

CATERING MENU

MELROSE ^{AN^D} MORGAN

GROSER
42 GLOUCESTER AVENUE
LONDON NW1 8JD
020 7722 0011

**Autumn Winter
2007-2008**
Catering Enquiries 020 7485 1600

FINGER FOOD MENU

A simple selection of seasonal canapé style choices to offer your guests, pre-dinner or for an informal gathering

Mini roast Butternut squash, sage and goat's curd tart	£2.25
Mini spinach, walnut and blue cheese tart	£2.25
Mini mushroom and Wensleydale tart	£2.25
Skewered Coronation chicken with toasted almonds, raisins and coriander	£1.95
Skewered chicken marinated in rosemary and honey, served with wholegrain mustard mayonnaise	£1.95
Scotch quail eggs	£1.95
Walnut short bread with Stilton cream and celery (v)	£1.75
Pepper crusted roast beef stacked with marinated baby potatoes, caramelised onion and watercress	£1.95
Organic smoked salmon with crème fraiche on buckwheat pancakes	£1.75
Black caviar (lumpfish) with soft boiled egg, and chives on wholemeal toast	£1.75
Beetroot, apple and dill soup (dairy free) (v)	£1.50
Roast pumpkin and thyme soup(v)	£1.50
Potato and smoked garlic soup (v)	£1.50
Chicken liver pâté on sourdough toast	£1.50
Potted shrimps and chervil on sourdough toast	£1.50
Smoked mackerel pâté with pickled cucumber on sourdough toast	£1.50
Goat's curd, slow-roasted tomatoes and walnuts on sourdough toast (v)	£1.50
Radishes with Maldon salt (v)	£1.25
Minted Carroll's Heritage potatoes with yoghurt and lemon (served hot) (v)	£1.25
Puff pastry squares with caramelised onions, roast peppers and basil (v)	£1.50
Puff pastry squares with caramelised onions, mushrooms and thyme (v)	£1.50
Mini sausage rolls with ketchup	£1.50
Sesame bread sticks with spiced chickpea dip (v)	£1.25
Olive bread sticks with aubergine dips (v)	£1.25

- Sweet canapés are available, please enquire when placing your order.
- A minimum order of 20 items per selection is required.

SEASONAL MENU

Autumn / Winter

Starters (priced per portion)

Selection of seasonal soups	£3.95
Selection of seasonal tarts including; roast butternut squash with goat's curd and sage / blue cheese with spinach and walnuts / smoked salmon and chives / mushrooms and Wensleydale cheese (serves 8)	£18.00
Smoked mackerel pâté with a beetroot, dill and caper salad, with sourdough toast	£4.95
Organic salmon ballontine with watercress and lemon mayonnaise	£5.50
Boned and rolled chicken stuffed with pork and apricots served with bitter leaves and spiced chutney	£5.50

Mains

Pies - Smoked haddock fish pie / Cottage / Shepherd's / Steak, ale and mushroom / Sutton Hoo Chicken, tarragon and leek	(approx) £5.00
Lamb stew with roast pumpkin, pearl barley and rosemary	£5.00
Roast Sutton Hoo chicken with onion and thyme bread pudding, Madeira gravy and watercress	£7.95
Roast pork loin with a sourdough stuffing, glazed pears and sweet and sour red onions	£7.95
Roast duck confit with braised cabbage, smoked bacon, chestnuts and juniper	£7.95
Beef Wellington with horseradish cream	£10.95
Lemon sole fillet with toasted almonds and capers and purple sprouting broccoli	£7.95
Halibut with a mustard crust, creamed leeks and tarragon	£7.95
Wild sea bass / bream with a rosemary vinaigrette, roast Jerusalem artichokes and chestnut mushrooms	£8.95
Stewed leeks and pumpkin with sage and Stilton cobbler	£4.95
Stuffed squash with spinach, cream, nutmeg and almonds	£4.95

Salads and Sides

Winter coleslaw - Savoy cabbage, celery, celeriac, apple, raisins and mustard dressing	£2.50
Broccoli with soft boiled egg, sorrel and fresh salad cream	£2.50
Raw fennel, grapefruit, celery, cashew nut and with sherry vinegar dressing	£2.50
Marinated roasted beetroots with dill, capers, shallots and goat's curd	£3.00
Red rice, marinated carrot, mint and clementines	£3.00
Lentils with roasted butternut squash, red onion, mustard and parsley	£2.50
Cos lettuce, spiced onions Parmesan mayonnaise and garlic croutons	£3.00
Roasted Conference pear, red onion, blue cheese, watercress and sherry vinegar	£3.50
Celeriac, celery, mustard leaves, hazelnuts and mustard dressing	£2.50
Pan haggerty	£2.75
Roast Carroll's Heritage potatoes	£2.50
Cauliflower cheese	£3.00
Mixed seasonal greens	£2.50
Braised red cabbage	£2.50
Roasted root vegetables with honey, rosemary and sherry vinegar	£3.00

SEASONAL MENU

Continued...

Desserts

Apple crumble with vanilla custard	£3.50
Valrhona chocolate mousse	£3.95
Poached seasonal fruit with homemade ice cream	£6.50
Vanilla rice pudding with poached prunes	£3.95
Lemon tart (serves 8)	£18.00
Valrhona rich chocolate tart (serves 10)	£18.00
Homemade vanilla cheesecake (serves 10)	£25.00
Seasonal fruit and almond tart (serves 8)	£15.00

WINTER SHARING MENU

This menu is intended for our chefs and waiting to staff to come to your house and treat you and your guests to an informal and fun feast, where beautiful, seasonal ingredients are used in abundance to create the perfect meal for friends or families to share. Our staff are on hand to help with serving, and clearing up.

