



*Perry's Fine Foods*  
of Lichfield



11 Tamworth Street  
Lichfield WS13 6JP  
Tel No: 01543 262882

**Prices include VAT, Staff Costs and Table Linen**

**Canapé Menu 1**

Assortment of Bouchées to include  
Chicken with Mild Curry Mayonnaise  
Prawns in Marie Rose Sauce  
Filed Mushrooms with Chilli Salsa  
Cherry Tomato and Cheddar Cheese Stacks  
Assorted Vegetable Bites  
Cream Cheese and Chive Palmiers

**£7.15 per guest**

**Canapé Menu 2**

Chicken Liver Parfait on Toasted Granary, glazed with Orange Confit  
Mini Yorkshire Puddings stuffed with Ground Beef, Spring Onion and Horseradish Pickle  
Cocktail Mini Spring Rolls with Sweet and Sour Relish  
Smoked Salmon Ribbons and Cream Cheese Wafer  
Wild mushrooms, Pesto and Cognac Filo Cup  
Chilled Mini Kebabs

**£9.55 per guest**

**Canapé Menu 3**

The Vegetable Garden  
A Selection of Fresh Crisp Vegetables to include:  
Fiery Radish Flowers, Celery Whirls, Spring Onion Bushes,  
Chilled Cucumber Batons and Carrot Stick.

Dill Blinis with Cured Wild Salmon Sour Cream and Salmon Roe  
Chicken liver and Cognac Paté on Toasted Sun-Dried Tomato Bread  
Tomato Provencal and Basil Croustade  
Sweet Honey Ham and Redcurrant Cups  
Creamed Garlic Cheese and Chive Rounds  
Green Asparagus Tips with Cracked Black Pepper and Tarragon Vinaigrette  
Assorted Seafood Petit Crolines

**£12.60 per guest**



**Middleton Hall**  
**Wedding and Banquet Menus**

**Soup Selection**

Curried Parsnip and Russet Apple  
Vine-ripened Tomato and Basil  
Celery, Apple and Stilton  
Cream of Cauliflower and Chervil  
Leek and Potato  
White Onion and Cider  
Woodland Mushroom and Chive  
Thick Golden Vegetable

**£3.60 per head**

**Starter Selection**

Chicken Liver Parfait with Warm Brioche, dressed leaves and Cumberland Sauce  
Fa of Galia Melon presented with Soft Berry Compôte  
Chicken and Mango Bruschetta with Rocket Salad  
Celery, Apple and Prawn Salad bound in a Lemon Mayonnaise with Iceberg Chiffonade  
Green Salad with Feta Cheese, Sun-blushed Tomatoes, Olives and Cos Lettuce  
Caesar Salad with Crisp Lardons of Smoked Bacon  
Hot Sautéed Mushrooms in Creamed Garlic Sauce, with Toasted Herb Croutons  
Cray fish and Avocado Salad with a Piquant Marie Rose Dressing

**£5.40 per head**



**Main Courses**

Seared Salmon Fillet glazed with a Tomato, Basil and Olive Salsa  
Prime Roast Topside of English Beef with Yorkshire Pudding and a delicate Herb Pan Gravy  
Roast Packington Loin of Pork with an Apricot and Walnut Seasoning  
Succulent Roast Leg of Lamb with a Rosemary and Redcurrant Jus  
Chicken Forestière – Pan Fried Supreme of Chicken simmered in Red Wine Sauce with Smoked  
Bacon, Mushrooms and Caramelised Onions  
Chicken Hawaiian - Pan Fried Breast of Chicken garnished with Peppers and Mango  
accompanied by a light Orange and Pineapple Sauce  
Fanned Barbary Duck Breast (£2 supplement)  
served with a choice of Orange and Cointreau Sauce or Plum and Ginger Sauce  
Rib Eye Steak with a Creamy Leek Champ, coated with a Burgundy Jus  
(All Steaks are cooked medium unless otherwise stated)  
Baked Tuna Loin with Crushed New Potatoes and a Vibrant Pesto  
Roast Crown of Turkey presented with Sage and Onion Seasoning, Cranberry Sauce  
and Rolled Chipolatas

