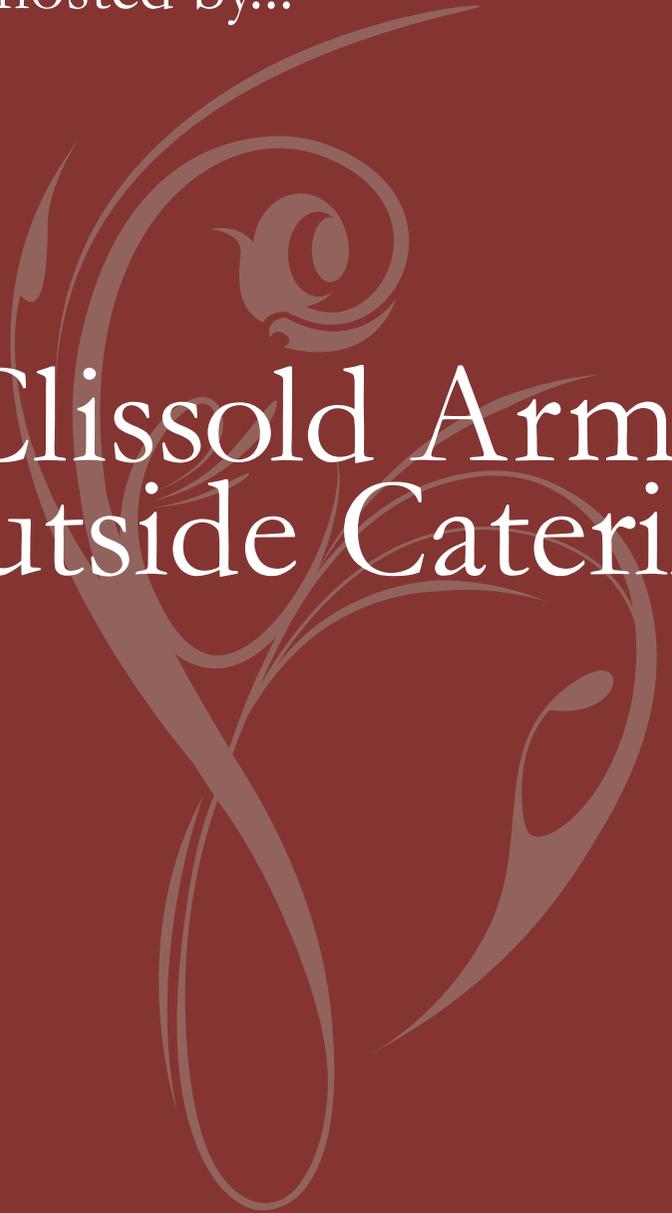


Truly memorable Events hosted by...

A large, faint, decorative graphic in a light brown color is centered on the page. It features elegant, swirling lines and floral motifs, resembling a stylized rose or a calligraphic flourish. The graphic is semi-transparent, allowing the text to be read over it.

# Clissold Arms Outside Catering

# Your vision: Our expertise.

When you're hosting an important event, whether it's at a venue or in your own home, there's a lot to get right. You'll need a catering team who you can rely on to absolutely deliver.

Clissold Arms Outside Catering brings the promise of excellence to your special occasion. We bespoke each package to the requirements of the host. You choose exactly which menu suits you and the level of service you need, and we fit seamlessly into your schedule so you can rest assured that it will all happen exactly as you'd planned.

To give you an idea of what you can expect from our Outside Catering this pack covers the types of catering we offer and details the menus you can choose from as well as giving prices per head and an overview of the essentials and extras of service.

Prices are very much dependent on the final package so if you like what you see or if you require any further information then please give us a call.



Assorted sushi



Parma ham & melon skewers



Prawn skewers



Half grilled lobster, garlic butter, mixed leaves



Pan-seared fillet of sea bass, sauce vierge



Mini fishcake & tartare sauce

# Our food.

From intimate dinners hosted in your own home to large parties, weddings or functions at a venue we offer a range of catering to suit your needs.

Whether it's a sit-down dinner, bowl food, canapés or a hot or cold fork buffet we offer an array of delicious fish, meat and vegetarian dishes for you to choose from. We can also cater for any special dietary requirements.

## Sit-down dinners:

Ideal for weddings and formal events at a venue or for when a dinner party at home has to be that something extra special. Build your own unique menu by choosing exactly what you want from our range of starters, main courses, side dishes and puddings.

