



SILVER TREE
C A T E R I N G

Dining Menu

Bistro Menu

Snacks

Rosemary Focaccia & Salted Butter - £4.00
Homemade Cornbread & Maple Butter - £4.00
Warm Cheese Beignets - £4.00
Buttermilk Fried Chicken & Ranch Dip - £4.50
Moroccan Spiced Lamb Parcel - £4.50

Starters

Classic French Onion Soup.
Chicken Liver Parfait, Pear Chutney & Hazelnuts.
Crispy Lamb Fritter, Cumin, Carrots & Yogurt.
Creamy Garlic Mushrooms, Toasted Ciabatta & Rocket. (V)
Home Cured Salmon, Grapefruit & Watercress.

Mains

Braised Shin of Beef Bourguignon, Mash & Roasted Carrots.
Roast Chicken Breast, Fondant Potato & Wild Mushroom Sauce.
Slow Cooked Pork Belly, Sweetcorn, Chorizo & Broccoli.
Pan Fried Salmon, Crushed New Potatoes & Sauce Vierge.
Gnocchi, Butternut Squash, Wild Mushrooms & Sage. (V)

Steaks

8oz Rump - £2.50 supplement
10oz Sirloin - £5.00 supplement
8oz Fillet - £7.50 supplement

All Steaks are served with Garlic & Herb Butter, Chunky Chips, Roasted Tomato & Mushroom.

“Family Style” Pies

Fish Pie - Smoked Haddock, Salmon and King Prawn.
Chicken, & Leek Pie.
Steak & Mushroom Pie.

All Pies are served with a choice of two sides.

“Family Style” Roasts

Slow Roasted Beef & Yorkshire Pudding.
Roast Chicken, Sage & Onion Stuffing.
Stuffed Pork Belly, Apple Sauce.
Shoulder of Lamb with Garlic & Rosemary.

All Roasts are served with Roast Potatoes, Cauliflower Cheese & Season Vegetables.

Sides

Roasted Root Vegetables
Cauliflower Cheese
Mashed Potato
Chunky Chips
Buttered Cabbage, Leeks & Peas

£4.00 supplement

Desserts

Sticky Toffee Pudding, Toffee Sauce.
Chocolate Pot, Honeycomb & Caramel Sauce.
Creme Brûlée, Shortbread Biscuit.
Chocolate Tart, Raspberry Compote.
Apple Tart Tatin, Vanilla Ice Cream

Cheese & Biscuits - Available as an extra course at £9.00 per person.

3 Courses - £65.00 Per Person

Minimum numbers of 16 people. We ask for the whole party to dine off the same starter main and dessert unless they are vegetarian or have allergies/intolerances.

Waiting staff charged at £15.00 an hour – minimum 5 hours. 2 members required for 20 people and over.

Taste of France Menu.

A 6-course menu inspired by classic French cuisine
with an optional classic French drinks menu to match.

Canapes

Château de Laubade Armagnac Blanche, Tonic & Mint

French Onion Soup
Served with Gruyere Cheese Crouton.

Léon Beyer 'Réserve Personnelle' Pinot Gris, Alsace

Scallop vol au Vent
Pan Fried Scallop served with a Crispy Puff Pastry Case

Mâcon-Fuissé Vieilles Vignes, Christophe Cordier

Tournedos Rossini
28 Day Matured Beef Fillet Steak, served on a Brioche Crouton, Chicken Liver Parfait, Truffle & Madeira
Sauce.

Gerard Bertrand Cigalus Rouge

Profiterole
Served with Chocolate Sauce & Vanilla Ice Cream.

Bouvet Ladubay Rosé Excellence Demi-Sec,

Fourme d'Ambert
A Soft French Blue Cheese served with Red Wine Poached Pear & Cranberry & Sunflower Seed Bread.

Francois Voyer Pineau Des Charentes Rose

6 Course Set Menu - £85.00 Per Person.

6 Course Drinks Menu £45.00 Per Person.

*If you would like our drinks expert to come and talk about each individual pairing, there is a one-off fee of
£100.00*

Minimum numbers of 16 people.

A Vegetarian menu will be created to reflect the above menu on request.

Waiting staff charged at £15.00 an hour – 2 Members of staff are required for our tasting menu.