

# Food & Drink



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We are delighted to present a catalogue of menus, outlining the tempting range of catering options available as part of a venue hire package at Dean Close School.

Our experienced catering team from Palmer & Howells are on-hand to provide an assortment of sumptuous treats; from light working lunches to piping hot evening eats; from stylish canapés to lavish silver service dining; using only high quality, responsibly sourced ingredients.

Please feel free to email [enquiries@deanclosevenues.co.uk](mailto:enquiries@deanclosevenues.co.uk) or to call us on 01242 258002 if you have any queries or if you have special catering requests you would like to discuss for your corporate or social event.

# Corporate

An array of excellent food and drink is available to suit your corporate needs.

Whether you are hosting a low-key business meeting or a full-scale conference, Palmer & Howells are pleased to offer a variety of catering options, from light refreshments to three-course formal dining.

## REFRESHMENTS

Tea & Coffee

Homemade Victoria Sponge  
or Mini Danish Pastries  
or Homemade Biscuits

£3.00/PP +VAT  
MINIMUM 20

## HIGH TEA

Tea & Coffee

A Selection of Sandwiches  
Homemade Victoria Sponge

£4.75/PP +VAT  
MINIMUM 20

## LIGHT WORKING LUNCH

A Selection of Sandwiches

Tyrrells Crisps  
Fresh Fruit Platter  
Bottles of Sparkling Elderflower  
& Still Spring Water

£6.25/PP +VAT  
MINIMUM 20

CORPORATE CATERING IS ALSO INCLUDED AS PART OF OUR  
STANDARD CONFERENCE DELEGATE DAY PACKAGE

STARTING FROM: £26.00/PP + VAT

# Corporate Packages

## ASSOCIATE PACKAGE

Morning Refreshments

\*

A Selection of Sandwiches

Tyrrells Crisps

Fresh Fruit Platter

Bottles of Sparkling Elderflower

& Still Spring Water

\*

Afternoon Refreshments

£12.00/PP +VAT  
MINIMUM 20

## BUSINESS PACKAGE

Morning Refreshments

\*

Selection of Open Sandwiches

Plum Tomato and Mozzarella Salad  
with Red Onion Carpaccio

Haricot Bean Salad with Tomato,  
Black Olives and Boiled Quail Eggs

Yorkshire Pudding with Roast Beef

Fresh Fruit Platter

Bottles of Sparkling Elderflower

& Still Spring Water

\*

Afternoon Refreshments

£14.00/PP +VAT  
MINIMUM 20

## CORPORATE PACKAGE

Morning Refreshments

\*

Two-Course Buffet

Select from Working Lunch  
Menus on p. 3 & 4

Bottles of Sparkling Elderflower

& Still Spring Water

\*

Afternoon Refreshments

FROM £20.00/PP +VAT  
MINIMUM 20

# Working Lunch

## MENU 1

Wood Roasted Pepper, Philadelphia Cheese  
and Spinach Wrap  
Vietnamese Spring Rolls  
Rocket and Parmesan Salad  
Asian Smoked Duck Salad, Mango and Chilli Salsa  
Tandoori Chicken with Pilau Rice  
Calabrian Mini Pizza  
\*  
Seasonal Fruit Bowl  
Glazed Lemon Tart

## MENU 2

Tuna, Bean and Anchovy Salad  
Smoked Fish with Horseradish Cream  
Roasted Vegetable Couscous Salad  
French Bread Pizza  
Marinated Lamb Kebab with Tahini Dressing  
Beef Olives with Streaky Bacon and Parsley  
\*  
Creamed Vanilla Rice Pudding Pots  
Seasonal Fruit Bowl  
Dark Chocolate Tart

## MENU 3

Mixed Organic Salad  
Mediterranean Tri-Color Bell Pepper Salad  
Charcuterie Platter complemented  
with Figs, Ripped Basil and Olives  
Mozzarella in Carozza with Tomato and Pepper Sauce  
Marinated Chicken Kebab with Saté Sauce  
\*  
Chocolate Cake  
Seasonal Fruit Bowl  
Pear and Liquorice Delice  
Chocolate Brownie

