# HENBLAS

#### COUNTRY PARK

Exclusive catering by

Marc Macauley Catering



Marc Macauley Catering

Our Team

Marc Macauley Catering is an award winning, family run catering company and we are proud to be part of the HENBLAS team by providing the exclusive catering service.

Led by Marc & his wife Anna, along with daughter Gracie they are all committed to excellence!

Menus can be tailor made under the guidance of Marc who has over 30 years experience running corporate & hospitality events, private parties and weddings of all sizes.

Marc has worked in some of the country's finest establishments, hotels and restaurants, consultant chef to the euro star, also celebrity clients in the world of sports, TV & music.

Anna & Gracie oversee the front of house staff, with the smooth running and co-ordinates the proceedings of your event.



How it works .....

- Select which collection of menus works for you and your budget
- Select one dish from each course to design your menu
- Our menus can also be mixed and matched across the collections and can be priced accordingly.
- Most dishes can be altered to accommodate dietary requirements
- We can also provide bespoke menus if you prefer a more personalised choice.
- All our menus are inclusive of crockery, cutlery and includes waiter/waitress service.
- ✤ We can arrange a tasting session upon request
- A choice menu can be offered, if pre ordered and at a supplement price

Dietaries and Allergens

 All our menus are prepared fresh in our production kitchen so we can alter dishes to suit dietary needs.



Canapés

#### Option 1 at £9.00 per person plus vat

Chefs selection of the favourites \*4 per person

Option 2 at £10.95 per person plus vat

Choose 4 from below

Lobster Arancini, Bloody Mary Sauce Mini Yorkshire Pudding, Baby Sausage, Onion Chutney Vegetable Spring Roll, Chilli Plum Sauce Hoi Sin Duck Bon Bon, Cucumber & Spring Onion Mini Cod / Haddock Goujon, Chips, Tartare Sauce Vegetable Spring Roll, Sweet Chilli Dipping Sauce

Choose 5 from below

Mini Welsh Beef Burger, Mature Cheddar, Burger Relish, Toasted Brioche Smoked Salmon, Dill & Black Pepper Crème Fraiche, Blinis Duck Spring Roll, Hoi Sin Dipping Sauce Flavoured Chicken Skewers, Cucumber Raita Kolangi Moroccan Spiced Lamb Sausage Roll, Nigella Seeds Mint Chutney Goats Cheese And Chilli Croquette Smooth Chicken Liver Pate, Baby Toast, Kentish Apple Compote Poached And Smoked Salmon Pinwheels, Dill Crème Fraiche

### Option 4 at @16.50 per person plus vat

\*Choose 5 from below

Pulled Pork Sausage Roll, HP Sauce Woodland Mushroom & Truffle Arancini, Tarragon Mayo Asparagus Wrapped In Pancetta, Saffron Hollandaise Chicken Satay Skewers, Peanut Dipping Sauce Smoked Haddock Kedgeree Bon Bon, Curry Sauce Crunchy Buttermilk Chicken, Chipotle Mayonnaise Coronation Chicken, Mango And Coriander Choux Bun eetroot Cone, Whipped Goats Cheese, Pomegranate Molasse Croque Monsieur



Family Favourites Collection

£42.00 per person plus vat

Leek & Potato Soup, Flocked Cream, Snipped Chives, Artisan Breads With Butter

Smooth Chicken Liver Parfait, Autumn Fruit Chutney Toasted Croutes

Goats Cheese & Chilli Jam Tart, Herb Salad, Smoked Balsamic Dressing

Pan Fried Chicken Supreme, Rosemary Roast Potato, Seasonal Greens, Confit Carrot, Pan Gravy

Steak & Conway Ale Pie, Served In A Pot Dish Topped With Puff Pastry, Colcannon Mash, & Confit Carrot

Trio Of Locally Made Sausages, Caramelised Onion Gravy, Buttery Chive Mash, Baby Yorkshire Pudding

Summer Berry & Mascarpone Cream Torte

Profiteroles Filled With Pastry Cream, Milk Chocolate Sauce

White Chocolate & Raspberry Cheesecake, Raspberry Compote

Collection 2 £45.50 per person plus vat

Roasted Butternut Squash & Sweet Potato Soup, Curried Oil, Onion Bhaji Croutons

Mature Cheddar & Spring Onion Arancini, Spiced Tomato Chutney, Crispy Leeks

Perl Wen & Cranberry Tart, Mulled Wine, Poached Pear Compote

Heritage Tomato Salad, Torn Basil, Mozzarella, Olive Oil, Cracked Black Pepper Bruschetta

Baked Salmon Fillet & Spinach In Puff Pastry, White Wine, Dill & Prawn Buerre Blanc, Crushed New Potato Cake, Buttered Carrots

Roast Chicken Supreme, Chicken Lollipop, Root Vegetable Mash, Green Beans, Tarragon Veloute

