

Menu & Wedding Packages 2023-2024





Our food philosophy at Citrus catering is to offer our clients' restaurant standard food in amazing and unique spaces.

We source ingredients and design dishes to be of the highest quality, using classic techniques whilst also pushing ourselves to be at the very front of new cooking trends. Having formed great relationships with local suppliers, it means that we can work in a sustainable and ethical environment, using the very best ingredients, whilst leading the way in our profession and creating your food experience.

Our team have worked hard to create a balanced and varied menu selection to help you on your way to personalise your very own unique event.

Should you have any further questions then please do not hesitate to get in touch with one of our team who would be more than happy to answer any questions you have.

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Allergens

Whilst we have kitchen protocols in place designed to address the risk of cross-contamination of allergens, our kitchens are busy environments.

As such, we cannot guarantee the total absence of allergens in our kitchens. If you have any questions, please do not hesitate to ask one of our team.

Allergen information by dish is contained in our Allergen menu which is available on request.

HOT CANAPÉS

Rare roast beef with baby Yorkshire pudding, horseradish crème fraîche, crispy shallots

Classic prawn and sesame toast, sweet chilli dipping sauce

Salt cod fishcakes, pea emulsion

Crispy chicken katsu skewer

Spiced crispy halloumi skewers, Truffled guacamole sauce (V) (GF)

Crispy beef cheek bonbon, wild mushroom and thyme ketchup

Asian spiced prawn gyoza, kimchi mayonnaise

Crispy tempura cod cheeks, tartar sauce mayonnaise

Spicy chickpea falafel, chill jam (V) (GF) (DF)

Braised lamb shoulder croquette, balsamic and mint dressing

Wild mushroom and Cropwell bishop arancini, tarragon emulsion

Ham and gruyere toastie, homemade brown sauce

Pig cheek taco, chipotle, sweetcorn, spring onion (DF)

Black pudding and Lincolnshire sausage rolls, apple and cider ketchup

Pulled pork bao bun, Chinese cabbage, teriyaki sauce (DF)

Choice of three - £9.95

Choice of four - £11.95

Choice of five - £13.95

Choice of six - £15.95

COLD CANAPÉS

Crispy chicken skin, avocado, chilli and crème fraîche (GF)

Classic smoked salmon and chive blinis, cream cheese, caviar

Chicken liver mousse, grape chutney, toasted sourdough

Smoked ham hock crostini, pea emulsion (DF)

Chickpea and rosemary biscuit, cumin spiced yoghurt, confit tomato (V)

Pesto and parmesan cheese twists, garlic aioli (V)

Smoked beef open sandwich, sauerkraut, tarragon aioli

Beetroot cured salmon, toasted rye crouton, dill dressing

Whipped goats' cheese and beetroot crisp, black olive caramel (V)(GF)

Confit tomato, kalamata olive and bocconcini skewer (V)(GF)

Sesame crusted tuna, soy and kaffir lime dipping sauce (DF)

Confit red onion jam, crumbled feta filo bites (V)

Curried cauliflower, quails egg filo nest (V)

Compressed watermelon, balsamic dressing (V)(GF)(DF)

Salmon tartare, cucumber, crème fraîche, caviar

Beef carpaccio, mustard emulsion, toasted sourdough

Mini prawn cocktail, baby gem, tabasco

Choice of three - £9.95

Choice of four - £11.95

Choice of five - £13.95

Choice of six - £15.95

Choice of 1 each plus vegetarian

Starters

Smoked haddock croquette, crème fraîche, chilli jam, paprika crisp potato, dill oil

Roscoff onion veloute, toasted pumpkin seeds, sourdough bread, herb oil (V)

Smoked ham hock terrine, mustard dressing, pickles, warm brioche

Butternut squash and chestnut risotto, herb oil, puffed rice (V)

Mains

Stout and honey glazed beef cheek, grain mustard pomme puree, hispi cabbage, roasted baby carrots (GF)

Roast chicken breast, crispy leg croquette, smoked pomme puree, tarragon and white wine jus (GF)

Curried filo mushroom parcel, pea soup, parmesan tuille (V)

Pan fried cod loin, roasted cherry vine tomatoes, crushed saffron potatoes, samphire, split chive cream sauce (GF)

Desserts

Classic Bramley apple crumble tart, toasted walnuts, vanilla Crème Anglaise (V)

Coffee and walnut sponge, coffee syrup, hazelnut and biscotto crumble (V)

Triple chocolate brownie, white chocolate soil, preserved cherries (V)

Lemon posset, biscotti crumble, pineapple and mango salsa (V)



Choice of 1 each plus vegetarian

Starters

Chicken liver parfait, red onion jelly, pistachio crumb,
Knekkebrod crisp bread

Classic salmon gravadlax, smoked celeriac remoulade, watercress

Salt baked beetroot, whipped goats cheese salad, toasted walnuts,
lemon dressing (V) (GF)

