

LEMORE MANOR



brunch lunch dinner buffets BBQ

drop off meals breakfasts

www.lemoremanor.com

Uniquely yours....

From intimate dinners and canapé parties to large casual entertaining, our excellent staff will help ensure that your special event is truly unforgettable. Although we have chosen a variety of menus for you, it would be a pleasure to create a bespoke menu to suit your exact requirements.

In the following pages you will find a variety of deliciously enticing menus using seasonal ingredients sourced where possible from the beautiful county of Herefordshire.

We can simply turn up & “drop off” a meal for you to just warm up in the oven or alternatively we can provide staff to cook, lay tables, serve food and drinks and finally clear up leaving you to fully relax and enjoy the party.

If you would like to discuss an event without obligation, please do not hesitate to contact us on the email address or phone number below.

Staff – If you require staff to assist you throughout your event, we shall be more than happy to provide costs for this.

Minimum Numbers – We cater for a minimum of 10 guests.

Dietary Requirements

We can cater for all dietary requirements. The majority of our menus can be adapted for wheat free or gluten free diets and we have included vegetarian and vegan choices within our pack.

A bit about our team.....

Jan Bretherton – Front of House, has been managing high quality events for more than 15 years and brings to any project enthusiasm, a joy of exquisite food, a sense of occasion and the experience of running many successful parties.

James Mclaughlin – Chef, has been creating fabulous and exciting menus all over the World for over 15 years. He is equally at home cooking a barbeque for 1000 guests in Australia as he is in creating an intimate dinner party in the Herefordshire countryside.

Mark Webb - has had many successful years in business. After selling wine for an independent merchant in Hereford, he set up his own wine tasting company (which still runs alongside A2Zest). As well as assisting on events Mark looks after the marketing & financial side of the company.

Canapé Menus

Menu 1

Cold Canapés

- Cornish Smoked Salmon on a Horseradish Croute with Lime Marmalade
- Welsh Rarebit with Goodbodies Ale, Mustard, Worcester Sauce on Toasted Brioche (v)
- Pea, Broad Bean & Mint on a Rosemary Crostini (v)

Hot Canapés

- Miniature Herefordshire Sausages with Grain Mustard, Soy & Honey Glaze
- Lemongrass Tom Yam Soup served in a Shot Glass (v)

Menu 2

Cold Canapés

- Peking Duck Wraps, Plum Sauce, Shredded Carrot & Spring Onion
- Mozzarella, Slow Roasted Tomato, Basil Pesto, Parmesan Shortbread (v)
- Chicken, Mango, Lime and Noodle Salad in a Wonton Cup

Hot Canapés

- Wallers of Ledbury Sausages with Creamy Mustard Mash Dip (v)
- Spring Vegetable Consommé served in a Shot Glass (v)
- Tempura of Prawns, Sweet Chilli & Cucumber Dipping Sauce

Menu 3

Cold Canapés

- Crostini with Rare Herefordshire Beef & Celeriac Remoulade
- Seared Tuna on a Corn Cake with an Avocado Salsa
- Artichoke & Gorgonzola Focaccia (v)

Hot Canapés

- Beer Battered Fish & Chips with Fresh Tartare Sauce
- Tortilla Flutes with Home-made Guacamole (v)
- Home-made Burgers in a Sesame Bun with Tomato Relish
- Eggs & Bacon. Quails Egg & Crispy Pancetta served in a Spoon
- Thai Chicken Skewers, Coriander & Coconut Cream

SET MENU SUGGESTIONS

Menu 1

First Course

- Langoustine Topped Prawn & Pear Cocktail with Crème Fraiche Marie Rose
- Selection of Granary and White Bread

Main Course

- Free Range Herefordshire Chicken Breast Stuffed with Fresh Thyme & Lemon, Rosemary Roasted New Potatoes, Nicoise Vegetables, Red Pepper Sauce

Dessert Course

- Glazed Lemon Tart with Raspberry Coulis
- James Gourmet Coffee and Selection of Teas

