

# Catering menu

## North West

### STARTER

Local Warm Chicken and Crispy Smoked Bacon Salad.

### MAIN COURSE

Derwentwater Duck with Cumberland Sauce.  
Poached Herdwick Mutton<sup>(1)</sup>.

### DESSERT

Witherslack Damson Cobbler with Softly Whipped Cream.

## North East

### STARTER

Individual Leek Pudding.  
Cockle Soup served with Stotty Cake.

### MAIN COURSE

Haddock in Leek and Mushroom Sauce.  
Panhaggerty.

### DESSERT

North Country Tart.  
Tasty Batter Pudding.

## Yorkshire

### STARTER

Yorkshire Hot Smoked Trout Salad.  
Twice-baked Yorkshire Blue Cheese Soufflé.

### MAIN COURSE

Cheviot Lamb Shanks with Rosemary.  
Local Belly of Pork with Black Pudding and Hot English Mustard Mash.

### DESSERT

Yorkshire Bilberries Pie.  
Scoops of Wyedale Plum Ice Cream with Brandy Snaps.

## Midlands

### STARTER

Red Leicester Cheese and Onion Flan.  
Stilton and Broccoli Soup.

### MAIN COURSE

Chicken Breast poached in locally grown Phoenix grape white wine with crisp Tamworth Bacon.  
Roast Peppercorn Fillet of Hereford Beef.

### DESSERT

Individual Bakewell Pudding with a spoonful of softly whipped cream.  
Herefordshire Syllabub<sup>(2)</sup>.



## East of England

### STARTER

Vegetable and White Wine (made from locally-produced Bacchus grape) Risotto.

### MAIN COURSE

Roast Leg of Lamb with Locally-grown Potatoes, Celeriac and Onions.  
Royale Cambridge Sausage.

### DESSERT

Grilled Cambridge Gage Plums with Mascarpone and Brown Sugar.  
Cambridge College Pudding.

## South West

### STARTER

Cornish Crab Tian.

### MAIN COURSE

Gloucester-Cure Ham with a Cider Sauce.  
Roast Dorset Horn Lamb.

### DESSERT

Trio of Ice Cream including Dittisham Ploughman Plum Ice Cream and Devon Clotted Cream Ice Cream<sup>(3)</sup>.  
Damask Cream.

## South East

### STARTER

Twice-Baked Oxfordshire Blue Cheese Soufflé.  
Oxford Cured Ham and Hot Potato Salad.

### MAIN COURSE

Aylesbury Duck Breasts with Aromatic Herbs.  
Jerusalem Artichoke Dauphinoise

### DESSERT

Eton Mess.  
Hazelnut Torte.

## Wales

### STARTER

Welsh Salmon Fishcakes.  
Selection of Locally Caught and Smoked Fish served with freshly baked Rye Bread.

### MAIN COURSE

Traditionally Spiced Welsh Mountain Mutton<sup>(1)</sup>.  
Leek and Caerphilly Cheese Filo Parcels.

### DESSERT

Bara Brith Autumn Pudding

1) The Mutton Renaissance

2) An A-Z of Food and Wine in Plain English by Tom and Frances Bissell, Pan, 2003

3) Coming Home by John Burton Race, Edbury Press, 2005