Jerusalem artichoke veloute, lovage oil, toasted seeds (V)(GF)

Mains

Pan fried Loch Duart salmon, sautéed greens, fondant potato,
lemon and chive beurre blanc (GF)

Braised shorthorn beef feather blade, baby onions, wild mushrooms,
celeriac, red wine and port jus (GF)

Butternut squash and chestnut mushroom tart, crème fraîche
dressing, rocket and balsamic salad (V)

Roast chicken breast, sweetcorn puree, potato lyonnaise, balsamic
shallots, pickled girolles, watercress (GF)

Desserts

White chocolate and raspberry cheesecake, honeycomb (V)

Dark chocolate marquis, lime curd, baby basil and
pistachio crumb (V)(GF)

Classic lemon tart, frozen blackberries, blackberry sorbet (V)

Brioche bread and butter pudding, spiced pear, crème anglaise (V)



Choice of 1 each plus vegetarian

Starters

Beef tartare, burnt onion ash, cured egg yolk, beef dripping crouton

Confit duck leg croquette, red onion and port jam, watercress

Pan seared Shetland scallops, cauliflower puree, pea bhaji

Burnt tenderstem broccoli, satay sauce,
smoked crispy tofu (V)(GF)(DF)

Mains

Pan fried Goosnargh duck breast, celeriac puree, braised red cabbage
and apple, fondant potato, Morello cherry and thyme jus (GF)

Chargrilled fillet of beef, braised balsamic shallot, burnt leeks, fondant
potato, puffed rice, rich red wine jus (GF)

Herb crusted roast rack of lamb, dauphinoise potato, wilted spinach,
pea puree, sticky lamb jus (GF)

Wild mushrooms and truffle gnocchi, lovage oil, toasted sourdough
bread, toasted walnuts (V)

Desserts

Salted caramel chocolate fondant, honeycomb, raspberry sorbet (V)

Classic sticky toffee and orange pudding, lime caramel sauce,
clotted cream (V)

Glazed lemon and lime curd tart, raspberry sorbet (V)

Gingerbread parfait, golden raisin puree,
condensed milk ice cream (V)



STARTERS

Braised pig cheek, butternut squash puree, pearl barley ragu, crispy shallots (GF)

Smoked haddock croquette, crème fraiche, chilli jam, paprika crisp potato, dill oil

Pan fried Cornish mackerel, beetroot and horseradish

Chicken liver parfait, red onion jelly, pistachio crumb, Knekkebrod crisp bread

Spinach and ricotta ravioli, white wine, pesto, toasted pinenuts (V)

Roscoff onion veloute, toasted pumpkin seeds, sourdough bread, herb oil (V)

Smoked ham hock terrine, mustard dressing, pickles, warm brioche

Classic salmon gravadlax, smoked celeriac remoulade, watercress

Wild mushroom and Cropwell bishop stilton arancini, shaved parmesan, rocket salad (V)

Pressed pigs head terrine, mustard and pickles (DF)

Smoked salmon, crème fraiche, dill and caviar salad

Classic prawn and crayfish cocktail, brown bread and butter

Butternut squash and chestnut risotto, herb oil, puffed rice (V)

Salt baked beetroot, whipped goats cheese salad, toasted walnuts, lemon dressing (V)(GF)

Beef tartare, burnt onion ash, cured egg yolk, beef dripping crouton

Confit duck leg croquette, red onion and port jam, watercress

Chicken and black pudding terrine, classic piccalilli, toasted hazelnuts, sourdough crisp

Duck scotch egg, curried tomato ketchup, toasted brioche soldiers

Sweet potato and squash croquette, red pepper and tomato coulis, rocket (V)(DF)

Jerusalem artichoke veloute, lovage oil, toasted seeds (V)(GF)

'Bacon and eggs' Braised pig cheek, onion puree, crisp pancetta, quail egg

Pan seared Shetland scallops, cauliflower puree, pea bhaji

Burnt tenderstem broccoli, satay sauce, smoked crispy tofu (V)(GF)(DF)

MIX & MATCH MENUS



MAINS

Pan fried Goosnargh duck breast, celeriac puree, braised red cabbage and apple, fondant potato, Morello cherry and thyme jus (GF)

Curried lamb loin, potato terrine, roasted carrot and cumin puree, yoghurt dressing, toasted seeds (GF)

Stout and honey glazed beef cheek, grain mustard pomme puree, hispi cabbage, roasted baby carrots (GF)

Old spot cutlet, black pudding and potato hash, mustard and truffle sauce, fried greens (GF)

Chargrilled fillet of beef, braised balsamic shallot, burnt leeks, fondant potato, puffed rice, rich red wine jus (GF)

