



Carte Blanche

CATERING * EVENT DESIGN * MARQUEES



at
That Amazing Place
2017

Having built our reputation on delicious food, charming service and total reliability, Carte Blanche now has a unique profile as one of East Anglia's most respected catering and event companies, providing a one-stop shop, not only for creative and well executed menus but for meticulous party co-ordination and styling and also, when required, marquees.

Although Carte Blanche has grown over the years, enabling us to provide the level of service we now offer, we are essentially a family company and all our work comes to us by word of mouth - we have never advertised and many of the clients who trusted us when we first started are still with us today. We work with a young and dynamic team to bring that personal touch to your day, never losing sight of our core ethos - great food, impeccable service and, whatever the challenge, a can-do approach.

For That Amazing Place, we have put together an exclusive fine dining menu to be the icing on the cake for your big day. This luxury package is all-inclusive and focuses on beautifully cooked and presented ingredients, elegant tableware and informed professional staff. We also understand how important it is to work to a budget and with this in mind, we can provide options to suit everyone.

Every event is unique and we are always happy to design bespoke menus and discuss ideas or themes that are special to you. Our philosophy is all about choice!

We look forward to talking to you about your plans!

Miranda x

Our Fine Dining and Brasserie Packages include:

An initial planning meeting.

Chefs, kitchen staff and a beautifully turned out and professional front of house team, including staff to serve drinks during the reception and meal. An experienced event manager on the day to make sure service runs smoothly.

Elegant white china to suit the menu, modern cutlery and glassware for the reception and tables.

Carefully considered alternatives for vegetarians and special dietary requirements.

A private tasting for two so that you can make final choices on the menu.

All cooking equipment and kitchen set-up for your event.

Carte Blanche Luxury Afternoon Tea £42.00 per head + VAT

Carte Blanche Brasserie Menus £69.00 per head + VAT

Carte Blanche Fine Dining Menus £78.00 per head + VAT

The above prices are based on 60 Guests.



Canapes

delicious one-bite morsels to serve with drinks

(Please also ask to see our list of carefully considered gluten free, dairy free and vegan canapes)

Prices for Brasserie and Buffet Menus include a Choice of 4 Canapes

Prices for Fine Dining Menus include a Choice of 6 Canapes

Hot Meat Canapés

Quails Egg Benedict with Crisp Bacon & Hollandaise Sauce in a Toast Cup
Quails Egg, Bacon and Beans Breakfast in a Mini Yorkshire
Quails Eggs Scotch Eggs with our own Chorizo Sausage Meat & Quince Aioli
Sausage & Bubble and Squeak & Caramelised Onion Gravy in a Toast Basket
Duck Confit Lollipops with Plum Dipping Sauce (df)
Mini Pulled Pork Sliders with Red Cabbage Slaw and Kimchi
Little Spiced Lamb Momos with a Nepali Yoghurt Dip
Mini Syrian Lamb Pizzettas with Pine Nuts, Pomegranate and Labneh
Butter Chicken on a Wild Rice Cracker with Cucumber Raita and Mango Chutney

Cold Meat Canapes

Sobresada & Goats Cheese on Hazelnut & Raisin Toast with Drizzled Honey
Chicken Liver Parfait on Sour Cherry Sables with Elderflower Jelly
Jamon Serrano with Fresh Fig, Fig Relish & Burrata on a Crisp Walnut Toast
Tea-Smoked Lamb with Beetroot Hummus & Fattoush on a Mini Flatbread
Coronation Chicken Salad on a Mini Poppadum with Mint Raita & Black Grape
Vietnamese Chicken Salad with Papaya, Roasted Peanut & Nuoc Mam

Hot Fish and Shellfish Canapés

Black Cod with Miso on a Green Papaya Salad in a Wonton Basket (df)
Mini Fish and Chips in a Basket with Minted Pea Puree & Tartare Sauce
Tempura King Prawns with Soy, Chilli & Honey Dip & Wasabi Mayo
Smoked Haddock Rarebit Tarts with Baby Plum Tomato and Chives
Beetroot Gravdax on a Pea & Mint Crumpet with Cream Cheese & Pea Shoots
Smoked Salmon on a Crisp Potato Rosti with Horseradish Creme Fraiche
Fishcake Lollipops with a Harissa Mayonnaise Di