## Bowl food:

The latest in chic party food. Served in individual bowls our choice of tasty hot and cold dishes and tempting puddings could be just the impression you want to create.

## Canapés:

The perfect informal food option. Build a feast of your very own by choosing from our sumptuous array of hot and cold canapés and sushi. Minimum party size for a canapé order is 20 people, and 24 people if you only want sushi.

## Hot and cold buffets:

A great choice for informal food at a party or event. Choose from a variety of hot and cold fish, meat and vegetarian main and side dishes.

**Please note:** In order to serve hot dishes we must have agreed access to kitchen facilities at your venue.



Mini fishcake, pea puree & hollandaise sauce



Wild mushroom risotto



Ham hock & fois gras, toasted brioche



Cumberland sausage, mustard mashed potato, caramelised onion jus

# Sit-down dinner menu.

## Starters:

### \*\*\* Fish \*\*\*

Home-cured gravadlax, fennel salad, dill mustard dressing  
Smoked mackerel, poached salmon & saffron potato terrine  
Smoked salmon, shallots, capers, parsley, egg, gherkins & lemon  
Smoked salmon, mixed leaves, crème fraîche  
Poached salmon, French beans & new potato salad  
Brochette of grilled Mediterranean prawns, garlic butter  
Half grilled lobster, garlic butter, mixed leaves  
Salt & pepper squid, roasted mixed peppers, spring onions, balsamic dressing  
Freshwater prawn cocktail, baby gem salad, marie rose sauce

### \*\*\* Vegetarian \*\*\*

Best of British: English asparagus, poached egg, Hollandaise sauce  
Any homemade soup, fresh baked bread  
Salad of baby mozzarella, avocado & cherry tomato, balsamic dressing  
Whole stuffed figs, goats' cheese, honey truffle dressing  
French onion soup, cheese crouton  
Pear, chicory, walnut & goats' cheese salad  
Pumpkin ravioli, spinach & black truffle dressing  
Porcini mushroom tagliatelle, black truffle sauce

### \*\*\* Meat \*\*\*

Duck, cranberry & pistachio terrine, plum sauce, toasted brioche  
Chicken liver parfait, Sauternes jelly, toasted homemade brioche  
Thai crispy duck salad, nim jam dressing  
Chicken & avocado salad, croutons, parmesan cheese, sweet mustard dressing  
Asparagus wrapped in Parma ham, parmesan shavings, vinaigrette  
Fillet of beef carpaccio, rocket & parmesan salad

## Main courses:

### \*\*\* Fish \*\*\*

Pan seared fillet of sea bass, sauce vierge  
Roasted fillet of salmon, white wine sauce  
Poached fillet of salmon, hollandaise sauce

### \*\*\* Vegetarian \*\*\*

Spiced feta parcels, lentil dahl, tomato confit & spinach  
Brie & red onion tart  
Wild mushroom & rice stuffed aubergine, goats' cheese, walnut & pear salad  
Stuffed honey & garlic camembert, sourdough, fig salad, redcurrant jelly

### \*\*\* Meat \*\*\*

Roasted lemon & thyme marinated breast of chicken, onion gravy  
Ballontine of chicken breast stuffed with spinach & ricotta, jus gras  
Roasted Scottish sirloin beef (medium rare), Yorkshire pudding, gravy  
Roasted rack of baby lamb, red wine jus  
Breast of barbery duck

## Sides:

Roasted potatoes	Mixed leaves & Parmesan	Chantenay carrots
Creamy mashed potatoes	Tomato & onion salad	Roasted parsnips
Dauphinoise potatoes	Mixed salad	Saffron rice
Crushed new potatoes	Grilled Mediterranean vegetables	Braised red cabbage
Sautéed potatoes	Chef's selection of vegetables	Cauliflower cheese
Parisienne potatoes	French beans	Creamed spinach
	Broccoli	Root vegetable mash

## Puddings:

Dark chocolate brownie, ice cream, chocolate sauce  
Brandy snaps with chantilly cream & fresh berries  
Sticky toffee pudding, ice cream, toffee sauce  
Vanilla crème brûlée, shortbread  
Lemon & lavender crème brûlée, shortbread  
Lemon tart, citrus yoghurt  
Apple crumble, crème Anglaise  
Vanilla cheese cake, strawberry coulis  
Homemade carrot cake, ice cream  
Wild berry terrine, strawberry coulis  
Medley of exotic fruit, raspberry sorbet, eau de vie framboesia  
Medley of strawberries, raspberries, blackberries on a bed of chantilly cream  
Cheese board of your choice, grapes, celery, biscuits & onion chutney  
Homemade tiramisu

**3 courses without choices & 3 sides: £23.00 pp**

**3 courses with 2 choices & 3 sides: £25.00 pp**

Complimentary crudités with hummus & taramasalata dips, bread & butter accompany all dinner parties.  
Appropriate complimentary condiments and sauces will also be supplied.

