

M^CARTNEY'S
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HEAVENLY DELICIOUS

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OUR FAMILY-RUN CATERING COMPANY STARTED WITH A SPIRIT OF ADVENTURE AND AN IRRESISTIBLE URGE TO CREATE SOMETHING GREAT. OVER THE YEARS WE'VE GAINED OODLES OF EXPERIENCE AND A LONG LIST OF VERY HAPPY CLIENTS. DREAMY SUMMER WEDDINGS, CHIC COCKTAIL PARTIES AND SMART CORPORATE EVENTS – ALL DELIVERED WITH LOADS OF ENERGY, CARE AND ATTENTION. EVERYTHING WE DO HAS TO BE HEAVENLY AND DELICIOUS.



CANAPÉ

DELICIOUS BITES FOR EVERY TYPE OF PARTY OR EVENT. CANAPÉS CAN ALSO BE SERVED AS A STARTER, OR INCLUDED IN A SMART BUFFET. WE SERVE OUR CANAPÉS IN A STYLE THAT REFLECTS YOUR SPECIAL EVENT

Mediterranean bruschetta bites with mascarpone & balsamic syrup (v)
Baby tomato, mozzarella, olive and fresh basil skewers, served with olive oil (v)
Homemade goats cheese & baby tomato puff tartlets, with fresh thyme (v)
Organic coloured quail egg dippers with lemon crème fraiche (v)
Mini cheddar jacket potatoes with snipped chives (v)
Bombay potatoes on handmade mini chapatti (v)
Mini tarts with red onion jam and goat's cheese (v)
Tempura vegetables (v)
Smoked salmon & cream cheese swirls
Sweetcorn, avocado fritters with smoked salmon & crème fraiche
Prawn skewers with salsa verde
Thai crab & coriander cakes with sweet chilli
Mini poppadoms with chicken tikka
Yorkshire puddings with beef and horseradish
Smoked chicken mousse on foccacia squares
Duck pancakes with hoi sin
Finger size Cornish pasties
Tempura asparagus tips with Parma ham
Sticky sesame sausages
Mini fish & chips served in Financial Times cones
Veggie fish and chips, beer-battered haloumi with chips (v)
Prime beef & veggie burgers in buns with McCartney's tomato relish
Classic bite size bacon butties, with a choice of red or brown sauce
Succulent lamb & mint kebabs served in pitta bread, drizzled with garlic mayo

FORMAL DINING

THIS PART OF THE DAY IS OFTEN ONE OF THE MOST IMPORTANT BITS TO GET RIGHT FOR OUR CLIENTS. THESE DISHES ARE TRIED AND TESTED AND WE'RE CONFIDENT WE CAN HELP YOU CHOSE THE PERFECT DISHES.

Braised leek and gruyere tart with crab crème fraiche and lemon oil
Terrine of smoked chicken and ham hock, caramelized shallot, rocket and sourdough
Smoked & poached salmon tian with beetroot & cucumber brunoise
Salad of mozzarella, figs, Parma ham & radicchio
Antipasti selection of cured meats, olives, mozzarella and sundried tomatoes
Roast parsnip soup with warm bread and butter (v)
Presse of Roma tomatoes and basil, peppered mozzarella and a radish salad (v)
Asparagus and goats cheese crown, granny smith salsa (v)
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Blackberry Farm roast beef and Yorkshire puddings
Rump of spring lamb, rosemary dauphinoise, roasted vegetables, broccoli and a lamb sauce
Rack of lamb with a fondant potato and a vegetable pureé
Maple roast pork belly and braised cheek, gruyere croquettes, spinach, apple and wild mushrooms
Coke can chicken with sweet potato wedges and BBQ sauce
Chicken breast with mascarpone & basil, parmesan mash, confit shallot and roasted carrots
Roasted chicken ballotine, braised chicken dauphine, spiced carrots, peas and broad beans
Baked cod with ratatouille and basil croquettes
Spring pea and broad bean risotto, pickled radish and sorrel (v)
Potato gnocchi with summer squash and grilled artichokes (v)
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Crème brulee with a granny smith tart
White chocolate cheese cake with strawberries & mint
Lemon possett with vanilla shortbread
Treacle and almond tart, cider syrup and gingerbread
Classic Lemon tart with fresh raspberries
Chocolate fudge sundae with sugar shards
Summer puddings with clotted cream
Caramelised bread & butter pudding