Menu 2

First Course

- Home-made Chicken Liver Parfait, Seasonal Chutney, Warm Brioche
- Selection of Granary and White Bread

Main Course

- Braised Belly of Old Spot Pork, Champ Potato, Caramelised Apple, Roasted Carrots, Pea Puree, Rich Jus

Dessert Course

- Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream
- James Gourmet Coffee and Selection of Teas

Menu 3

First Course

- Celery, Walnut & Blue Cheese Soup (v)
- Selection of Granary and White Bread

Main Course

- Slow Roasted Daube of Herefordshire Beef, Creamy Horseradish Mash, Roasted Vegetables, Rich Red Wine Jus

Dessert Course

- Vanilla Panna Cotta with Home Made Shortbread
- James Gourmet Coffee and Selection of Teas

Menu 4

First Course

- Warm Tartlet of Blue Cheese with Caramelised Pear Salad (v)
- Selection of Granary and White Bread

Main Course

- Roast Fillet of Sea Bass, Sweet Fondant Potato, Courgette Spaghetti, Confit Cherry Tomato, Tamari Glaze

Dessert Course

- Hazelnut Parfait with Mango Coulis
- James Gourmet Coffee and Selection of Teas

Menu 5

First Course

- Goat's Cheese Panna Cotta with Beetroot Jelly and Rocket Salad (v)
- Selection of Granary and White Bread

Main Course

- Roasted Rump of Lamb, Savoy Cabbage, Creamed Leeks with Bacon, Fondant Potato, Whole Carrots, Sage Jus

Dessert Course

- Passion Fruit Mousse with Mango Coulis
- James Gourmet Coffee and Selection of Teas

Menu 6

First Course

- Prawn, Avocado and Tomato Stack, Lemon Crème Fraiche, Citrus Dressing
- Selection of Granary and White Bread

Main Course

- Roast Rib-Eye of Herefordshire Beef, Dauphinoise Potatoes, Roasted Beetroot, Seasonal Vegetables, Madeira Sauce

Dessert Course

- Pear Tart Tatin with Gorgonzola Ice Cream
- James Gourmet Coffee and Selection of Teas

Menu 7

First Course

- Smoked & Marinated Salmon, Confit Orange, Pea Shoot Salad
- Selection of Granary and White Bread

Main Course

- Loin of Old Spot Pork, Apple & Celeriac Mash, Baby Spinach, Roasted Carrots, Prune Jus

Dessert Course

- Poached Seasonal Fruits, Warm Champagne Sabayon, Toasted Almond Biscotti
- James Gourmet Coffee and Selection of Teas

Menu 8

First Course

- Pan Fried Scallops, Sweetcorn Puree, Quails Egg
- Selection of Granary and White Bread

Main Course

- Pan Seared Fillet of Herefordshire Beef, Dauphinoise Potatoes, Caramelised Shallots, Roasted Root Vegetables, Rich Port Jus

Dessert Course

- Trio of desserts - Vanilla Crème Brulee, Chocolate Fudge Brownie, Classic Lemon Tart
- James Gourmet Coffee and Selection of Teas

VEGETARIAN MAIN COURSE SUGGESTIONS

- Tomato Risotto, Roasted Vine Tomatoes, Basil Pesto, Parmesan Shavings
- Filo Tart with Caramelised Red Onion, Baby Spinach, Wild Mushrooms & Thyme
- Home-made Gnocchi, Petit Pois, Wilted Rocket, Buttered Sage, Braised Tomato Sauce
- Greek Style Baby Spinach, Feta & Sundried Tomato Pie
- Open Lasagne of Wild Mushroom, Spinach & Toasted Pine Nuts with a Lemon Sauce
- Chick Pea Curry with Lime, Tamarind, Chilli & Coriander (vegan)

Flat Breads to Share

Our delicious home-made flat breads are a fantastic informal way of your guests getting to know each other. Perhaps consider these as an alternative to our first courses? Each bread will feed 3 guests as a first course.

