

*About Our Menus*

*Our Menus have been chosen to reflect the seasonality of local produce and we have, wherever possible, sourced our produce from local producers.*

*Please note when making your selection, all guests must have the same starter, main course and dessert. Exceptions will be made for guests with dietary requirements.*

*Three Courses and Coffee:*

*January to April £45 per head*

*Monday-Thursday throughout the year £ 45 per head*

*Friday-Sunday May to December £50 per head*

***SPECIAL ALL INCLUSIVE DECEMBER PACKAGE AVAILABLE***

*Please see separate leaflet enclosed*

*Canapés from £2.40 per item*

*Evening Buffets from £6.50 per person*

*All Prices are inclusive of VAT at the current rate of 17.5%*

**JMK CLASSIC CATERING LTD  
THE TITHE BARN  
LOSELEY PARK  
GUILDFORD  
SURREY  
GU3 1HS**

**01483 452535**

**[classicjmk@aol.com](mailto:classicjmk@aol.com)**

## **SUGGESTED SILVER SERVICE MENU**

### **STARTERS**

*Cream of Watercress Soup*

*Asparagus Soup, Chive Cream*

*Ham Hock Terrine, Sauce Gribiche*

*Thai Spiced Fish Cakes, Sweet Chilli Dressing*

*Goats Cheese and Red Onion Tart, Walnut Salad, Balsamic Reduction*

*Twice Baked Basil Souffle, Gazpacho Dressing*

*Tian of Smoked Chicken, Confit Cherry Tomatoes, Balsamic Vinaigrette*

*Tian of Poached Salmon, Green Beans and Olives, Citron Vinaigrette*

*ooOoo*

### **MAIN COURSES**

*Grilled Fillet of Sea Bass, Mussel Veloute*

*Baked Supreme of Salmon, Sorrel Cream*

*Breast of Corn Fed Chicken, Red Pepper Cream Sauce*

*Traditional Roast Duck, Plum Sauce*

*Braised Lamb Shank, Mint and Red Wine Jus*

*Loin of Pork, Baked Apple with Sage and Onion Stuffing, Red Wine Jus*

*Rump of Lamb, Basil and Green Lentil Sauce*

*Roast Sirloin of Beef, Yorkshire Pudding, Rich Gravy*

*Ale Braised Steak with Onion and Portobello Mushroom*

*Hog Roast carved in front of your guests and served from a buffet accompanied by Sage and Onion Stuffing, Apple Sauce and a Rich Gravy*

***Minimum number of 80 guests required***

***Suggested Vegetable Accompaniments:  
Please Choose One***

*Panache of Summer Vegetables*

*Roasted Winter Vegetables*

*Tian of Mediterranean Vegetables*

*Buttered Carrots and Mange Tout*

*Minted Peas and Broad Beans*

*Creamed Leeks*

*French Beans wrapped in Pancetta*

***Suggested Potato Accompaniments:  
Please Choose One***

*Steamed New Potatoes*

*Roasted New Potatoes with Herbs*

*Traditional Roasted Potatoes*

*Diced Potatoes with Bacon Lardons and Mushrooms*

*Sauteed New Potatoes with Onions*

*Dauphinoise*

*Buttered Mash*

## ***DESSERTS***

*Raspberry Crème Brulee*

*Sable Biscuits layered with Strawberries and Chantilly Cream, Red Berry Coulis*

*Lemon Tart, Fresh Berries, Raspberry Coulis*

*Individual Tiramisu, Coffee Cream, Amoretti Biscuits*

*Warm Treacle Tart with Clotted Cream*

*Bread and Butter Pudding, Cointreau Anglaise*

*Chocolate Tart, Pistachio Ice Cream*

*Vanilla Panacotta served with Summer Berries*

*Apple Tart Tatin, Loseley Vanilla Ice Cream*

*ooOoo*

*Freshly Brewed Tea and Coffee with Petits Fours*

**Evening Wedding Buffet Menus**

*(to be served after main reception)*

**Option 1**

*Sausage Rolls  
Selection of Assorted Sandwiches  
Selection of Home Made Quiches  
Tuna and Sweetcorn Tortilla Wraps  
Baked Mini Pizzas  
Mozzarella and Cherry Tomato Kebabs  
Scotch Eggs  
Chicken Goujons served with a Curried Mayonnaise*

***£12.00 per person***

**Option 2**

*Stir-fried Thai Spiced Chicken with Coriander and Coconut Milk  
Green Thai Vegetable Curry  
Chilli Con Carne*

