



# rococo

**an enviable reputation for weddings, parties & events**

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## wedding breakfast & event menus

**Please also see our dinner party menus below** – we are happy to discuss any menu crossover for your Wedding, Party or Event

### starters

(Bread & butter served to tables with all starters)

Prawns in chilli garlic & ginger, rocket & watercress salad, sweet chilli sauce

Coarse pork terrine, apple & cider chutney

Crisp Pancetta, Bocconcini (small mozzarella balls), sun dried tomatoes, basil leaf & rocket salad, pesto dressing, pine nuts

Rococo's home cured salmon

- Black treacle cured salmon or
- Gin & juniper cured salmon or
- Gravdax or
- Whiskey cured

served with rocket leaves, caper berries, pickled cucumber & mustard dressing

Carpaccio of beef fillet, dressed in extra virgin olive oil, cracked black pepper & sea salt flakes, rocket leaves, Parmesan shavings

Baked goats cheese, honey, pine kernels, flame roasted red pepper (V)

Scallops, celeriac remoulade, truffle infused oil, apple salad

Ham hock & rococo's own smoked chicken terrine, beetroot puree, piccalilli, brioche croûton

Mackerel & horseradish pate, beetroot glaze, pickled vegetables

Smoked haddock, crisp apple & celery salad, curried mayonnaise

Pea & asparagus risotto, white wine, Parmesan shavings (V)

Caramelised red onion & thyme tatin, Colston Bassett Stilton, rocket & watercress salad, cider reduction (V)

Roasted red pepper & sun dried tomato soup, basil oil, crème fraiche (V)

Asparagus, goats curd, roasted & pickled beetroot, griddled leek, crushed hazelnuts, truffle infused oil (minimum numbers apply of 30 otherwise creamed goats cheese will take place of the curd) (V)

Bruschetta trio: Fresh tomato & basil – Parma Ham – Roasted Mediterranean vegetables, all on toasted sour dough.

Roasted almond & garlic soup, orange, wild garlic (wild garlic is seasonal) (V)

## **mains**

Roasted leg of lamb on minted crushed new potatoes, French peas, pancetta & red wine jus

Pan roasted salmon, Asian noodles, chilli, spring onion, mange tout, baby sweet corn, lime, coriander

Corn fed chicken breast, medley of summer vegetables, buttered new potatoes, light chicken jus

Steamed cod, leeks braised in white wine & thyme, new potatoes, haricot bean veloute

Roasted chicken breast, tarragon grape & celery, white wine veloute, roasted new potatoes

Oven baked salmon, fine green beans, spinach, butter beans, lemon caper & parsley sauce

Whole leg of chicken in rosemary, black olive & tomato stew, griddled polenta

Lamb chump, cauliflower puree, creamed kale, pomme fondant, lamb jus

Sumac Guinea fowl breast roasted over fennel, spiced cous cous, smoked aubergine

Red mullet, black olive mash, green beans, chunky sauce vierge (tomato, basil, lemon, extra virgin olive oil)

Pork loin with sage, Calvados & cider sauce, roasted potatoes, caramelised apple, roasted parsnips

Roasted Herefordshire top side of beef, roasted potatoes, Yorkshire pudding, braised red cabbage, buttered Chantaney carrots & fine green beans, beef gravy

In all cases we can provide a vegetarian alternative to the main fish or meat dish. Where possible this is a replacement to the main fish or meat element, in order that they are in keeping with the majority's dishes.

