

# Adrian Clarke Catering 2012 Menu

M:07939 268173

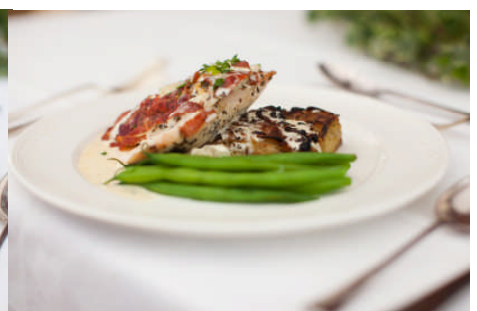
Email: [enquiries@adrianclarkecatering.co.uk](mailto:enquiries@adrianclarkecatering.co.uk) Web: [www.adrianclarkecatering.co.uk](http://www.adrianclarkecatering.co.uk)



## Wedding Menu

Within this brochure is a full list of all my wedding menus.

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# Adrian Clarke Catering

## 2012 Menus

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### Selection of Canapés

Select any 3 for £4.65, 4 for £6.20, 5 for £7.75 or 6 for £9.30

*The canapés work as follows. With a selection of three we will prepare you one piece of each selection. Therefore if you have a selection of 3 canapés for 100 guests we would prepare 300 pieces of canapé.*

If you are looking for a more economic alternative to the canapés, then I can produce a selection of nibbles for **£3.50** which are: Peanuts, cashew nuts, olives, sun dried tomatoes and a selection of crisps

#### Meat

Individual Cornish pasties  
Chinese Quail's scotch eggs  
Water chestnuts wrapped in bacon  
Croutes topped with chicken liver pate  
Chicken tandoori kebabs with mint dip  
Cubes of beef fillet with a béarnaise dip  
Filo baskets with bang bang chicken  
Chicken tikka with coriander and lime dip  
Croustades filled with Chicken Tonnato  
Pork tenderloin marinated with ginger and orange  
\* Chicken satay with peanut dip (contains nuts)  
Skewers of leg of lamb marinated with mint and garlic  
Tiny sausage rolls flavoured with fresh sage and onion  
Chipolatas marinated in honey, soy and coarse grain mustard  
Minced lamb kebab flavoured with fresh coriander and chillies  
Croutes topped with a chive cream cheese and a cornet of chorizo  
Individual Yorkshire puddings filled with medallions of fillet steak  
Chinese duck parcels flavoured with spring onions with a hoi sin dip

#### Fish

Char grilled marinated tuna with a tomato dip  
Tiny Thai fish cakes with a cucumber dip  
Goujons of lemon sole with a tartare sauce dip  
Mini quiches of smoked haddock and leek  
Croustades filled with crab and cucumber (S)  
Crisp rings of fresh calamari served with sweet soy dip  
Smoked mackerel and oatmeal 'cheese cake'  
Sesame seed prawn toasts with a sweet chilli dip  
Croutes with fresh prawns and basil mayonnaise  
Prawn and mushroom quiches flavoured with thyme  
Croutes topped with smoked and fresh salmon roulade  
A skewered Tempura king prawn served with a dipping sauce  
Home-made blinis topped with dill mayonnaise and gravadlax  
A kebab of crevette, cucumber and cherry tomato with a Thai dip  
Local mussels grilled in their shell with a garlic and parsley butter (only when there's an R in the month)

#### Vegetarian

Quail's Eggs with celery salt  
White bean and sage crostini  
Corn cakes topped with a spicy mango salsa  
Parmesan and pine nut biscotti with green olives  
Croustades filled with a tiny diced spiced ratatouille  
Melting cheese triangles with a roasted aubergine dip  
Cheese parcels with a home-made apple and thyme jelly  
Croutes topped with roasted goats cheese and red pepper  
Green pesto, goat's cheese and sun dried tomato palmiers  
Crispy carrot and spring onion cakes with feta and black olive  
Chive pancake topped with crème fraiche and red onion confit  
Oyster mushroom and spinach quiches topped with Camembert  
Croustades of Herby Homemade Hummus topped with a pitted black olive