FORK BUFFET  
£15.00/PP + VAT

MINIMUM 20 SERVINGS

# Working Lunch

## MENU 4

Thai Prawn and Noodle Salad  
Classic Caesar Salad  
Vegetable Salad with Artichoke, Endive,  
French Beans, Snow Peas and  
Grain Mustard Dressing  
Artichoke and Parma Ham Platter  
Persian Koobideh Skewers with Parsley Salad  
Chicken Patty, Dipping Sauce  
\*  
Seasonal Fruit Bowl  
Eton Mess  
Black Cherry and Almond Tart

## MENU 5

Peking Duck and Cucumber Wrap  
Mozzarella, Sun Blush Tomato and Pesto Ciabatta  
Greek Salad with Focaccia Croutons  
Mixed Leaf Salad  
Cajun Spiced Chicken Drumsticks  
Algerian Fish Cakes with Tomato Sauce  
\*  
Treacle Tart  
Mini Dessert Selection  
Seasonal Fruit Bowl

FORK BUFFET  
£15.50/PP + VAT

MINIMUM 50 SERVINGS

# Formal Lunch

## STARTER

Home Cured Scottish Salmon Fillet, Horseradish Pancake and Herb Oil

Pressing of Mackerel finished with Salsa Verde

Chilled Melon, Seasonal Berry Compote, Red Berry Coulis (v)

Roasted Courgette and Lemon Grass Soup, Ginger Crème Fraîche (v)

Wild Mushroom and Baby Leek Tart, Grain Mustard Dressing (v)

Parfait of Duck Livers, Homemade Brioche and Apple Chutney

Game Terrine wrapped in Pancetta, Apple and Sultana Chutney

Parma Ham with Shaved Parmesan, Rocket Salad and Balsamic Reduction

# Formal Lunch

## MAIN

Roasted Fillet of Scottish Salmon, Lemon and Grain Mustard Potatoes, Grilled Zucchini

Herb Crusted Fillet of Pollock, Sun Blushed Tomato Mash, Honey Roasted Carrots

Crusted Potato Fishcakes, Garden Pea Risotto

Buffalo Mozzarella and Ripped Basil Ravioli, Sun Blushed Tomato and Shallot Compote (v)

Garden Pea and Roast Shallot Risotto, Dolcelatte and Chervil Cream (v)

Chicken Breast wrapped in Pancetta, Rosemary Fondant, Carrot Purée, Roast Pan Juices

Slow cooked Duck Leg, Bubble and Squeak and Peppercorn Sauce

Roasted Loin of Pork, Apricot and Herb Stuffing, Parmentier Potatoes with Pancetta, Thyme and Cider Creamy Sauce



# Formal Lunch

## DESSERT

White Chocolate Tart

Bailey's Crème Brûlée and Biscotti

Coconut Panna Cotta, Pineapple and Chilli Salsa

Spiced Ginger Cake, Clotted Cream and Poached Pear

Baked Blueberry Cheesecake, Cranberry Cream

Chocolate Profiteroles with Milk Chocolate Sauce

\*FORMAL DINING INCLUDE TABLES, CHAIRS, CRISP  
WHITE TABLE LINEN, TABLE SETTINGS AND CENTRE-  
PIECE FLOWER ARRANGEMENTS, AS STANDARD

SIT-DOWN, TABLE SERVICE  
ONE COURSE £22.00 PP + VAT  
TWO COURSES £28.00/PP + VAT  
THREE COURSES £32.00/PP + VAT  
MINIMUM 50 SERVINGS

# Bowl Food

TWO MEAL OPTIONS WILL BE PROVIDED FOR YOUR EVENT.  
PLEASE SELECT ONE MEAT OPTION, THE VEGETARIAN OPTION COMES AS STANDARD.

