

K.H.M.H.

telephone: 0121 441 1764



Prince of Wales Catering
It's all about you

Main Menu 1 (£18.60)

Served with Chef's choice of potatoes and vegetables. Includes a soup and dessert of your choice.

Butter Chicken

Diced chicken mildly spiced with butter, green chilli, coriander and clotted cream

Cheese & Onion Pie

Creamed potatoes with cheese and onions encased in short crust pastry

Chicken & Asparagus Pie

Chinese Chicken Curry

Diced chicken cooked in thick Chinese flavoured curry sauce

Goujons of Plaice with tartare sauce

Homemade Fishcakes

With tomato salsa and horseradish sauce

Homemade Pork Rissoles

Seasoned with sage, served in a rich brown gravy

Lambs Liver & onions with crispy bacon

Locally sourced Pork Sausages in onion gravy

Macaroni Cheese with Salmon & Prawns

Mushroom Stroganoff

Mushrooms sauté with garlic and onions served in a creamy white wine sauce

Roast Boneless Chicken Thigh

Filled with homemade stuffing served with onion & herb jus

Steak & Caramelized Baby Onion Pie

K.H.M.H.

telephone: 0121 441 1764



Prince of Wales Catering
It's all about you

Main Menu 2 (£20.60)

Served with Chef's choice of potatoes and vegetables. Includes a soup and dessert of your choice.

Aubergine Parmigiana

Sliced aubergine stuffed with spinach & ricotta in a tomato sauce

Beef Olives

Thin slices of beef wrapped around a homemade pork stuffing cooked in a red wine sauce

Braised Pork Loin in a Peppercorn Sauce

Braised Steak in a Mushroom Stroganoff Sauce

Chicken Breast in a Honey & Wholegrain Mustard Sauce

Coq au Vin

Chicken breast and thigh cooked in a red wine sauce with baby onion, mushrooms and smoked bacon

Crusted Cod with Rocket Pesto

Fish & Chips

Freshly battered cod fillets (loin fillets £1.00 supplement) with tartare sauce

Roast Pork with Homemade Stuffing, Crackling and Apple Sauce

Roast Supreme of Chicken

With homemade stuffing, chipolatas and gravy

Roasted Vegetable & Halloumi Stack

Sugar Baked Gammon with Parsley Sauce

Tandoori Fish

K.H.M.H.

telephone: 0121 441 1764



Prince of Wales Catering
It's all about you

Main Menu 3 (£21.85)

Served with Chef's choice of potatoes and vegetables. Includes a soup and dessert of your choice.

Cold Turkey and Ham with Vegetable Tart or Pork Pie & Pickles

Duo of Cod and Smoked Haddock with a Lemon & Dill Sauce

Fillet of Pork Wellington

Stuffed with Brussels Pâté or black pudding and apple sauce served with pork & cider jus

Fillet of Salmon wrapped in Filo Pastry served with Hollandaise Sauce

Poached Salmon served with Lemon Butter Sauce

Roast Leg of Lamb

Served with minted jus

Roast Topside of Beef and Yorkshire Pudding

Roast Turkey Crown

With homemade stuffing, bacon rolls & cranberry sauce served with a rich turkey jus

Roast Vegetable Basket with Tomato & Basil Sauce

K.H.M.H.

telephone: 0121 441 1764



Prince of Wales Catering
It's all about you

Soups

Broccoli & Cream Cheese

Butternut Squash & Sweet Potato

Cream of Mushroom

Cream of Root Vegetable

Cream of Tomato

French Onion Soup

Leek & Potato

Minestrone

Oxtail

Scotch Broth

Spring Vegetable

Tomato & Basil

K.H.M.H.

telephone: 0121 441 1764



Prince of Wales Catering
It's all about you

Additional Courses

If you would like to replace your soup with one of the alternative starters, please deduct £1.00 from the starter price and add the difference to the cost of the chosen menu.

Caesar Salad with Crispy Bacon

Subject to a supplement of £2.75

Caprese Salad

Subject to a supplement of £3.75

Tomato, basil and mozzarella cheese dressed with olive oil

Charcuterie of Cured Meats

Subject to a supplement of £4.00

Selection of cured meats with olives, extra virgin oil with balsamic vinegar & breads

Egg Mayonnaise with Salad garnish

Subject to a supplement of £2.75

Fillet of Plaice Veronique

Subject to a supplement of £4.00

Rolled plaice fillet cooked in white wine finished with cream and grapes

Haddock Barrie

Subject to a supplement of £4.00

Haddock fillet served in a creamy cheese sauce dressed with prawns

Haggis, Neeps & Tatties (Burns night)

