



Rococo, an enviable reputation for Parties, Events & Weddings

Call: 0845 6474757 email: enquiries@rococo-catering.com web: www.rococo-catering.com

Sumptuous starters

Grilled Tiger prawns

Pernod & tarragon dressing

Lamb tartare on toasted brioche with finely chopped shallot & cornichorns

Rococo's own treacle cured salmon (or gin & juniper cured or Gravadlax or smoked, all own cured)
Pickled cucumber, caper & mustard dressing

Confit salmon, tian of aubergine and roasted tomato

Scallops, black pudding, white bean & roasted garlic purée

Ham hock terrine, home made piccalilli, soda bread

Prawn & crayfish tail cocktail

Rococo's raspberry Marie Rose sauce

Mussels in Herefordshire cider, garlic & cream

Venison carpaccio, celeriac remoulade, truffle infused oil

Roasted Provencal vegetable & Perroche goats cheese tart with shallot & cider dressing

Caramelised pear & Roquefort salad with crumbled walnuts (V)

Ham mousse, pickled green beans & red pepper salsa

Griddled peppered tuna croustarde

Fennel salad & white wine vinaigrette

Paprika & oregano marinated chargrilled salmon, chunky tomato salsa, chargrilled lemon

Pan fried sea bream, artichoke puree, caper & sage butter

Baked Portobello mushroom stuffed with (a little chilli) & ricotta

Devilled lambs kidney, roasted cauliflower

Wood pigeon

Fried bread sauce pudding, parsnip crisp

Caramelised red onion & thyme tatin, with Cambanzola (V)
Rocket & watercress salad, Orgasmic (local) cider reduction.

Salmon, cod & smoked haddock fish cakes
Leaf salad, caper sauce

Open pheasant sandwich, Fried bread (Rococo home made dripping infused with thyme, bay, garlic) Split peas, spicy fruit chutney

Game terrine with redcurrant & cranberry jelly

Champagne risotto with scallop

Red mullet soup with saffron cream

Clear tomato jelly with crab salad & smoked salmon ravioli

Beef carpaccio
Rocket, lemon, extra virgin olive oil, Parmesan shavings

Griddled mackerel
Orange & fennel salad, hand made squid ink taglietelle

Scallops, bubble & squeak with bacon, herb vinaigrette

Welsh rabbit croquette, apple & ale chutney

Roasted sea bass with tapenade, confit fennel sauce vierge

Prawn en bisque gelee, dill oil & tomato concasse

Crab, avocado & apple tian, watercress vichyssoise

Chicken, chestnut & cranberry terrine



All beef & pork is locally sourced in Herefordshire and the lamb is locally sourced Welsh lamb

Irresistible mains

Confit lamb, Seared lamb loin, fondant potato, buttered vegetables, thyme jus

Braised Game parcelle de choux (savoy cabbage wrapped parcel)
Onion sauce, bubble and squeak

Chump of lamb, potato rosti, minted lettuce & asparagus purée, wilted lettuce

Honey roasted partridge
Apple & garlic mash, spiced cabbage, cider jus

Roulade of guinea fowl filled with walnut & prune

Garlic infused pomme purée, Jus with Madeira

Roasted cod
Duck egg, aioli, sautéed new potatoes, rocket & black olives

Monkfish wrapped in Parma ham,
Puy lentils, red wine jus, wild mushrooms

Duck breast
Burgundy sauce, caramelised shallots, celeriac puree, sautéed potato

Slow braised pork belly
Pea risotto, Madeira sauce

Roasted leg of lamb (marinated in orange, garlic & rosemary)
Pomme fondant, lamb jus, thyme buttered vegetables

Red mullet, tomato, mushroom & vermouth fettuccine.

Rare roasted Venison Saddle
Parsnip drop scone, beetroot & thyme fondant, juniper sauce

Roasted chicken breast & drumette, Pommes Anna, ratatouille, red wine jus

Sausages & wholegrain mustard mash, onion gravy (award winning locally produced sausages)

Whole roasted fillet beef served sliced
Roasted root veg, gratin leek, porcini jus

Guinea fowl breast wrapped in locally produced streaky bacon
Provençal vegetables & roasted cous cous.

Barnstaple lamb chop, parsley & shallots, Colcannon, honey roasted root veg

Pan fried sea bass
Fennel, leek, pesche boulangere, olive tapenade

John Dory on crushed Borlotti bean & garlic, sautéed artichoke & Provençal tomato

Herb crusted cod
Creamed spinach, mussels, white wine & dill tagliatelle

Fillet of beef topped with mushroom gratin, Dauphinoise.



Delectable desserts

Lemon posset & raspberries, lemon & poppy seed shortbread

Macadamia nut chocolate cake, chocolate chilli sauce, coconut ice cream

Baked vanilla cream pots with Champagne poached strawberries

Chocolate biscuit cake, fresh berries, mint chocolate chip ice cream, berry coulis

Pear & blueberry trifle, Marsala soaked sponge

Caramelised apple tarte with vanilla ice cream & caramel sauce

Filo croustardes of fig, almond & fromage fraise

Chocolate fondant, chilli candied fennel, salted caramel sauce, crème fraiche

Caramelised banana bavarois, candied mango, caramelised banana in rum syrup

Roasted whole peaches on a flaked almond choux crown

Herefordshire Cider & apple jelly with blueberries, elderflower ice cream

Chocolate & pear tart, chocolate sauce, pear compote with Poire William

Treacle tart, clotted cream

Espresso coffee crème brulee with chocolate truffle & chocolate covered coffee bean

Champagne poached strawberry tart with mint ice cream

Pudding of fig, rhubarb, strawberry & blackberry topped with strawberry & elderflower ice cream

Cinnamon poached pear, coffee sabayon, orange tuille

Stem ginger & gooseberry cheesecake, honey & lemon drizzle

Vanilla panna cotta with stewed fruits in Marsarla

Chocolate fondant cake, Seville marmalade ice cream

Vanilla & buttermilk pudding, rhubarb compote scented with rose water

Coffee panacotta, chocolate chards, orange coulis

Lemon, ricotta & pine nut cake, Marscapone ice cream with raspberry ripple

Tarte tatin, Calvados crème Anglais

Drunken apple & grape pot with treacle crust & honeycomb

Passion fruit & orange tart, Chantilly cream

Strawberry and Champagne terrine (layered jelly), strawberries poached in red wine

Hazelnut panna cotta, butternut ice cream, espresso glaze

Glazed lemon torte, marscapone & goats cheese

Devilish chocolate mocha torte. Chocolate sauce, coffee sauce

Brioche butter pudding with apricot & Baileys, roasted peach, vanilla ice cream

Cheese & biscuits

(A selection of British cheeses served with chefs own chutney, celery sticks and grapes together with a selection of crackers)

When and where possible, ingredients are sourced locally. Some produce will be seasonal and therefore unavailable.

Also, some dishes may not work as well for larger events. Please ask in all instances and we would be more than glad to advise.

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