

Introduction

Great care and attention has been taken by our Executive Head Chef and his brigade in the preparation of the enclosed menus.

To assist in your planning, clients are invited to create one menu for their event. If required, we can offer our clients a choice menu where individual guests choose their dishes in advance of the event, however this is limited to a choice of 2 starters, 3 main courses and 2 desserts (vegetarians to be included as a choice).

There will be a supplement to the menu price of £3.75 + vat per person for this option to cover the additional staffing costs for this type of operation. Naturally we cater for vegetarian alternatives and special dietary requirements.

We trust that from this selection of dishes, a superb menu to suit your needs can be created, however, recognizing that many clients have individual requirements, we would be delighted to advise and create your own personal menu.

The enclosed prices are correct at the time of quotation and will normally be reviewed on 2nd January each year. Under exceptional circumstances these prices may be amended, subject to a 30 day minimum notice period.

For Your Information

Dishes marked with a (v) are suitable for vegetarians

G.M. Foods

It is the policy of Redcliffe Catering to exclude from its menus any known Genetically Modified food products.

We endeavour to source and use products that have not been genetically modified in any way.

Nut & Nut Derivatives

Please be aware, we cannot guarantee that our dishes are free from nuts or nut derivatives

*If you require this document in any other format
e.g. large print, please contact our sales team.*



The Redcliffe Experience
at the Birmingham Botanical Gardens – Platinum

£29.95 + vat per person

Crushed new potato and chorizo stack

Blushed cherry tomatoes, parmesan crisp, coriander and chilli dressing

Chilled melon (v)

and poached balsamic strawberries

Cauliflower and Somerset blue soup (v)

Supreme of chicken

filled with boursin, sun blush tomato, basil and pine nuts, jacket potato fondant, fine French beans and roasted vine cherry tomatoes, served with a chicken jus

Marinated pan-fried snapper

Bombay crushed new potato, sautéed courgettes and pepper, mango and coriander salsa

Leg of Lincolnshire pork

sweet corn purée, sage carrots and mange tout, served with crushed apple glazed new potatoes and sweet onion jus

Chocolate brownie

with an Irish whiskey ice-cream

Coffee kiss roulade

A coffee and raspberry roulade topped with chocolate shavings

Peach bavaois

Raspberry syrup and dark chocolate chip biscotti biscuits

Freshly ground coffee



A passion for food

The Redcliffe Experience
at the Birmingham Botanical Gardens – Platinum Plus

£32.95 + vat per person

Citrus risotto

a light citrus risotto with garlic and herb gamba prawns, crispy greens and a spicy tomato dressing

Ham hock and confit chicken terrine

red onion chutney and a herb croûte

Crème of mushroom soup (v)

Chicken supreme marinated in thyme and garlic

sautéed green beans with shallots and roasted carrot bundle,
creamed mash potato and a mild Madagascan green pepper corn sauce

Roasted loin of pork

Whole carved loin of pork, wilted red chard with apple and sage rösti potato and a grain mustard sauce

Citrus glazed salmon

on caper and herb crushed potatoes, snow peas, slow roasted cherry tomatoes and chive beurre blanc

Apple & blackberry crumble

with a honeycomb ice-cream and custard shot

Raspberry and white chocolate trifle

served in a glass cup and topped with an amaretti crust

The local cheeseboard

A choice of four regional cheeses; mature Staffordshire cheddar, Exmoor blue,
wife of Bath and Somerset brie, served with an apricot chutney, fresh grapes
and a selection of cheese biscuits

Freshly ground coffee and mint chocolates



A passion for food

The Redcliffe Experience
at the Birmingham Botanical Gardens – Diamond

£35.95 + vat per person

Rustic chicken liver pâté

A home made rustic chicken liver pâté, orange and beetroot chutney and toasted brioche

Potted salmon and asparagus

Roasted salmon bound with crème fraîche, herbs and lemon juice, asparagus salad served with a spiced pepper purée

Butter bean, bacon and parsley soup

Roasted leg of lamb

Wilted Savoy cabbage and vine roasted tomatoes, jacket potato fondant and roast jus

Char-grilled pork cutlet

Black pudding mash, glazed carrots, asparagus and sweet onion jus

Pan-fried salmon

With crushed new potatoes, vine roasted tomatoes, wilted spinach, Choron sauce

Chocolate fondant

Cinnamon poached pear and clotted cream ice cream

Warm apple tart tatin

Individual apple tart tatin with a vanilla pod ice cream

Vanilla panna cotta

A light vanilla panna cotta topped with summer berry compote with ginger and lime biscuits

Freshly ground coffee and mint chocolates



A passion for food

The Redcliffe Experience
at the Birmingham Botanical Gardens – Diamond Plus

£39.95 + vat per person

Soy baked salmon fillet

Pea shoot, spring onion, pepper, mange tout and herb salad with a Thai dressing

Sautéed wild mushrooms finished with fresh cream (v)

Served with warm brioche and topped with a rocket salad

Warm poached hen's egg

Served on a baby leaf salad with sautéed chorizo, topped with hollandaise and crispy Parma ham wafer

Slow cooked blade of beef

With wild mushroom mousseline and Parma ham crisp, steamed asparagus, potato and leek dauphinoise and balsamic red onion, Madeira jus

Sliced duck breast, confit duck leg parcel

Sautéed spinach and courgettes, sweet roasted pepper stack, garlic fondant potatoes and sherry sauce

Roasted rump of lamb

Served on spiced puy lentils, braised red onion with blackened red pepper, sugar snap peas, sweet potato fondant and a rich lamb jus

Royal curd tart

A light lemon curd tart served with a fresh berry compote

Chocolate macadamia cake

A rich chocolate cake served with a dark rum sauce and praline ice cream

Whiskey orange cheese cake

A light whiskey and orange cheese cake served with an orange compote

Freshly ground coffee and mint chocolates



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