Hot Vegetarian Canapes

Mushroom Gyoza with a Truffled Mushroom Cream Dip
Wild Mushroom Risotto with Porcini Oil & Thyme Creme Fraiche in a Parmesan Basket
Mini Brioches with Wild Mushrooms, Tarragon Hollandaise and Thyme
Quails Eggs Rancheros in a Tortilla Basket with Tomato, Avocado & Sour Cream
Welsh Rarebit Tarts with Red Onion Confit, Baby Plum Tomato and Fresh Sage
Stilton Rarebit Tarts with Caramelised Onion and Candied Walnut
Mini Sourdough Pizzettas with Oven-dried Tomato, Feta, Black Olive and Oregano (df)
Spicy Felafel Lollipops with Minted Labneh Dip

Cold Vegetarian Canapes

Dolcelatte & Walnut Mousse on a Parmesan Shortbread with Black Fig and Chilli Jam
Baba Ganoush on a Crisp Cumin Crostini with Pomegranate Labneh
Aubergine Caviar with Pomegranate Labneh on a Crisp Flatbread Toast
Herb and Pistachio Goats Cheese on a Parmesan Shortbread with Red Onion Relish
Smoked Baby Tomatoes & Goats Cheese on a Rosemary & Black Olive Shortbread
Baked Dunsyre Blue and Celeriac Tart with Beetroot Chutney
Roasted Red Pepper Crostini with a Gorgonzola Mousse and Herb Salsa



Cold Meat Canapes

Sobresada & Goats Cheese on Hazelnut & Raisin Toast with Drizzled Honey
Chicken Liver Parfait on Sour Cherry Sables with Elderflower Jelly
Jamon Serrano with Fresh Fig, Fig Relish & Burrata on a Crisp Walnut Toast
Tea-Smoked Lamb with Beetroot Hummus & Fattoush on a Mini Flatbread
Coronation Chicken Salad on a Mini Poppadum with Mint Raita & Black Grape

Vietnamese Chicken Salad with Papaya, Roasted Peanut & Nuoc Mam

Tea Parties

Wonderful Tea Time Treats for an Afternoon Wedding



Choose 4 types of Cocktail Sandwich, 3 Hot and 3 Cold Treats and 3 Sweet Things from the following list:

Smoked Salmon on Wholemeal Bread
Cream Cheese & Date on Walnut Bread
Cucumber, Dill & Cream Cheese on White Bread
Rare Roast Beef & Horseradish on White Bread

Free-range Egg & Cress on Granary Bread
Coronation Chicken on Seeded Brown Bread
Prawn & Marie Rose Sauce on Wholemeal Bread
Hummus & Roasted Peppers on Tomato Bread

Hot Tea Time Treats

Cocktail Sausages baked in Honey
Mini Cornish Pasties
Tomato, Black Olive and Feta Pizzettas
Ham and Cheese Croquetas

Quails Eggs Benedict with Bacon & Hollandaise
Mushroom and Mozzarella Arancini
Mini Beef Empanadas
Churros with Chocolate to dip

Cold Tea Time Treats

Potted Crab on Sesame Crostini with Shiso Cress
Mini Orange Muffins with Smoked Duck
Mini Asparagus Tarts with Hollandaise
Goats Cheese, Sobresada and Membrillo Crostini

Mini Stilton and Caramelised Onion Tarts
Mini Olive Muffins with Smoked Tomato & Feta
Butternut Squash, Spinach & Pepper Frittata
Tea-smoked Lamb, Beetroot Hummus & Fatoush

Sweet Things

Mini Scones with Clotted Cream and Strawberry Jam
Mini Coffee Eclairs
Carte Blanche Special Tiffin Cake
Mini Carrot Cakes with Sour Cream Frosting

Carte Blanche Best Chocolate Brownies
Mini Bakewell Tarts with Clotted Cream
Mini Treacle Tarts
Mini Coffee and Walnut Cup Cakes

