



EDITHJAMES
CATERING

FUNCTION MENU
FOR 2026



APPETISERS

Chefs Homemade Soup served with Crispy Croutons
(Roast Vine Tomato and Rocket, Minestrone, Rustic Vegetable, French Onion with a Cheese croute, Lightly Spiced Carrot with Crisp Carrot Shavings, Cream of Potato and Leek, Celery and Stilton).

Roasted Fig, Red Onion and Goats Cheese Tart served on a Summer Herb Salad.

Warm Spinach, Pine-nut and Stilton Filo Tartlet served on a dressed Rocket Salad.

Baked Field Mushroom with a Parsley Crust, Mushroom and Tarragon Pate,
Peppery Rocket and Garlic Toasts.

Locally sourced Field Mushrooms sautéed with White Wine, Parsley and Spinach
served with a Brie Toasted Croute.

Homemade Chicken Liver and Smoked Bacon Parfait served with a Spiced
Apple Chutney and Crisp Toasts.

Indian Savoury Whole Table Sharing Platter
(Vegetable Samosa, Onion Bhaji, Vegetable Pakora, Mini Poppadum, Mango Chutney and
Cucumber Raita).

Chefs Fishcake Served on a bed of Leaves with a Chilli Sauce.

Cold Water Prawns in a richly seasoned Mayonnaise Dressing on a Salad of Tomato,
Cucumber and Seasonal Salad Leaves.

Duo of Cantaloupe and Honeydew Melon with a Wild Blueberry and Garden Mint Syrup.

Salad of minted Melon Balls and Strawberries on Rocket with Balsamic Dressing.

Sweet Beef Tomato and Buffalo Mozzarella Tower topped with a Green
Pesto Dressing and Fresh Basil.

All served with a bread accompaniment.

MAIN COURSES

BEEF

Roast Topside of Local English Beef served with Homemade Yorkshire Puddings
Horseradish Sauce and Red Wine Gravy Extra £3.00 per Head
(This can be carved In the Room - Maximum 70 People Extra £5.00 Per Head).

Tenderly Braised Beef Steak marinated in Garlic and Parsley served with a rich Red Wine
Jus (Extra £3.00 Per Head).

Thinly Sliced Topside of Beef Rolled with Mushroom Thyme and Garlic Farce
Complimented with a Madeira (Extra £5.00 Per Head).

Giant Yorkshire Pudding filled with Braised Stewing Beef and locally
sourced Market Vegetables(Extra £3.00 Per Head).

Prime Fillet Steak Set on a baked Croute topped with a Rich Liver Pate accompanied
with a Cognac and Herb Jus (Extra £5.00 Per Head).

LAMB

Rosemary and Garlic Studied Roast Leg of English Lamb Served with Apricot and Sage
Stuffing and a Lamb Jus Red Wine Sauce
(Extra £1.50 per Head).

Slow Cooked Shank of Lamb Simmered Gently with Caramelised Red Onion
and a Bold Cabernet Sauvignon.

Lamb Tagine Oven Baked with Fresh Tomato, Paprika, Coriander and
Dried Apricot Served with Fragrant Cous Cous.

Tender Pieces of Lamb Shoulder Braised in Red Wine and Local Market Vegetables topped
with a Crisp Sautéed Potato Layer.

All main courses are served with seasonal
Vegetables and Potatoes placed on the tables,
unless mentioned on menu.

MAIN COURSES

PORK

Roast Loin of British Pork Traditionally with a Sage and Onion Stuffing, Homemade Apple Sauce and a Natural Jus.

Pork Loin Escalope Rolled and Wrapped with Italian Ham Finished with Thyme Infused Pears and Rich Calvados Gravy.

Twice Baked Pork Belly with Tender and succulent meat and Crispy Crackling served with Pomeria Mustard Sauce and Apple Mash Potato.

Tender Pieces of Pork Fillet topped with Streaky Bacon, Leek, Fresh Tomato and a Fresh Herb Butter Cream.

Traditionally Baked Mustard Glazed Gammon served with Sauté Peach segments and a Creamy Roasted Almond, Honey and Chive Sauce.

