

Food Fayre

Catering for all occasions
Telephone Cairi Dyson on 01527 821428



Cairi Dyson's passion for food led her to establish Food Fayre in 1973. Using her great flair for the creation of mouth watering menus, sourcing quality local ingredients and her eye for detail and presentation have led to the success of this very personal business.

Marketing her work through word of mouth and recommendation only, she has worked for many families, including ours, for over 25 years, providing catering for numerous celebrations and functions in a wide variety of venues including marquees, halls and houses to name but a few.

Sample Food Fayre menus are attached but they are only suggestions and Cairi

will be pleased to work with you to create your own personal dishes.

Costs of the sample selections are for guidance only and there will be an additional charge for staff. Staff costs vary depending on the number of guests and the style of service chosen.

Cairi will be pleased to visit you in your own home or meet you at Manor Hill House.

For further details please contact the wedding team at Manor Hill House on 01527 861200 or telephone Cairi Dyson of Food Fayre direct on 01527 821420.

LUXURY DINNER

- Salmon & seafood antipasta with dips & breads
 - Smoked salmon parcels
- Chicken roulade stuffed with garlic sausagemeat & green beans
- Cream cheese terrine of red & yellow peppers, spinach & aubergine

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- Chicken breast with button mushrooms & tarragon in a sherry cream sauce
 - Beef Wellington
 - Koulibriac – a salmon style kedgeriee in puff pastry
 - Cheese, parsnip, sage & onion roulade
- A selection of seasonal vegetables, Ratatouille, Gratin dauphinois or New potatoes

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- Raspberry meringue roulade
 - Trio of fruit desserts
 - Individual summer puddings
 - Mango mousse
 - Chocolate mousse
- Cream to pour

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Cheeseboard

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Coffee, Tea & Petit Fours

£30.00 to include a starter, a main course with vegetables, a dessert and cheeseboard, also coffee & tea with petit fours or £27.50 without cheeseboard.

COLD BUFFET MENU

COLD BUFFET

- Whole salmon garnished with shell on prawns, sliced cucumber & lemon wedges.
 - Salmon portions served with a sauce verte
- Chicken coronation – pieces of chicken in a mild curry mayonnaise & apricots
- Honey roast ham
 - Roast beef
- Spiced pork – marinated in salt, peppercorns, cumin, garlic, juniper, bay & fennel then cooked in white wine & lemon – served sliced

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SALADS

- Potato, apple & celery
 - Potato mayonnaise
 - Hot new potatoes with butter & parsley
- Rice pilaff – wild and basmati rice with tomato, onion, almond & raisin
 - Persian rice – eastern spices & tumeric, onion, coriander & pistachio
 - Pasta with roast mediterranean vegetables
 - Pasta with pesto, peas & pinenuts
- Greek salad – heart of lettuce, beef tomato, cucumber, thin red onion slices, feta, olives & a herb oil dressing
 - Mixed green leaf salad
 - Waldorf salad – red apple, celery & walnuts
 - Cucumber & dill in a white wine dressing
- Fruit coleslaw – shredded cabbage, dates, pineapple in a dijon & yoghurt mayo
 - Caesar salad – cos lettuce, parmesan shavings, croutons and/or anchovy & hard boiled eggs
 - Egg mayonnaise
 - Carrot Julienne with raisin, parsley, chive & dressing
 - Mushroom & yoghurt salad
 - Mixed tomato salad in dressing
 - Mixed bean salad with spring onion & vinaigrette
- Salad nicoise – lettuce, french beans, hard boiled egg, cucumber, tomato, tuna, anchovy & olives
 - Cous cous with onion, mint, chilli & sultanas
- French style peas – wilted lettuce, spring onion, lemon juice & butter

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BUFFET DESSERTS

- Chocolate rum torte
 - Lemon mousse
- Eton mess – meringue, cream & strawberries
- Pavlova topped with fresh seasonal fruit
 - Fresh fruit salad
 - Cream to pour

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A Selection of Teas and Coffee

