

## In House Catering Service

### ABOUT US

We are a husband & wife team, Elisha & Domenico, in our late thirties / early forties, we have both been in the catering trade since leaving school having been brought up within the restaurant business as my parents (dom's) owned restaurants in the south of England. We moved to the North West to set up our own successful and very busy restaurant, we then took a different path and with our love for food & wine became wine merchants, and operated a food business alongside. We now have other business interests but keep our toe in the trade by catering for our friend's guests at Cedar. Dom cooks, while Elisha serves and we both clean up! We will happily exceed your expectations while you enjoy the house and each other's company.

### SELECTION OF DINNER MENU

#### An Italian Style Supper

##### Primi

Bruschetta with a selection of toppings to include; Buffalo mozzarella, basil pesto, Slow roasted tomatoes, Salami, Anchovies, Olives, Roasted Peppers, Aubergines, Courgettes & Parmesan.

(v) Minestrone Soup with Parmesan Shavings & Ciabatta

Greenland Prawns Salad & Aioli

(v) Field Mushrooms with Goats Cheese Gratin

Mango, Mozzarella & Parma Ham salad

(v) Fried Taleggio with Tomato & basil salad

##### Secondi

All served with Green Salad, Olive Oil & Balsamic Dressing

Lasagne Bolognese; classic baked pasta with meat ragu

Fettuccini Carbonara; thick pasta strips with creamy mushroom & ham sauce

(v) Rigatoni Arabiatta; large pasta tubes with spicy tomato sauce, fresh chillies, garlic, basil

Rigatoni Bolognese; rich Italian meat sauce

(v) Conchiglioni with Spinach, Ricotta, Sun Blushed Tomatoes & Basil

(v) Conchiglioni with Gorgonzola & Walnuts Sauce

##### Dolci

Classic Tiramisu

Chocolate Tiramisu

Sicilian Lemon Posset with Biscotti

Panna Cotta with Pistachio Cream

Italian Cheese Selection with toasted Panettone & fruits

Trio of Italian Ice Creams

**3 Courses £45 Per Person** (Select up to 3 dishes for each course from above for your group to choose from, pre order required)

**Special Offer 3 Courses £35 Per Person** (same dish for each course to be selected)

### CHEFS ITALIAN DINNER MENU

#### To Start

Trio of small batch Italian meats, olives, capers, warm Italian breads

(v) Bruschetta with grilled wild mushrooms, roasted garlic, herb oil

Grilled King Prawns, sizzling hot, garlic & chilli butter, focaccia for dipping

#### To Follow

Pappardelle with Duck ragu & pecorino

(v) Rigatoni with grilled aubergines, tomato sauce, basil, mascarpone, parmesan

Linguini with fresh seafood, tomato sauce, basil, white wine

#### To Finish

Ricotta Cheesecake with mixed berries

Chocolate Tiramisu

Panna Cotta Pistachio Cream

**3 Courses £45 Per Person**

Pre-Order required

\*Add Italian Filter Coffee served with Home Made Italian Biscotti £7.50 Per Person

Italian Cheese, breads & fruits £7.50 Per Person

## IN THE MIDDLE DINNER MENUS

“A Mediterranean style where dishes are served in the middle to share”

### In the Middle Menu A

#### To Start

Selection of breads with extra virgin olive oil

Salads -

(v) Plum tomato, buffalo mozzarella, pesto, avocado

Chargrilled Chicken Caesar salad

Greenland Prawns, mixed garden salad, aioli

#### To Follow

Fresh Monkfish, creamy coconut curry, mild spices, coconut crisps, pilau rice

Chicken breast, madeira sauce, wild mushrooms, spinach, sauté potatoes

(v) Rigatoni, grilled aubergine, tomato sauce, mascarpone, basil, pecorino

#### To Finish

Strawberry Cheesecake

Tiramisu

Hot Chocolate pudding

**£45 Per Person**

### In The Middle Menu B

#### To Start

Selection of breads with extra virgin olive oil

Salads -

(v) Plum tomato, buffalo mozzarella, pesto, avocado

Smoked duck, figs, dried mango, pine nuts, roasted tomatoes, watercress, rocket, balsamic