Starters

Smoked mackerel pâté with a beetroot, dill and caper salad with sourdough toast

Boned and rolled chicken stuffed with pork and apricots served with bitter leaves and a spiced chutney with sourdough toast

Roast pumpkin and ginger soup with goat's curd croutons

Organic salmon ballotine with watercress and lemon mayonnaise

Mains

Beef Wellington with horseradish cream

Roast leg Herdwick lamb studded with garlic served with a shallot and mint vinaigrette

Salmon en croute with mushrooms, rice, egg and herbs

Roast loin of pork with sage and onion stuffing, glazed apples and pickled prunes

Sage and Stilton cobbler with stewed leeks, pumpkin and lentils

Also available as main courses - large pies, served in our large dishes

Smoked haddock fish pie

Sutton Hoo chicken and mushroom pie

Cottage pie

Shepherd's pie

Vegetables to accompany;

Buttered new potatoes or mash

Roast carrots and celeriac with honey and rosemary

Seasonal greens with a mustard and shallot dressing

Desserts

Pear and prune tart with honey ice cream

Apple and almond crumble with vanilla custard

Valrhona chocolate mousse with brandy snaps

Ginger cake with poached quinces and crème fraîche

Cheese Selection

A selection of British cheeses from Neal's Yard Dairy accompanied by oatcakes, quince paste and fruit

- All courses are designed to be laid on the table for guests to share
- This menu is £28.50-33.50 per head + VAT

*Additional costs will be incurred for staffing and equipment hire where required

CHRISTMAS SHARING DINNER PARTY MENU

Our Christmas dinner party menu is created for our chefs and waiting staff to come to your house and provide you with a seasonal meal, all cooked freshly by our experienced chefs, and served by our attentive waiters. Either choose our classic Christmas dishes or pick something a little less traditional, but just as delicious, for a Christmas party, in which we do all the planning, cooking and serving and you do all the eating. Alternatively, you can order this menu as a take-away. All dishes will be prepared in advance, and boxed for you to collect from our shop with re-heating instructions.

Starters

Roast Jerusalem artichoke and apple soup with Colston Basset Stilton croutons
Organic salmon cured with juniper served with grapefruit and fennel salad and homemade soda bread
Coarse game terrine with pickled quinces, bitter leaves and sour-dough toast

Mains

Rhug Estate Venison Wellington with spiced red cabbage and cranberries
Chestnut pancakes stuffed with chanterelles, roast pumpkin and Harbourne Blue.
Wild halibut with smoked bacon, leeks and caramelised cauliflower
Free-range Bronze roast turkey / goose with all the trimmings

Desserts

Buttermilk pudding with clementines and mulled wine syrup
Christmas mess (caramelised apple, brown sugar meringue, brandy cream)
Chocolate and hazelnut tart with prune ice cream
Christmas pudding with brandy custard

Cheese Selection

A selection of British cheeses from Neal's Yard Dairy accompanied by oatcakes, quince paste and fruit

- All courses are designed to be laid on the table for guests to share.
- All main course are accompanied by bowl of seasonal vegetables to share.
- This menu is £28.50-39.50 per head + VAT
- Available in December only

*Additional costs will be incurred for staffing and equipment hire where required

FURTHER INFORMATION

Melrose and Morgan has a large range of homemade products. In this leaflet we chose to highlight a few of our favourites, but please come and visit our shop where we have a great selection of daily baked cakes, tarts and pastries and a fridge full of soups, stews, pates, cold meats, cured fish, desserts and much more. If you can't visit us, please sign up to our daily menu list at suzy@melroseandmorgan.com, or call us to find out more. We also have catering menus to cover any kind of event, from weddings to bespoke dinner parties so please ask our staff for more information.

All our pies are made in foil containers, ready to be put straight into your oven. Other dishes come boxed, ready for you to transfer into your own dishes. You are always welcome to provide your own dishes for our chefs to use if you want to fool your friends into thinking you made it. If you require any help, our staff are always available to help you with portioning, and advising you on creating the perfect meal.

Terms and Conditions

- All dishes have a minimum order of 10 portions.
- We require 72 hours notice on all orders.
- We will always try to provide you with your first choice, however should it not be available we will advise you on suitable alternatives.
- We try to serve seasonal food at Melrose and Morgan, so some dishes have seasonal variations.
- We are more than happy to help you with any staffing requirements you may have, from someone to help serve at your dinner party, to the set up and clear down of larger events. These are additional costs to the price of your menu.
- We can help you with the hire of any additional equipment you may need. We will only charge you what the hire company charges us.
- We are obliged to charge VAT at 17.5% on the total bill on any event where we provide services in addition to food.
- There is a 3% handling fee for all payments made by credit card. Payments by cash, cheque or debit card will not incur this charge.
- We can organise delivery for you. We will place your food in a courier and only charge you the courier cost.
- We have a range of French and British wines, champagnes, ales, ciders and spirits. We can help with cocktails and any other drink requirements you might have.
- For any parties larger than 25 people, please contact us at the shop to discuss your requirements.