

TheBistro

Ruth Denzey



at Lympe Castle

COLD FORK BUFFET MENU £34.95

Choose a selection of three meat or fish and a vegetarian main. Choose 3 salads from the list below to accompany, price also includes mixed leaves and bread rolls. Choose a choice of three desserts from the selection below. This price includes china, cutlery and service staff but does not include hire of major equipment where no kitchen is available.

Meat, Fish and vegetarian Mains

Wine poached salmon fillets with hollandaise
 Salmon, spinach and cream cheese wellington
 Honey and mustard glazed whole gammon (minimum 20 people)
 Rare roast topside of beef
 Parma ham wrapped roast chicken breast fillets
 Mousseline of salmon and sole
 Assorted meat/vegetarian quiches
 Chicken breast, and mango and cashews in lightly spiced mayonnaise
 Fresh fig and blue cheese/ caramelised onion and goats cheese tarts
 Selection of breads and butter

Salads

Gujarati potato salad; New potato and spring onion salad;
 Hot buttered new potatoes; Beetroot, red onion, sour cream and orange; Tomato, feta, onion and mint; Puttanesca pasta salad;
 Coleslaw; Celeriac remoulade; Carrot, sultana and cumin; Waldorf

HOT FORK BUFFET MENU £35.95

Choose a selection of three meat or fish and a vegetarian main. Includes potatoes and/or rice to accompany, mixed leaves and bread rolls. Choose a choice of three desserts from the selection below. This price includes china, cutlery and service staff but does not include hire of major equipment where no kitchen is available.

Meat, Fish and vegetarian Mains

Chicken breast with Parma ham, tarragon and white wine sauce
 Green Thai Chicken curry, basmati rice
 Moroccan tagine of lamb with apricots
 Lamb and aubergine Moussaka
 Kentish beef and Ale pie
 Beef goulash with smoked paprika
 Beef Carbonnade, cooked in ale
 Bitter chocolate infused Chilli Con carne
 Local Sausages, caramelised onions and honey mustard sauce
 Pork with cider and mustard sauce
 Italian meatballs in tomato wine and basil sauce
 Salmon, smoked fish and prawn Fish pie
 Salmon Wellington
 Parmigiana
 Mushroom and spinach Lasagne
 Roasted vegetable and chickpea curry
 Stroganoff of mushrooms and fresh herbs

Desserts and Cheese

Pear & frangipane Tart
 Chocolate and orange roulade
 Fresh fruit Pavlova
 Tiramisu
 Profiteroles with chocolate sauce
 Treacle tart
 Traditional apple pie
 Pear and blackberry crumble
 Chocolate, hazelnut and raspberry meringue
 Lemon and lime cheesecake
 New York baked cheesecake
 Chocolate tart
 Mocha chocolate brownies
 Lemon meringue pie
 Summer pudding
 Creamy vanilla custard tart

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SERVED/SIT DOWN MENU £44.95

Below is a selection of 3 course served menus available from the Bistro. We like to discuss your requirements in person with sampling of many of the choices available, and can tailor the menu to your particular requirements

This price includes hire of china cutlery and staffing for the event, but does not include hire of major kitchen equipment where there is no kitchen available.

Starters

Home made seasonal soup
 Duck liver parfait with red onion relish and crusty sourdough
 Fresh Fig and goats cheese tart
 Smoked haddock, cheese, mustard and leek fishcakes
 Crab stuffed portabello mushrooms
 Ham hock terrine with picallili
 Thai spiced fishcakes with sweet chilli jam
 Portabello mushroom, spinach and Kentish cheese wellington
 Brie, red onion and watercress tart

Main course

Chicken breast in white wine and tarragon sauce
 Chicken braised in red wine, with mushrooms and bacon
 Beef ale and porcini mushroom pie
 Hungarian beef goulash and soured cream
 Beef with brandy cream and mustard sauce
 Slow roast pork belly with smoked paprika and cider jus
 Pork tenderloin in sherry and mustard sauce
 Confit of duck with plum sauce
 Slow cooked lamb and apricot tagine
 Salmon spinach and cream cheese wellington
 Trout baked in thai spices
 Pan fried sea bass with sauce vierge
 Salmon fillet with tomato and basil butter sauce
 Baked cod fillet with Welsh Rarebit topping
 Warm savoury cheesecake with pear and walnut
 Mushroom, spinach and blue cheese crepe
 stuffed sweet pepper with pine nuts tomato and goats cheese
 Individual Yorkshire pudding filled with ragout of mixed mushrooms
 Parmigiana – baked layers of aubergine, vine tomato, basil and mozerella

all the above served with fresh vegetables and appropriate potatoes/rice/pasta/cous cous