*Served with:*

*Naan Bread, Rice and Onion, Tomato, Cucumber and Coriander Salad*

***£15.00 per person***

**Option 3**

*A selection of Fine Cheeses, Pates and Raised Pies*

*Served with:*

*Pickles, Caramelised Onion Marmalade, Salads, Crusty Baguettes,  
Grapes, Celery and Water Biscuits*

***£10.50 per person***

**Option 4**

*Tortilla Wraps filled with:*

*Avocado and Bacon  
Goats Cheese, Rocket and Pesto  
Tuna, Cucumber and Mayonnaise*

*Focaccia Bread filled with Chicken Caesar Salad*

*Tortilla Chips and Dips*

***£8.50 per person***

**Option 5**

*Floured White Roll stuffed with Slow Roasted Pork*

*Served with:*

*Sage and Onion Stuffing, Apple Sauce and Roasted Wedge Potatoes*

***£6.50 per person***

## DRINKS PACKAGE 1

### Reception Drinks

Mulled Wine or Bucks Fizz  
Orange Juice, Apple Juice and Elderflower

### Wines to accompany your meal

#### White Wines

Terre D'Or Sauvignon, Vin de Pays 2008/9  
Stonedale Chenin Blanc, Robertson 2008/9  
Berrys Own Selection

#### Red Wines

Terre D'Or Merlot Grenache, Vin de Pays 2008/9  
Stonedale Shiraz, Robertson 2008/9  
Berrys Own Selection

Sparkling and Still Mineral Water

### For the Toasts

Veuve Valmonte Brut Cuvee Close NV

£19.50 per person Including vat at current rate

Please choose one white and one red wine for the meal

Reception Drinks only: £8.00 per person including vat at current rate served  
continuously throughout duration of reception

## DRINKS PACKAGE 2

### Reception Drinks

Veuve Valmonte Brut Cuvee Close NV  
Orange Juice, Apple Juice and Elderflower

### Wines to accompany your meal

#### White Wines

Terre D'Or Sauvignon, Vin de Pays 2008/9  
Stonedale Chenin Blanc, Robertson 2008/9  
Berrys Own Selection

#### Red Wines

Terre D'Or Merlot Grenache, Vin de Pays 2008/9  
Stonedale Shiraz, Robertson 2008/9  
Berrys Own Selection

Sparkling and Still Mineral Water

### For the Toasts

Veuve Valmonte Brut Cuvee Close NV

£20.00 per person including VAT at current rate

Please choose one white and one red wine for the meal

Reception Drinks only: £9.00 per person including vat at current rate served  
continuously throughout duration of reception



## DRINKS PACKAGE 3

### Reception Drinks

Prosecco Borgo del col Alto NV or Cremant de Limoux  
Orange Juice, Apple Juice and Elderflower

### Wines to accompany your meal

#### White Wines

Pinot Grigio San Antonio 2008/9  
Richmond Ridge Semillon Chardonnay 2008/9  
La Playa Sauvignon Blanc Colchagua Valley 2008/9

#### Red Wines

Los Caminos Merlot (Carmenere) Colchagua Valley 2008/9  
Azabache Rioja Tempranillo 2008/9  
Montepulciano d'Abruzzo San Antonio 2008/9

Sparkling and Still Mineral Water

### For the Toasts

Champagne de Malherbe Brut NV

£23.00 Per person including vat at current rate

Please choose one white and one red wine for the meal

Reception Drinks only: £10.00 per person including vat at current rate served  
continuously throughout duration of reception

## DRINKS PACKAGE 4

### Reception Drinks

Pimms No5  
with Lemonade and all the Trimmings  
Orange Juice, Apple Juice and Elderflower

### Wines to accompany your meal

#### White Wines

Totara Hill Sauvignon Blanc Marlborough 2008/9  
Gavi di Gavi 2008/9  
Petit Chablis Domaine Alain Gautherin 2008/9

#### Red Wines

Totara Hill Pinot Noir, Marlborough 2008/9  
Chateau Bel Air, Bordeaux Superior 2006  
Avanti Shiraz Malbec 2007

Sparkling and Still Mineral Water

### For the Toasts

Champagne de Malherbe Brut NV

£25.50 Per person including vat at current rate

Please choose one white and one red wine for the meal

Reception Drinks only: £10.00 per person including vat at current rate served  
continuously throughout duration of reception