Fresh Crab, brown shrimps, garden salad, roasted garlic mayo

#### To Follow

Fresh Monkfish, creamy coconut curry, mild spices, coconut crisps, pilau rice

Chargrilled rib of beef steak, garlic butter, field mushrooms, caramelised shallots, chips

(v) Rigatoni, grilled aubergine, tomato sauce, mascarpone, basil, pecorino

#### To Finish

Strawberry Cheesecake

Tiramisu

Hot Chocolate pudding

**£55 Per Person**

### CHEF'S SPECIAL DINNER MENU

#### To Start

Fresh Crab Cocktail with Lime Mayo & Crostini

Smoked Duck, Pickled Girolles, Rocket, Truffle Oil

Smoked Trout, Brown Shrimps, Tiger Prawns, Roasted Garlic Mayo

Spiced Pumpkin Soup & Sourdough

Hot Smoked Salmon, Quail egg, Avocado, Smoked garlic mayo

Greenland Prawns Salad & Aioli

Bruschetta with Buffalo Mozzarella, Slow Roasted Tomatoes & Basil Pesto

Fresh King Scallops Pan fried with Crispy Parma Ham, balsamic (£7 extra)

Smoked Chicken, Pancetta, Mango, Pine Nuts, Chilli oil

Smoked Seabass, Roasted Beetroots, Horseradish, Watercress, Rye

Hand Cut Smoked “Black Mountain” Salmon, Potato Blinis, Horseradish

#### To Follow

Roasted Guinea Fowl, Madeira Sauce, Girolles, Root Vegetables, Roast Potatoes

Fresh Cod, Herb Crust, Hand Cut Chips, Side Salad, Aioli (£5 extra)

Rib-Eye Steak Pan Fried, Garlic Butter, Wild Mushrooms, Slow Roasted Tomatoes,

Caramelised Shallots, Hand Cut Chips

Leg of Lamb, Herb Crust, Onion Gravy, Chard, Root Vegetables, Roast Potatoes

Chicken Breast, Porcini, Basil Velouté, Chard, Potato rosti (v) Spinach & Ricotta Conchiglioni or Baked Aubergine

Parmigiana, Salad & Focaccia

Fresh Monkfish, Curry Sauce, Baby Spinach, Pilau Rice, Coconut Crisps (£10 extra)

Fresh Salmon, Bearnaise Sauce, Crushed New Potatoes, Baby Vegetables Sirloin Steak, Au Poivre Sauce, Wild Mushrooms, Slow Roasted Tomatoes, Caramelised Shallots, Hand Cut Chips (£5 extra)  
Fillet Steak, 80's Style Diane Sauce, Creamy Mash, Root Vegetables (£5 extra)  
Fresh Roasted Turbot, Bearnaise Sauce, New Potatoes, Garden Vegetables (£10 extra)  
Fresh Halibut, King Scallops, Tarragon Velouté, New Potatoes, Garden Vegetables (£10 extra)  
Fresh Lemon Sole, Fresh Mussels, Brown Shrimps, Mushroom Velouté, Samphire, Sauté Potatoes, Spinach (£10 extra)

#### **To Finish**

Hot Chocolate Fondant with Creme Anglaise & Espresso Ice Cream  
Lemon Posset with Raspberries & Shortbread  
Chocolate Marquis, Coffee Cream, After Eights  
Panna Cotta with Pistachio Cream  
Seasonal Fruit Tart with creme patisserie  
Chocolate Brownies, Chocolate Sauce, Raspberry Cream & Strawberry Ice Cream  
Eaton Mess  
Panna Cotta with Summer Berries  
Panettone Bread & Butter Pudding with amaretto cream

**3 Courses £55 Per Person** (Select 3 dishes for each course from the above menu for your guests to pre order from)

**Special Offer 3 Courses £45 Per Person** (just one dish for each course to be selected)

**Cheese Course £7.50 Per Person**

**After Dinner Coffee with Petit Fours £7.50 Per Person**

**Pre Dinner Canapes £10 Per Person**

#### **WINE TASTING & SUPPER**

This is ideal if you are looking to combine a fun interesting evening with an informal supper.