Desserts

Summer pudding with vanilla mascarpone cream
 Layered Strawberry shortcake and strawberry coulis
 French lemon tart with fresh raspberries
 profiteroles with chocolate ganache sauce
 Individual fresh seasonal fruit pavlova
 Chocolate bread and butter pudding with mocha cream
 White chocolate panna cotta with fresh raspberry jelly
 Toffee and pecan pudding with butterscotch sauce
 Bitter chocolate tart with caramelized oranges
 Soft baked new York cheesecake with fresh seasonal fruit
 Apricot and frangipan tart with Madagascar vanilla cream

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BBQ WEDDING CATERING £34.95

Choose a selection of three meat or fish and a vegetarian main. Choose 3 salads from the list below to accompany, price also includes mixed leaves and bread rolls. Choose a choice of three desserts from the selection below. This price includes china, cutlery and service staff but does not include hire of major equipment where no kitchen is available

Meats

Teriyaki chicken
Chicken satay
chicken korma.

sticky barbecue chicken

Bbq rack of ribs
Beer and mustard pork fillet
Sticky belly pork
Chinese spiced pork

Moroccan lamb burger
Lean beef burger
Mediterranean chicken burger
Pork and apple burger
Venison burger

Fish

Teriyaki mackerel or salmon
Lemon and dill salmon
ginger and tamarind salmon
Lemon garlic sardines

Vegetarian

Grilled marinated hallumi kebabs
spiced polenta
Carrot and sesame burgers
Falafel burger with feta cheese

Childrens' Menu

Selection of sausages, mini burgers, chicken fillets, with salads and choice of desserts from main menu

Salads

Gujarati potato salad; New potato and spring onion salad;
Hot buttered new potatoes; Beetroot, red onion, sour cream and orange; Tomato, feta, onion and mint; Puttanesca pasta salad;
Coleslaw; Celeriac remoulade; Carrot, sultana and cumin;
Waldorf

Desserts and Cheese

Pear & frangipane Tart
Chocolate and orange roulade
Fresh fruit Pavlova
Tiramisu
Profiteroles with chocolate sauce
Treacle tart
Traditional apple pie
Pear and blackberry crumble
Chocolate, hazelnut and raspberry meringue
Lemon and lime cheesecake
New York baked cheesecake
Chocolate tart
Mocha chocolate brownies
Lemon meringue pie
Summer pudding
Creamy vanilla custard tart

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PICNIC HAMPER BUFFETS

Sometimes for an informal summer party a picnic hamper buffet is ideal and unusual. One hamper of delicious homemade food to enjoy for each table of guests.

Contents can be made up from the following

Duck liver parfait; Chicken liver parfait; Country terrine

Smoked mackerel pate; Smoked salmon pate

Home cooked honey roast ham; Home cooked rare roast beef;
barbecued chicken breasts; cured italian meats

Quiches - sun dried tomato, spinach and parmesan; chestnut mushroom and blue cheese; mediterranean vegetable; roasted red onion and camembert;; smoked salmon and chive; lorraine;

home made scotch eggs; smoked haddock scotch eggs

Hand raised pork pie; hand raised game pie

sausage and egg plait

assorted local cheeses

assorted olives

home made pickles and chutneys

Home made breads - olive; mixed grain; sun dried tomato;walnut;
herb foccacia;

Salads - mixed leaf; tomato and onion; carrot orange and coriander; potato and spring onion; indian spiced rice; coleslaw;
mixed bean salad

Sweet things- brownies; meringues; honey flapjacks;cookies;
muffins; fresh strawberries; fresh raspberries; mango pineapple and mint; pimm's jelly with fruit; clotted cream