Our Brasserie Menus

Modern and innovative ideas for informal dining

First Courses

Home-made Breads and Butter

Tomatoes, Roasted Red Peppers, Artichoke and Buffalo Bocconcini on a Chargrilled Bruschetta with Tapenade and Salsa Verde (v)

Carte Blanche Prawn Cocktail Timbale with Bloody Mary Mayonnaise, Cherry Tomatoes, Cucumber, Baby Gem Lettuce and a Crisp Parmesan Toats

Cornish Fishcake with Heritage Tomatoes, Baby Cress Salad and Chive Dressing

Grilled Goats Cheese Salad with Baby Salad Leaves, Smoked Cherry Tomatoes and Croutons (v)
Thai-style Chicken Salad with Mango, Cucumber, Bean Sprouts, Mint, Coriander, Coconut and Lime Chilli Dressing

Gazpacho Soup with all the garnishes and Garlic Croutons (v)

Parma Ham, Black Fig and Goats Cheese Tarte Fine with Mizuna and Amaranth Micro Cress Salad, Aged Balsamic and Candied Walnuts

Main Courses

Bourbon Sticky Pork Belly with Mustard Mash, Roasted Root Vegetables and Curly Kale

Roasted Rump of Lamb with Butternut Squash Puree, Pommes Anna, Buttered Savoy Cabbage and Red Wine and Thyme Jus

Sticky Five Spice Breast of Duck with Sweet Potato Mash and Stir-fried Asian Greens

Lemon Roasted Chicken Breast with a Herb and Pancetta Stuffing, Tarragon and White Wine Sauce, Potato Rosti and Fine Beans

Miso Salmon with Wasabi Mash, Stir Fried Greens and a Chilli Soy Drizzle

Roast Breast of Guinea with a Summer Duxelles Stuffing, Curly Kale, Celeriac and Potato Rosti, and a Red Wine Jus

Roast Root Vegetable Pithiviers with a Red Wine Jus, Wilted Spinach and Creamy Mash (v)

Tomato, Red Pepper and Mushroom Moussaka with Tomato Sauce and Bouquetiere of Green Vegetables

Puddings

Individual Pavlova with Strawberries and Raspberries, Honeycomb Crumb and Raspberry Sauce

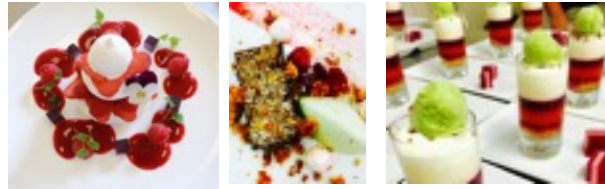
Rose and Pistachio Baklava Ice Cream Parfait with Orange Salad and Rose Syrup

Sticky Toffee Pudding with Clotted Cream Ice Cream, Toasted Pecans and Salt Caramel Sauce

Warm Chocolate Brownie with Dulce de Leche Ice Cream and Fresh Raspberries

Warm Pineapple and Almond Cake with with Coconut Ice Cream and Pineapple Crisps (gluten free)

Maple Brûlée Tart with Candied Apricot Ice Cream and Red Berry Drizzle



Sharing Platters and Feasts - informal, interactive dishes to share

First Courses

Middle Eastern Sharing Board - Beetroot Hummus, Moutabel, Fattoush, Carrot Salad, Arabic Breads

Middle Eastern Mezze -Hummus, Brik, Carrot Salad, Prawn Salad, Lamb Skewers, Mint Labneh & Breads

Seafood Platter - Lobster, Smoked Salmon, Crab, Potted Shrimps, Prawns, Mussels, Sauces, Seaweed, Lemons

Antipasti Platters and Boards to share - choose from the following:

Parma Ham, Jamon Serrano, Salami, Bresaola, Mallorcan Sobresada, Italian Nduja, Buffalo Bocconcini,

Burrata, Manchego, Goats Cheese, Chargrilled Halloumi, Roasted Peppers, Chargrilled Aubergine, Chargrilled

Yellow and Green Courgette Ribbons with Lemon and Dill, Roasted Cherry Vine Tomatoes, Smoked

Tomatoes, Black Figs, Honeydew Melon, Breadsticks, Focaccia, Bruschetta...