Pork Belly, Asian Spices, Smoked Carrot Puree, Sticky Red Cabbage, Fondant Potato, Plum Sauce

12 hour Slow Cooked Blade Of Welsh Beef, Crispy Onions, Dauphinoise Potatoes, Cauli & Broccoli Cheese, Red Wine Jus

Classic Eton Mess, Sweetened Whipped Cream, Raspberry Compote, Crushed Meringue

Vanilla Crème Brulee, All Butter Shortbread Biscuit

Bilberry Cheesecake, White Chocolate Cream, Oreo Crumb

Trio Of Chocolate & Truffle Torte

Collection 3 £52.00 per person plus vat

Crab & Lobster Arancini, Bloody Mary Dressing, Baby Leaf Salad

Smoked Haddock & Snowdonia Black Bomber Cheddar Tart, Confit Tomato Salad, Herb Oil

Pea ,Mint & Smoked Bacon Soup, Artisan Bread & Butter

Ham Hock Terrine, Pickled Vegetables, Piccalilli Dressing,

Lamb Rump, Cottage Pie Croquette, Roasted Roots, Minted Pea Puree, Red Currant Jus

Poached Salmon & Smoked Haddock Pie, Buttery Cheesy Mash, White Wine Sauce

Cherry Glazed Duck Breast, Confit Leg Bonbon, Fondant Potato, Spinach, Hoisin Sauce

Bar Marked Chicken Supreme, Smoked Bacon, Toulouse Sausage, Mixed Bean Cassoulet

Steamed Tate & Lyle Syrup Sponge, Traditional Custard Sauce

Molten Dark Chocolate Fondant, Vanilla Ice Cream, Black Cherry Compote

Banoffee Tart, Torched Banana, Caramel Sauce

Strawberry Honeycomb Cheesecake, Strawberry Coulis, Fluffy Candy Floss



Collection 4 £56.00 per person plus vat

Atlantic Prawns, Baby Gem Lettuce, Cucumber, Bloody Mary Marie Rose Sauce, Wholegrain Bread & Butter

Continental Meats, Sun Blush Tomato, Olives, Hummus, Toasted Croute, Shaved Pecorino

Smoked & Poached Salmon Roulade, Keta Caviar, Crayfish & Dill Dressing, Petit Herb Salad

Charred Asparagus, Soft Poached Hens Egg, Hollandaise Sauce, Crispy Pancetta

Medallion Of Welsh Beef Fillet, Shin Beef Pie, Roasted Onion Puree, Tender Stem Broccoli, Rich Beef Jus, Fondant Potato

Herb Crusted Lamb Cutlet, Posh Shepherds Pie, Lamb Shoulder Croquette, Minted Greens, Port Jus

Cod Loin, Conway Mussels, Samphire, Pearl Potatoes, Asian Scented Broth

Corn Fed Chicken Breast, Chicken Lollipop, Woodland Mushrooms, Pearl Onions, Tarragon Sauce, Anna Potatoes

Luxury Strawberry Cheesecake, Biscuit Crumb, Strawberry Compote

Milk & Dark Chocolate Mousse Set In A Chocolate Heart, Chocolate Popping Candy

Tangy Sicilian Lemon Curd Tart Topped With Swiss Meringue, Fresh Pouring Cream

Macaron Topped With Sweetened Cream, Fresh Raspberries, Finished With A Pastry Disc

Children's menus

Children 2 to 8 years old £19.95 plus vat Children 8 to 12 years old £24.95 plus vat

> Garlic Bread Homemade Soup Melon Fruit Kebabs Veggie Sticks And Dips

Margherita Pizza Penne Pasta In Tomato Sauce Homemade Chicken Breast Goujons With Chips Sausage And Mash

Fruit Salad Mini Pancakes With Bananas And Chocolate Sauce Chocolate Brownie And Vanilla Ice Cream

\*Please choose one menu for all children

Vegan and Vegetarian menus

Thai Ginger Salad, Shredded Cabbage, Carrot, Cucumber, Edame Beans, Peanut Butter & Lime Dressing