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### To Begin

*All starters are accompanied by French stick and butter*

Leek and Potato Soup topped with croutons

£5.20

Slices of Seasonal Melon, ginger scented pink grapefruit segments

£5.95

Smooth Chicken Liver Pâté, mixed leaf salad, compote of vine tomatoes, Melba toast

£6.25

A Field Mushroom (V) stuffed with creamed spinach, topped with melting Taleggio, salad

£6.75

Harlequin Terrine (V) Layers of tomato, Gruyere cheese & spinach served with a small salad and a fresh tomato coulis

£6.85

Timbale of Marinated Salmon set on a dill and cucumber salad

£7.00

Coarse Country Terrine with a Cumberland sauce and a small salad

£7.30

Caesar Salad; a crisp salad topped with garlic croutons, anchovies, fresh grated Parmesan and a Caesar dressing

£7.40

Buffalo Mozzarella and Rocket (V) with home roast peppers and plum tomatoes

£7.55

Salad Nicoise; quail's eggs, new potatoes, tomatoes, black olives, anchovies, French beans, griddled fresh tuna with a garlic dressing

£8.25

Thai Crab Fish Cake flavoured with ginger, fresh coriander and chili with a Thai bean sprout salad

£8.50

Diced Smoked Chicken set on an avocado salsa with a small dressed salad

£8.75

Plated Fresh Prawn Cocktail made to our own recipe

£8.95

Brown Shrimp Risotto, local gathered shrimps made into creamy risotto with Parmesan

£8.95

Roulade of Smoked Salmon rolled around and a fresh salmon mousse and set on dill mayonnaise

£9.25

Locally Smoked Fishes, smoked salmon, trout, eel, peppered mackerel and homemade Taramasalata served with a few fresh prawns, quail's egg mayonnaise and a small leaf salad

£9.50

Thai Prawn Salad, King Prawns marinated in lime, coriander and fresh chilli served on a crisp salad

£10.50

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### Wedding Main Courses

**Vegetarian See Separate Menu**

**£14.50**

**Butcher's best sausages with creamy mash, broccoli and onion gravy**

**£12.95**

**Roast Loin of Pork, apricot stuffing, apple sauce & red wine gravy, roast potatoes, swede purée**

**£13.75**

**Locally landed Cod fillet topped with a herb and lemon crust, roast root vegetables and Savoy cabbage, cream sauce**

**£15.25**

**Fillet of Fresh Salmon, spinach, sauté potatoes and a saffron sauce**

**£15.50**

**Roasted Breast of Chicken wrapped in Parma ham, vermouth & sage cream sauce, pommes Lyonnais, French Beans**

**£15.75**

**A sauté of Norfolk Pheasant breast and confit of leg served with game chips, bread sauce, raspings and a gamey gravy and a carrot purée. (Available from late October to February)**

**£16.00**

**Medallions of Pork Tenderloin pan fried with shitake mushrooms, Japanese soy, set on pommes Anna and steamed pak choy**

**£16.25**

**Roast Loin of Lamb with a lemon & pine nut stuffing set on pommes dauphinoise, French beans and a red currant jus**

**£17.95**

**A Sauté Breast of Guinea Fowl, Pommes Dauphinoise, baked fennel and lime and Madeira sauce**

**£18.95**

**Breast Barbary of Duck, cooked pink, parmentier potatoes and spiced red cabbage with a green peppercorn sauce**

**£19.75**

**Roast Sirloin of Local Beef, Yorkshire pudding, gravy, roast potatoes, celeriac purée and broccoli**

**£21.00**

**Fillet of Halibut, mint and pea purée, new potatoes and a chive butter sauce**

**£21.75**

**Beef Wellington, cook pink, served with halved tomatoes filled with horseradish, pommes dauphinoise, Chantenay carrots and a red wine jus**

