

CLARE BOISSIER

MENUS

Canapés

Tempura tiger prawns
Mini mixed fishcakes
Blinis with smoked salmon & sour cream
Crab tartlets
Herbed prawn wontons with a lime dressing
Poached salmon with dill croustades
Quail eggs with celery salt
Mini scotch eggs
Quail egg and crispy bacon croustades
Prosciutto wrapped scallops with sauce béarnaise
Classic fish goujons served with homemade tartar sauce
Smoked haddock and parsley cakes
Mini devilled crab cakes with tomato remoulade
Celeriac and bacon bites
Asparagus, parma ham and dill croustades
Parma ham & parmesan palmiers
Filo tartlets with an asian beef salad
Cocktail sausages tossed in mustard and honey
Mini Yorkshire puddings with peppered steak and onion jam
Mini beef burgers with a chilli jam and marinated beetroot pizzettes
Thai chicken cakes with a sweet chilli jam
Ginger chicken cakes with a coriander-lime mayonnaise
Mini peking duck pancakes with a plum sauce
Asian pork balls with a chilli-lime sauce
Haggis filo parcels
Mini croque monsieur
Cheese sables
Parmesan shortbreads with a parsley pesto and goats cheese
Parmesan cheese straws
Sweet potato rosti with a peanut and basil topping
Fresh tomato salsa crostini
Chive pancakes with creme fraiche and red onion confit
Wild mushroom and caramelised onion filo tartlets
Feta, olive and rosemary tartlets
Mini asparagus quiches

Starters

Roasted butternut squash soup with chilli & ginger

French onion soup served with herbed croutons

Prawn bisque with basil and brandy

Gazpacho soup with herbed croutons and cubed tomato, cucumber and peppers

Timbales of crab served with an avocado sauce and cubed pickled tomatoes

Smoked salmon castles filled with an avocado sauce
Served with poached quail eggs and a lemon, pepper and chive dressing

Smoked salmon and dill tartlets

Monkfish tartlets with béarnaise

Seafood cocktail
(King prawns, crab, lobster)

Smoked trout pate with horseradish cream and melba toasts

Prawn and smoked salmon terrine served with pickled cucumber ribbons

Sea bass with a mango, red chilli and lime dressing served with a rocket salad

Smoked haddock mousse-line with a prawn and hollandaise sauce

Pan roasted scallops served on a pool of green pea and mint puree
Sprinkled with crispy pancetta

Seared scallops with leeks and an orange butter sauce

Scallop, artichoke and smoked bacon flan

Smoked haddock and watercress flan

Creamy smoked haddock, saffron and chive risotto

Seafood linguini

Pan fried roasted bream with a crispy fennel salad

Miniature luxury fish pie served with a lobster mash
(Mussels, prawns, dover sole, salmon)

Sweet potato and salmon fish cakes with a chive and lime mayonnaise dressing

Old fashioned potted crab

Potted shrimps with homemade soda bread

Lobster salad with fennel and blood oranges

Warm pheasant salad with radicchio, fennel, pomegranate with a balsamic dressing

Beetroot, hazelnut, goats cheese and watercress salad

Pink grapefruit, avocado and watercress salad with a hazelnut dressing

Roasted beetroot salad with oranges, goats cheese, mint and toasted hazelnuts

Pan fried balsamic pear salad with pancetta, gorgonzola & a warm honey dressing

Warm grilled peach salad with a goats cheese dressing

Nectarine and tomato salad with parma ham, buffalo mozzarella with a basil pesto

Marinated pepper salad with pecorino

Stuffed portobello mushrooms with melting taleggio

Red pepper terrine served with a tomato vinaigrette & tapenade croutes

Wild mushroom & caramelised red onion filo tartlets

Fennel, taleggio and cardamon tartlets

Caramelised garlic tartlets

Spinach and anchovy tartlets

Roasted butternut squash wedges with goats cheese and spinach pesto

Twice baked goats cheese soufflé with a cream & leek sauce

Cheese soufflé

Charentais melon, parma ham and buffalo mozzarella

Asparagus with crispy parmesan and anchovy crumbs

Asparagus mimosa

Aubergines with thyme, lemon & buttermilk sauce with pomegranates

Goats cheese and thyme soufflés

Spinach and gruyere tartlets

Spinach, rocket & parmesan roulade with sun dried tomato & pine nut filling

Oven - baked wild mushroom risotto

Lemon, basil spaghetti with mascarpone, chilli and chives

Jellied borscht served with creme fraiche, choices and spring onions

Chicken liver pate served with a homemade red onion chutney

Oriental beef salad

Beef carpaccio, parmesan shavings & rocket leaves served with an olive oil dressing

Warm duck breasts with broccoli, radishes and anchovy served with a honey dressing

Middle Eastern duck salad

Main courses

Roast fillet of beef with mixed mushrooms, french beans, red onions & roasted garlic

