



Tierney's Caterers

Outside Catering for Business, Social & Wedding Receptions

MENU 1

SELECTION OF CANAPES OF YOUR CHOICE

ROAST SIRLOIN OF SCOTCH BEEF WITH A FRESH HORSERADISH CREAM

HONEY ROASTED GAMMON WITH FRESH ORANGES AND CHERVIL

POACHED FILLET OF SALMON WITH DILL LEMON SAUCE

Served with:

MIXED CONTINENTAL LEAVES

BEEF TOMATO, RED ONION & BASIL SALAD

SHREDDED RED COLESLAW

MIXED TURMERIC RICE SALAD

TRICOLOR FUSSILI WITH BLACK OLIVES

HOT MINTED NEW POTATOES

SELECTION OF SALAD DRESSINGS, MUSTARDS AND RELISHES

COLD PRESSÉ OLIVE OIL AND MODENA VINEGAR AVAILABLE

SELECTION OF ASSOCIATED BREADS WITH BUTTER TO INCLUDE:

WALNUT, OLIVE, FRENCH, CIABATTA AND SODA

VANILLA CHEESECAKE

FRUIT SALADÉ "OAKS FARM"

A Refreshing Mix of Watermelon, Muscat Grapes, Extra Sweet Pineapple, Mango, Blueberries & Lychees

Both of the above will be available with the addition of Fresh Cream to indulge!

MENU 2

SELECTION OF CANAPES OF YOUR CHOICE

ROAST NORFOLK TURKEY BREAST WITH A SPICED CRANBERRY AND ORANGE COMPOTE

ANTIPASTA PLATTER TO INCLUDE:

PARMA HAM, CHORIZO SAUSAGE, MILANO SALAMI AND MOZZARELLA

SMOKED TROUT FILLETS WITH A MINT AND CUCUMBER CHUTNEY

Served with:

MIXED CONTINENTAL LEAVES
CRUNCHY WALDORF SALAD
BEETROOT AND ORANGE SALAD
CURRIED COLESLAW
MARINATED SWEET PEPPERS
HOT MINTED NEW POTATOES

SELECTION OF SALAD DRESSINGS, MUSTARDS AND RELISHES

COLD PRESSÉ OLIVE OIL AND MODENA VINEGAR AVAILABLE

SELECTION OF ASSOCIATED BREADS WITH BUTTER TO INCLUDE:

WALNUT, OLIVE, FRENCH, CIABATTA AND SODA

CHOCOLATE TRUFFLE TORTÉ WITH GRAND MARNIER CREAM

MIXED SUMMER BERRIES, STRAWBERRIES, RASPBERRIES, BLUEBERRIES
AND BLACKBERRIES

Both of the above will be available with the addition of Fresh Cream to indulge!



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MENU 3

SELECTION OF CANAPES OF YOUR CHOICE

CHICKEN CACCIATORE

Diced Breast of Chicken with Fresh Tarragon, Diced Tomatoes, Butter Mushrooms and White Wine

HUNGARIAN PAPRIKA PORK

Sautéed Pork with a Spicy Paprika, Tomato, Brandy and Cream Sauce

WILD MUSHROOM STROGANOFF

A Selection of Wild & Field Mushrooms to include Yellow, Oyster, Chanterelle, Enoki, Chestnut, White Oyster, Sautéed with Brandy & Paprika finished with Double Cream

Served with:

NEW POTATOES

WILD AND RED RICE

SELECTION OF FRESH VEGETABLES

COLD PRESSÉ OLIVE OIL AND MODENA VINEGAR AVAILABLE

SELECTION OF ASSOCIATED BREADS WITH BUTTER TO INCLUDE:

WALNUT, OLIVE, FRENCH, CIABATTA AND SODA

RASPBERRY MERINGUE ROULADE

A Light but Fruitful Roulade of Whole Raspberries, Pastry Cream and Raspberry Coulis

DUTCH APPLE FLAN

Chunky Apple Topped with a Golden Sugar Crusted Lattice Pastry on a Pool of Cream and Custard

Both of the above will be available with the addition of Fresh Cream to indulge!

MENU 4

SELECTION OF CANAPES OF YOUR CHOICE

MINTED LAMB

Diced Marinated Lamb Braised with Onions and Red Wine finished with Fresh Mint and Redcurrants

BOEUF BOURGUIGNON

Casseroled Steak, Onions and Button Mushrooms with a Rich Beef Sauce

ROASTED VEGETABLE LASAGNE

Layers of Mediterranean Vegetables with a Cream Cheese Sauce

Served with:

MIXED WILD HERBED RICE
BUTTERED NEW POTATOES
SELECTION OF FRESH VEGETABLES

COLD PRESSÉ OLIVE OIL AND MODENA VINEGAR AVAILABLE

SELECTION OF ASSOCIATED BREADS WITH BUTTER TO INCLUDE:
WALNUT, OLIVE, FRENCH, CIABATTA AND SODA

YOUR CHOICE OF ENGLISH AND CONTINENTAL CHEESES WITH A
A MIXED FRUIT PLATTER

MENU 5

SELECTION OF CANAPES OF YOUR CHOICE

BEEF STROGANOFF

Sautéed Strips of Beef Flambéed with Brandy, finished with Paprika and Double Cream

CHICKEN BORDELAISE

Baked Breast of Chicken with a rich Tomato, Red Wine,
Onion, Mushroom & Oregano Sauce

ROASTED VEGETABLE CASSEOLEOT

Mixed Seasonal Vegetables in a Light Herb and Garlic Sauce

Served with:

SEASONAL VEGETABLES
ROASTED BABY POTATOES
FRAGRANT BASMATI RICE

COLD PRESSÉ OLIVE OIL AND MODENA VINEGAR AVAILABLE

SELECTION OF ASSOCIATED BREADS WITH BUTTER TO INCLUDE:
WALNUT, OLIVE, FRENCH, CIABATTA AND SODA

TARTE AU CHOCOLAT

A Butter Short Crust Pastry Case filled with a Triple Chocolate Mousse, with a Lime &
Ginger Cream

STRAWBERRIES WITH A WARMED, SWEETENED & INFUSED VINTAGE
BALSAMIC MARINADE

Both of the above will be available with the addition of Fresh Cream to indulge!