Prices range from £23.95 per person and include staff to serve and clear.

e.g. Pate, scotch eggs, quiche/tart, cheese, chutneys, bread and 3 salads £18.95. (Hampers are for service only)

CLASSIC AFTERNOON TEA

A selection of traditional afternoon tea sandwiches, choose from – cucumber, smoked salmon, egg & cress, home cooked ham and tomato, cheese and pickle, prawn, turkey and cranberry, rare beef and mustard

Oven scones with homemade jam and clotted cream

A selection of home made cakes and pastries, choose from - coffee and walnut cake, chocolate eclairs, bakewell tartlets, treacle tartlets, lemon drizzle cake, lime and coconut cake, carrot cake, cheese cake, fresh fruit tarts, brown sugar cream meringues

Little savoury tarts,
choose from - tomato and parmesan, gruyere and caramelised onion, mushroom and blue cheese

English breakfast tea, Earl Grey tea of fresh coffee

A selection of 4 flavours of sandwiches, scones jam and cream, 3 types of cake or tart and tea/coffee

£21.95 per person (includes china hire and linen and staff)



HOG ROAST STYLE BUFFET

only available as an addition to main wedding breakfast for evening

Instead of a hog roast we recommend serving slow roasted meats – pork, lamb or beef, marinated in different spices and herbs. All are served in rolls with a selection of sauces and leaf salad.

£9.95 per person. Includes service, quality disposable plates and napkins.
China plates and cutlery extra £1.50 per person. Extra salads 75p per person

PORK

Pork with honey and mustard
Cajun spiced pork
Pork with fennel, garlic and lemon
Chinese spiced pork
honey and mustard roast gammon

LAMB

Mediterranean – lemon, rosemary and garlic
Middle Eastern – Za'atar spice and pomegranate
Lamb with honey and orange

BEEF

Beef with beer and mustard
barbecued beef

LIGHT EVENING BUFFET

only available as an addition to main wedding breakfast for evening

£8 -£15 per head depending on choices
Includes service, quality disposable plates and napkins.
China plates and cutlery extra £1.50 per person.

Selection of fresh filled sandwiches

honey and sesame sausages

Home made fresh quiche, assorted flavours

home made sausage rolls

Assorted dips and crudites

kofta meatballs and dipping sauce

sate chicken with sate sauce

filo wrapped prawns

cream cheese and sun dried tomato scones

chicken and mango fillo parcels

Vol au vent assorted flavours

Biscuits and cheese



CANAPE AND FINGER BUFFET MENU

Allow 6-8 per person for 1- 2 hr reception

- Chicken liver pate toasts with caramelised onion £1.20
- Spinach & prawn roulade £1.70
- Herb Scone, goats cheese and sun dried tomato V £1.20
- Smoked salmon and lemon blini £1.70
- Tart of mushroom duxelle glazed with hollandaise V £1.45
- Teriyaki of chicken £1.45
- Rillete of salmon and herbs £1.45
- Prawn choux puffs £1.20
- Crostini of Mediterranean vegetables £1.20
- Yorkshire pudding, rare beef, horseradish cream £1.70
- Mini burgers, onion marmalade.£1.45
- Thai chilli fish cakes, dipping sauce £1.45
- Sweet capsicum, courgette and pesto tarts V £1.20
- Lamb and Harissa kofta, mint yoghurt £1.70
- Intense tomato and parmesan tart V £1.20
- Soy beef brochettes £1.70
- Mini Moroccan style lamb burgers £1.45
- Fig and goats cheese tarts V £1.45
- Mini crab quiche £1.70
- Feta, pea and mint Frittata V £1.20
- Seafood pastry shells £1.70
- Spicy chicken and mango fillo parcels £1.45

Sweet

- Banoffee biscuits £1.45
- Treacle tarts £1.45
- Lemon meringues £1.45
- Chocolate dipped Cape gooseberries £1.20
- Apple tart tatin £1.45
- Cherrie's strawberry tarts £1.70
- Chocolate & coffee profiteroles £1.20
- Mini Hazelnut meringues £1.20
- Victoria sponge £1.20
- Lime and lemon cheesecakes £1.70