Subject to a supplement of £4.00

Traditional haggis served with creamed potato and swede

Indian Selection

Subject to a supplement of £3.75

Vegetable samosa and onion bhajia with mixed leaves and mint raita

Mango, Papaya and Avocado Salad

Subject to a supplement of £3.75

With crumbled dolcelatte, orange and raspberry dressing

Melon

Subject to a supplement of £2.75

Chilled fanned melon served with raspberry coulis

Pâté served with dressed Leaves & Melba toast

Subject to a supplement of £2.75

Pear & Walnut Salad with Blue Cheese

Subject to a supplement of £3.75

Sliced pears served on dressed mixed leaves sprinkled with walnuts and blue cheese

Plaice Goujons with Tartare Sauce and Salad garnish

Subject to a supplement of £3.75

Prawn Cocktail

Subject to a supplement of £3.75

Greenland prawns served on a bed of iceberg lettuce with Marie Rose sauce

Roasted Cod topped with Sundried Tomato Tapenade

Subject to a supplement of £4.00

Selection of Homemade Bread, Olives, Pesto Butter, Olive Oil and Balsamic

Subject to a supplement of £2.75

Smoked Salmon Blini

Subject to a supplement of £4.00

Thinly sliced smoked salmon on a blini pancake dressed with capers, lemon & dill vinaigrette

K.H.M.H.

telephone: 0121 441 1764



Prince of Wales Catering
It's all about you

Sweets

Apple & Blackberry Pie

Apple/Rhubarb or Forest Fruits Crumble

Served with custard or cream

Black Forest Trifle

Fruits of the forest and chocolate sponge soaked in Kirsch, topped with chocolate blancmange and fresh cream

Brioche Bread & Butter Pudding

Cheese & Biscuits (£2.20 as an extra course)

Mature Cheddar, Stilton and Brie with celery, grapes and crackers.

Chocolate Bread & Butter Pudding

Chocolate Crunch with Strawberry Custard

Chocolate Pot with Raspberry Sablé

Ferrero Rocher Cheesecake

Jo's joyful homemade Vanilla Cheesecake with Strawberry Compote

Lemon Bakewell Tart

Lemon flavored sponge with lemon curd cooked in a pastry case served with cream or custard

Lol's luscious Fresh Fruit Pavlova

Home baked meringue nest filled with fresh cream and mixed fruits

Peach Melba

Peaches with vanilla ice cream and raspberry coulis

Poached Pears

Williams pears poached in red wine served with fresh cream and spicy red wine sauce

Raspberry, Lemon or Mango Posset served with a homemade Shortbread Biscuit

(duo of possets also available)

Selected Ice Cream

Sponge Pudding served with Custard

Your choice of syrup, chocolate or raspberry

Sticky Date & Chocolate Pudding with Butterscotch Sauce

K.H.M.H.

telephone: 0121 441 1764



Prince of Wales Catering
It's all about you

Cheeses (£2.20)

You may substitute a dessert for a choice of 2 cheeses for no additional cost. Add celery for £0.25; grapes for £0.50

Blue Brie

Blue Stilton

Cambanzola

Camembert

Double Gloucester

Gorgonzola

Mature Cheddar

Red Leicester

Somerset Brie

Wensleydale

K.H.M.H.

telephone: 0121 441 1764



Prince of Wales Catering
It's all about you

Finger Buffet Menu 1 (£10.00)

Add chips, potato wedges or spicy roast potatoes for an extra £1.00. Add a dessert for £3.00. Add Tea/Coffee for £1.25. Prices include linen tablecloths, napkins and service. Please contact us for prices to deliver buffets to other venues on disposables.

Freshly made Sandwiches & Rolls (to include a selection of cold meats, cheeses, fish and salad)

Breaded Plaice Goujons with Tartare Sauce

Melton Mowbray Pork Pie

BBQ Chicken Drumsticks

Sausage Rolls

Blue Cheese & Spinach Tartlets

Pickles

K.H.M.H.

telephone: 0121 441 1764



Prince of Wales Catering
It's all about you

Finger Buffet Menu 2 (£10.00)

Add chips, potato wedges or spicy roast potatoes for an extra £1.00. Add a dessert for £3.00. Add Tea/Coffee for £1.25. Prices include linen tablecloths, napkins and service. Please contact us for prices to deliver buffets to other venues on disposables.

Freshly made Sandwiches & Rolls (to include a selection of cold meats, cheeses, fish and salad)

Hot & spicy breaded prawns with sweet chilli sauce

Vegetable samosas

Tikka Masala Chicken Skewers

Cheese & Onion rolls

Vegetable Tartlets

Cherry tomatoes, crudités & dips