Sharing Main Courses and Feasts

Rib Eye of Beef (cooked medium rare) to carve, Frites, Béarnaise Sauce, Vegetables/Salad

Beef and Ale Pie, Creamy Horseradish Mash, Home-made Rough Puff Pastry, Lots of Vegetables, Mustard

Garlic & Lemon-marinated Butterflied Leg of Lamb, Potato Dauphinoise, Aubergine Parmegiana, Salads

Leg of Lamb Shawarma, Mint Labneh, Harissa, Pomegranate Labneh, Couscous or Potatoes, Salads

Sticky Barbeque Pulled Pork, Roast Potatoes, Creamed Corn, Jamaican Slaw, Salad, Barbeque Sauce

Smoked Paprika Pulled Pork, Sour Cream, Tomato Sauce, Roast Potatoes, Sauteed Mushrooms, Salads

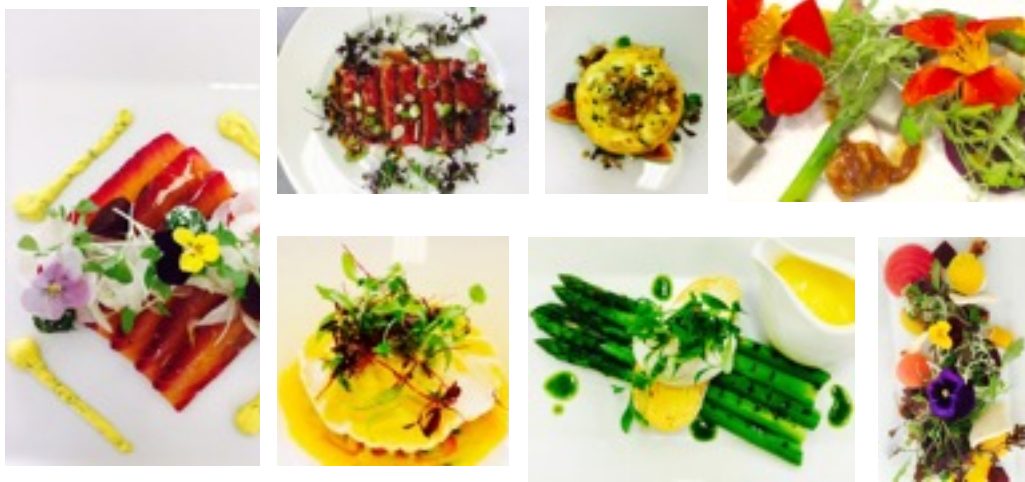
Chicken, Mushroom and Tarragon Pie, Home-made Rough Puff Pastry, Mash, Lots of Vegetables

Jerk Chicken, Bourbon Ribs, Home-made Sausages, Creamed Corn, Mac&Cheese, Red Cabbage Slaw, Sauces

(Prices for sharing platters and table feasts are quoted on a bespoke basis and can be combined with any of the other choices)

Fine Dining

Elegant and well-considered dishes for more formal dining



First Courses

Home-made Breads and Butter

Goats Cheese and Caramelised Onion in a Crisp Home-made Tart with Roasted Figs and Walnuts, Micro Cress Salad and Honey Truffle Dressing

Beetroot and Vodka-cured Salmon with a Fennel and Baby Beetroot Salad, Dill Mayonnaise

Wild Mushroom Tart with a Soft Boiled Quails Egg, Bearnaise Sauce and Baby Cress Salad

King Prawn, Avocado and Mango Salad with a Red Amaranth and Mizuna Cress Salad and Lime Coriander Dressing

Warm Pulled Pork Quails Egg Scotch Egg, Spiced Celeriac Remoulade and Crackling Shards

Seafood Raviolo, Spaghetti Vegetables, Seafood Bisque

Chicken Liver Parfait with Madeira Jelly, Black Cherry Doughnuts, Walnut Toast and Apple Chutney

Seared King Scallops, Apple, Bacon Shards, Celeriac Puree, Lemon Dressing, Rocket Cress