**£24.50**

**Saddle of Venison set of a bed of ginger scent leeks, pommes Lyonnais, red currant tart and game gravy**

**£25.00**

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### Vegetarian Menu

#### *To Begin*

*All £7.50*

**Cheese Parcels (GF) Filo parcels set on an apple and thyme jelly with a small leaf salad**

**Red pepper and coriander hummus, mixed salad, warm pitta bread**

**Roast Mediterranean Vegetable Kebab, (vegan) (GF) cooked with basil, garlic and 8 year old balsamic vinegar**

**Mushroom Pâté, (vegan) (flour free) served with a salad and Melba toast**

**Warm Goats Cheese Salad (flour free) dressed with warm sweet red onions and sun dried tomatoes.**

**Risotto of Fennel, Pine Nuts and Parmesan (flour free) topped with a confit of tomatoes and Parmesan crisps**

**Roast Aubergine set on a filo cup filled with a mild aubergine, almond and garlic purée.**

#### **Vegetarian Mains Course**

*All £14.50*

**Tomato and Pesto Tart Slices of tomato cooked in a pesto flavoured cream and set on a tomato coulis**

**Grilled Goats Cheese (flour free) set on roast peppers with spinach tagliatelle and a tomato and basil sauce**

**Warm Goats Cheese and Caramelised Red Onion Tart, with small dressed salad**

**Herb Scented Couscous (vegan) (flour free) topped with seasonal vegetables and their broth**

**Roasted Red Pepper, (vegan) (flour free) filled with basmati rice, currants, pine nuts and vegetables set on tomato coulis**

**Vegetable Pancake an assortment of crispy fresh vegetables combined with a Provençal sauce and served in a pancake**

**Roasted Mediterranean Vegetables set on a bed a fresh pasta**

**A Trio of Stuffed Vegetables (vegan) (flour free) Tomato with Ratatouille, Mushroom with spinach and Courgette with a duxelles of mushrooms**

**Tom Yam Vegetables Crispy oriental vegetables with tom yam sauce and noodles**

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### Wedding Set Menus

*All starters are accompanied by French stick and butter*

#### Chicken Menu @£25.00per person

Add a selection of canapés from £4.65

Roast Tomato and Basil Soup topped with black olive croutons

Roasted Breast of Chicken wrapped in Parma ham, vermouth & sage cream sauce,  
Pommes Lyonnais, French Beans

Individual Pavlova topped with soft whipped cream, fresh fruit and set on summer fruit  
coulis

Coffee or Tea

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#### Roast Pork Menu @£27.50per person

Add a selection of canapés from £4.65

Seasonal Melon with ginger scented pink grapefruit segments

Roast Loin of Pork, apricot stuffing, apple sauce & red wine gravy, roast potatoes and a  
swede purée

Sticky Toffee Pudding topped with a butterscotch sauce and topped with toasted pecans  
(N)

Coffee or Tea

\*\*\*

#### Salmon Menu @£27.50per person

Add a selection of canapés from £4.65

Harlequin Terrine (V) Layers of tomato, Gruyere cheese & spinach served with a small  
salad

Fillet of Fresh Salmon, spinach, sauté potatoes and a saffron sauce

Lemon Tart with a scoop of raspberry sorbet

Coffee or Tea

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### Wedding Set Menus

*All starters are accompanied by French stick and butter*

#### Lamb Menu @£30.00per person

Add a selection of canapés from £4.65

Timbale of Marinated Salmon set on a dill and cucumber salad

Roast Loin of Lamb with a lemon & pine nut stuffing set on pommes dauphinoise, French beans and a red currant jus

Crème Brulée topped with caramelized sugar and decorated with summer fruits

Coffee or Tea

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#### Guinea Fowl Menu @£30.00per person

Add a selection of canapés from £4.65

Buffalo Mozzarella and Rocket (V) with home roast peppers and plum tomatoes

A Sauté Breast of Guinea Fowl, Pommes Dauphinoise, baked fennel and lime and Madeira sauce

Warm chocolate fondant with a scoop of home-made vanilla and vodka ice cream

Coffee or Tea

\*\*\*

#### Roast Beef Menu @£32.00per person

Add a selection of canapés from £4.65

A Field Mushroom (V) filled with creamed spinach and topped with melting Taleggio, set on a salad

Roast Sirloin of Local Beef, Yorkshire pudding, gravy, roast potatoes, celeriac purée and broccoli

Panna Cotta set on a fan of fresh mango and drizzled with a passion fruit sauce

Coffee or Tea

\*\*\*

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## BBQ Menus

Within these menus you will find several 'suggested' set menus to suits all budgets.

