



Real food made with real produce

Rococo, an enviable reputation for Parties, Events & Weddings

Enquiries call 0845 6474757 enquiries@rococo-catering.com www.rococo-catering.com

Sumptuous starters

Twice baked goats cheese & thyme soufflé

Tiger prawns
Pernod & tarragon dressing

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

Scallops
Black pudding, artichoke purée

Ham hock terrine, home made piccalilli

Prawn cocktail
Rococo's raspberry Mary rose sauce

Game pastie
Ratatouille

Goats' cheese and walnut Galette (V)
Raspberry & balsamic dressing

Mussels in Herefordshire cider, garlic & cream

Caramelised pear & Roquefort salad with crumbled walnuts (V)

Seared scallops
Grapefruit, honey & tarragon dressing

Griddled peppered tuna
Baby spinach salad, lemon oil dressing

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

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

Baked mushroom stuffed with (a little chilli) & ricotta

Devilled lambs kidney

Roasted cauliflower

Wood pigeon

Fried bread sauce pudding, salad, parsnip crisp

Caramelised red onion & thyme tatin (V)

Rocket & watercress salad, Cambanzola dressing

Gorgonzola & walnut ravioli (V)

Rosemary pesto

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

Beef carpaccio

Rocket, lemon, extra virgin olive oil, Parmesan shavings

Chicken liver parfait

Mackerel

orange & fennel salad, pasta Negro

Scallops

bubble & squeak with bacon, herb vinaigrette

Welsh rabbit croquette

Apple & ale chutney

Prawn terrine

Champagne sauce, dill oil

Crab & avocado tian

Pink grapefruit vinaigrette

Lobster salad

Sauternes jelly

Herb crusted tuna carpaccio

Black olive tapenade



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

Irresistible mains

Navarain of lamb (confit lamb and seared lamb loin), buttered vegetables, thyme jus

Roasted beef fillet
Pomme puree, braised cabbage, truffle infused vegetables.

Game faggot
Onion sauce, bubble and squeak

Rib eye steak
Celeriac purée, green pepper sauce, caramelised baby onions

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

Roulade of chicken filled with Porcini and pistachio
Garlic infused pomme puree, cream sauce

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
Pomme fondant, pea puree, Madeira sauce

Rotolo (pasta roll) of spinach, butternut squash & ricotta, thyme & garlic roasted Mediterranean vegetables (V)

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

Salmon fillet
Mirepoix of celery, carrot & leek, deep fried leek shreds, pomme fondant

Rare roasted Venison Saddle
Parsnip drop scone, Juniper sauce

Mutton shoulder
Jus nicoise

Real butchers sausages (made locally)
Wholegrain mustard mash, onion gravy

Confit Ox cheek
Mushroom & cabbage fricassee, fondant potato, rich red wine sauce

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

Braised shin of beef
Horseradish mash, caramelised shallots

Roasted leg & breast of duck
Apple & leek crumble, runner beans, duck fat roasties, duck jus

Guinea fowl breast wrapped in locally produced streaky bacon
Mushrooms & thyme, puy lentil, guinea fowl jus

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

Pan fried sea bass
Fennel, leek, pesche boulangere

Griddled halloumi, aubergine and sweet red pepper (V)
Potato & apple rosti, tomato relish, basil oil

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

Roasted tomato galette (V)
Piquillo pepper sauce. rosemary & walnut pesto

Fillet of beef topped with mushroom gratin
Dauphinoise, roasted root veg



Delectable desserts

Lemon posset & raspberries, lemon shortbread

Rhubarb fool

Pear & blueberry trifle

Cherry batter pudding, thick whipped cream

Chocolate fondant, chilli candied fennel, crème fraiche

Crumble & custard
apple & gooseberry
summer fruit
apple, pear & plum

Apple & blueberry jelly, elderflower ice cream

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

Treacle tart, clotted cream

Drop scone, fruit compote, clotted cream

Apple & Guinness fritters, mixed berry ice cream

Stem ginger & gooseberry cheesecake

Chocolate fondant cake, vanilla ice cream

Vanilla & buttermilk pudding, rhubarb compote

Coffee panacotta, chocolate chards, orange coulis

Tarte tatin, Calvados crème Anglais

Pear poached in vanilla & Goldschlager (cinnamon liquor), hazelnut shortbread, rich chocolate sauce

Summer berry pudding, crème fraiche, berry coulis

Passion fruit & orange tart, marscapone & goats cheese

Roasted peach halves served with a cardamom and pistachio cream

Strawberry and Champagne terrine

Hazelnut & chocolate torte

Glazed lemon torte

Devilish chocolate mocha torte. Chocolate sauce, coffee sauce

Brioche butter pudding with apricot & Baileys, 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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