£22.50 per head (to include 2 main courses, 4 salads, 2 desserts, coffee & tea)

Cheese board available as an extra

HOT BUFFET STYLE DINNER

- Cubes of pork with celery & apricots in a thyme, orange and cream sauce
- Beouf bourgignonne – pieces of beef slow-cooked with smoked bacon, onions, mushrooms, garlic & herbs in burgundy
 - Carbonnade of beef – chuck steak cooked with onion, garlic & herbs in brown ale
 - Coq au vin – chicken cooked in red wine with button mushrooms, shallots, bacon & herbs
 - Creamy vegetable curry
- Luxury fish pie – smoked haddock, cod, prawns, spinach in bechamel sauce & topped with a buttery mash
A selection of seasonal vegetables, Mashed or New potatoes

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- Apple strudel
- Blackcurrant cheesecake
 - Fruit & sherry trifle
- Chocolate & mocha roulade
 - Cheese board
 - Cream to pour

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Coffee & shortbreads

£18.50 per head to include a main course & vegetables, a dessert, coffee & shortbreads or £24.50 per head for a choice of two main courses & vegetables, two desserts, coffee & shortbreads

AFTERNOON/CHRISTENING TEA MENU

- Egg & cress
- Fresh salmon
- Honey roast ham
- Chicken, sage & onion stuffing
- Tomato, cream cheese & chive
- Roast beef & horseradish cream

- Salmon & watercress
- Prawn mayonnaise
 - Crab
- Chicken & avocado
 - Cheese duo
- Soft cheese & green leaves

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- Scones with Strawberry jam & clotted cream
 - Eclairs
 - Meringues
 - Shortbread
- Chocolates biscuits

- Coconut macaroons
 - Flapjack
 - Eccles cakes
 - Ginger snaps

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- Fruit cake
- Carrot cake
- Lemon drizzle cake
- Chocolate mousse cake

- Coffee fudge cake
- Banana, apricot & date cake
- Buttered fruit tea loaf

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A Selection of Teas and Coffee

£15.75 per head (to include four savoury & four sweet items and Teas & Coffee)

CANAPÉS

- Sausages rolled in honey & grain mustard
- Cherry tomatoes filled with cream cheese & chives
- Croustades filled with honey roast salmon & prawn in seafood sauce
 - Smoked salmon on granary topped with caviar
 - Apricots stuffed with soft blue cheese
- King prawns marinated in lime & chilli served with a dip
 - Ham & spinach pinwheels
- Bruschetta topped with chicken coronation & parsley
- Mini toasts with smoked mackerel pate & spring onion
- Green olives covered in soft white cheese & coated in chopped hazelnuts
 - Pastry cases of buttery scrambled egg & topped with lump fish
 - Figs filled with goats cheese & wrapped in pancetta
 - Rare roast beef & strawberry fans on bread triangles
 - Mini pizzas topped with passata, 3 cheeses & black olive
- Selection of bite size vegetables served on a platter with various dips
- New potatoes filled with sour cream & chives or cream cheese & herbs
 - Mushroom caps filled with blue cheese, pecans & parsley
- Selection of toasts & biscuits topped with piped pate & cheeses & finished with dill, gherkin, olives, capers, tomato & cucumber
- Small wedges of Italian omelette with herbs & mediterranean vegetables

£9.50 per head for 8-9 different canapés

£5.50 per head for 4-5 different canapés

(Suitable to serve with drinks)

MENU AT £9.50 PER HEAD

- Sausages in honey & grain mustard
 - Sausage rolls & cherry tomatoes
 - Ham pinwheels
- Cucumber & cream cheese triangles
- Double cheese square sandwiches
 - Pizza/quiche portions
 - Egg & cress croustades
- Roast chicken & stuffing sandwiches
 - Salad garnish

MENU AT £5.50 PER HEAD

- Sausages in honey & grain mustard
 - Sausage rolls & cherry tomatoes
 - Ham pinwheels
- Cucumber & cream cheese triangles
- Double cheese square sandwiches
 - Pizza/quiche portions
 - Salad garnish