

Proper food...cooked properly!

Posh Nosh
CATERING C^o



Really Posh Nosh

DUCK & ORANGE DUMPLINGS WITH COINTREAU

Duck minced with mandarin oranges & onion, with Cointreau, ginger and oriental spices.

VENISON & SUN-DRIED PLUM MEATBALLS WITH PORT

Deer minced with sun-dried plums & onions, with Port and a blend of traditional herbs & spices.

WILD BOAR & APPLE FRITTERS WITH CIDER

Subtly-flavoured meat minced with apples, with sage & onions, cider and a hint of cinnamon.

PRAWN & CRAB DUMPLINGS

Prawns, crabmeat & tangy ginger, with mixed white fish, oriental herbs & spices, gently fried

SMOKED QUAIL LEGS

The pins of a game bird, with an aroma of 'Je ne sais quoi'!

MOULES MARINIÈRE

Mussel meat poached with shallots in white wine, served in a half-shell for easy eating

SMOKED SALMON & CREAM CHEESE BAGELS

The Yiddish deli tour-de-force. With lemon juice & black pepper

QUAILS EGGS BÉARNAISE

Poached in their shells, with a dip of tarragon-infused hollandaise sauce

BEEF CARPACCIO ON RYE CROUTE

Wafer-thin steak drizzled with horseradish & mustard oil

BLINIS WITH LUMPFISH CAVIARE & SOUR CREAM

Beluga comes from the virgin sturgeon. Wheat-flour pancakes with a savoury topping

CHICKEN LIVER CROSTINI TOSCANI

A paté of livers & anchovies on toasted bread, drizzled with chilli & pine-nut oil

ANGELS ON HORSEBACK

Parcels of aphrodisiac oysters, wrapped in bacon, and oven-roasted

FROGS LEGS

Dusted with garlic flour, fried to golden brown, and served with plum mayonnaise

PRICES ON APPLICATION

All the dishes are suggestions only – we pride ourselves on catering for our clients' specific requirements.

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Posh Nosh CATERING C^o is a trading name of Posh Nosh Catering Kitchen (Liverpool) Ltd.
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