

MAIN COURSES

Chicken Roulade Filled With Herb Butter

Rolled chicken fillet stuffed with fresh herbs and butter, wrapped in bacon and pan fried, served with fondant potatoes, grilled asparagus and baby carrots.

Steak Medallion With Madeira Sauce

Fillet steak wrapped in bacon and grilled, served with red wine, bacon and baby onion sauce, Accompanied by galette of potato gratin, French beans and creamy leeks.

Chicken Scallop With Lemon Sauce

Pan fried corn fed chicken breast, served with gratin dauphinoise, beetroot, carrot and courgette chateaux.

Duck Breast With Passion Fruit Sauce

Pan fried duck breast, served with passion fruit sauce, red wine rice, courgette and aubergine ratatouille.

Glazed Salmon With Orange And Honey

Pan fried fillet of salmon, glazed with honey, orange juice and whole grain mustard, served with watercress and citrus salad, potato & sweet potato gratin.

Rack Of Lamb With Herb Crust

Oven roasted rack of lamb, with rosemary and parley crust, served with roasted garlic, rosemary jus, crushed new potatoes and seasonal vegetables.

Pan Fried Sea Bass With White Wine Sauce

Pan fried fillet of seabass, served on a bed of saffron risotto, accompanied by white wine creamy sauce, asparagus and baby carrots.

Grilled Monk Fish With Rocket Sauce

Grilled fillet of monkfish served with creamy rocket and basil sauce, rosti potato, honey glazed carrots and roasted fennel.

Rib Eye With Gorgonzola Sauce

Grilled rib eye steak, with gorgonzola cheese sauce, roasted potato stuffed with mushroom gratin, and seasonal vegetables.

Roasted Pumpkin And Stilton Gougere (V)

A light choux pastry stuffed with sun dry tomato paste, roasted pumpkin, sweet potato and fennel served with green pepper corn sauce.

Please note that the minimum order is for 18 attendees. 7 days notice is required prior to the date of delivery.
Please email us at info@owenbrotherscatering.com for further information and pricing

Refried Beans And Roasted Sweet Potato Tostada (V)

Crispy corn toastata stuffed with refried beans and roasted sweet potato, served with guacamole, soured cream and jalapeno cream sauce.

Potato And Mushroom Galette (V)

A roasted galette of thin slices of potato topped with sautéed mixed mushroom, served with semolina gnocchi stuffed with blue cheese, and porcini mushroom sauce.

Ricotta, Feta And Spinach Parcels (V)

Spinach crepes, filled with sautéed spinach, feta cheese and ricotta, served with basil cream sauce.

West Country Duck Breast

Pan fried duck breast served with mustard creamed potato, honey roasted parsnips and thyme & rosemary sauce.

Rump Of Welsh Valley Lamb

Served with potato & celeriac gratin, wilted spinach, carrots and Port wine sauce.

Organic White Lace Chicken Breast

Served with roasted parsnips and garlic, fondant potatoes, sautéed spinach, crispy stricky bacon and a creamy white wine sauce.

Grilled Scottish Salmon Fillet

Served with roasted baby fennel, yellow & green courgette, sautéed potatoes and caper & butter sauce.

Pan Fried Fillet Of Seabass

Served with winter asparagus, baby carrots, saffron new potatoes and lemon & chive sauce.

Loin Of Atlantic Cod

Roasted fillet of cod served with crushed new potato, French beans, mussels and butter sauce.