



SINCE 1769

BEALES CATERERS

FINE DINING & EVENTS

Sit down A la carte menu selector

Appetizers / Amuse bouche - £3.50

Gazpacho shot, basil oil
White onion soup
Mushroom cream, truffle oil
Butternut squash risotto
Wild mushroom crème brûlée
Home smoked organic salmon rilette

Starters

Soups - £6.50

Park farm asparagus soup, smoked salmon crème fraîche (v)
Wild mushroom soup, truffle oil and celeriac crisps (v)
French onion soup, parmesan crouton (v)

Starters - £7.50

Butternut pumpkin risotto, crème fraîche and coriander (v)
Saffron risotto, seared Shetland king scallop - **£2.00 supplement**
Home smoked Hertfordshire trout rilette, tomato, dill and red onion
Salmon assiette, salmon and mascarpone rilette, Scottish smoked and home cured gravadlax, dill dressing - **£2.00 supplement**
Pressed pacific cod, saffron and white wine terrine, saffron and chive dressing
Foie gras and Sutton Hoo chicken liver parfait, toasted brioche and red onion marmalade - **£2.00 supplement**
Sutton Hoo chicken caesar tian, fresh anchovies and cos leaves
Roma tomato, Greek feta and basil, avocado dressing (v)
Park farm asparagus and Gruyere cheese tartlet, truffle dressing and salad leaves (v)

Intermediate

Sorbets - £2.50

Taittinger champagne sorbet
Taittinger pink champagne sorbet
Lemon and homegrown thyme sorbet

Fish courses - £6.50

Home smoked organic salmon and mascarpone rilette
Prawn and celeriac tian with pepper dressing
Seared Seabass, rocket pesto and reduced balsamic vinegar
Pesto linguini with seared Shetland king scallop and parmesan

Main course - £19.95

Panfried Mediterranean seabass, Nicoise salad, tomato and olive salsa
Shetland organic salmon supreme, baby vegetables and dill sauce
Monkfish medallions wrapped in Parma ham with parsley mash and lobster butter - **£2.00 supplement**
Sutton Hoo chicken breast, wild mushroom ragout, dauphinoise potatoes
Sacombe Hill farm lamb rump, rosti potato ratatouille and broccoli mousse
Sacombe Hill farm lamb cutlets, rosemary fondant potato, grilled peppers and asparagus
Sacombe Hill farm beef fillet, garlic fondant carrot pearls, red wine jus - **£4.00 supplement**
Medallions of pork fillet, stir fry vegetables and rice with coriander
Breast of Barbary duck with 5 spices steamed bok choy, carrots and coriander jus
Leek and Camembert tart, seasonal vegetables and white wine sauce (v)
Wild mushroom risotto, rocket and parmesan (v)
Thai vegetable curry, fragrant basmati rice (v)

Cheese - £7.50

Please choose a selection from below

Tomme Brulée

This cheese, made from unpasteurised ewe's milk, comes from the Basque region of France. It has a delicate floral taste. The unique thing about this cheese is that it is burned on the outside at the end of the maturing process.

Bosworth Ash Log

This is a creamy and delicately flavoured unpasteurised goat's cheese log from Staffordshire. It is distinguished by a rosemary sprig along the small log.

Cheddar

Made and matured in Dorset by Ford Dairy. Quite young, hence a light impression of milky taste.

Little Ryding

Vegetarian ewe's milk cheese made on a farm located in Somerset, near Bath. White, thin, bloomy rind and common to a lot of ewe's milk cheese - nearly sweet.

Lyburn Gold

This pasteurised cows milk cheese is from the New Forest. It is ripened for 14 weeks and has a creamy smooth texture with small holes. It is a washed curd cheese and has been pressed making it a semi hard cheese.

Stilton

Blue, veined cow milk cheese from Nottinghamshire, made with cow milk, and matured for nearly 4 months. Creamy at heart, powerful and long lasting flavours.

Desserts - £6.50

Fresh fruit salad, brandy snap basket with Manor Farm vanilla ice cream
Glazed fresh fruit kebabs, with vanilla rice pudding
Blackcurrant and raspberry sundae tart, vanilla sauce
Pecan nut pie, Jack Daniels cream
Vanilla bean crème brûlée, orange shortbread
Caramelised lemon tart, raspberry coulis and crème chantilly
Belgian dark chocolate tart
White and dark Belgian chocolate mousse, coffee anglaise and chocolate sticks
Orange pannacotta with lemon curd, raspberry jelly and pistachio biscotti

Afters - £3.50

Please select one from the below

Homemade chocolates
Petits fours
Homemade fudge
Elizabeth Shaw chocolate mints

Café du monde exclusive Coffee, Newby fine Teas