Toppings include;

- King Prawn & Sun Dried Tomato
- Baked Fig, Goats Cheese, Rocket & Aged Balsamic Vinegar (v)
- Blue Cheese, Artichoke & Chilli Oil (v)
- Spicy Pepperoni, Red Chillies, Caponata

All served with a selection of home-made oils & vinegars

Sharing Platters

Why not consider our larger more substantial platters for larger events?

Italian

- Buffalo Mozzarella, Figs wrapped in Prosciutto, Broad Bean and Mint Salad, Sun Blushed Tomatoes, Salad of Flageolet Beans and Cherry Tomatoes, Marinated Olives, Selection of Italian Breads.

Moroccan

- Fattoush Salad with Mint Yoghurt Dressing, Falafels with Roasted Red Pepper Dip, Tabouleh, Stuffed Vine Leaves, Grilled Aubergines with Mint and Pomegranate, Pastilla, Carrot, Cumin and Coriander Salad, Selection of Breads.

Fish

- Carpaccio of Tuna with Beetroot Relish, Skewered King Prawns, Gravavlax of Salmon with Horseradish Crème Fraiche, Smoked Mackerel Pate, Maple Glazed Salmon Fillets, Baby Herb Salad, Selection of White and Granary Breads.

CHILDRENS MENU'S & EXTRAS

Children's Menu

First Course

- Melon with Raspberry Coulis
- Cheese and Onion Tart

Main Course

- Home-made Lasagne
- Ham & Pineapple Pizza
- Pasta with Roasted Vegetables, Home-made Tomato Sauce and Cheddar Cheese (v)

Dessert Course

- Selection of Ice Creams
- Apple Crumble and Custard

Extras

Sorbets

- Lemon
- Elderflower
- Raspberry

Soup Sips

- Wild Mushroom with Mushroom Foam (v)
 - Iced Chervil & Cucumber Soup (v)
 - Beef Consommé with Horseradish Foam
 - Tomato & Beetroot Consommé
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- A Selection of British Cheeses served with Savoury Biscuits, Bread and Grapes
 - Home-made Petit Fours

COLD FORK BUFFET MENUS

Cold Fork Buffet Menu 1

- A Selection of Herefordshire Cheeses
 - Home-made Chicken Liver Parfait
 - Rare Herefordshire Beef with Rocket & Parmesan Shavings
 - Baked Ham with Honey & Grain Mustard Glaze
 - Leek & Gruyere Tart (v)
 - Home-made Pickled Onions
 - Selection of Chutneys
 - Freshly Baked Breads
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- Classic Lemon Tart, Raspberry Coulis

Cold Fork Buffet Menu 2

- Char Grilled Chicken Caesar Salad with Parmesan Croutons
 - Poached Salmon Fillets on Cucumber Ribbons with Home-made Salsa Verde
 - Goats Cheese, Caramelised Red Onion & Rocket Tart (v)
 - New Potato, Caper & Green Bean Salad with Lemon Vinaigrette (v)
 - Tomato Panzanella (v)
 - Freshly Baked Breads
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- Fresh Fruit Salad with Cream
 - Caramelised Orange Panna Cotta

Cold Fork Buffet Menu 3

- Strips of Crispy Duck with Roasted Walnut & Caramelised Orange Rocket Salad
 - Butternut Squash & Roasted Red Pepper Salad with Goats Cheese & Toasted Pine Nuts (v)
 - Shropshire Blue Cheese Tart (v)
 - Noodle Salad with Bok Choi, Roasted Peanuts, Crunchy Carrot Ribbons, Spring Onions and a Hoi Sin Dressing (v)
 - Cous Cous with Pomegranate, Mint, Lemon & Coriander (v)
 - Freshly Baked Breads
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- Classic Eton Mess
 - Lemon Posset, Mango Coulis

HOT FORK BUFFET MENUS

Hot Fork Buffet Menu 1

- Chicken Chasseur
- Mushroom Stroganoff (v)
- New Potatoes with Herb Butter
- Selection of Seasonal Vegetables (v)
- Freshly Baked Breads