HOT FORK

HOT DISHES GREAT FOR INFORMAL PARTIES & EVENTS, SERVED FROM A BUFFET TABLE OR IN BOWLS AS A WALKING BUFFET

Delicious Hungarian goulash, served with herby mash

Fragrant Thai green chicken curry with subtly flavoured sticky rice, warm naan bread & fresh coconut chutney

Succulent lamb meatballs in dill tomato sauce, served with herby mash

Spicy beef chilli topped with soured cream and guacamole, served with fluffy rice and warm pitta bread

McArtney's lasagne made with lashings of fresh herbs

Posh bangers & mash with chef's red wine & shallot gravy, using delicious local Nottinghamshire sausages

Lamb Tagine with Moroccan couscous

Pan-baked breast of chicken sliced in red pepper sauce, served with a red and yellow pepper marmalade

Venison Casserole with parsley dumplings

McArtney's veggie lasagne (v)

Fragrant vegetable Thai green curry with subtly flavoured sticky rice, naan bread, & fresh coconut chutney (v)

Greek bean stew (v)

Artichoke & wild mushroom pie (v)

Mushroom and stilton wellington with creamed mash potatoes (v)

Roast vegetable summer pie with sweet potato wedges and chilli fine beans (v)

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Sticky toffee pudding with sticky toffee sauce

Hot chocolate puddings with exploding chocolate centres

Apple & cinnamon crumble

Caramelised bread & butter pudding



COLD FORK

COLD FORK BUFFET OPTIONS PERFECT FOR A SUMMER DAY OR FAMILY GARDEN PARTY

Whole poached salmon dressed with smoked salmon rosebuds, lemon & cucumber

Succulent slow cooked, honey & orange glazed joint of ham served dressed with fragrant cloves & juicy orange wedges

Fillet of beef with mustard and horseradish

Chicken breasts baked in lemon & tarragon, sliced in a light creamy dressing

Creamy Coronation chicken

Chicken Caesar salad with red grapes and roasted pine nuts

Spinach & watercress roulade filled with wild mushrooms and fresh herbs (v)

Grilled Sweet potato & courgette stacks with goats cheese & a parmesan biscuit (v)

Selection of delicious McArtney's tarts (v options)

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Moroccan style couscous salad

McArtney's creamy coleslaw

Carrot & cashew salad with celery and dried fruits

Roasted vegetables in garlic & fresh rosemary, with or without pasta

Classic Greek salad

Mixed baby leaf salad

Organic vine cherry tomatoes with mozzarella pearls, basil & black olives

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Giant two layer local summer berry pavlova

Chocolate fudge sundae served in oversized martini glasses

Lemon tart with raspberries & mint

Chocolate profiteroles with extra chocolate sauce & fresh strawberries



Create a bit of theatre by letting your guests see our chefs cook on the BBQ.
Great served straight to the table or let your guests graze

A selection of fine sausages & burgers from our local farm supplier

Delicious spiced lamb koftas Drizzled with a refreshing yoghurt dip

Thai style king prawns, with fresh chilli, lemongrass & ginger

Succulent chicken thighs marinated in Teriyaki style sauce

Beautifully fresh monkfish, wrapped in pancetta & marinated in olive oil, fresh thyme & black pepper

Barbequed pork with sage, lemon & prociutto

Simply sardines

Flattened honey & mustard chicken

Field mushrooms Stuffed with goat's cheese, red onion & fresh herbs (v)

Miniature baked potatoes rubbed with rock salt & olive oil, & stuffed with mature cheddar (v)

Slow baked chunky Mediterranean vegetables with garlic, fresh thyme & olive oil (v)

Fresh corn on the cob, dipped in cumin butter (v)

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Mixed baby leaf salad

Classic Waldorf salad

McArtney's creamy coleslaw

Slow roasted tomato salad with fresh basil & black olives

Carrot & cashew salad with celery and dried fruits

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Banoffee fool

Chocolate muffin trifles

Fresh fruit kebabs

Raspberry & mascarpone creams with crushed meringues

Apricot & almond tart



AFTERNOON TEA

AFTERNOON TEA - PERFECT FOR A RANGE OF OCCASTIONS. THEY ALWAYS LOOK REALLY PRETTY!

