



H O L L A N D
HOSPITALITY

Pheasant Catering Cambridge is brought to you by the award winning, two rosette restaurant, The White Pheasant, Fordham.

From formal sit-down meals, canapés, drink receptions to informal buffets and barbecues, our dedicated team will be on hand from start to finish to make your dream a reality.

With years of experience working in top restaurants, hotels and venues across the UK our team can tailor or create a menu to your requirements and take away any stress of planning a special event.

Each of our menus has been created by our award-winning Chef Patron Calvin Holland, carefully incorporating local produce wherever possible to create menus which are full of flavor and offer excellent value for money.

Please note that all menus are created as a guideline and we like to adapt to your needs ensuring the perfect, bespoke menu for you.

During your booking process you will have direct contact with our catering and events co-ordinator who will be able to assist and advise you.

And on the day of your event our Professional team will be on hand to ensure your day runs like clockwork.

Telephone number: 07889 752554

Email: enquiries@pheasantcateringcambridge.co.uk

Website: www.whitepheasant.com



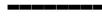
Canapés Menu

Crispy pork belly/ burnt apple purée
Mini haddock goujon/ tartare & lemon
Ham hock croquettes
Mini Yorkshire pudding/ roast beef & horseradish
Goats' cheese & red onion bruschetta
Honey & mustards glazed sausages
Duck spring rolls/ plum compote
Smoked salmon roulade/citrus mayonnaise
Confit duck ballotine/ plum compote
Chicken roulade/ herb mayonnaise
Crab & crayfish roulade
Chicken liver parfait/ bread tuile
Olive & anchovy tapenade/ toasted foccacia
Roasted artichoke & blue cheese tart
Venison croquettes/ parsnip puree
Vegetable spring rolls
Mushroom arancini/ blue cheese dip
Vegetable samosa/ curried mayonnaise
Smoked haddock fish cake/ whole grain mayonnaise



3 Course Menu

2 Course Menu



Wedding Breakfast Starters

Smoked salmon/ caper & shallot dressing/ cream cheese/ chive crackers

Ham hock terrine/ pickles/ seeded whole meal/ pickled cucumber/ pea shoots

Baked goat's cheese/ olive tapenade/ rocket/ beetroot/ honey dressing

Mushroom & walnut pate/ whipped blue cheese/ pickled walnut/ bread tuile/ tarragon oil

Crayfish cocktail/ citrus caviar/ cucumber spaghetti/ watercress

Chef homemade soup/ house bread

Caramelised onion & Cambridge blue cheese tart/ rocket & sun blushed tomato salad/
balsamic syrup

Crab & crayfish roulade/ ginger cake/ horseradish cream/ watercress

Suffolk chicken & chorizo terrine/ roasted garlic mayonnaise/ baby leaf/ toasted sourdough

Smoked haddock fish cakes/ whole grain mayonnaise/ pickled slaw

Charred Mediterranean vegetables/ rocket pesto/ sun blushed tomato salad

Antipasti style sharing board/ cured meats/ house terrine/ homemade focaccia
£2 per person supplement



Wedding Breakfast Main Courses

Roast chicken supreme/ parmentier potato/sprouting broccoli/ toasted pine nut/ thyme jus

Grilled seabass/ samphire/Calva Nero/brown shrimps/lemon beurre blanc

Venison Haunch/ braised red cabbage/ potato terrine/ parsnip puree/ juniper jus

Lamb rump/ braised shallot/ potato fondant/ carrot puree/ roasted artichokes/ red wine jus

Artichoke & leek quiche/ sautéed kale/ chestnuts

Butternut squash & sage pithivier/ spinach & feta salad/ herb oil

Salmon supreme/ crushed new potatoes/ charred asparagus/ broad beans & pea velouté

Confit duck leg/ braised cabbage/ roasted carrots/ mustard mash/ sautéed chestnuts/ red current jus

Pan fried chicken supreme/ roasted carrot/ carrot puree/fondant potato/ madeira jus

Slow cooked shoulder of lamb/ potato terrine/ peas & broad beans/ pea puree/ mint jus

Fillet of beef steak/ rocket & balsamic salad/ grilled vine tomatoes/ skin on fries/ pepper corn sauce

