacotta Mini Eton mess Bramley apple pie Chocolate and walnut brownie Summer fruit crumble (or any other fruit of your choice) Sticky toffee pudding Ginger and lemon cheesecake Tart au pomme Double chocolate mouse	£7.95
Fresh fruit salad, Madagascan vanilla scented cream and blackcurrant sage meringue	£6.95
Coffee and mints	£2.50
Liqueurs etc	From £3.50

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Evening Food

We offer a wide selection of evening food, all designed to be easy to eat, tasty and appetising. As always, if the items below don't include your favourite - please just let us know and we'll see what can be done!

Big-pan-paella - chicken and chorizo, vegetarian or fish/sea food. Cooked in front of your guests!		£7.95
Rotisserie chickens in a choice of marinades (cooked at the venue in front of your guests)		£7.95
Bbqs of all descriptions	From	£7.95
Brisket of beef with chunky French sticks		£7.95
Hog roast with home made sausage sage and onion stuffing, apple sauce etc (Minimum of 110 people)		£10.50
Chunky canapés such as mini cones of fish and chips, chicken goujons, mini cheese burgers, pulled pork wraps, bowls of risotto with miniature forks, bowls of pasta with miniature forks, etc		£7.00
Warm bacon/sausage/egg baps (an average of two per person)		£4.50
Chilli con carne with rice and cheese-topped nachos		£6.50
Traditional buffets		POA
Cheeseboard of British and continental cheeses with grapes, sliced apple, crackers etc	From	£100.00

Prices are dependent on the number of guests attending and whatever you choose, we also have lots of really tasty vegetarian options!

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Breakfast Menu

A selection of cereals with semi skimmed fresh milk

A buffet breakfast of local bacon, eggs, Suffolk sausages, tomatoes, bean and mushrooms,

Freshly made toast with butter, spread, jam and marmalade

A selection of Danish pastries

Tea and filter coffee.

All served buffet style in the main barn.

For the price of £12.50 per person

Minimum of 38 people.

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