## **(some) vegetarian alternatives**

Roasted beetroot & goats cheese tart, horseradish cream

Roasted butternut squash risotto, Marscapone, chestnuts

Puy lentil & Porcini parcelle de choux (savoy cabbage parcel)

Spinach, feta & pine nut pie

Exotic mushroom, Cheddar cobbler

Mushroom & nut Wellington, caramelised onions

Griddled vegetable stack (aubergine, courgette, red pepper) layered with mozzarella, drizzled in sun-dried tomato sauce

## desserts

Deconstructed vanilla cheesecake with fresh strawberries, shortbread crumb, berry coulis

Fresh berry tart, chocolate & raspberry sorbet, wild blackberry & Cassis jelly

Rich chocolate cake with star anise, burnt orange syrup & fennel ice cream

Lemon posset, blueberry and cassis compote, Rococo biscotti

Macadamia nut chocolate cake, chocolate chilli sauce, coconut ice cream

Sticky toffee pudding, caramel sauce, banana liqueur ice-cream, salted toffee popcorn

Apple tarte, salted caramel sauce, vanilla ice-cream

Eton Mess (home made meringue, freshly whipped chantilly cream, fresh strawberries, berry coulis)

Cardamom panna cotta, banana & sesame fritters drizzled in honey, pistachio shortbread.

Tarte tatin, raisin & Madeira ice-cream, cinnamon caramel

Hazelnut panna cotta, butternut ice cream, chocolate & espresso glaze

Glazed lemon torte, ricotta honey ice-cream

Brioche butter pudding with brulee top, Baileys ice cream

## dinner party

### sumptuous starters

#### Meat & Poultry

Truffle custard, pea & broad bean salad, pancetta, Porcini veloute

Ham hock & rococo's own smoked chicken terrine, beetroot chutney, piccalilli, brioche croûton

Wood pigeon, fried bread sauce pudding, blueberry jus, parsnip crisp

Terrine of guinea fowl with mushroom & chicken mousse, griddled leeks, chestnut cream

### **Seafood**

Scallops, oyster mayonnaise, coral sauce, (lump fish) caviar, lemon verberna oil

Grilled tiger prawns, Pernod & tarragon dressing

Prawn cocktail, Rococo's own raspberry Marie Rose sauce

Mussels in Herefordshire cider garlic cream

Scallops, celeriac remoulade, truffle infused oil, apple salad

### **Fish**

Rococo's home cured salmon

- Black treacle cured salmon or
- Gin & juniper cured salmon or
- Gravdax or
- Whiskey cured

served with rocket leaves, caper berries, pickled cucumber & mustard dressing

Mackerel ceviche, orange & fennel salad, hand made squid ink tagliatelle

Paprika & oregano marinated char-grilled salmon, chunky tomato salsa, char-grilled lemon

Pan fried red mullet on a gazpacho jelly, sour cream sorbet, guacamole

Mackerel & horseradish pate, beetroot glaze, pickled vegetables

Smoked haddock, apple & poached celery salad, spiced shallot bhaji, quails egg

### **Vegetarian**

Pea & asparagus risotto, white wine and Parmesan shavings (V)

Lightly pickled & blanched asparagus salad, roasted beetroot, creamed goats cheese, griddled baby leek, crushed hazelnuts (V)

Creamed leek tart, poached hens egg, rocket & walnut pesto

Roasted Provençal vegetable & Perroche goats cheese tart, shallot & cider dressing (V)

Caramelised red onion & thyme tatin, Colston Bassett Stilton, rocket & watercress salad, cider reduction (V)

Cumin spiced parsnip salad with pickled kumquats (V)

Welsh rarebit croquette, apple & ale chutney (V)

All beef, pork and lamb is locally sourced in Herefordshire and the Welsh borders

Some ingredients are seasonally available

Due to specialist suppliers, some dishes are only available based on certain dining numbers



## irresistible mains

### Meat

Teriyaki marinated beef fillet, beef & miso broth, noodle & bean sprout salad dressed in Ebi Katsu sauce (mustard, tomato & sesame), tempura prawn

Cottage pie of top rib of beef (Jacobs Ladder) with marrow bread & butter pudding top, whole roasted carrot, Three preparations of beetroot (seasonal variations apply) roasted, puree & pickled

Pork loin, Bombay potato fondants, curried parsnip purée, grilled leeks (with Asian vinaigrette), spiced toffee apple, pork jus with cider & star anise

Roasted lamb chump, fried crumbs, cauliflower puree, roasted cauliflower, creamed spinach, griddled baby courgette, lamb jus finished with black olive, pomme fondant.