**Vegetarian Option**

Aubergine and Roast Pepper Mille Feuille with a Cracked Pepper and Tomato Sauce  
Symphony of Stir Fried Vegetables and Toasted Pine Nuts presented in a Herb Basket

**All Main Courses served with a selection of Fresh Market Vegetables and Potatoes**

**A Selection of Rustic Breads presented with Plain Butter, Herb Butter, Olive Oil and Balsamic  
Vinegar are included in the price.**

**£19.15 per head**



**Sweet Selection**

Home Made Strawberry Cheesecake drizzle with Raspberry Coulis  
Lemon Meringue Pie  
Individual Chocolate and Orange Torte  
Individual Fruit Tartlets  
Pear and Chocolate Flan  
Cream Filled Profiteroles with Warm Chocolate Sauce  
Exotic Fruit Salad  
Eton Mess – Layered Meringue, Chantilly Cream and Strawberries  
Chocolate and Bailey's Mousse  
Bramble and Apple Pie served with Creamed Custard Sauce.

**£5.40 per head**

**The Cheese Platter**

A Selection of  
Somerset Brie  
Cropwell Bishop Stilton  
Lincolnshire Poacher

**£6.60 per head**

**Freshly Brewed Fair Trade Filter Coffee and Cream**

**or**

**Fair Trade Traditional Tea  
Served with Chocolate Mints**

**£3.00 per head**



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**Celebration Buffet Menu 1**

Assortment of Sandwiches and Baguettes Filled with  
Roast Turkey Breast  
Tuna and Chive Mayonnaise  
Mature Cheddar and Peppered Tomatoes

Packington Pork Sausage Rolls  
Home Made Pizza Slices  
Home Made Quiche Lorraine  
Kettle Crisps and Tortilla Chips

**£9.60 per guest**

**Celebration Buffet Menu 2**

Assortment of Sandwiches and Baguettes Filled with  
Honey Baked Ham and Home Made Coleslaw  
Egg Mayonnaise and Mustard and Cress  
Mature Cheddar and Spring Onions  
Chicken and Bacon

BBQ Chicken Drumsticks  
Sliced Hand Raised Pork Pie with Sweet Tomato Purée

**Prawn Bouchées**

North Atlantic Prawns folded in a Marie Rose Sauce and served in a Crisp Puff Pastry Case

Individual Filo Quiche with Field Mushrooms and Tarragon  
Kettle Crisps, Tortilla Chips and Nuts

**£12.00 per guest**

**Celebration Buffet Menu 3**

A Selection of Sandwiches and Baguettes filled with  
Prime Roast Topside of Beef and English Mustard  
Tuna and Red Onion  
Prawn Marie Rose and Shredded Iceberg Lettuce  
French Brie and Grapes  
Chicken Liver Parfait

Home Baked Salmon and Dill Quiche  
Mini Pork Sausages tossed in Sesame Seeds and Local Honey  
Potato and Dijon Mustard Strudel

Glazed Oriental Style Chicken Wings with Ginger Wine and Balsamic Vinegar

Tossed seasonal Salad with a Light Olive Oil Dressing, Coleslaw Salad  
with Crisp Shredded Dutch White Cabbage, Onion and Grated Carrot  
bound in a Cream Mayonnaise

Exotic Sliced Fresh Fruit Platter and Berries

**£15.60 per guest**



**Cold Fork Buffet**

(based on a minimum of 10 people)

**Honey and Mustard Glazed Ham**  
with a hint of Sweetcorn   **£5.40**

**Roast Breast of Wiltshire Turkey**  
Accompanied by Cranberry Chutney **£5.40**

**Finest Scottish Beef Sirloin**  
Decorated and Displayed for your enjoyment   **£6.60**

**Steamed Supreme of Chicken**  
Garnished with Prawns and Grapes   **£5.20**

**Poached Fresh Water Salmon Fillet**  
with Lemon and Black Pepper Mayonnaise   **£5.40**

**Fruits de Mer**  
A magnificent display of King Prawns, Oak Smoked Salmon, Peppercorn  
Mackerel Fillet and Smoked Halibut   **£9.50**