## VEGETARIAN

Moroccan Citrus Chickpea & Spinach Casserole

Almond & Date Tabouleh

Mediterranean Flat Bread Strips

## MEAT

Braised Beef Shin in Red Wine

Swiss Chard in Garlic Butter

Parmesan Polenta

## MEAT

Aromatic Chicken Tagine with Figs

Roast Vegetables

Cous Cous

## MEAT

Beef & Orange Curry

Aloo Gobi

Basmati Rice & Wild Pillau Rice

## MEAT

Fricassee of Pork in Lime Sauce

Hot Roast Pepper Salad

Orecchiette Pasta

## MEAT

Oriental Hoisin Lamb & Vegetable Stew

Jasmine Rice

Prawn Crackers

HOT BOWL FOOD  
£7.00/PP + VAT

MINIMUM 20 SERVINGS

# Special Occasions

Palmer & Howells are also well equipped to provide an excellent standard of catering to suit your function or celebration.

From intimate parties to silver service dining\* for up to 350 guests; they offer a range of menus to match all occasions.

If you have particular dietary requirements or menu requests, they are also delighted to provide a bespoke menu service.

## DRINKS RECEPTION

Why not get your celebration off to a great start with a formal Drinks Reception. The following prices include two servings per guest and may also be served at the table as part of a fine dining experience.

### HOUSE WINE

£5.00/PP +VAT  
MINIMUM 20

### PROSECCO

£7.25/PP +VAT  
MINIMUM 20

### CHAMPAGNE

£11.50/PP +VAT  
MINIMUM 20

\*FORMAL DINING INCLUDE TABLES, CHAIRS, CRISP WHITE TABLE LINEN, TABLE SETTINGS AND CENTRE-PIECE FLOWER ARRANGEMENTS, AS STANDARD

# Canapés

## FISH

Smoked Salmon and Cream Cheese Roulade

Tuna Carpaccio with Caramelised Lime

Thai Fish Cake, Lemon Grass, Sweet Chilli

Niçoise Salad Basket

Mini Thai Crab Cakes

Cray Fish and Dorset Crab Teaspoon

Smoked Salmon Blinis, Crème Fraiche Chervil

Baked Mackerel on Thyme Sweet Potato with a Pea Puree

Mediterranean Prawn Skewers with Dill

Traditional Crayfish Cocktail on Baby Gem Lettuce

Mini Smoked Haddock Scotch Eggs with  
Asparagus Dippers and Watercress Mayonnaise

Peppered Fillet of Tuna on Toast with  
Slow Roasted Vine Cherry Tomatoes

Poached Salmon on Toasted Brioche with a Lemon  
and Dill Mascarpone Cream

Homemade Salmon, Tuna and Prawn Sushi served with a  
Sweet Chilli, Coriander and Soy Dipping Sauce

Smoked Trout with Celery and Apple Salad  
and Cider Syrup in a Filo Cup

## MEAT

Soft Boiled Quail Egg with Hollandaise

Hoi Sin Chicken Crostini

Duck Spring Roll with Plum Dipping Sauce

Parma Ham and Fig Basket

Carpaccio of Scottish Beef on Crostini with Parmesan

Chicken Liver Parfait with Fig and Port Chutney  
on Toasted Baguette

Roasted Peking Duck Pancakes with Cucumber,  
Coriander, Spring Onions and Hoi Sin Sauce

Grilled English Asparagus wrapped in  
Parma Ham with Hollandaise Sauce

Duck Confit and Homemade Pear Compote  
Served in a Crispy Filo Cup

Smoked Chicken, Cooked Pancetta and Feta Tartlet  
with Fresh Crème Fraiche

Spicy Thai Beef Salad with a Coriander, Palm Sugar and  
Lime Dressing served in a Filo Cup

