



Pheasant Catering Cambridge is brought to you by the award winning, two rosette restaurant, The White Pheasant, Fordham.

From formal sit-down meals, canapés, drink receptions to informal buffets and barbecues, our dedicated team will be on hand from start to finish to make your dream a reality.

With years of experience working in top restaurants, hotels and venues across the UK our team can tailor or create a menu to your requirements and take away any stress of planning a special event.

Each of our menus has been created by our award-winning Chef Patron Calvin Holland, carefully incorporating local produce wherever possible to create menus which are full of flavor and offer excellent value for money.

During your booking process you will have direct contact with our Catering Manager and Owner, Luke Ashdown-Tams, who will be able to assist and advise you.

And on the day of your event our Professional team will be on hand to ensure your day runs like clockwork.

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Canapés Menu

£10 per person (choose 5)

Crispy pork belly/ burnt apple purée

Mini haddock goujon/ tartare & lemon

Ham hock croquettes

Mini Yorkshire pudding/ roast beef & horseradish

Goats' cheese & red onion bruschetta

Honey & mustards glazed sausages

Duck spring rolls/ plum compote

Smoked salmon roulade/citrus mayonnaise

Confit duck ballotine/ plum compote

Chicken roulade/ herb mayonnaise

Crab & crayfish roulade

Chicken liver parfait/ bread tuile

Olive & anchovy tapenade/ toasted foccacia

Roasted artichoke & blue cheese tart

Venison croquettes/ parsnip puree

Vegetable spring rolls

Mushroom arancini/ blue cheese dip

Vegetable samosa/ curried mayonnaise

Smoked haddock fish cake/ whole grain mayonnaise



Wedding Breakfast Starters

Smoked salmon/ caper & shallot dressing/ cream cheese/ chive crackers

Ham hock terrine/ pickles/ seeded whole meal/ pickled cucumber/ pea shoots

Baked goat's cheese/ olive tapenade/ rocket/ beetroot/ honey dressing

Mushroom & walnut pate/ whipped blue cheese/ pickled walnut/ bread tuile/ tarragon oil

Crayfish cocktail/ citrus caviar/ cucumber spaghetti/ watercress

Chef homemade soup/ house bread

Caramelised onion & Cambridge blue cheese tart/ rocket & sun blushed tomato salad/
balsamic syrup

Crab & crayfish roulade/ ginger cake/ horseradish cream/ watercress

Suffolk chicken & chorizo terrine/ roasted garlic mayonnaise/ baby leaf/ toasted sourdough

Smoked haddock fish cakes/ whole grain mayonnaise/ pickled slaw

Charred Mediterranean vegetables/ rocket pesto/ sun blushed tomato salad

Antipasti style sharing board/ cured meats/ house terrine/ homemade focaccia
£2 per person supplement



Wedding Breakfast Main Courses

Roast chicken supreme/ parmentier potato/sprouting broccoli/ toasted pine nut/ thyme jus

Grilled seabass/ samphire/Calva Nero/brown shrimps/lemon beurre blanc

Venison Haunch/ braised red cabbage/ potato terrine/ parsnip puree/ juniper jus

Lamb rump/ braised shallot/ potato fondant/ carrot puree/ roasted artichokes/ red wine jus

Artichoke & leek quiche/ sautéed kale/ chestnuts

Butternut squash & sage pithivier/ spinach & feta salad/ herb oil

Salmon supreme/ crushed new potatoes/ charred asparagus/ broad beans & pea velouté

Confit duck leg/ braised cabbage/ roasted carrots/ mustard mash/ sautéed chestnuts/ red current jus

Pan fried chicken supreme/ roasted carrot/ carrot puree/fondant potato/ madeira jus

Slow cooked shoulder of lamb/ potato terrine/ peas & broad beans/ pea puree/ mint jus

Fillet of beef steak/ rocket & balsamic salad/ grilled vine tomatoes/ skin on fries/ pepper corn sauce

£6 per person supplement

Traditional roast beef/honey & mustard roast gammon/ roast loin of pork /Suffolk chicken breast/ traditional accompaniments



Desserts

Raspberry Bakewell tart/ raspberry coulis/ vanilla ice cream

Sticky toffee pudding/ toffee sauce/ caramel ice cream

Triple chocolate brownie/ cherry puree/ honeycomb/ chocolate sauce

Lemon meringue/ drizzle cake/ raspberries/ white chocolate

Citrus posset/ shortbread

Treacle tart/ salted caramel/ toffee ice cream

Seasonal fruit crumble/ vanilla custard

Strawberry & honeycomb “Mess”/ vanilla cream/ mint

Chocolate “Mess” vanilla cream/ brownie/ chocolate sauce

Cherry mousse/ torched meringue/ ginger cake/ flapjack

Trio of desserts of your choice

£2.5 per person supplement



Evening Food (included in Package)