POULTRY

Traditional Roast Lincolnshire Turkey Served with Pigs in Blankets, Cranberry and Bread Sauce with a Rich Sausage Meat Stuffing.

Tender Roast Chicken Breast accompanied with Sausage and Bacon, a Rich Red Wine Gravy and Sage and Onion Stuffing.

Pan-Fried Fillet of Chicken wrapped in smoked bacon served with a ragout of wild mushrooms with a cream and tarragon sauce.

Locally Sourced Fillet of Chicken wrapped in Streaky Bacon with a Whole Grain Mustard Farce and a Creamy Thyme and White Wine Sauce.

All main courses are served with seasonal
Vegetables and Potatoes placed on the tables,
unless mentioned on menu.

MAIN COURSES

FISH

Baked Loin of Cod with a Mediterranean Topping of Sun Blushed Tomato and Capers finished with a Roasted Red Pepper and Black Olive Cream Dressing.

Seared Salmon Steak served on a Salsa of Mango, Coriander and Pink Peppercorns.

Baked Filet of Salmon with a Garlic and Parsley Herb Crust enhanced with Garlic accompanied with a Rich Chervil Hollandia.

An Array of Fresh Fish Lightly Poached and Finished in a Herb Cream Topped with a Crisp Pastry or Buttered Mashed Potato Topping.

VEGETARIAN

Freshly Made Potato Gnocchi served with a Classic Creamy Parmesan and Sage sauce.

Grilled Aubergine, Beef Tomato, Courgette and Mozzarella with a Green Pesto Dressing.

Italian Pasta Sautéed with Olives, Spring Onion, Pesto and Shavings of Parmesan.

Tempura Vegetables served on a bed of Curried Lentils with a Ginger and Lime dressing.

Spinach tartlet with sautéed wild mushrooms and a white wine sauce.

Butternut Squash and Roasted Red Pepper flan with sautéed Greens.

All main courses are served with seasonal
Vegetables and Potatoes placed on the tables,
unless mentioned on menu.

DESSERTS

Seasonal Fruit Pavlova with Lashings of Fresh Cream.

Sticky Toffee Pavlova with a Sweet Vanilla Cream.

Lemon Meringue Roulade Served with Fresh Raspberries and a Raspberry Coulis.

Whole Poached Pear served with a fragrant Red Wine Sauce and Crème Fraiche.

Homemade Bakewell Tart finished with Crème Fraiche.

Assorted Seasonal Fruit Crumbles of your choice with English Custard.

French Brioche Bread and Butter Pudding with Vanilla Custard.

Sticky Toffee Pudding with a Sweet Butterscotch Sauce.

Warm Orange and Mince Meat Frangipane Flan with a Brandy and Vanilla Cream.

Classic Lemon Posset served with a Citrus Shortbread.

Fresh Raspberry Tart served with a Lemon Cream.

Classic Lemon Tart set in a Pastry Base served with Fresh Raspberries and Blackcurrant Coulis.

Honey Comb Cheesecake with shavings of Dark Chocolate and fresh Raspberries.

Double Chocolate Truffle Torte with Vanilla Infused Cream.

Traditional Profiteroles filled with Lashings of Chantilly Cream served with Hot Chocolate Sauce.

A Selection of Cheese and Biscuits served with Grapes.

Extra £4.00 Per Head

(Cheese and Biscuits can be served as an option to a Sweet)

Coffee/Tea served with Cream/Milk and Mints.

PRICING

Please choose 3 starters from the selection
Please choose 3 mains from the selection (1 x Veg)
Please choose 3 desserts from the selection

If you would like to create your own menu by adding more choices or take away from the
3 choices this can be arranged.

There will be a cost of £1.00pp to add, if removing a choice on the menu, its -£1.00pp

This will make up your Menu for you.

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2 x course £24.95 pp (£23.00 without coffee & mints)

3 x course £29.95 pp (£28.00 without coffee & mints)

ALL MEALS ARE PREPARED AND COOKED BY
OUR TRUSTED CATERING PARTNER
EDITHJAMES CATERING

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