# Canapés

## SWEET

Mini Tiramisu in its own Dark Chocolate Cup

Fresh Seasonal Fruit and Custard Tart  
Glazed with Apricot Jam

Summer Fruit Eton Mess served in a Shot Glass  
with Homemade Meringue

English Lemon Posset in a Shot Glass  
with a Lavender Scented Shortbread

Miniature Banoffee Pie with Caramelised Banana, Caramel  
Sauce and Whipped Cream, dusted with Cocoa Powder

Baked Lime Cheesecake with Blackcurrant Cream

Homemade Mini Afternoon Tea Scones with  
Strawberry Jam and Clotted Cream

Mini Dark Black Forest Cherry and Chocolate  
Brownies served warm with Crème Fraiche

Mini Apple Tarte Tatin served with a  
Cinnamon Mascarpone Cream

Roast Rhubarb with Rhubarb Crème on  
Ginger Shortbread with Fried Ginger

Traditional Rolled Crêpe with Vanilla Sugar  
and Lemon Juice

## VEGETARIAN

Cream Cheese and Chive Tartlet

Fennel Spinach and Lentil Crostini

Bocconcini and Cherry Tomato Skewer

Vegetable Samosas

Roast Aubergine and Cream Cheese Crostini

Poached Pears in Aromatic Red Wine Served with  
Creamy Stilton in Filo Cup

Filo Tartlets filled with Cherry Tomatoes,  
Smoked Applewood and Black Olive Ragout

Feta, Basil and Black Olive wrapped in  
Grilled Courgettes served on Bamboo Skewers with  
a drizzle of Virgin Olive Oil

English Asparagus served with Braised Red

Cabbage Compote in a Lettuce Leaf  
with a Lemon Dressing

5 SELECTIONS £7.25/PP + VAT

7 SELECTIONS £9.00/PP + VAT

MINIMUM 50 SERVINGS

# Light Bites

STANDARD - PLEASE SELECT 3 ITEMS FROM LIST A  
ENHANCED - PLEASE SELECT 3 ITEMS FROM LIST A AND 3 ITEMS FROM LIST B  
SUPERIOR - PLEASE SELECT 3 ITEMS FROM LIST B AND 3 ITEMS FROM LIST C

## A - SAVOURY NIBBLES

Tyrrells Crisps  
Mini Cheddars  
Twiglets  
French Stick & Ciabatta with  
Olive Oil & Balsamic Dips

## B - ANTIPASTI

Vegetable Crisps  
Salted Pretzels  
Japanese Rice Crackers  
Selection of Speciality Breads from our Local Baker  
with Olive Oil & Balsamic Dips  
Marinated Green & Black Pitted Olives  
Marinated Feta Cheese Cubes  
Sun Dried Tomatoes  
Stuffed Pimentos  
Anchovies

## C - SOMETHING MORE

Homemade (Flavoured) Tortilla Chips  
Sweet Potato & Plantain Crisps  
Parmesan & Anchovy Straws  
Sundried Tomato Palmiers  
Home Roasted Almonds or Cashews  
Caramelised Walnuts  
Marinated Kalamata Olives  
Herb Rolled Bocconcini  
Home Roasted Tomatoes  
Crispy Chorizo  
Parmesan Crisps  
Homemade Tear & Share Breads  
(Rosemary Focaccia, Wheaten / Corn / Soda Bread,  
Cheese Fugasse, Grissini) with Flavoured Oils,  
Balsamic and Houmous Dips

