

# CROSSWAYS FARM CATERERS



*specialising in home cooked foods*

Crossways Farm  
Kiln Lane, Elmswell  
Bury St Edmunds, Suffolk IP30 9Q

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## All menus are bespoke, and are created following discussion with the customer.

There are numerous menu options available to suit all tastes, or we can start with a budget and work back to create a menu that suits. Finally, if you have a favourite recipe, why not suggest it and we'll work with that as a starting point.

There are no hidden costs and by being so close to the Barn, we use our own kitchens in conjunction with the kitchen at the barn, which means we can offer more flexibility in menus.

The three example menus listed below have been created as a guide for costing.

### **Menu 1**

£27.25 per head\*

#### *A selection of canapes*

Mini yorkshire puddings filled with roast beef and horseradish.

Stilton and mushroom croustades.

Caramelised red onion blinis.

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#### *Starter*

Seasonal homemade soup served with fresh bread and scones.

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#### *Main*

Traditional roast chicken with all the trimmings.

Roast potatoes and seasonal vegetables

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#### *A selection of homemade desserts*

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#### *Tea / coffee*

### **Menu 2**

£30.50 per head\*

#### *A selection of canapes*

Tiny parcels of thai salmon with sweet chilli sauce.

Warm stilton, pear and walnut crostini. sticky sausages.

Mini sun blushed tomato and goats cheese bruschetta.

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#### *Starter*

A trio of seafood starters:

Mini prawn cocktail, smoked mackerel pate and smoked salmon mousse.

Seasonal soups served with homemade scones and fresh bread.

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#### *Main*

Slow roasted belly of pork with smooth apple and calvados puree and seasonal vegetables.

Mozzarella and sundried tomato stuffed chicken supreme wrapped in bacon with a creamy pesto sauce.

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#### *A selection of homemade desserts.*

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#### *Tea / coffee*

### **Menu 3**

£34.25 per head\*

#### *A selection of canapes*

fillet steak with salsa verde.

Tortilla cups filled chilli con carne, salsa and guacamole.

Hot smoked salmon with lemon butter on oatcakes.

Tempura vegetables with sweet chilli dipping sauce.

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#### *Starter*

Watercress and smoked salmon roulade.

Caramelised shallot and gruyere tart served with homemade spiced plum chutney.

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#### *Main*

Mint-crusted rack of lamb with a redcurrant jus.

Salmon en croustè with a lemon and dill sauce.

All served with seasonal vegetables

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#### *A selection of homemade desserts*

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#### *Tea / coffee*

Evening Buffet of Fine Cheeses and Breads with chutneys and fresh fruit.

From £4.00 - £6.00 pp\*

Evening BBQ from £6.00 pp\*

Prices inclusive of all waitress service, china and cutlery

Linen hire paid separately – currently £5 per tablecloth and 30p per linen napkin

*\*These prices have been created for 2013 and may be subject to change.*