## ***Canape Menu***

### ***Cold Savouries***

*Shredded Lemon Chicken with Chervil*

*Smoked Salmon en Croute with Capers and Dill*

*Carppachio of Beef with Parmesan and Pesto*

*Polenta with roasted Peppers and Asparagus*

*Spinach Roulade filled with Marscapone and Vegetables*

*Smoked Duck Tartlets with Onion Confit and Redcurrant Glaze*

*Profiteroles filled with Taramasalata*

*Roulade of Chicken with Seaweed and Herbs*

### ***Hot Savouries***

*Breaded Butterfly Prawns with a Thai Dip*

*Vegetarian Bhajis and Samosas*

*Baked Chunks of Tandoori Chicken*

*Sweetcorn Fritter with Onion Confit and Cumberland Sausage*

*Mini Yorkshire Puddings filled with Mashed Potato, Roast Beef and Creamed Horseradish*

*Fish Cakes with Capers and Red Onions*

*Roasted Vegetables with a Parmesan Wafer*

*Jalepeno Peppers*

*Mozarella Melts*

*Lamb Kofta Balls with a Yoghurt Dip*

***Please choose five canapes from list***  
***£12.00 per person including VAT at current rate***

## BAR TARIFF

<b>Draught Beer per pint</b>	<b>£3.50</b>
<b>Draught Beer per half pint</b>	<b>£1.80</b>
<b>Draught Guinness per can</b>	<b>£3.50</b>
<b>Bottled Beer</b>	<b>£3.30</b>
<b>Bottled Hogs Back TEA</b>	<b>£3.80</b>
<b>Glass of House Wine (175ml)</b>	<b>£4.00</b>
<b>Spirits</b>	<b>£2.70</b>
<b>Mixer from tap</b>	<b>£1.00</b>
<b>Jack Daniels</b>	<b>£2.90</b>
<b>Mixer/half pint</b>	<b>£1.60</b>
<b>Bottled Mixers</b>	<b>£1.60</b>
<b>Fortified Wines / Liqueurs</b>	<b>£4.50</b>
<b>Brandy/Port/Single</b>	
<b>Malt Whisky</b>	<b>£POA</b>

*All spirits unless prepacked are offered for sale for consumption on the premises in quantities*

**TWENTY-FIVE MILLILITRES (25ml) or its multiples**  
**THESE ARE CURRENT PRICES BUT ARE SUBJECT TO**  
**BUDGETARY CHANGES**

## Terms & Conditions

### Bookings

*All bookings are subject to a minimum charge for 80 covers for Saturday events.*

*Children from two to eleven years will be charged at half price. Children under two years are not catered for unless by prior arrangement and will then be subject to the half price charge.*

### Payment Terms

- 1. Eight weeks prior to the event:  
80% of the anticipated total cost of the food for the event to be paid within seven days of the invoice.*
- 2. After the Event  
The balance will be invoiced on the evening and will include all remaining charges (less the deposit invoice) All accounts are due for immediate payment on receipt of invoice. Accounts not paid within 14 days will be liable for 2.5% per month surcharge until paid in full. Payment can be made by cheque, debit or credit card. A surcharge of 4% will apply to payments made by credit card.*

*VAT is charged at the current rate at time of invoicing.  
Any queries concerning our Accounts should be made within seven days.*

### Cancellations

*Deposit invoice payments received are not normally refundable if your event is cancelled by yourselves for any reason whatsoever – then only if we are able to secure an alternative booking. Should the event be cancelled by Loseley Park or JMK due to unforeseeable reasons, a full refund of your deposit will be made.*

### Numbers

*Our quotations are always prepared for the number of guests that are indicated. Any variance in these numbers may result in a change in price.  
The final number of guests must be notified seven working days before the event and this will form the basis for our invoicing.*

**Corkage**

*In the event that you wish to provide your own wines, a corkage charge of £8.00 per bottle of wine and £10 per bottle of sparkling wine/champagne will be made to cover the costs of wine waiters, glasses, ice, storage and disposal.*

**Tastings**

*Menu tastings can be pre-arranged. A choice of two options per course will be offered.*

**Staff & Linen**

*Unless otherwise indicated in our quotation, waiting staff and linen costs are normally included in our menu prices. Staff charges apply up to 12.30am, after which a charge of £15.00 per hour, per member of waiting staff will be charged.*

**Marquees**

*Any cleaning of marquees will be charged at cost plus VAT.*

**Losses, Damage, Insurance & First Aid**

*Damage to property or loss of equipment if caused through negligence or other unreasonable behaviour will be charged at cost on final account.*

*Any additional cleaning requirements caused through negligence or unreasonable behaviour will also be charged at cost on the final account.*

*Loseley Park Farms and JMK Classic Catering do not accept responsibility for any loss or damage to guests' property on its premises.*

*The use of helium filled balloons will be subject to a surcharge.*

*The Tithe Barn has insurance cover in the event of a fire and holds public liability insurance. JMK have their own insurance cover.*

***Signed.....***

***Name (printed).....***

***Date.....***