



**FARMERS &
FLETCHERS**
IN THE CITY

FABULOUS FOOD

SAMPLE MENUS



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At Farmers & Fletchers In the City we're at our happiest when we're asked to come up with individually tailored catering that perfectly matches the individual style of your event.

Whether it's a much-loved classic, a twist on convention or something that pushes the boundaries of contemporary cuisine, our tailored event menus reflect a variety of tastes and choices and we don't stop with the fabulous food. We offer a wide selection of beers, spirits, liqueurs and soft drinks and our Master of Wine is standing by with a range of traditional and New World wines. Selected with meticulous care, they'll perfectly complement and enhance the menu that you choose. We can cater to your needs with a variety of drinks packages, a cash bar or alcohol on consumption. Simply tell us what you need and we will tailor accordingly.



CANAPÉS

Thai-spiced tiger prawn and mange tout skewer
Cornish crab tart with micro rocket pesto
Natural-smoked haddock cake and hollandaise dip

Suffolk chicken liver parfait, brioche toast and onion compote
Cardamom-poached English lamb, lavender relish on a sesame crouton
Pink Angus beef, melba toast, rocket and horseradish butter
Dry-cured Wiltshire ham and fig tartlet

Whitehaven goats' cheese and poppy seed blini with glazed figs
Suffolk quail's egg and herb salts on black slate
Roasted Kentish vegetable frittata with olive hummus
Dorset Blue Vinney cheese and broccolini tart with lemon zest topping

Mini fruit pavlova
Saffron panna cotta
Crème brûlée tart



FINGER FOOD

Cornish crab, potato and lime mayo-filled baby gem leaf
London-smoked English trout, grated horseradish, wild rocket and sesame croutons
Orkney salmon, sizzled ginger, chilli and spring onions on garlic pitta

Burford Brown scotch egg with tomato chutney
Carpaccio of Lancashire venison, port and mild mustard dressing on wholemeal rye
Angus steak and kidney puff pastry pie
Spiced English lamb koftas in mini pitta with cucumber tzatziki

Kentish spinach and penny bun mushroom quiche
Laverstoke Park buffalo mozzarella and broccoli arancini
Stilton and red onion tart

Chocolate fudge brownie
Mini apple and pear pie
Selection of seasonal fruit cheesecakes



BOWL FOOD

Poached Scottish salmon, dill crème fraiche and tri-colour fusilli
Atlantic cod goujons, fat chips and mushy peas, lemon and tartare sauce
Seared Scottish king scallops with saffron risotto

Thyme-scented mushrooms and shallots on potato salad
Kentish vegetables in Thai-spiced curry with lime rice
Roasted butternut and thyme spelt with basil pisto

Sweet-cured Wiltshire bacon, apple, celery, mixed leaves and honey dressing
Shredded five-spiced Goosnagh duck noodle salad with cucumber spaghetti and hoisin dressing
Moroccan-spiced English lamb tagine on minted cous cous
Outdoor-reared pork and apple chipolatas in cider cassoulet with bubble and squeak

Apple and lemon-infused oat crumble with cream
Cut fresh fruit with yoghurt dressing
Sticky toffee pudding with custard



SAMPLE MENUS

FORK BUFFET LUNCH*

- Navarin of slow-cooked Kentish lamb** with lemon and olives,
North African spices and locally-grown vegetables
- Char-grilled globe artichoke lasagne** with wholemeal pasta, spinach, mushrooms,
oregano, Kentish tomato purée and Sussex Charmer cheese sauce
- Garlic and rosemary-roasted new potatoes**, roasted English baby marrows
with caramelised red onion and dressed seasonal-leaf salad
- Bread basket** - Extra-virgin oil, balsamic vinegar, Cornish butter and spreads
- Warm chocolate fudge brownies torte or exotic fruit salad**
with fresh cream or lemon crème fraîche
- Selection of British farmhouse cheeses** - hand baked oat cakes and chutney
fruit and vegetable crudités



SEATED LUNCH*

- Spiced salmon and coriander fish cake**, wild rocket leaves, tomato and black olive salsa
- Slow-roasted loin of free-range pork**, sage fondant potato with sauté
of wilted spinach, cauliflower and rice wine jus
- White chocolate and raspberry bread and butter pudding** with Sauternes sabayon



DINNER*

- Potted native rabbit**, root vegetable slaw, grain mustard, tarragon and sour dough toast
- Steamed Anglesey sea bass fillet with brown shrimp chowder**, braised fennel,
tender stem broccoli and crushed new potatoes
- Warm comice pear and ginger tart tatin**, butterscotch sauce and vanilla ice cream



***ALL OUR LUNCHESES AND DINNERS INCLUDE THE FOLLOWING**

Hot and chilled beverages

- Freshly-ground, ethically-sourced filter coffee (including decaf)
- Fruit, herbal and black tea infusions
- Sparkling and still bottled waters and juices

