

The Boilerhouse – About Our Food

We are delighted to work in partnership with a local caterer, The Anne Lucas Catering Company (www.annelucascatering.co.uk), to support local suppliers and keep our food miles to a minimum.

The Anne Lucas Catering Company, established in 1985, provides a bespoke service and holds the highest accolade in Food Hygiene and safety achieving five stars. The freshest, finest and seasonal ingredients are always utilised and are sourced as locally as possible.

The Boilerhouse offers delicious and memorable meals from a wide selection of carefully chosen menus, catering for every taste, budget and occasion, reflecting the style of your event and profile of guest.

Enjoy the freshest seasonal produce when you hold your event at The Boilerhouse.

Sample Menus

Sandwich

- A selection of sandwiches using Farmhouse bread.
Garnished with salad leaves and cherry tomatoes
- An assortment of tasty filled baguettes garnished attractively.
White or wholemeal bread available.
- A selection of Wraps with a variety of fillings to include shredded duck, cucumber, spring onion and hoi sin sauce, coronation chicken, salmon and watercress.

Finger Food

- Selection of cocktail sandwiches.
Caramelised red onion and goat's cheese tart.
Sausage Rolls.
Vol-au-vents filled with cream cheese and garlic pate / Coronation chicken.
- Selection of cocktail sandwiches.
Chicken, broccoli and pine nut tart.
Onion bhajis with mango dip.
Vegetable samosas.
Mini toasted muffins with crispy bacon and mustard mayonnaise.
- Selection of cocktail sandwiches.
Mini open bagels with smoked salmon, dill and cream cheese.
Croque Monsieur squares.
Mini Cornish Pasties.
Chicken Vol-au-vents.
- Assorted cocktail sandwiches.
Toasted Panini with Lincolnshire Sausages.
Puff pastry cases filled with poached salmon and hollandaise.
Welsh rarebit with tomato chutney.
Honey and rosemary cocktail sausages with mustard mayonnaise dip.

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- Selection of cocktail sandwiches.
Cheese scones with smoked trout, crème fraiche and dill.
Spinach roulade with cream cheese and garlic pate.
Chicken and stilton quiche.
Smoked duck and mango crostinis.
- Assorted cocktail sandwiches.
Seared peppers with feta cheese and basil galettes.
Smoked salmon and dill on toasted brioche with crème fraiche.
Crostinis with cream cheese, Parma ham and marinated olives.
Mini toasted muffins with crispy bacon and mustard mayonnaise.

Desserts

- An assortment of Fresh Fruit.
- Mini chocolate muffins
- Mini chocolate roulade
- Open Scones filled with strawberry jam & clotted cream
- Chocolate brownies
- A selection of large Danish pastries
- A selection of English and Continental cheeses served with biscuits, butter and Celery

Lunch and Dinner Banquets

- Waldorf salad with Tiger prawns
(A classic starter with celery, apples and walnuts lightly bound with mayonnaise and dressed on a bed of mixed leaves and garnished with tiger prawns)
Pork leg steaks cooked in cider
(The steaks have been flashed fried and then gently braised in cider and wholegrain mustard and finished with crème fraiche)
Apple mash, Vegetable selection
Toffee and Pecan cheesecake
(Delicious rich and creamy cheesecake with a pecan nut base and toffee sauce drizzled over)
Coffee and mints
- Pea, pear and watercress soup
(Garnished with a watercress crouton)
Duck breast in black cherry sauce
(The breasts have been seared quickly to crisp the skin and then gently cooked in the oven. The sauce has been made with a reduction of gin and black cherries. The duck is sliced and served on a bed of sweet potato mash with the sauce drizzled over)
Vegetable selection
Lemon tort with raspberries
(A sweet pastry base with a very light but tart filling garnished with raspberries)
Coffee and mints
- Meuille feuille with goat's cheese and beetroot

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(Layers of puff pastry with the addition of goats cheese, sliced beetroot, red onion marmalade and lightly garnished with rocket leaves)

Salmon and dill fish cakes

(A mixture of freshly poached and smoked salmon fish cakes set on a bed of wilted spinach and drizzled with hollandaise)

New potatoes, Vegetable selection

Mini fresh fruit pavlovas

Coffee and mints

- Leek and potato soup
(Garnished with deep fried leeks)
Steak and kidney parcels
(A pillow of lightly golden puff pastry with gently braised steak and kidney set on top)
New potatoes, Vegetable selection
Black cherry and chocolate tart
(A rich chocolate tort and topped with black cherries)
Coffee and mints
- Salmon terrine with a fresh herb mayonnaise
(A terrine of salmon mousse with marinated smoked salmon, garnished with lemon and dill)
Beef in Horseradish
(Braising steak that has been gently cooked in red wine, ginger and mixed spices, finished with horseradish sauce)
Creamy garlic mash, Seasonal vegetables
Brown sugar meringues served with a caramel sauce drizzled over
Coffee and chocolate truffles
- Rocket salad lightly dressed with strips of brie, Parma ham and fresh figs
(Sliced prosciutto, creamy brie with succulent figs set on gorgeous rocket salad lightly dressed with garlic vinaigrette)
Chicken fillets in a mango and grainy mustard sauce
(Chicken fillets that have been marinated and cooked in a light mango and grainy mustard sauce)
Creamy garlic mash, Seasonal vegetables
Baileys cheesecake with a caramel sauce and garnished with strawberries
Coffee and chocolate truffles

Please enquire should you have any further dietary requirements or questions.