# Bowl food menu.

## \*\*\* Fish \*\*\*

Mini fishcake, pea puree & hollandaise sauce  
Breaded fish goujons & chips  
Smoked salmon, avocado & crushed potato tian, sweet mustard dressing  
Crispy beer battered fish & chips

## \*\*\* Vegetarian \*\*\*

Feta & spinach parcels, spicy lentils  
Mediterranean vegetable tagine, Moroccan couscous  
Pumpkin ravioli, spinach, truffle sauce  
Warm Thai cucumber, carrot & noodle salad, hoi sin sauce  
Warm carrot & coriander soup

## \*\*\* Meat \*\*\*

Cumberland sausage, mustard mashed potato, caramelised onion jus  
Grilled rump beef & glazed onions, mashed potatoes  
Spiced braised lamb tagine, Mediterranean couscous  
Roasted chicken breast, spiced tomato & olive sauce, white rice  
Beef bourguignon & creamy mashed potatoes

## \*\*\* Puddings \*\*\*

Lemon & lavender brulee  
Apple crumble, Anglaise sauce  
Strawberries & cream  
Eton mess, fresh berries & cream

**3 bowls pp: £10.00 pp**

**5 bowls pp: £15.00 pp**

**7 bowls pp: £20.00 pp**

This menu is not comprehensive, please ask if there's something you would like that isn't listed.

# Canapés.

## \*\*\* Fish \*\*\*

Home-cured gravadlax, mustard dressing  
Smoked salmon, cucumber & cream cheese  
Tuna & mint cucumber canapés  
Mini fishcake & tartare sauce  
Salt & pepper squid & tartare sauce  
Tempura prawns & sweet chilli sauce

## \*\*\* Meat \*\*\*

Yorkshire pudding, rare beef & horseradish  
Ham hock & fois gras, toasted brioche  
Parma ham & melon skewers  
Mini duck spring rolls, hoi sin sauce  
Chicken satay sticks with peanut & coconut  
Mini bangers & mash, caramelised onion

## \*\*\* Vegetarian \*\*\*

Mini asparagus, hollandaise sauce  
Mozzarella and tomato skewers  
Cream cheese stuffed cherry tomato  
Mini risotto balls  
Mini vegetarian spring rolls, hoi sin sauce  
Breaded mushrooms, garlic sauce  
Mediterranean vegetable skewers

## \*\*\* Sushi \*\*\*

Cucumber sushi  
Smoked salmon & avocado sushi  
Shredded duck sushi

**5 canapés pp: £8.00 pp**

**8 canapés pp: £14.00 pp**

**12 canapés pp: £20.00 pp**

**sushi starts at £1.60 per piece**

This menu is not comprehensive, please ask if there's something you would like that isn't listed.  
Sweet canapés are also available.

# Hot or cold buffet menu.

## Hot fork buffet Option 1:

Shepherd's pie  
Beef lasagne  
Vegetarian lasagne  
Baked macaroni cheese  
Beef casserole  
Bangers & mash  
Whole marinated roast chicken  
Stuffed aubergines

### \*\*\* Side dishes \*\*\*

Crushed new potatoes	Chefs' selection of vegetables
Greek salad, kalamata olives & feta cheese	Roasted parsnips
Mixed leaves & parmesan	French beans
Mozzarella & tomato salad	Chantenay carrots
	Broccoli

Choice of 1 main & 2 side dishes £9.50pp

Choice of 2 mains & 3 side dishes £12.50pp

## Hot fork buffet Option 2:

Roast sirloin of Aberdeen beef, Yorkshire pudding  
Roast (boneless) leg of English lamb, fresh rosemary  
Roast middle white of Suffolk pork, crackling  
Pan-fried supreme of Corn-fed chicken marinated with lemon & thyme  
Poached salmon, white wine, cream & chives  
Homemade fish pie, glazed creamed potatoes  
Wild mushroom risotto, parmesan shavings, truffle oil  
Brie & red onion tart