On this page you will find 3 set menus around which you may add your own selection of canapés (P2) or starters (P3) or indeed both and follow the BBQ with a pudding (P12) of your choice

On the following page are 3 complete set menus with canapés to begin followed by the BBQ and then the pudding and coffee

On P10 there is a selection of a la carte BBQ food from which you are free to choose what you wish.

### BBQ Set menus you may build around

#### Menu 1—£12.75

Hand-made burgers

Salmon fillet marinated with fresh coriander and Japanese soy

Mediterranean vegetable kebab (V)

Warm New Potatoes

Coleslaw

Mixed Leaf Salad

#### Menu 2—£16.75

Cajun chicken kebab

Chick pea burger (V)

Tenderloin of pork with Chinese 5 spice

Warm New Potatoes

Tomato and basil

Savoury Rice

#### Menu 3—£19.95

King prawn and monkfish brochette

Peppered rib-eye steak

Herb scented polenta burger (V)

Warm New Potatoes

Greek Salad with feta, black olives and sun dried tomatoes

Couscous tossed with mint, diced tomatoes & cucumbers dressed with lime juice

All accompanied by appropriate buns and rolls, pickles and mayonnaise

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### BBQ Set menus

#### Menu 1—£22.50

Minced lamb kebab flavoured with fresh coriander and chillies

Melting cheese triangles with a roasted aubergine dip

Croutes with fresh prawns and basil mayonnaise

Hand-made burgers

Mediterranean vegetable kebab (V)

Salmon fillet marinated with fresh coriander and Japanese soy

Warm New Potatoes

Coleslaw

Mixed Leaf Salad

Individual Pavlova topped with soft whipped cream, fresh fruit and set on summer fruit coulis

Coffee or Tea

#### Menu 2—£27.50

Water chestnuts wrapped in smoky bacon

Smoked mackerel and oatmeal 'cheese cake'

Parmesan and pine nut biscotti with green olives

Cajun chicken kebab

Chick pea burger (V)

Tenderloin of pork with Chinese 5 spice

Warm New Potatoes

Tomato and basil

Savoury Rice

Lemon Posset topped with fresh raspberries

Coffee or Tea

#### Menu 3—£31.50

Individual Yorkshire puddings filled with medallions of fillet steak

Mini quiches of smoked haddock and leek

Green pesto, goat's cheese and sun dried tomato palmiers

King prawn and Monkfish brochette

Butcher's best Sausages marinated in course grain mustard

Peppered rib-eye steak

Herb scented polenta burger (V)

Warm New Potatoes

Greek Salad with feta, black olives and sun dried tomatoes

Couscous tossed with mint, diced tomatoes & cucumbers dressed with lime juice

Crème Brulée topped with caramelized sugar and decorated with summer fruits

Coffee or Tea

**All accompanied by appropriate buns and rolls, pickles and mayonnaise**

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### BBQ A LA CARTE SELECTION

Cajun chicken kebab  
Tenderloin of pork with Chinese 5 spice  
Hand-made burgers  
Butcher's best Sausages marinated in course grain mustard  
Spicy spare ribs  
Chicken satay with peanut sauce  
Lambs kebabs marinated with olive oil, garlic and mint  
Peppered rib-eye steak  
King prawn and bacon brochette

Mediterranean vegetable kebab (V)  
Herb scented polenta burger (V)  
Chick pea burger (V)  
Vegetarian sausages (V)

Fresh Tuna Steaks seasoned with salt flakes and crushed red peppercorns  
Salmon steaks marinated with fresh coriander and Japanese soy  
King prawn and monkfish brochette

All accompanied by appropriate buns and rolls, together with a selection of salads, pickles and mayonnaise.

#### Selection of salads to be served with the BBQ

Warm New Potatoes or Potato Salad (please specify)  
Savoury Rice  
Cucumber and mint  
Tomato and basil  
Coleslaw  
Mixed Leaf Salad  
Greek Salad with feta, black olives and sun dried tomatoes  
Couscous tossed with mint, diced tomatoes & cucumbers dressed with lime juice  
Penne Pasta tossed with roasted peppers  
Three Bean Salad

Choose from the selection from both the meats etc and the salads  
4 of meats etc and 4 of salads for £21.50 per head (8 choices in total)  
5 of meats etc and 5 of salads for £25 per head (10 choices in total)  
6 of meats etc and 5 of salads for £28 per head (11 choices in total)

You may select your Canapés (P4), Starters (P5) and puddings (P6)

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### The Hot Buffet

*£21.50 per person*

In addition to your Buffet you may begin with canapés or a starter or indeed both!