Glass of Fizz, Tasting of Six Wines, 3 Whites & 3 Reds approx. 75ml of each.

These wines are Organic, Produced by small family estates. Each wine will be presented by our wine expert whilst you enjoy platters of Artisan Cheeses, Charcuterie, Pate, Roasted Vegetables, Pickles & Olives served with baskets of Artisan Sourdough.

**£50 Per Person**

#### **WINE TASTING DINNER**

Glass of Fizz

5 Surprise Courses to consist of Appetizer, Fish Course, Meat Course, Pudding and Cheese Course each with Wine Matching and Presentation of a different wine with each.

**£75 Per Person**

#### **BUFFETS / CANAPES / FIZZ**

We can also provide bespoke menu's if your looking for a Canape and Fizz offering or a hot or cold buffet. Please ask and upon request we can give you a quote.

#### **AFTERNOON TEA**

English Tea or Coffee

Selection of Sandwiches to include Roast Beef & Rocket, Hand carved Ham & Mustard, Smoked Salmon & Avocado, Egg Mayonnaise & Cress, Roast Chicken Salad, Brie & Grapes.

Home Made Scones with Clotted Cream & Jam

Chocolate Brownies & Victoria Sponge

**£25 Per Person**

#### **BAR-B-Q MENU**

Take advantage of Cedar Lodges wonderful outdoor seating area which can accommodate up to 19 guests.

From the Bar-B-Q

Sirloin Steaks with Garlic Butter, Field Mushrooms & Caramelised Shallots

Chicken Breasts Chilli & Garlic

Chicken Breasts Lime & Coriander

Lamb Kebabs with Greek style dip

Fresh Monkfish & Pancetta Skewers

Large Mediterranean Prawns & Garlic Butter

Selection of Artisan Breads, Pittas & Olive Oil

Hot New Potatoes with Salted Butter & Garden Herbs

Green Salad with Avocado & Pine Nuts

Greek Salad  
Curried Rice Salad  
Pasta Salad with Basil Pesto & Slow Roasted Tomatoes

**£40 Per Person**

**Add Selection of Individual Desserts £10 Per Person**

#### **BREAKFAST**

##### **English Breakfast £25 Per Person**

Tea or Coffee, Fresh Juices, Selection of Cereals, Yoghurts & Fresh Fruit.  
Fully cooked English Breakfast, Sausages, Bacon, Black Pudding, Mushrooms, Tomatoes, Eggs.

Toast, Marmalades & Jams

##### **American Breakfast £25 Per Person**

Tea or Coffee, Muffins, Fresh Juices, Granola, Yoghurt & Fresh Fruit.

Pancakes, Bacon, Sausages, Eggs.

##### **Champagne Breakfast £35 Per Person**

Tea or Coffee, Fresh Juices, Granola, Yoghurts & Fresh Fruit.

Smoked Salmon, Scrambled Eggs, Toasted Artisan Bread.

Glass of Champagne.

#### **BRUNCH**

Served on the table family style to share

Crushed avocado, feta & lime on toasted sourdough

Pulled Pork eggs benedict on toasted bagel

Steak and eggs, salsa verde, tomato salad, on warm brioche bun

Smashed pumpkin, beetroot puree, houmous, toasted seeds, poached egg, on toasted sourdough

Smashed Avocado, lime, chilli, coriander, fresh seared Salmon, on toasted rye

Pancakes help yourself to crispy bacon, or Nutella, or maple syrup

Waffles with peanut butter and strawberry jam or mixed berries and yoghurt

**£40 Per Person**

**£45 Per Person to include tea, coffee and fresh fruit juices**

#### **HEN PARTY IDEAS**

##### **HEN PARTY DINNER**

**Includes Two Butlers in the Buff from 6pm to 8pm**

They are available to Mix Cocktails, Serve Food, Play Party Games, Mingle with Guests, Pose for Photos, Create Fun, Serve Drinks.

