

Liz's



C O U N T R Y K I T C H E N

Delivering Bespoke Wedding Catering, Authentic Homemade Pizza & Delicious Street Food

Wedding & Event Sample Menus

Our menus are always created tailored to you.
Here's a sample of what we can offer

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CANAPÉ SELECTION

A fantastic addition, filled with great flavours, to give you're guests something to graze on before the main event

Mini Prawn cocktail

Oxtail Lollipop

Tomato Bruschetta

Breaded Brie with redcurrants

Red onion Marmalade and goats cheese tartlets (V)

Garlic mushroom arancini

Honey glazed sausage

Salmon Bellini

Smoked trout tartlets

Beef in Yorkshire puddings

Mini fish and chips

Duck and hoisin cups

Mini burgers



STARTER SELECTION

Combine any of our starters with any selection of mains to create a menu that all your guests will enjoy

Classic prawn cocktail Marie rose wholemeal bread

Wild mushroom, red onion and tomato crostini basil pesto (v)

Pressing of smoked ham, chicken, leek & chutney

Goats cheese beignet beetroot puree, piccalilli (v)

Creamy garlic mushrooms en croute (v)

Breaded brie with redcurrant & leaves (v)

Trio of smoked fish, bloody Mary crème fraiche & leaves

Sweet potato red lentil & bacon soup

Cream of vegetable soup (v)

Tartlet of sweet roasted peppers with balsamic roasted onions, topped with lemon cured chicken tomato & chilli jam

BOWL FOOD

We also offer bowl food as an alternative to a canapé or starter. This is the perfect choice for events. An incredibly popular option enables guests to socialise & mingle in the same way a canapé reception would. Yet this also offers a small satisfying meal at the same time.

Thai green chicken curry with coconut scented rice

Classic coq au vin with shallot & pancetta mash

Lamb Tagine with Moroccan cous cous

Trio of fish pie with elderflower and dill, chive cream potato

Sea bass with spiced chorizo & potato chowder

Portabello & black dub blue risotto with beetroot crisps

Any of these dishes can also be up-scaled to become an alternative to any of our main meals

MAIN COURSES

LIZ'S COUNTRY KITCHEN CLASSICS

All our main courses are served with a selection of seasonal vegetables & some of our favourite potato dishes. Where possible we try to work with the seasons to ensure our local produce is at its best.

Traditional Roast Beef Yorkshire pudding

Pan seared supreme of chicken bacon & leek cream

Traditional steak & ale pie

Pan roast fillet of salmon watercress velouté

Locally sourced Cumberland sausage ring with onion gravy Yorkshire pudding

8 hour braised feather blade of beef shallot jus

Confit chicken leg & thigh tomato white bean & chorizo cassoulet
Beef bourginon medley of greens

Assiette of Cumbrian Lamb Pan roast rump, pressed breast, leg bon bon celeriac remoulade, sweet potato puree, jus

Tender boned lamb shoulder slow cooked in red wine sauce

Fillet of cod wrapped in Parma ham savoy, pea & silver skin onion cream

Root vegetable and chickpea tagine spiced cous cous(v)

Forest mushroom stroganoff jewelled wild rice(v)

Vegetarian Cottage Pie topped with sweet potato mash(v)

Vegan Ravioli Pomodoro (v)

Apricot, walnut & smoked cheese strudel with a vine tomato & chervil dressing (v)

Any of these dishes can be adapted or we can come up with something completely different. This is just to give an example of how broad our spectrum is to create the perfect dish tailored to your requirements

SHARING PLATTERS

Sharing platters are a great form of catering, they offer something informal with an emphasis on sharing. Tasty attractive and easy on the eye, platters can be styled to a specific theme, our platters are served on attractive bespoke wooden boards and offer a great option for wedding grazing or starters. Pick from the choices below, or make up your own!