Barbecue pulled pork in brioche buns

Served with apple sauce & crackling

Bacon / Sausage / Fish finger / Caramelised onion & goats' cheese baps

Choose 2 of the 4 choices

Braised Shoulder of Minted Lamb

served in Crusty Rolls

Additional Extras

Coleslaw

£1.5 per person

New potato salad

£1.5 per person

Baby leaf salad house dressing

£1.5 per person

Skin on fries

£2 per person

Cheese table

£10 per person

An assortment of local and French Cheeses served with our chutneys, fruit, and a selection of bread and biscuits



Barbecue Menu (included in Pavilion Package)

Suffolk beef burgers
Piri Piri chicken skewers
Mediterranean vegetable kebabs
Moroccan lamb burgers
Tiger prawn skewers with a lemon & herb marinade
Suffolk sausages

Spicy coleslaw
Mixed leaf salad, house dressing
New potato salad

Tomato Ketchup, Mayonnaise, Barbecue Sauce will be provided

Additional Extras

All prices quoted are per person

Barbecued langoustines/ chilli & garlic £4.5

Grilled sardines £2.5

Skin on fries £2

Summer cous cous salad £1.5

Charred Mediterranean vegetable salad/
caper & shallot dressing £2.5



Finger Buffet Menu

Included in our finger buffet menu is

Antipasti platter with homemade pickles & house bread

Choose Four Sandwiches

Traditional Sandwiches Modern Sandwiches

Tuna & sweet corn	Smoked Suffolk chicken & mayo wrap
Cheese & pickle	Roasted pepper/ halloumi/ watercress/wrap
Roasted ham & grain mustard	Smoked salmon & cream cheese
Egg & watercress	Crayfish cocktail
Beef & horseradish	Slow cooked Shoulder of pork wrap

Choose Four Hot Dishes

Duck spring rolls
Crispy Pork belly bites/ apple sauce
Chicken satay skewers
Selection of homemade pizzas
Vegetable quiche
Onion bhaji/ curried mayonnaise
Spicy potato wedges
Piri-Piri prawns
Honey & mustard Suffolk sausages
Lemon chicken strips
Roasted new potatoes/ garden mint
Sage & onion sausage rolls
Vegetable samosas

Choose One Dessert

Lemon drizzle cake
Coffee & walnut cake
Chocolate & sea salt brownie
Mini treacle tarts



Bowl Food Menu

Choose 4 mains bowls
or
4 mains bowls and 2 dessert bowls

This menu has been designed for the more casual event. The dishes can all be eaten from a small bowl with a fork, so perfect while standing and socialising.

Main Bowls

Smoked chicken caesar salad
Somerset pork & smoked bacon ragu
Fish & chips/ mushy peas/ lemon
Crispy duck & Asian style salad
Sweet potato & red lentil curry/ puffed wild rice
Chicken liver parfait/ pear & fig chutney/ toasted brioche
Braised venison shoulder/ potato terrine/ kale/ chestnuts/ dark chocolate

Dessert Bowls

Dark chocolate brownie/ honeycomb/ raspberry
Whipped vanilla cheesecake/ orange & carrot cake
Sticky toffee pudding
Mixed berry Eton Mess
Panna cotta/ flapjack/ apple



Wedding Breakfast Children's Menu

Honey glazed sausages/skin on fries/ peas or beans

Homemade chicken goujons/skin on fries/ peas or beans

Homemade fish goujons/ skin on fries/ peas or beans

Homemade mini pizza/ tomato & mozzarella

Macaroni & cheese/ garlic bread

Street Food Menu

1 option

or

2 options

Pichana sirloin burger/ skin on fries

Chicken thigh skewers/ pickled slaw/ spicy chicken skin crumb/ skin on fries

Pulled pork sliders/ pickled cucumber/ spicy slaw/ skin on fries

BBQ smoked jackfruit tacos/ guacamole/ skin on fries

Peri-Peri chicken burger/ sweet chilli mayo/ iceberg/ sweet potato fries

Crispy duck salad/ beansprouts/ spring onion/ mouli/ orange & soy dressing



Sharing Menu

To Start

Charcutier Board for the Table to Include.

Selection of cured meats/ house terrine/ pickles/ house bread/ smoked salmon/ mackerel pate/ feta & saffron parcels/ mini leek quiches/ pork pies/ scotch eggs/ dressed leaves.

To Follow

Roast sirloin of beef / Roast shoulder of pork
Honey glazed gammon / Chicken, leek & bacon stew
Beef bourgoin / Vegetable briam

Choose 4 Side Dishes

Roasted potatoes/ Yorkshire puddings/ Baby carrots
Creamed green/ Mixed salad/ Creamed potatoes
Minted new potatoes/ House coleslaw/ Garden peas
Skin on fries / Tabouli / Pasta salad

To Finish

Bespoke Dessert Board

Our Award-Winning Chefs Can Tailor a Bespoke Dessert Platter Around Your Likes & Dislikes.

Please Discuss with Our Team of Chefs