Parma Ham, Roasted Peach, Burrata, Radicchio and Toasted Almonds

Ricotta and Fresh Mint Tart with a Three Pea Salad and Gazpacho Jellies

Heritage Tomato Tart Fine, Goats Cheese, Basil, Black Olive Pastry, Tomato Water Jellies

Tuna Salad Nicoise – Seared Tuna, Soft Boiled Quails Eggs, Slow-Roast Baby Tomatoes, Tapenade, Olive Toasts, Shaved Parmesan, Sauce Vierge

Rainbow Beetroot Carpaccio and Whipped Goats Cheese Salad with Candied Walnuts and Violas

Main Courses

(These main courses are just an indication of what we can do. If you would like a dish made in a different way or with a different sauce or accompaniments, it's not a problem!)

Roast Breast of Chicken wrapped in Pancetta with a Mascarpone, Oregano and Smoked Cherry Stuffing, Asparagus, Saffron Fondant Potato and Chicken Jus

Juniper Roasted Duck Breast with Butternut Squash Puree, Cavolo Nero, Confit Duck Croquette, Potato and Celeriac Rosti and a Sticky Red Wine Jus

Rump of English Lamb with a Minted Pea Puree, Glazed Baby Carrots and Chargrilled Baby Leeks, Pommes Anna and a Red Wine and Thyme Jus

Roast Breast of Guinea Fowl with a Spinach and Boursin Stuffing, Heritage Purple Baby Carrots and Beans, Baked Sweet Potato and a Port Sauce

Roast Pork Tenderloin wrapped in Pancetta with an Apple and Apricot Stuffing, Creamed Potatoes, Crackling Strip and a Cider Jus

Roast Fillet of Beef (cooked medium rare) with Porcini and Port Butter, Roasted Shallots, Roasted Root Vegetable Rosti, Curly Kake and a Red Wine and Wild Mushroom Reduction (£3.50 + VAT per head surcharge)

Seared Seabass, Lemon and Herb Risotto, Braised Fennel, Roasted Cherry Vine Tomatoes and a Sauce Vierge (£1.50 + VAT surcharge)

Leek and Butternut Squash Open Lasagne with Ricotta and Smoked Tomato, Gruyere and a Fresh Tomato Sauce (vegetarian)

Mushroom Pithiviers with Creamed Potato and Celeriac, Baby Carrots and Leeks and a Red Wine Sauce (vegetarian)

Spring Vegetable Risotto, Mint Pesto, Shaved Parmesan and a Soft Boiled Pullet's Egg (vegetarian)

Tomato and Aubergine Cannelloni, with Butternut Squash Puree, Roasted Vegetable Couscous and a Red Capsicum Sauce (vegan)

Vegetable Paella Timbale with Artichokes, Courgettes and Asparagus and Spicy Fresh Tomato Sauce (vegan)



Puddings

Turkish Delight Mousse in a Chocolate Sphere, Honey and Raspberry Crumb, Raspberry Sorbet, Mini Rose Meringues and Fresh Raspberries

Mini Baked Alaska with Pistachio Ice Cream and Hot Raspberry Sauce to pour

Warm Chocolate Moelleux with a Matcha Green Tea Ice Cream and Black Sesame Tuile

Dark Chocolate and Salt Caramel Tart with Yoghurt Ice Cream and Strawberries with Black Pepper and Balsamic

Warm Chocolate Brownie, Clotted Cream Ice Cream, Honeycomb Shards, Raspberry Jellies, Mini Meringues, Raspberry Coulis, Lemon Verbena Cress

Mango and Mascarpone Cheesecake with Coconut Ice Cream and Mango and Raspberry Dolly Mixture Jellies

Warm Apple Tarte Tatin, Toffee Sauce, Honeycomb, Green Apple Pannacotta, Salt Caramel Ice Cream

Rhubarb and Ginger Cheesecake, Orange Sherbet Dip Dab, Warm Rhubarb Jam Doughnut and Champagne Ice Cream

Raspberry, Peach and Champagne Jelly Melba with a Raspberry Macaron and Framboise Syllabub

Strawberry, Rose and Pomegranate Eton Mess Stack with Strawberry Sorbet, Pomegranate Drizzle and Rose Petals

Shot and Pots - Mini Puddings on Stands on each table for guests to share: Creme Brulee, Mango Pannacotta, Layered Chocolate Pot, Basil and Raspberry Pannacotta, Eton Mess - the list is endless!