Selection of beautiful open sandwiches

Honey roast ham with vine tomatoes & coarse grain mustard mayonnaise

Smoked salmon & cream cheese, with lashings of lemon juice & cracked black pepper

Cream cheese with finely sliced cucumber, decorated with red chilli (v)

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Chef's delicious freshly baked sausage rolls, made with fresh mixed herbs & red onion chutney (vegetarian option available)

McArtney's homemade filo tart selection including;

Roasted pumpkin with parmesan

Individual chicken Caesar salads (in a baby gem leaf) with freshly roasted chicken, croutons, & parmesan

Goat's cheese & caramelised red onion (v)

Mini Greek salads (v)

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Naughty chocolate brownie with fresh raspberries

Mini scones with jam and cream

Zesty lemon drizzle cake

Fresh grapes and local strawberries (seasonal)



LATE NIGHT SNACKS

IDEAL FOR SERVING WHEN GUESTS GET PECKISH. GIVES EVERYONE THE BOOST THEY NEED TO KEEP THEM DANCING ALL NIGHT

Blackberry farm beef burgers in buns with McArtney's tomato relish

Classic bacon and sausage butties, with a choice of red or brown sauce

Mini fish & chips served in Financial Times cones

Fantastic hog roast with homemade stuffing and apple sauce

Mezze of cured meats served with olives, mozzarella and sunblush tomatoes

Melton Mowbray pork pies served with Julia's homemade piccalily

Veggie fish and chips, beer-battered haloumi with chips (v)

Veggie burgers in buns with McArtney's tomato relish (v)

Cheese buffet of local and continental cheeses served with breads, crackers, chutneys, grapes and walnuts (v)



WINE

WE HAVE SELECTED A FANTASTIC RANGE OF WINES THAT WILL COMPLEMENT OUR MENUS THROUGHOUT THE SEASONS. LEAVE THE WORRY AND HARD WORK OF ORGANISING YOUR DRINKS TO US. ALL OUR WINES ARE TASTY AND DELICIOUS, BUT THIS IS A SELECTION THAT WE KNOW WILL COMPLEMENT OUR FOOD EXCEPTIONALLY WELL.

CHAMPAGNE & SPARKLING WINES

Baron de Beaupre Brut Champagne	£25.00
Sunnycliff Sparkling Brut, Australia	£12.65
Baron de Beaupre Rosé	£25.75
Prosecco Vetricano	£12.65
Pinot Grigio Rosé, Italy	£12.25

WHITE WINES

France	
Cuvee du Roy Sauvignon Blanc Medium	£8.90
Cuvee du Roy Sauvignon Blanc Dry	£8.90
La Vedette Sauvignon Blanc	£9.50
Macon Blanc Villages Domaine Puits, Burgundy	£11.75
Chablis Domaine des Manants	£14.50
Sancerre Domaine Daulny, Loire Valley	£13.95
Pouilly Fume Jean Pabiot, Loire Valley	£15.95
Chablis Domaine des Manants	£14.50
Chile	
Vicuna Sauvignon Semillon, Central Valley	£9.50
New Zealand	
C J Pask Sauvignon Blanc	£11.75
Italy	
Pinot Grigio Ca Solare	£10.50
Gavi La Batisina	£11.95
Australia	
Sunnycliff Colombard Chardonnay, Victoria	£9.95

Chile	
Vicuna Sauvignon Semillon, Central Valley	£9.50
New Zealand	
C J Pask Sauvignon Blanc, Hawkes Bay	£11.75
Italy	
Pinot Grigio Ca Solare	£10.50
Gavi La Batisina	£11.95
Australia	
Sunnycliff Colombard Chardonnay, Victoria	£9.95
South Africa	
Freedom Cross Chenin Blanc, Franschoek	£9.50
Argentina	
Santa Julia Pinot Grigio, Mendoza	£10.50

ROSE WINES

Waters Edge Rose, California	£9.95
Sunnycliff Rose, Australia	£10.25
Chateau Miraval Rose, Provence France	£12.95