- Caramelised Orange Panna Cotta
- Baked Vanilla Cheesecake, Chocolate Crumb

Hot Fork Buffet Menu 2

- Lamb Tagine with Yoghurt, Coriander & Apricots
- Spicy Chick Pea Curry with Lime, Tamarind, Chilli & Coriander (v)
- Crispy Paprika Sauté Potatoes (v)
- Moroccan Cous Cous with Dates, Sultanas, Toasted Almonds, Flat Leaf Parsley & Mint (v)
- Flat Breads with Roasted Garlic & Chilli Oil

- Milk Chocolate Mousse, White Chocolate Sauce
- Herefordshire Strawberries (when in season) with Vanilla Cream

Hot Fork Buffet Menu 3

- Strips of Herefordshire Beef in a Creamy Wild Mushroom, Paprika & Brandy Sauce
- Jamaican Jerk Vegetable Skewers (v)
- Roasted Baby Potatoes with Rosemary and Garlic (v)
- Creamy Coconut Root Vegetable Curry (v)
- Cashew & Raisin Rice (v)

- Treacle Tart with Home-made Custard
- Selection of Local & British Cheeses, Frozen Grapes & Savoury Biscuits

FINGER BUFFET MENUS

Finger Buffet Menu 1

- Selection of Sandwiches on White and Granary Bread
- Mini Goats Cheese & Caramelised Red Onion Tartlets (v)
- Miniature Herefordshire Sausages with Honey, Soy & Grain Mustard
- Selection of Crisps
- Home-Made Cakes

Finger Buffet Menu 2

- Selection of Open & Closed Sandwiches
- Blue Cheese, Walnut & Pear Wraps (v)
- Roasted Tomato, Feta & Basil Pesto Tartlets (v)
- Smoked Salmon & Crème Fraiche on Horseradish Blinis
- Home-Made Cakes
- Seasonal Fruit Bowl

Finger Buffet Menu 3

- Selection of Open & Closed Sandwiches
- Spanish Tortilla (v)
- Sweetcorn & Chive Fritters with Crab, Mango & Coriander
- Leek & Gruyere Tartlets (v)
- Smoked Bacon & Blue Cheese Tartlets
- Mini Yorkshire Puddings with Rare Herefordshire Beef & Caramelised Red Onion Marmalade
- Home-Made Cakes
- Fresh Fruit Skewers

Barbecue Menu 1

- Home-made Beef Burgers & Burger Buns
- Herefordshire Pork & Leek Sausages
- Fresh Sardines with Lemon & Chilli Oil
- Sweet Potato & Roasted Red Pepper Veggie Burgers (v)
- Cous Cous Salad with Dates, Raisins, Flat Leaf Parsley & Toasted Almonds (v)
- Green Salad with Home-made Vinaigrette(v)
- Herefordshire Strawberries with Fresh Cream

Barbecue Menu 2

- Home-made Beef Burgers & Burger Buns
- Barbecue Spare Ribs
- Chorizo & Tomato Skewers
- Fresh Mackerel with Garlic & Rosemary
- Sweet Potato & Roasted Red Pepper Veggie Burgers (v)
- Home-made Coleslaw (v)
- Green Salad with Soft Herbs & Home-made Vinaigrette(v)

- Herefordshire Strawberries with Fresh Cream
- Classic Lemon Tart with Raspberry Coulis

Barbecue Menu 3

- Butterflied Rosemary & Garlic Marinated Leg of Herefordshire Lamb
- Spatchcocked Herefordshire Chickens with Lemon & Thyme
- Whole Side of Cornish Salmon with Thai Spices
- Stuffed Field Mushrooms (v)
- Oriental Noodle Salad with Coriander and Lime (v)
- Roasted Sweet Potatoes with Sweet Chilli Sauce (v)
- Couscous Salad with Flat Leaf Parsley and Pomegranate (v)

- Lemon Panna Cotta, Almond Biscuit
- Selection of Local & British Cheeses, Frozen Grapes & Savoury Biscuits

BREAKFAST OPTIONS

The Dainty Diva Delight

- Fresh Seasonal Fruit Platters
- Muesli
- Yoghurt with Berry Coulis
- Fresh Smoothies
- Fresh Coffee and Selection of Tea including Herbal Teas