Roasted fillet beef, truffled mash potato, baby vegetables, pickled beetroot, beef jus

Saddle of rabbit stuffed with black pudding, glazed turnips, savoy fricasse, carrot & clove purée

### Poultry

Duck breast, Burgundy sauce, caramelised shallot, carrot purée, fennel braised in orange, crispy kale

Roulade of chicken stuffed with mushroom duxelle, confit chicken thigh parcel, garlic infused pomme purée, Jus with Madeira

Supreme of pheasant, horseradish & potato croquette, (beef dripping) fried bread, split peas, juniper jus

Guinea fowl roasted breast, confit & breaded leg lolly-pop, ballotine of thigh, Pommes Anna, sauce Albufera (rich sauce of chicken jus finished with cream and Foie gras butter)

Corn fed chicken breast with a medley of summer vegetables, buttered new potatoes & a light chicken jus

### Fish

Salmon, broad bean and asparagus, griddled new potatoes, watercress veloute

Sea bass with tapenade, Saffron Boulangere potatoes, baby fennel & sauce vierge, anchovy & caper crostini

Red mullet, griddled summer vegetables, new potatoes, tomato fondue

Baked Pollock with clams, cauliflower puree, roasted cauliflower, caramelised salsify, fine beans

Monkfish with blackened curry powder on spiced Puy lentils, smoked celeriac puree, roasted carrot

### **Vegetarian**

Roasted beetroot & goats' cheese tart with horseradish cream (V)

Exotic mushroom with cheese & herb cobbler (V)

Root vegetable & nut crumble (V)

Filo roll of sautéed chickpea with carrots coriander & caraway (V)

Spinach, feta & pine nut pie (V)



### **delectable desserts**

Fresh berry tart, chocolate & raspberry sorbet, wild blackberry & Cassis jelly

Rich chocolate cake with star anise, burnt orange syrup & fennel ice cream

Lemon posset, blueberry and cassis compote, Rococo biscotti

Macadamia nut chocolate cake, chocolate chilli sauce, coconut ice cream

Sticky toffee pudding, caramel sauce, banana liqueur ice-cream, salted toffee popcorn

Apple tarte, salted caramel sauce, vanilla ice-cream

Chocolate fondant, chilli candied fennel, salted caramel sauce, crème fraiche

Rhubarb tart, gooseberry compote, elderflower sorbet

Cardamom panna cotta, banana & sesame fritters drizzled in honey, pistachio shortbread.

Strawberry tart, Champagne jelly, cracked black pepper marscapone ice-cream, strawberry marshmallow

Tarte tatin, raisin & Madeira ice-cream, cinnamon caramel

Hazelnut panna cotta, butternut ice cream, chocolate & espresso glaze

Glazed lemon torte, ricotta honey ice-cream

Devilish chocolate torte, Pear & Poire William compote, condensed milk ice-cream

Brioche butter pudding with brulee top, Baileys ice cream

### **Cheese & biscuits**

We provide a delicious selection of fantastic British cheeses served with chutney, fruit, and a selection of crackers – please ask about our cheese selection. Please do ask also if you would prefer cheeses from around the world.

Typical choices are

**Ragstone** – Neals Yard Creamery, Herefordshire, Clean & chalky, matures beautifully with a great rind and creamy texture.

**Barkham Blue** - A delicious creamy blue, not too powerful.

**Blue Stilton** by Colston Basset - A real stand out Stilton.

**Brie** – Channel Island. Made from Guernsey & Jersey cows milk. Great taste and beautifully creamy.

**Cheddar Gorge** - A mature Cheddar with firm texture. A must have for the Cheddar connoisseur.

**Red Leicester** (aged) – Nothing like the one from the supermarket, this is deep and rich in colour with red and a browning crust, a firm texture with nutty finish.



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