Then the following Hot Buffet

Lamb ragout, flavoured with flageolet beans, rosemary and cherry tomatoes

Fish pie filled with smoked haddock and cod and topped with creamed potatoes

Beef Bourguignon

Cubes of chicken breast in a Dijon mustard and cream sauce

Spinach and Ricotta Tortellini (V)

Tossed in a cream and Parmesan sauce with red onions, black olives, fresh basil and sun blushed tomatoes

Accompanied by a selection of seasonal vegetables

Your choice from the pudding menus

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### The Cold Buffet

*£21.50 per person*

To accompany your Buffet you may begin with canapés or a starter or indeed both!

Then the Cold Buffet

Poached Fresh Scotch Salmon decorated with shellfish and cucumber

Roast Rib Eye of Local Beef cooked pink

Honey Baked Ham flavoured with cloves and Adnams ale

Coronation Chicken on a bed of basmati rice

Fresh tomato and pesto quiche (V)

Spinach and Stilton Quiche (V)

Select 5 of the following Salads to accompany your buffet:

Warm New Potatoes

Coleslaw

Mixed Leaf

Tomato, Basil and Balsamic

Savoury Rice

Greek Salad with feta, black olives and sun dried tomatoes

Couscous tossed with mint, diced tomatoes & cucumbers dressed with lime juice

Penne pasta with mixed roast peppers

Three Bean Salad

also

Assorted Pickles, Sauces and Baskets of French Stick

Your choice from the pudding menus

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### Hot Buffet - Set menu

£29.50 per person

#### A Selection of Canapés

Mini quiches of smoked haddock and leek

\* Chicken satay with peanut dip (contains nuts)

Melting cheese triangles with a roasted aubergine dip

#### Then the following Hot Buffet

**Fish pie filled with smoked haddock and cod and topped with creamed potatoes**

Beef Bourguignon

Cubes of chicken breast in a Dijon mustard and cream sauce

**Spinach and Ricotta Tortellini (V) tossed in a cream and Parmesan sauce with red onions,  
black olives, fresh basil and sun blushed tomatoes**

Accompanied by a selection of seasonal vegetables

#### Then the following pudding

Crème Brulée topped with caramelized sugar and decorated with summer fruits

Coffee

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### Cold Buffet - Set Menus

£29.75 per person

#### A Selection of Canapés

Smoked mackerel and oatmeal 'cheese cake'

Water chestnuts wrapped in bacon

Green pesto, goat's cheese and sun dried tomato palmiers

#### Then the following Cold Buffet

Poached Fresh Scotch Salmon decorated with shellfish and cucumber

Honey Baked Ham flavoured with cloves and Adnams ale

Coronation Chicken on a bed of basmati rice

Fresh tomato and pesto quiche (V)

#### Salads to accompany your buffet:

Warm New Potatoes

Coleslaw

Mixed Leaf

Tomato, Basil and Balsamic

Also

Assorted Pickles, Sauces and Baskets of French Stick

#### Then the following pudding

Individual Pavlova topped with soft whipped cream, fresh fruit and set on summer fruit  
coulis

Coffee

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### Finger Buffet Menu

**Finger or Evening Buffet for a set price of £14.50 per person**

**or build your own buffet by choosing from the list below (minimum of 20 portions per selection)**

- Mini Sausage Rolls @ £1.50 per person
- Tandoori Chicken Drumsticks @ £1.50 per person
- Prawns with Marie-Rose sauce Vol-au-Vents @ £1.50 per person
- Coronation Chicken Vol-au-Vents @ £1.50 per person
- Tiny Diced Ratatouille Vol-au-Vents (V) @ £1.50 per person
- Vegetarian Samosas @ £1.50 per person
- Vegetarian Spring Rolls @ £1.50 per person
- Cocktail Pork Pies @ £1.75 per person
- Home-made Spinach and Stilton Quiche (V) @ £2 per person
- Home-made Tomato and Pesto Quiche (V) @ £2 per person
- Filo wrapped King Prawns @ £2.50 per person