The Hearty Hangover Cure

- Herefordshire Bacon
- Herefordshire Sausages
- Free Range Eggs
- Mushrooms
- Tomatoes
- Selection of Breads, Butter, Homemade Preserves
- Freshly Squeezed Orange Juice
- Fresh Coffee and Tea

The Margaret Owen

- Smoked Salmon & Organic Scrambled Eggs
- Oysters
- Glass of Champagne

The Lomore Red Neck

- Waffles & Maple Syrup
- Home-made Pancakes
- Home-made Pecan & Banana Muffins
- Fresh Coffee & Tea

DROP OFF MEALS

Drop Off Meals (minimum 10 guests. Please choose 1 option plus a vegetarian option)

Perfect for the night before a wedding or party.

We deliver the food cooked but cold. All you need to do is either pop it in the oven or in the microwave. All meals delivered with instructions.

We charge a minimal delivery of .25 pence per mile for our drop off meals.

Main Courses

- Creamy Fishermans Pie, Carrots and Peas
- Thai Green Chicken Curry with Jasmine Rice
- Rich Herefordshire Beef Casserole with Horseradish Mash
- Ligurian Rabbit Stew with Olives
- Home-made Herefordshire Beef Lasagne, Garlic Bread
- Spinach, Mushroom & Caramelised Red Onion Wellington, Red Pepper Sauce (v)
- Chick Pea Curry with Coriander, Chilli, Tamarind and Lime (vegan)
- Herefordshire Faggots with Creamy Mash & Rich Red Onion Gravy
- Pork Stroganoff with Rice
- Crab & Goats Cheese Tart with Green Salad & Soft Herbs
- Lamb Hot Pot with Peas

Dessert Courses

- Classic Lemon Tart with Berry Coulis
- Bread & Butter Pudding with Cream
- Apple Crumble & Fresh Custard
- Egg Custard Tart

Additional Costs

Staffing – Staffing costs can vary considerably depending on the duration of the event and the number of guests. To give you an approximate idea, to staff an average event would cost you £11 per guest.

Linen – We are happy to supply linen tablecloths and napkins.

Equipment – For a bigger event, it may be necessary to hire cutlery, crockery, glass ware and kitchen equipment from us.

We would be delighted to carry out a more detailed quotation for you to give you an idea of exactly how much your event will cost you.

Minimum Numbers – We cater for a minimum of 10 guests

Dietary Requirements

We can cater for all dietary requirements. The majority of our menus can be adapted for wheat free or gluten free diets and we have included vegetarian and vegan choices within our pack.

Terms and Conditions

1. **Quotations** – All quotations are valid for 2 months from the date of the quotation.
2. **Deposits** – All clients are required to pay a 20% non-refundable deposit to secure their booking for catering. This deposit is to be paid within 14 days of receipt of their invoice. A second deposit of 40% of the total is required 6 weeks prior to the event and a final deposit of 40% 7 days prior to the event. Any alternative payment terms must be agreed in writing prior to this date.
3. **Cancellation** - If a confirmed event is cancelled the following charges will apply:
 - Cancellation within seven working days of event - 100%
 - Cancellation within fourteen working days of event - 75%
 - Cancellation within twenty-one working days of event - 50%
 - Cancellation within twenty-eight working days of event - 25%
4. **Loss and Damage** – The client is responsible for all equipment from the time of delivery until it is collected or returned by the client. Any breakages, loss or damage, however caused, will be charged in full to the client at full replacement value, and must be paid in full on presentation of our invoice.
5. **Force Majeure**: We are liable due to circumstances beyond our control.
6. **Corkage** – We do not charge corkage. We are happy to dispose of empty bottles at a fee agreed prior to the event.
7. If party numbers decrease within 7 days of the event no cost reduction will be made
8. If the event continues beyond the agreed finish time, supplementary staff costs will apply. Each member of staff will be charged to the client at their corresponding hourly rate or part hour thereof.

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