RED WINES

France	
Chateau Franc Baudron, Montagne Saint Emilion	£13.25
Fleurie, Domaine de la Virolyette	£14.25
Cote de Beaune Villages Maison Champy, Burgundy	£17.00
Chateauneuf du Pape Domaine du Rempart, Rhone Valley	£17.75
Spain	
Arjona Tinto, Rioja	£10.75
Gustales Crianza, Rioja	£12.20
Chile	
Vicuna Cabernet Merlot, Central Valley	£9.25
Argentina	
Alto Pampas del Sur Pinot Noir, Mendoza	£9.50
Australia	
Sunnycliff Shiraz, Victoria	£10.75
Mitchell's Cabernet Sauvignon, Clare Valley	£13.95
Italy	
Montepulciano d'Abruzzo Taverna Nova, Roxan	£10.75
South Africa	
Freedom Cross Pinotage, Franschoek	£10.25



INFORMATION

DRINKS

We have a good set of house champagnes, wines, beer, and soft drinks for you to choose from. Our prices are reasonable because we want to make it easy for you to choose good wines. We supply these on a sale or return basis and will be happy to help you select suitable wines to complement your menu

If we are providing your drinks we will ensure it is all stored and served at the appropriate temperature. We will also dispose of all empty bottles, provided by us.

If you want us to serve drinks provided by you there is a handling charge of £5 + vat per person. This is an honest reflection of the hard work & effort that goes into ensuring this important area is managed really well.

Other things you will need to consider are:

- Ice for cooling bottles - £10 per box + VAT (number of boxes to be decided by McArtney's)
- Disposal of empty bottles after the event
- Space for storing drinks before and during the event
- Quantities required - you may not have the advantage of sale or return

There are considerable advantages in allowing us to provide and serve the drinks to your guests. If you require a pay bar we can arrange this; just ask.

Smart staff

- Our staff are all our own and are trained in house by Rosie & Nancy McArtney. They are bright, professional and very smart. Our girls wear mandarin collared black tunics and our guys wear mandarin collared black shirts and a black apron. We are extra fussy about our team having neat hair and that any make up is subtle.

Interesting options

If you choose to have a three course meal there are several options for service you might like to consider. Each course can be served to the table, or for a less formal feel choose a served starter and dessert with a buffet main course in between. This is popular as it enables guests to interact with one another. Canapé can be used as a starter. As an interesting option for dessert, why not consider an assiette for each guest. This looks fabulous and ensures there is something to satisfy everyone's taste.

Good to Know

Once you're on board with McArtney's, Rosie & Nancy are committed to making the planning experience and event deliciously fabulous.

To secure a date with us you simply have to pay a deposit.

All our prices exclude VAT and are all based on a minimum of 50 guests. For numbers less than 50, a minimum charge may apply.



PRICE

The following is designed to give you a broad outline of costs for your event or occasion. We offer a bespoke service to all our customers and therefore costs vary according to your specific requirements and choices. Full detailed quotations can be provided following a consultation.

The prices below include all pre event consultations and meetings with our highly experience event planners. Prices include our professional chefs, kitchen support team, event kitchen equipment, setting up time, laying up your tables and the promise of our undivided love and attention

- Canapé approx £2 per selection + VAT. The number of canapé you will need will depend on the timings of your event and the format of the occasion, we are happy to guide you.
- A three course meal with coffee and petit fours from £30 per person + VAT
- 2 course hot/cold fork buffets from £25 per person + VAT
- Barbecue from £15 per person + VAT for simply sausages and burgers, or a wider selection plus a dessert from £20 + VAT
- Afternoon Tea/Cold finger buffet from £15 per person + VAT
- After dinner cheese boards from £5.00 per person + VAT
- Substantial cheese buffet (with French breads, fruits, chutney's & crackers) from £7.50 per person + VAT
- Late night snacks (eg, mini fish and chips or burgers) start from £5.00 per person + VAT
- Children under 10 years old can have a smaller version of your main meal at a reduced price

Hog roast

Hog roasts can be provided for numbers of around 100 at a minimum cost of £8.50 per person + VAT. This price includes, bread rolls, stuffing & apple sauce. You need about 80 people to get the most out of your piggy.

Service costs

Food and wine service staff are £10 per hour each + VAT with a minimum charge of 5 hours. The cost of staff is not included in the price per person. Staff cost are calculated for your individual requirements and shown clearly on your quotation.

Tableware

For each of our events we have beautifully polished glasses and fresh crisp linen delivered according to your exact requirements. We will help you identify exactly what you need. Glasses are 40p each and table clothes start from £7 each + VAT. Crockery and cutlery is included in the price per person. We use elegant and simple plain white china and highly polished 18/10 silver.