Cauliflower Fritters, French Onion Dip, Baby Leaf

Slow Cooked Aubergine, Carrot & Chick Pea Pate, Spiced Carrot Chutney

Roasted Beetroot Falafel, Toasted Sunflower Seeds, Garlic Aioli, Salad Leaves

Charred Squash, Tri Coloured Peppers, Red Onion Miso Salsa

Braised Broccoli, Butter Beans, Chick Peas And Chilli

Beetroot And Red Onion Tarte Tatin

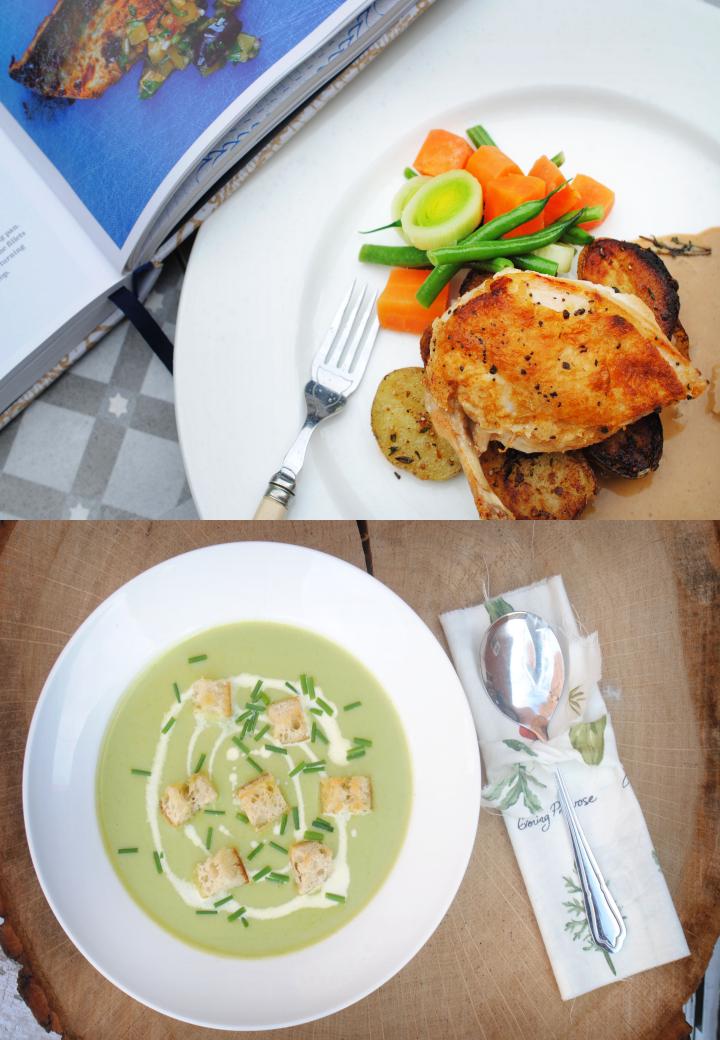
Sweet Potato Risotto, Pak Choi, Spinach, Crispy Leeks

Crème Brulee, Spiced Berry Compote

Creamy Baked Cheesecake, Amarena Cherry Glaze

Gooey Chocolate Brownie, Chocolate Sauce, Vanilla Ice Cream

Sicilian Lemon Tart, Raspberry Ripple Cream, Mint Gel



Additional courses

Add that bit of extra sparkle to your menu

Choice Of Sorbet

£7.95 plus vat per person

Homemade Soup With Artisan Breads

And Welsh Butter

Assorted Cheese Board, Crackers, Chutney.

Grapes £8.95 plus vat per person



Evening Mibbles

All served directly to your guests

Dry Cured Bacon Sandwich, HP Sauce Or Ketchup, Sourdough Roll £9.95 plus vat

Cheese Boards, A Selection Of Welsh And Farmhouse Cheeses, Biscuits, Chutney, Grapes £11.95 plus vat

Edwards Of Conwy Sausages, Fried Onions, HP Sauce & Ketchup Served In A Sourdough Roll £9.95 plus vat

Individual, Freshly Baked Pizza, Choice Of Toppings, Grated Mozzarella, Italian Herbs £13.95 plus vat

Chicken Tikka Masala, Naan Bread, Braised Rice, Mango Chutney £12.95 plus vat

Welsh Beef Chilli, Boiled Rice, Grated Cheddar, Crispy Tortillas, Sour Cream £12.95 plus vat



Evening Mibbles

Continued...

Chicken Breast Kebab, Chopped Salad, Garlic Mayo, Flat Bread, Potato Wedges £13.95 plus vat

Pie & Mash, A Choice Welsh Beef & Ale Or Chicken Pie, Silky Mash Potato, Peas And Gravy £12.95 plus vat

Burrito, Welsh Beef Chilli Served In A Soft Flour Tortilla, Red Onion, Grated Cheddar, Chilis, Chopped Tomato, Fresh Limes £12.95 plus vat

Dirty Burger, 1/4 Lb Welsh Beef Burger, Crispy Iceberg, Sliced Tomato, Mature Cheddar, Pulled Pork, Burger Relish, Onion Rings, Soft Burger Bun, Salt & Pepper Wedges £13.95

Beer Battered Fish, Minted Mushy Peas, Chips, Tartare Sauce, Lemon Wedge £14.95 plus vat

Fish Finger Butty, Large Beer Battered Cod Goujon, Soft Finger Roll, Mushy Peas, Tartare Sauce £11.95 plus vat

Slow Cooked Pulled Pork In Our Coffee And Bourbon Rub, Sour Dough Roll, Rustic Slaw £12.95 plus vat

## MARC MACAULEY CATERING TASTE OUR REPUTATION

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