**Your Butlers will serve you a Prosecco Cocktail with Canapes to include a selection of hot & cold picks fully inclusive. Dinner is then served at 8.30pm**

##### **Starter**

(Choose one from)

Feta & Spinach Tart with Roasted Peppers & Pesto

Spiced Pumpkin Soup with Sough dough

Goats Cheese & Caramelised Onion Tart with Wild Berries

Chargrilled Chicken Caesar Salad

80's Style Prawn Cocktail

##### **Main Course**

(Choose one from)

Pappardelle Carbonara, thick pasta strips, Creamy Sauce, Parma Ham & Mushrooms served with Green Salad & Focaccia

Fresh Salmon, Bearnaise Sauce, Garden Vegetables & Baby Potatoes

Aromatic Fresh Cod & King Prawns Curry served with Pilau Rice & Coconut Crisps

Chicken Breast, Madeira Sauce, Wild Mushrooms, Garden Vegetables & Potatoes

Sirloin Steak, Garlic Butter, Field Mushrooms, Slow Roasted Tomatoes, Caramelised Shallots,

Hand Cut Chips

(V) Field Mushrooms with Goats Cheese Gratin & Green Side Salad

##### **Pudding**

(Choose one from)

Chocolate Brownies, Chocolate Sauce, Vanilla ice cream & Raspberries  
Lemon Posset with Short Bread  
Eaton Mess  
Tiramisu  
**£95 Per Person**

**Alternatively, Swap in The Middle Dinner Menu A for the above menu for a bit more choice!**

**Or In The Middle Dinner Menu B with £10 Surcharge.**

#### **MURDER MYSTERY DINNER**

Make it a Murder Mystery dinner with the attendance of two actors who will role play and provide script and allocate the cast prior to the evening. Different themes available £POA

#### **COCKTAIL MASTERCLASS**

Consists demonstration of making 5 Cocktails one Prosecco based, one Gin based, two Vodka based and one Rum based.

You will receive inclusively one cocktail so 5 Cocktails each in total!

**£50 Per Person**

#### **WITH FOOD**

Each Cocktail is matched with a small plate of Food. Example:

Prosecco Cocktail matched with King Prawns, Guacamole, Lime, Coriander, Ciabatta

Negroni matched with Smoked Duck, Mango, Chilli, Pancetta, Lambs lettuce

Moulin Rouge matched with Goats Cheese, Caramelised Onions, Filo, Watercress

Rum Punch matched with Fresh Cod, Seared Scallop, Curry sauce, Pilau Rice, Coconut Crisps

Espresso Martini matched with Chocolate Marquis and raspberries

**£75 Per Person**

**During the Masterclass why not enjoy Waiters in the Buff**

**Master Class & Waiters £75 Per Person**

**Master Class, Food & Waiters £99 Per Person**

***Naked Male Model for Life Drawing plus party games up to 90 minutes £350***

***Two Waiters in The Buff for 2 hours £300***

Only ONE Menu to be selected. Unless otherwise stated the same Starter, Main Course, Dessert etc to be selected. Except for Vegetarian. All foods and drinks are only available by prior notification.

Dinner or Breakfast can be served at any time you wish. The Prices stated include Setting up, Cooking, Clearing and washing up. You serve your own drinks, but glasses will need to be washed up by yourselves.

*Minimum Numbers for Dinner/Breakfast is 10 People, otherwise a £100 surcharge is required.*

*Minimum Numbers for Wine Tasting Supper/Dinner is 12 People, otherwise a £150 surcharge is required. Minimum Numbers for Hen Party Dinner is 14, otherwise £100 surcharge.*

*Please contact the owner to arrange booking this additional service.*