Fillet beef with a madeira sauce

Pan fried sirloin steak with chianti butter sauce and olive oil mash

Beef wellington served with a red wine jus

Aberdeen Angus fillet served with a béarnaise sauce

Homemade fries with a mixed green salad

Boeuf bourguignon served with creamed potatoes

Black bean and beef chilli with an avocado salsa

Redcurrant venison bourguignon served with potato and cauliflower dauphinois

Loin of venison sprinkled with roasted flaked almonds and served with a port and nectarine sauce

Fillet of venison with a thyme and blueberry sauce

Oxtail braised in guinness

Rack of lamb with a herb crust with a mint hollandaise

Braised lamb shanks with crispy parmesan crumbs

Leg of lamb stuffed with spinach, pine nuts & apricots served with a béarnaise sauce

Lamb, chickpea and pear tagine

Grilled or barbecued lamb with tomatoes, chard and horseradish dressing

Fricassee of chicken with wild mushrooms & wild rice

Crispy tarragon chicken with butter bean, leek and mustard mash

Thai green chicken curry sprinkled with red chilli & coriander with basmati rice

Pan fried chicken breasts with a basil cream sauce

Lemon, tarragon and garlic roast chicken with oven baked potato slices

Chicken and Olive Tagine with couscous, pomegranates and fresh herbs

Individual chicken and leek pies with a puff pastry lid

Guinea fowl supremes with braised radicchio and balsamic mayonnaise

Wild duck breasts with black cherries

Roasted wild duck with a bitter orange sauce

Grilled partridge with sweet & sour lime & glass noodles

Roasted partridge with chanterelles, baby spinach with a white wine jus

Curried pheasant with apples and sultanas with basmati rice

Pot roasted pheasant with shallots and caramelised apples

Roast pigeon breasts with cassis

Sautéed pigeon breasts with red wine butter sauce and chorizo mash

Roast grouse with all the trimmings

Chestnut stuffed pork fillets served with a redcurrant and creme fraiche sauce

Pork fillets with a cream and armagnac sauce

Slow - roast shoulder of pork with crispy crackling and garlic roast vegetables

Slow - roasted pork belly with sprouting broccoli and pureed garlic

Sea bass with chorizo and butter beans served with creamed spinach

Monkfish with fennel, plum tomatoes and black olives

Luxury fish pie served with a lobster mash
(Mussels, prawns, dover sole, salmon)

Sea bass with chorizo and butterbeans
Served with a cherry tomato, oregano and garlic sauce

Monkfish with fennel, plum tomatoes and black olives

Beer battered fish and baked chunky chips

Poached halibut with a creamy white wine and tarragon sauce

Pan fried mackerel with red wine vinegar, horseradish and creme fraiche

Fishermans stew
(Clams, mussels, king prawns, plaice, crabmeat)

Fish curry with lime and coconut rice

Smoked haddock with white beans and parsley

Pan fried sea trout with fresh basil and tomatoes

Thai salmon filo parcels

Pan fried tuna with an olive, sun dried tomato and caper salsa

Char grilled tuna with oregano oil with dressed peas and broad beans

Pan fried lemon sole fillets with salsa verde

Roasted monkfish with a black olive sauce and lemon mash

Pan fried scallops with lentils, crispy pancetta, lemon and creme fraiche

Mussels steamed with fennel and creme fraiche

Lobster with homemade chips and mayonnaise

Puddings

Individual apple tarte tatin or Pear and ginger tarte tatin

Lemon Possets served with homemade lavender & lemon shortbread

Lemon tart served with a raspberry coulis

Tarte aux pommes

Cherry and almond tart

Apricot and frangipane tart

Chocolate pecan pie

Double chocolate parfait served with raspberries

Chocolate and orange mousse

Ginger Creme brûlées with pistachio brittle

Blackberry and lemon curd fool

Chocolate and berry pavlova

Roast fig and honey tart with cointreau served with creme fraiche

Vanilla and raspberry tart served with whipped cream

Peach, vanilla and amaretti tarte tatin

Chocolate tart served with pouring cream

Chocolate mascarpone cheesecake

White chocolate tart with raspberries

Banoffee cheesecake with a toffee pecan sauce

Treacle tart served with clotted cream

Spiced orange panna cotta with a blueberry compote

Highland individual bread and butter pudding

Chocolate bread and butter pudding

Sticky gingerbread puddings with ginger wine and a brandy sauce

Raspberry and amaretto tart

Cinnamon rice pudding with an apricot compote

Heather honey cheesecake with fresh raspberries and a raspberry coulis

Sticky toffee pudding with toffee sauce

Treacle tart

Pear and pecan tarts with banoffee ice cream

Poached pears in red wine and cinnamon with whipped cream

Poached peaches in a vanilla and orange syrup served with clotted cream

Plum, apple and almond crumble with amaretto cream

Individual apple pies

Individual apple and banana crumble served with whipped cream

Muscat and vanilla poached peaches with clotted cream

Poached pears in red wine

Marmalade ice cream with fresh oranges

Poached rhubarb with stem ginger ice cream

I am happy to discuss menus with vegetables to compliment each dish and any dietary requirements. I will also provide cakes, picnics, barbecues & ready meals.

All ingredients are local sourced.

boissierclare@gmail.com

Mobile: 07785 931 091

Facebook: Clare Boissier Catering