#### **ADD SANDWICHES OR A CHEESE BOARD TO THE FINGER BUFFET**

**Selection of Home made Sandwiches served on white and granary bread with crisps and a salad garnish**

##### **The £3.50 Selection of Home made Sandwiches**

- Hummus and Red Pepper
- Smoked Ham and Coarse Grain Mustard
- Tuna and Diced Fennel
- Cheese and Tomato
- Egg and Cress (V)

##### **The £4.50 Selection of Home made Sandwiches**

- Smoked Mackerel Pate
- Cajun Chicken with Mango Chutney Mayonnaise
- Tomato, Mozzarella and Basil
- Crispy Bacon and Boursin

##### **The £5.50 Selection of Home made Sandwiches**

- Sirloin Beef and Horseradish
- Smoked Salmon, Cream Cheese and Chives
- Brie, Red Onion Marmalade and Rocket
- Prawn and Marie Rose Sauce

**Bacon Rolls at £3.75 per person are a certain winner**

**or**

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**Large Sausage Rolls at £1.50 per person**

or

**Warm Cornish Pasties at £3.50 per person**

or

**The Grand Cheese Board £8.50 per person**

A selection of 10 cheeses, with apples, grapes, celery, various breads, sun dried tomatoes, olives, pickles and biscuits

or

**Simple cheese board £5.50 per person**

Cheddar, Stilton and Brie with biscuits, fruit, celery and pickles

or

**Warm Spicy Finger Buffet @ 15.50 per person**

Cajun and lime chicken drumsticks with a yoghurt dip

Sea salt and crushed black pepper spare ribs

King prawns and bacon kebab with a sweet chilli dip

Courgette, mushroom and aubergine kebab marinated in olive oil, garlic, basil (V)

Chinese spiced pork kebab with hoisin dip

Accompanied by French Stick and coleslaw

or

**Mediterranean Buffet @ 14.50 per person**

Slices of home made pizza

Bowls of

Marinated Artichokes

Sun blush tomatoes

Black Olives

Cubes Feta

Home made humus and Taramasalata

Selection of breads

or

**Our Version of Hog Roast @ £12.50 person**

Roast loins of pork served with dishes of crackling, sage and onion stuffing, apple sauce, onion gravy and a large bap

How about a Simple BBQ

£12.75

Hand-made burgers

Butcher's best Sausages marinated in course grain mustard

Mediterranean vegetable kebab (V)

Warm New Potatoes

Coleslaw

Mixed Leaf Salad

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### Pudding Menu

£7.35 each to include coffee/tea, which is £1.75 per person if sold separately

Summer Pudding with a quenelle lemon syllabub (£1.50 supplement)

Chocolate Marquise set on a coffee bean sauce (E) (T)

Exotic Fruit Salad set on a passion fruit sauce

Crème Brulée topped with caramelized sugar and decorated with summer fruits (T)

Individual Pavlova topped with soft whipped cream, fresh fruit and set on summer fruit coulis (T)

Orange scented Bread and Butter Pudding served with crème anglaise

English Strawberries with double cream (S)

Poached Pears filled with a cognac flavoured mascarpone and topped with crushed amaretti biscuits

Compote of Summer Fruits with crème Chantilly (T)

Baked Vanilla Cheesecake on a walnut flavoured base with a summer berry coulis (N) (T)

Grand Victorian Trifle a delicious combination of sherry soaked sponge, custard and cream

Trio of Home-made Ice Creams: Amaretto, Coffee and Grand Marnier decorated with almond tiles (N) (T)

Crepe Suzettes home-made crepes flambé with Cointreau, flavoured with oranges and finished with crème Chantilly

Baked Apple Filled with rum soaked apricots and almonds set on a apricot coulis (N)

Lemon Posset topped with raspberries (T)

Sticky Toffee Pudding topped with a butterscotch sauce and topped with toasted pecans (N)

Crème Caramel scented and decorated with fresh oranges and Grand Marnier

Panna Cotta set on a fan of fresh mango and drizzled with a passion fruit sauce (T)

Warm chocolate fondant with a scoop of home-made vanilla and vodka ice cream (T)