£6 per person supplement

Traditional roast beef/honey & mustard roast gammon/ roast loin of pork /Suffolk chicken breast/ traditional accompaniments



Desserts

Raspberry Bakewell tart/ raspberry coulis/ vanilla ice cream

Sticky toffee pudding/ toffee sauce/ caramel ice cream

Triple chocolate brownie/ cherry puree/ honeycomb/ chocolate sauce

Lemon meringue/ drizzle cake/ raspberries/ white chocolate

Citrus posset/ shortbread

Treacle tart/ salted caramel/ toffee ice cream

Seasonal fruit crumble/ vanilla custard

Strawberry & honeycomb “Mess”/ vanilla cream/ mint

Chocolate “Mess” vanilla cream/ brownie/ chocolate sauce

Cherry mousse/ torched meringue/ ginger cake/ flapjack

Trio of desserts of your choice

£2.5 per person supplement



Wine

Why not choose one of our specially selected wines for your event.

Sparkling

Prosecco £20

Champagne £35

White

New Zealand sauvignon blanc £27

Chardonnay £25

Pinot grigio £20

Rosé

French rosé £20

Red

Merlot £18

Pinot noir £23

Malbec £25

All prices include the use of glassware.

Please contact us to see our full range of wines available.

If your venue of choice doesn't have a drinks license, our team can arrange a license and create a pop-up bar for your event with a full bar team.



Evening Food

Barbecue pulled pork in brioche buns
Served with apple sauce & crackling

Bacon / Sausage / Fish finger / Caramelised onion & goats' cheese baps
Choose 2 of the 4 choices

Braised Shoulder of Minted Lamb
served in Crusty Rolls

Coleslaw

New potato salad

Baby leaf salad house dressing

Skin on fries

Cheese table

An assortment of local and French Cheeses served with our chutneys, fruit, and a selection of bread and biscuits



Barbecue Menu

Suffolk beef burgers
Piri Piri chicken skewers
Mediterranean vegetable kebabs
Moroccan lamb burgers

Spicy coleslaw
Mixed leaf salad, house dressing
New potato salad

Tomato Ketchup, Mayonnaise, Barbecue Sauce will be provided

Additional Extras

All prices quoted are per person

Moroccan lamb burgers £2

Suffolk sausages £1.5

Tiger prawn skewers with a lemon & herb marinade £3

Barbecued langoustines/ chilli & garlic £4.5

Grilled sardines £2.5

Skin on fries £2

Summer cous cous salad £1.5

Charred Mediterranean vegetable salad/
caper & shallot dressing £2.5



Full Hog Roast Set Up Menu

Spit Roast Hog

Bread rolls and apple sauce
Sage and onion stuffing

Spicy coleslaw
Mixed leaf salad, house dressing
New potato salad

Tomato Ketchup, Mayonnaise, Barbecue Sauce will be provided

Additional Extras

All prices quoted are per person

Skin on fries £2
Potato wedges £2
Garlic and rosemary roasted potatoes £2

Corn on the cob £1.5
Summer cous cous or pasta salad £1.5
Ceaser Salad £1.5



Finger Buffet Menu

Included in our finger buffet menu is

Antipasti platter with homemade pickles & house bread

Choose Four Sandwiches

Traditional Sandwiches Modern Sandwiches

Tuna & sweet corn	Smoked Suffolk chicken & mayo wrap
Cheese & pickle	Roasted pepper/ halloumi/ watercress/wrap
Roasted ham & grain mustard	Smoked salmon & cream cheese
Egg & watercress	Crayfish cocktail
Beef & horseradish	Slow cooked Shoulder of pork wrap

Choose Four Hot Dishes

Duck spring rolls
Crispy Pork belly bites/ apple sauce
Chicken satay skewers
Selection of homemade pizzas
Vegetable quiche
Onion bhaji/ curried mayonnaise
Spicy potato wedges
Piri-Piri prawns
Honey & mustard Suffolk sausages
Lemon chicken strips
Roasted new potatoes/ garden mint
Sage & onion sausage rolls
Vegetable samosas

Choose One Dessert

Lemon drizzle cake
Coffee & walnut cake
Chocolate & sea salt brownie
Mini treacle tarts



Bowl Food Menu

4 mains bowls

4 mains bowls and 2 dessert bowls

This menu has been designed for the more casual event. The dishes can all be eaten from a small bowl with a fork, so perfect while standing and socialising.