Lakeland sharing Platter

Homemade Chicken Liver Parfait
Mini pork pie
Oxtail & horseradish bon bon
Scotch eggs
Cumberland sausages
Lakeland cheeses
Homemade breads & homemade chutneys

Mediterranean sharing platter

Anti pasti of cured meats
Sun blushed tomatoes
Balsamic roast peppers & goats cheese
Silver & green plump marinated olives
Balsamic & oil
Served with rocket & parmesan salad and focacchia

Eastern sharing platter

Mezze plate of chilli & apricot glazed chicken
Lamb koftas
Hummus
Marinated aubergine and capers
Olives & feta
Served with carrot, feta and pomegranate salad & flatbreads

Solway Coast sharing platter

Smoked trout pate
Cured Smoked salmon
Potted prawns
Herb alioli and citrus tomato avocado salsa
Served with dill & fennel salad and walnut bread

BISTRO BOARDS

The new way to wedding breakfast! Indulgent, hearty dishes, bursting with flavour to tantalise the taste buds. Modern British classics your guests will love, served informally to reflect & celebrate the love that brought you here in the first place

Oven braised Beef daube cooked in thyme bay leaf & Cumberland ale root vegetable crush, Yorkshire pudding, roasted potatoes, in dripping & tender stem broccoli

Garlic & rosemary Lamb rumps with rich lamb jus and mint jelly Honey glazed parsnips, charred carrots, spiced red cabbage and garlic & chive potato bon bons

Lemon & garlic $\frac{1}{4}$ roasted farm assured chicken, pork sage & onion stuffing, ceaser salad & roasted potato cajun wedges

Cumberland sausage rings, caramelised onion gravy served with crispy onion mash, medley of broccoli carrots & green beans

Vegetable apricot & prune tagine pie topped with a sweet potato crush and a coriander and rocket salad (v)

Large gruyere vine tomato & thyme tart sun blush tomato & chard salad (v)

We can then offer a large selection of sides to accompany the boards



DESSERTS

Locally now we are renowned for our quality home baking and patisserie craft, our desserts are an excellent way to top off the meal, served either to the tables on boards, individually as an assiette or even a sweet treat station we work with you to create what you want.

The assiette is a great option as you can offer you're guests three mini desserts plated & served to them & this of course eliminates the need for a pre order, any of our desserts can be served as part of the assiette.

Here are a selection of our mouth-watering delights!

Eton Mess

Vanilla Panacotta with mixed berry compote

Lemon meringue pie

Raspberry & white chocolate meringue roulade

Squidgy chocolate log

Banoffee pie

Lemon curd cheesecake

Indulgent chocolate brownie

Mixed summer berry pavlova

Lemon Posset served with homemade shortbread

Salted caramel brownie

Vanilla crème brulee

Strawberries & cream

Apple & rhubarb crumble

Sticky toffee pudding

Bread & butter pudding

WEDDING AFTERNOON TEA'S

Our Afternoon teas are always popular with our weddings, we don't have set menus for this as its something very personal. Once you know this is the sort of thing you would like we can tailor the tea specifically to suit your preferences & styles based on your ideas.

Everything is homemade and we are open to any ideas with this.

We suggest:

3 Savoury options such as sausage rolls, mini pies & quiche paired with some delectable sandwiches

Fresh homemade fruit & plain scones with jam & cream

Sweet selections again personalised to you with 4 or 5 choices

Followed with tea & coffee

GENTLEMEN'S PICNIC

Here at Liz's country kitchen our Gentleman's picnic offers a few more savoury items some examples are;

Scotch eggs

Mini Pies

Pigs in blankets

Pork pies

Cheese scones

Buttermilk chicken

Wraps & sliders

Accompanied by a couple of sweet treats rather than the full afternoon tea.

We offer vegetarian versions and vegan too to suit all tastes throughout all of our menus

DIETARY INFORMATION

Gluten free diets can always be catered for as we can cook gluten free versions of most dishes. We store, cook & serve these separately throughout the whole process.

Your guests safety is paramount but we always need to know in advance if there are any dietary requirements or intolerances and we are always happy to cater for them.

WE CAN'T WAIT TO MEET YOU!

We like to treat each wedding individually and its important to us that our food reflects you, the best way this is achieved is through a face-to-face sampling where we can meet, chat, discuss ideas and more importantly you can try the food. If you have an idea of the type of food your leaning towards then we can prepare some samples to suit.

All our costs include staff, setting up, crockery, service & anything at all we can do to ensure your day flows smoothly

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