Free standing Tiramisu and Tia Maria ice cream

Lemon Tart with a scoop of raspberry sorbet (T)

A Cheese Plate decorated with fresh fruit, celery and a selection of biscuits and breads (£1.50 supplement)

(T) = Available on a trio of desserts, £2.50 supplement

E=Raw Eggs

N=Contains nuts

# Adrian Clarke Catering

## 2012 Menus

M:07939 268173

Email: [enquiries@adrianclarkecatering.co.uk](mailto:enquiries@adrianclarkecatering.co.uk) Web: [www.adrianclarkecatering.co.uk](http://www.adrianclarkecatering.co.uk)

### General Terms and Conditions

1. All prices on these menus are a guide. I will always endeavour to honour them. However, they may be subject to market fluctuations. You will always be kept fully informed of any increases
2. All quoted prices include travel within a 30-mile radius of Norwich. Mileage will be charged at 35p per mile beyond that distance.
3. All the dishes listed are subject to availability.
4. No waiting costs are included within the price structure; I can discuss your waiting requirements after I have seen the site of the function. Waiting staff are charged from £8.50 per hour. A good guide is 1 to 10 for a canapé or buffet and 1 to 7 for a sit down meal.
5. All food and wine must be selected at least one week in advance of your event. At this point I will ask you to finalise your number of guests. I will base the food quantity and the final invoice on these numbers. I will prepare the food for the number of guests you specify; in the event of you booking your party for 20 guests and only 15 guests attend the function you will be charged for 20 guests.
6. A non-refundable deposit of 25% is required to book the event. In the event of a cancellation of a function any deposits paid will not be refunded. I strongly recommended you take out insurance against cancellation. Until the deposit is received the booking is treated as provisional.
7. If you want to eat at home or in a marquee, and you haven't enough catering equipment I will hire the necessary equipment in for you. Any breakages that occur will be your responsibility.
8. All Children under the age of 10 eat at half price.

E&OE

Terms and conditions replace all previous issues

Last issued on: 27 April 2012

Upon sending your deposit I will require a signed copy of the terms and conditions as detailed above. Please print this page off and sign below, I will then counter sign it and return a copy to you.

I .....  
have read the above and agree to the terms and conditions as stated.

.....

Adrian Clarke

# Adrian Clarke Catering

## 2012 Menus

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### Who am I?

I grew up in my parent's restaurant, The Fox and Goose at Fressingfield. To begin with I laid tables and stocked the bar shelves believing that I would eventually serve at the tables and do front of house duties. Due to a family illness I was pressed into the kitchen when I was 17. I quickly discovered I had a talent for cooking. Through this early experience I realised a natural interest in wines and the trade in general.

My mother, who had been the chef, was a great teacher and I began cooking by helping her in the kitchen. My Mother won the Michelin star in the mid 70's and I then maintained it for 8 years. The experience I gained in those formative years was of immense value. However, my interest in the new cooking techniques which were emerging from France (Jean Troisgros and Michel Guerard) was to take me down a different culinary path. In 1991 The Fox and Goose was sold; I opened another restaurant in Easton, Norwich.

Two years later I worked as head chef at the highly acclaimed Brasted's Restaurant in central Norwich. Over the next six years, as well as running the kitchen, I was in charge of developing and running a growing outside catering operation.

From 2002 to 20011 I was instrumental in setting up and running The Elms at Toft Monks, near Beccles, developing it in to one of the leading wedding venues in East Anglia. I was involved in all aspects of the catering and organisational side of each wedding. I helped the bride and groom plan their day, produce table plans and choose their menu. In other words a complete service to assist the couple in having a perfect day.

Although thoroughly experienced in catering for large numbers I like to treat each event, big or small as an individual occasion. The largest event I have catered for to date is 220 and my smallest was dinner for two. I pride myself on attention to detail, ensuring each meal that arrives at the table has been treated with individual care. I prepare all the dishes on the menus with fresh top quality, and, when ever possible local produce.

I can either come to your chosen venue or you may use one of the venues featured on my website. These venues all have their own house rules and it is very important you fully understand these rules before engaging me as your caterer

There are a lot more recipes in my repertoire, so I can either produce alternative menus or discuss with you your particular requirements.