Evening Buffets and Late Night Snacks

delicious and different ideas for later on when the sun has gone down and the music is playing...

Paellas

Truly authentic Seafood Paella, Mixed Paella or Vegetable Paella cooked in the traditional way in 3' pans with saffron and rice from Valencia. Served with a Mixed Green Salad and Crusty Breads

£13.50 per head + VAT



Spit Roasts

Spit Roast Pig with a Fennel Seed, Sea Salt and Extra Virgin Olive Oil Rub, Apple and Apricot Stuffing, Apple Sauce, Mixed Green Salad, Spiced Chipotle Slaw and Soft Floury Baps

Spit Roast Lamb with a Ras al Hanout and Argan Oil Rub, Roasted Vegetable Cous Stuffing, Mixed Green Salad, Harissa Sauce, Minted Labneh, Soft Floury Baps and Pitta Bread

Spit Roast Beef with a Spicy Barbeque Rub carved into Brioche Buns with, Fresh Horseradish Slaw, Mixed Green Salad, Mustards and Relishes

£14.50 per head + VAT

Barbeques

Chicken Teriyaki Skewers, Piri Piri Chicken, Lamb Kofta Kebabs, Sticky Bourbon Ribs, Home-made Burgers, Thai Pork Moo Ping Skewers, Artisan Sausages, Moroccan Stuffed Aubergines, Shawarma Legs of Lamb with Harissa and Labneh, Bananas in their skins with Toffee Sauce - Choose three items to serve with Slaw, Salad, Sauces and Baps or Pitta Bread

£17.50 per head + VAT

Bowl Food - a little bit of hygge in a rustic bowl

Beef Casserole with Seville Oranges and Horseradish Dumplings/Beef Stifado with Creamy Mash/Sticky Gingered Beef with Jasmine Rice and Cucumber Salad/Chicken Tagine with Lemon and Olives/Mughlai Chicken with Almonds and Sultanas/Teriyaki Salmon with Sticky Rice and Spring Onion/Korean Sticky Chicken with Asian Slaw and Sweet Chilli Sesame Glaze/Spicy Pork Goulash with Buttered Noodles and Sour Cream/Lamb Tagine with Dates and Aubergines and Roast Onion Couscous/Spicy Pulled Pork with Apple and Fennel Slaw and Crackling/Lamb Casserole with Pearl Barley and Creamy Mash, Mac and Cheese.... the ideas are endless!

Choose three items for £14.50 per head + VAT

Food Stations

Cuban Pork with Mojo, Lime Wedges, Sweet Potato Chips and Soft Floury Bap

Sourdough Cheese and Ham Toastie Grill Borough Street Market Style

Burrito Bar - Chicken and Vegetable Burritos made to order

Churro and Chocolate Bar - Freshly fried Churros with Pots of Chocolate to dip

Takoyaki Station - the famous Japanese Dumplings with Dips and Sauces

(Prices on application)

Cheeseboards and Cheese Cakes

We can provide Cheeseboards and Cheese Cakes with a selection of Artisan Cheeses, Home-made Breads, Fruits, Chutneys & Crackers arranged on a Burr Oak Board from £3.50 per person + VAT.

Midnight Snacks

Bacon Butties in Soft Baps with Tomato Ketchup and Brown Sauce

Fish Finger Baps with Tartare Sauce and Rocket

Felafel, Hummus and Salad in Pitta Bread with Chilli Sauce on the side

Mini Cornish Pasties with Sauces on the side

Sausages Baps with Caramelised Onion, Tomato Ketchup and Brown Sauce

Pulled Pork in a Brioche Bun with Asian Slaw and Kimchi

£4.50 per head + VAT

All evening food prices are based on a minimum of 60 guests.



Carte Blanche makes everything from scratch. No bought-in pastry cases and desserts and no short cuts or cheap cuts! Care and love goes into everything we make and we think this is what makes the difference! xxx