BASIC £2.00/PP + VAT  
ENHANCED £3.50/PP + VAT  
SUPERIOR £5.00/PP + VAT

MINIMUM 20 SERVINGS

# 3 Course Hot Buffet

## MENU 1

Scottish Salmon and Smoked Trout  
Seasonally Adjusted Salad

Slow Cooked Duck and Noodles with  
Soy and Sesame Seeds

Grilled Vegetable and Feta Salad with Olives

Salad with Sherry Wine Vinaigrette

\*

Grilled Seabass with Risotto Milanese

Grilled Lamb Cutlets with Rosemary Roasted Carrots

Goat's Cheese and Pepper Tortellini

Chive Buttered New Potatoes

Sweet Carrots and Broccoli

\*

Marmalade Bread and Butter Pudding

Red Berry Cheesecake with Clotted Cream

## MENU 2

Gravalax of Salmon with a Dill Dressing

Ripped Cos Lettuce with Parmesan and Croutons

Smoked Haddock and Quail Egg Tarts

Shaved Fennel with Lemon and Artichokes

Lettuce Hearts, Beef Tomato and Olives

\*

Grilled Fillet of Scottish Salmon on bed of  
Chilli Noodle Salad

Pan Seared Breast of Chicken with Mushroom Compote

Goat's Cheese Ravioli with Pesto and Rocket

Buttered Seasonal Vegetables

Pancetta Roasted Potatoes

Rosemary Roasted Carrots

\*

Flavoured Crème Brûlée

Seasonal Fruit Salad

Glazed Lemon and Lime Tart

# 3 Course Hot Buffet

## MENU 3

Smoked Chicken, Baby Spinach and Apricot Terrine

Parma Ham, Shaved Parmesan and Rocket

Cherry Tomatoes and Bocconcini with Ripped Basil

\*

Grilled Cod with Potato, Chorizo Red Pepper Salsa

Baked Pork Piccata topped with Smoked Applewood Cheese and Caramelised Apples

Rocket and Ricotta Ravioloni, Spicy Tomato Sauce

Honey Roasted Root Vegetables

Boulangère Potatoes

\*

Chocolate Tart with Milk Chocolate Sauce

Baked Blueberry Cheesecake

Caramelised Lemon and Lime Tart

SIT-DOWN BUFFET  
£21.50/PP + VAT

MINIMUM 50 SERVINGS

\*FORMAL DINING INCLUDE TABLES, CHAIRS, CRISP WHITE TABLE LINEN, TABLE  
SETTINGS AND CENTRE-PIECE FLOWER ARRANGEMENTS, AS STANDARD



# 3 Course Fine Dining

## STARTER

Roasted Red Pepper Soup finished with Avocado Beignets (v)

Portland Lobster Bisque, Tiger Prawn Won Tons  
Wild Mushroom and Tarragon Ravioli

Vegetable Spaghetti, Gorgonzola Cream Sauce (v)

Roasted Goat's Cheese Crottin, Beetroot Salad, Cherry Tomatoes, Roast Garlic Emulsion (v)

Baby Leek and Truffle Terrine, Toasted Brioche and Shaved Fennel Salad (v)

Scottish Salmon Fillet '3 ways' (Oak Smoked - Gravavlax - Rilette)  
Fine Cress Salad and Sweet Mustard Dressing

Tian of Crab and Avocado, Fragrant Herb Salad, Citrus Dressing

Smoked Chicken, Baby Spinach and Apricot Terrine and Kumquat Dressing

Pressing of Confit Chicken and Pistachio with Macerated Fruits, Soft Herb Emulsion and Pea Shoot Salad

Confit Duck and Wild Mushroom wrapped in Savoy Cabbage, Apple and Cider Reduction

# 3 Course Fine Dining

## MAIN

Grilled Fillet of Seabass, Creamed Saffron Potato, Roasted Artichoke, Herb Cream Reduction

Herb Crusted Fillet of Scottish Salmon, Chargrilled Courgette, Lemon and Grain Mustard Potatoes,  
Carrot Purée and Chilli Butter

Fillet of Lemon Sole, Roasted Fennel, Crushed New Potato, Broad Beans, Pernod Sauce

Goats Cheese and Sun Blushed Tomato Ravioli on bed of Courgette and Carrot Spaghetti, Basil Oil (v)

Baby Spinach and Ricotta Pithivier, Cherry Vine Tomato, Roast Pumpkin Sauce (v)

Roast Supreme of Free Range Chicken, Sage and Onion Stuffing, Chateau Potatoes, Roasted Root Vegetables, Roast Pan Juices