**Hot Buffet Dishes**

**Beef Stroganoff**

Tender Strips of Beef in a Creamy Sauce with Mushrooms, Onion and Wholegrain Mustard **£9.60**

**Seared Salmon Fillet**

Glazed with Tomato, Basil and Olive Oil Salsa **£9.50**

**Chicken Forestière**

Diced Chicken Breast in Red Wine Sauce with Garnish of Smoked Bacon Mushrooms and Onions **£9.95**

**Hungarian Pork Goulash**

Cooked with Vine Tomatoes, Paprika and Sour Cream **£9.95**

**Thai Style Chicken**

Fragrant Blend of Chillies, Coriander, Lemon Grass and Coconut Cream Sauce **£9.95**

**Authentic Spicy Lamb Curry**

Simmered with Toasted Almonds and Leaf Spinach **£9.95**

**Vegetable Lasagne**

Medley of Crisp Vegetables and Pasta Sheets layered with Rich Tomato Sauce and Cheese Topping **£8.10**

**Aubergine and Courgette Moussaka**

The Classic Mediterranean Dish full of Plump Courgettes and Aubergines **£5.50**

**Moroccan Lamb**

Tender Lamb Pieces with Pineapple, Apricots and Cashew Nuts simmered in a Rich Spicy Sauce **£0.55**

**Sweet and Sour Chicken Stir Fry**

A colourful Assortment of Exotic Vegetables and Chicken Strips in a Sweet and Sour Sauce **£9.00**

**Glazed Salmon Fillet**

Prime Fillet of Salmon on a Baby Leaf Spinach, coated with a Rich Three Cheese Cream Sauce **£9.60**

**Pot Roasted Beef Burgundy**

Marinated Cubes of Tender Beef Braised with Fresh Thyme and Bay Leaf,  
Burgundy Wine and Sweet Red Onions **£10.50**

**Java Pork**

Succulent Pork Pieces sealed in a light Java Marinade served on a bed of Peppers and Bean Sprouts **£10.20**

**All Hot Dishes are served with Turmeric Clove Rice**

**or**

**Mini Salt-crusted Potatoes with a Garlic Cream Cheese Dressing**



**Additional Buffet Items**

Assortment of Sandwiches and Baguettes per person	4.60
Vegetable Samosas with a Mild Curry MayoDip	1.45
BBQ Chicken Drumsticks with Chili Jam Sauce	2.20
Smoked Salmon Dill and Cream Cheese Roulade	2.55
Breaded Chicken Goujons with Lime and Coriander Dip	2.35
Filled Vol au Vents to include	
Paw Marie Rose	
Mushroom and Tomato Salsa (3 per person)	1.80
Poached Salmon Fillet with Lemn and Dill Mayo Rosette	2.65
Cocktail Packington Pork Sausage Rolls	1.20

**Salads**

Pasta and Roasted Mediterranean Style Vegatable Salad	2.05
Mozzarella, Vine Tomatoes and Chiffonade of Basil with Cracked Pepper and Extra Virgin olive Oil	2.55
Home Made Coleslaw – Shredded Dutch White Cabbage, Onion and Grated Carrot splashed with Olive Oil, bound in Mayo	1.80
Home Made Potato Salad – Diced New Potatoes, Chopped Onions and Chive with a hint of Mustard, mixed with Mayo	1.80
Classic Tossed Green Salad – Ieberg, Cos lettuce, Watercress, Spring Onion, Pepeprs and Grapes tossed with a delicate Dressing	1.80
Home Made Waldorf Salad – meley of Apples, Celery, Walnuts and Sultanas with a slightly Spicy Mayo	2.10
A Selection of Rustic Breads with Herb and plain Butter Olive Oil and Balsamic Vinegar	1.80
Selection of English and Continental Cheeses fro our Extensive Range presented with Assorted Biscuits and Grapes	6.60
A Selection of Home Made Sweets and Cakes to include	
Strawberry Cheesecake	
Orange and Chocolate Torte	
Lemon Meringue Pie	5.40
Fresh Filter Coffee or tea with Cream	3.00