### \*\*\* Side dishes \*\*\*

Roast, mashed, sautéed or crushed new potatoes	Chefs' selection of vegetables
Mixed leaves & parmesan	Roast parsnips
Tomato & onion salad	French beans
Grilled Mediterranean vegetables	Chantenay carrots
Mixed salad	Broccoli
Root vegetable mash	Braised red cabbage
Creamed spinach	Cauliflower cheese

Choice of 1 main & 3 side dishes £14.00pp

Choice of 2 mains & 3 sided dishes £13.50pp

## Cold fork buffet Option 1:

Mixed sandwiches (various fillings)  
Honey glazed Lincolnshire ham  
Smoked salmon platter, cream cheese, cornichons & lemon  
Vegetarian quiche  
Antipasti platter: various Italian & Spanish cured meats  
Vegetable spring rolls with sweet chilli dip

### \*\*\* Side dishes \*\*\*

Tomato, mozzarella, avocado & basil salad  
New potato salad with spring onion & parsley  
Moroccan couscous  
Mixed baby leaves, parmesan shavings, balsamic  
French beans, lemon juice, virgin olive oil

£12.50 pp

## Cold fork buffet Option 2:

Open sandwiches (various fillings)  
Hand-carved selection of cold meats  
Topside of Scotch beef (medium rare)  
Crown of Norfolk turkey  
Honey-glazed Lincolnshire ham  
Spinach & ricotta quiche  
Poached scotch salmon  
Parma ham & melon  
Norwegian prawns  
Devilled eggs

### \*\*\* Side dishes \*\*\*

Tomato, mozzarella, avocado & basil salad  
New potato salad with spring onion & parsley  
Moroccan couscous  
Mixed baby leaves, parmesan shavings, balsamic  
French beans, lemon juice, virgin olive oil

£15.00 pp

All cold buffets are served with a selection of sauces, bread rolls and butter.  
These menus are not comprehensive, please ask if there's something you would like that isn't listed.

Clissold Arms, 105 Fortis Green, East Finchley. N2 9HR  
020 8444 4224/7972 [outsidecatarnig@clissoldarms.co.uk](mailto:outsidecatarnig@clissoldarms.co.uk) [www.clissoldarms.co.uk](http://www.clissoldarms.co.uk)

# Our service.

We pride ourselves on having a light touch when it comes to service. From essentials like plates, cutlery, glasses and number of chefs and waiting staff to extras like linen, coffee and tea and ice buckets we work out exactly what your event needs and then, on the day, we simply get on with it.

## Food preparation:

All canapes are delivered cold and we can either leave instructions on how to assemble them or we can do all it all for you, you just have to ask.

In order to serve hot dishes we must have agreed access to kitchen facilities at your venue.

## Chefs, waiting staff and bartenders:

Our chefs are experienced at producing our menus off-site. We plan for them to arrive in good time to set up and produce food when you want it, we also plan for them to clean down the kitchen area at the end of the event. You should allow 4 to 5 hours for a standard service (set up to clean down), and one chef per 30 guests, with the first chef always being a senior chef.

We also have excellent waiting and bar staff should you require them, and for larger events we can provide an event manager and /or front-of-house manager if needed.

## Drinks:

We are happy to recommend a selection of sparkling, red or white wines, beers, cocktails and soft drinks for you to choose from. We can usually offer a sale or return service where unopened and undamaged bottles of wine or cases of beer can be returned to the supplier.

## Hire of extra equipment:

From tables and chairs through to linens, crockery, cutlery, glassware and canapé serving platters we can organise the hire of all the extras you may need during service.



# How to book and pay.

## **Enquire and book:**

To discuss your event's Outside Catering requirements please contact our Events Manager, Sonia Pereira, on [outsidecatering@clissoldarms.co.uk](mailto:outsidecatering@clissoldarms.co.uk) or 020 8444 4224.

## **Payment Terms and Conditions:**

Once you are happy with the package we have offered you, you will need to pay a 25% deposit to secure your date, with the full balance being due seven days before the event.

We accept payments via online bank transfer or cheque.

Delivery charges may apply but this will be made apparent at quotation stage. Any orders under £100.00 are collection only.