Steamed Breast of Guinea Fowl with Roasted Tomatoes and Crispy Parma Ham, Crushed New Potatoes and Red Wine Jus

Roast Breast of Duck, Roast Sweet Potato, Pak Choi, Shitake Mushrooms, Red Wine Jus

Fillet of Pork wrapped in Parma Ham, Black Pudding and Smoked Bacon Potatoes, Roasted Carrots, Roast Pan Juices

Roast Fillet of Beef, Pancetta Roast Potatoes, Wild Mushrooms, Seasonal Vegetables and Truffle Jus

Pan Seared Rump of Lamb, Rosemary Fondant, Celeriac Purée and Port Wine Jus

Thyme Roasted Rack of Lamb, Fine Beans wrapped in Bacon, Black Olive Mash, Port Wine Sauce

# 3 Course Fine Dining

## DESSERT

Mocca Panna Cotta and Ice Cream

Vanilla Crème Brûlée with Homemade Shortbread

Caramelised Lemon and Lime Tart with Passion Fruit Coulis and Clotted Cream

Bitter Chocolate and Praline Truffle Torte, Compote of Orange and Orange Cream Sauce

Apples '3 Ways' (Apple Crumble - Apple Sorbet - Apple Mousse)

Orange Marmalade Bread and Butter Pudding, Bramble Purée, Vanilla Bean Ice Cream

'Trio of Caramel': Crème Caramel, Caramel Pear, Caramel Ice Cream

Baked Blueberry Cheesecake with Cranberry Cream

Treacle Tart, Vanilla Bean Ice Cream

Platter of British Cheese with Crackers

SIT-DOWN SILVER SERVICE  
THREE COURSES  
£32.00/PP + VAT

MINIMUM 50 SERVINGS

\*FORMAL DINING INCLUDE TABLES, CHAIRS, CRISP WHITE TABLE LINEN, TABLE SETTINGS AND CENTRE-PIECE FLOWER ARRANGEMENTS, AS STANDARD

# Summer BBQ

## MENU 1

Spinach and Blue Cheese Portobello Mushrooms

Teriyaki Marinated Chicken Wings

Maple Glazed Spare Ribs

Spiced Lamb Koftas

Classic Caesar Salad

Roasted Sweet Potato Wedges

Creole Cabbage Salad

Potato and Pancetta Salad

Bread Basket

\*

Pineapple Parcels with Lemongrass and Ginger

Strawberries with Clotted Cream

Dark Chocolate Torte

## MENU 2

Grilled Sardines with Lemon and Lime

Sweet and Sour Minted Aubergine

Garlic and Rosemary Chicken Breast

Cumberland Sausage

Handmade Beef Burgers

Rocket and Parmesan Salad

Jacket Potatoes

Spiced Tomato Cous-cous

Mixed Bean Salad

Ciabatta Rolls

\*

Chocolate Profiteroles with Chocolate Sauce

Glazed Lemon and Lime Tart

Fresh Fruit Salad

£16.00/PP + VAT

MINIMUM 40 SERVINGS

# Summer BBQ

## MENU 3

Grilled Mackerel Fillet

Goats Cheese with Chilli and Coriander in Vine Leaves

Roasted Sweet Potato Wedges

Grilled Minute Steak

Moroccan Spiced Lamb Kebabs

Minted Tabouleh Salad

Bacon, Avocado and Baby Gem Salad

Rosemary Roasted Baby Potatoes

Sun Blush Tomato and Feta Salad

Bread Basket

\*

Somerset Brie

Banana, Passion Fruit and Vanilla Parcel

Flavoured Crème Brûlée

£19.50/PP + VAT

MINIMUM 40 SERVINGS



*Notes*

Telephone: 01242 258002 • Email: [enquiries@deanclosevenues.co.uk](mailto:enquiries@deanclosevenues.co.uk) • Website: [www.deanclosevenues.co.uk](http://www.deanclosevenues.co.uk)

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