Main Bowls

Smoked chicken caesar salad

Somerset pork & smoked bacon ragu

Fish & chips/ mushy peas/ lemon

Crispy duck & Asian style salad

Sweet potato & red lentil curry/ puffed wild rice

Chicken liver parfait/ pear & fig chutney/ toasted brioche

Braised venison shoulder/ potato terrine/ kale/ chestnuts/ dark chocolate

Dessert Bowls

Dark chocolate brownie/ honeycomb/ raspberry

Whipped vanilla cheesecake/ orange & carrot cake

Sticky toffee pudding

Mixed berry Eton Mess

Panna cotta/ flapjack/ apple



Wedding Breakfast Children's Menu

Honey glazed sausages/skin on fries/ peas or beans

Homemade chicken goujons/skin on fries/ peas or beans

Homemade fish goujons/ skin on fries/ peas or beans

Homemade mini pizza/ tomato & mozzarella

Macaroni & cheese/ garlic bread

Street Food Menu

Pichana sirloin burger/ skin on fries

Chicken thigh skewers/ pickled slaw/ spicy chicken skin crumb/ skin on fries

Pulled pork sliders/ pickled cucumber/ spicy slaw/ skin on fries

BBQ smoked jackfruit tacos/ guacamole/ skin on fries

Peri-Peri chicken burger/ sweet chilli mayo/ iceberg/ sweet potato fries

Crispy duck salad/ beansprouts/ spring onion/ mouli/ orange & soy dressing



Sharing Menu

To Start

Charcutier Board for the Table to Include.

Selection of cured meats/ house terrine/ pickles/ house bread/ smoked salmon/ mackerel pate/ feta & saffron parcels/ mini leek quiches/ pork pies/ scotch eggs/ dressed leaves.

To Follow

Roast sirloin of beef / Roast shoulder of pork
Honey glazed gammon / Chicken, leek & bacon stew
Beef bourgoin / Vegetable briam

Choose 4 Side Dishes

Roasted potatoes/ Yorkshire puddings/ Baby carrots
Creamed green/ Mixed salad/ Creamed potatoes
Minted new potatoes/ House coleslaw/ Garden peas
Skin on fries / Tabouli / Pasta salad

To Finish

Bespoke Dessert Board

Our Award-Winning Chefs Can Tailor a Bespoke Dessert Platter Around Your Likes & Dislikes.

Please Discuss with Our Team of Chefs



Hire, Staff & Service Charges

If you require glassware, table linen or cake crockery this can be hired at an additional cost.

Full Bar Service

A rustic woodland bar with a bespoke drink's menu.

Bar hire - £250

Minimum bar spend of £750

Additional fees may be incurred for any hire of further equipment.

All prices are calculated for up to 100 guests however if your event is larger than 100, additional costs will have to be quoted due to the quantity of staff and equipment required for the event.



Terms and Conditions

Bookings

A booking will be held as an enquiry only, until receiving of a deposit. A booking will be confirmed only upon receipt of the required deposit and the signed contract. Any amendments and variations to the confirmed details need to be made in writing.

Numbers

Minimum numbers for your booking will be agreed on upon contracting and subsequent changes will need to be made in writing.

Dietary requirements

It is the responsibility of the client to inform Pheasant Catering of any dietary requirements of any guests at least 14 days prior to the event date.

Pheasant Catering once informed will let you know of any menu adjustments needed.

If not informed Pheasant Catering cannot be held responsible and can reserve the right to refuse to service food. If they believe it could cause illness or harm.

Prices

Please be aware that any additional equipment or staffing costs needed to create your event such as ovens, if not available at the location of your choice are not included in the menu prices and will be added to the quote.

All prices and quotes include VAT at 20%.

Deposit and Payment Terms

All bookings will require a nonrefundable deposit of 15% on confirming your booking. Until this is received the booking will not be deemed to be as confirmed.

The remaining balance 85% is due 4 weeks prior to the date of the date event.

Cancellations made by Pheasant Catering

Pheasant Catering is not liable if, for reasons out of their control, it has to cancel their services.

License Requirements

Pheasant Catering holds all licenses needed and can on request provide proof of these.