Roast chicken breast, crispy leg croquette, smoked pomme puree, tarragon and white wine jus (GF)

Pan fried Loch Duart salmon, sautéed greens, fondant potato, lemon and chive beurre blanc (GF)

Slow roast Derbyshire pork belly, braised cheek pie, sweetcorn puree, chargrilled corn (GF)

Chestnut mushroom and leek risotto, poached duck egg, shaved parmesan, herb breadcrumb crust, truffle oil (V)

Curried filo mushroom parcel, pea soup, parmesan tuille (V)

Slow roasted Derbyshire pork belly, spicy Boston bean cassoulet, pan fried hispi cabbage (GF)

Braised beef short ribs, sautéed greens, triple cooked beef chips, bearnaise dipping sauce (GF)

Herb crusted roast rack of lamb, dauphinoise potato, wilted spinach, pea puree, sticky lamb jus (GF)

Braised shorthorn beef feather blade, baby onions, wild mushrooms, celeriac, red wine and port jus (GF)

Butternut squash and chestnut mushroom tart, crème fraiche dressing, rocket and balsamic salad (V)

Roast chicken breast, sweetcorn puree, potato lyonnaise, balsamic shallots, pickled girolles, watercress (GF)

Curried hake, lentil dahl, spinach, sweet potato, lime and coriander yoghurt dressing (GF)

Classic beef wellington, celeriac puree, sautéed greens, sticky red wine and port jus (£5pp supplement)

Pan fried sea trout, crushed baby new potatoes, roast fennel, split lovage cream sauce (GF)

Pan fried cod loin, roasted cherry vine tomatoes, crushed saffron potatoes, samphire, split chive cream sauce (GF)

Wild mushrooms and truffle gnocchi, lovage oil, toasted sourdough bread, toasted walnuts (V)

MIX & MATCH MENUS



DESSERTS

Salted caramel chocolate fondant, honeycomb, raspberry sorbet (V)

Classic Bramley apple crumble tart, roasted walnuts, vanilla Crème Anglaise (V)

Coffee and walnut sponge, coffee syrup, hazelnut and biscotto crumble (V)

Classic sticky toffee and orange pudding, lime caramel sauce, clotted cream (V)

White chocolate and raspberry cheesecake, honeycomb (V)

Milk chocolate mousse, banoffee, chocolate sponge (V)

Brioche bread and butter pudding, spiced pear, crème anglaise (V)

Plum frangipane tart, roasted plums, vanilla ice cream (V)

Glazed lemon and lime curd tart, raspberry sorbet (V)

Lemon and thyme Pannacotta, strawberry and vanilla compote, poppy seed tuille (V)

Classic Bakewell tart, strawberry ice cream, strawberry puree (V)

Dark chocolate marquis, lime curd, baby basil and pistachio crumb (V)(GF)

Classic dark chocolate and orange tart, caramelised orange, orange gel (V)

Homemade lemon meringue pie, lemon sorbet (V)

Pumpkin cheesecake, honey syrup, white chocolate soil, yoghurt sorbet (V)

Traditional treacle tart, raspberry ice cream, malted popcorn (V)

Gingerbread parfait, golden raisin puree, condensed milk ice cream (V)

Classic lemon tart, frozen blackberries, blackberry sorbet (V)

Mulled pears, feuilletine, honey ice cream, maple syrup (V)

Triple chocolate brownie, white chocolate soil, preserved cherries (V)

Lemon posset, biscotti crumble, pineapple and mango salsa (V)

Malted blondie, chocolate ice cream, strawberry gel (V)

MIX & MATCH MENUS



BOWL FOOD & SMALL PLATES

Maple roast pulled pork, chipotle, pomme puree (GF)

Tempura chicken oysters, Chinese cabbage, ginger

Wild mushroom ravioli, pesto cream (V)

Sweet potato and spinach dahl, naan bread (V)

Tikka marinated cauliflower, raisin giant couscous (V) (GF) (DF)

Braised shorthorn feather blade beef, celeriac, onion, wild mushrooms (GF)

Texan BBQ pulled beef, pickles, yoghurt dressing, toasted cashew (GF)

Crispy lamb belly, mint and coriander

Confit duck croquette, fondant potato

Buffalo cauliflower, blue cheese sauce (V)

Fish and chips, pea puree

Smoked beef tartare, soy glazed egg (GF)

Chilli and ginger kind prawns, yaki udon

Classic ceaser salad, anchovy, parmesan

Miso roast baby aubergine, toasted seeds, quinoa (V)(GF)(DF)

Steak and chips, chargrilled rib eye, beef dripping chips, bearnaise sauce (GF)

Pea and mint risotto, confit egg yolk (V)(GF)

Pancetta gnocchi, fried greens

Smoked salmon, salt baked baby beets, horseradish crème fraiche (GF)

Pan fried Shetland scallop, curried cauliflower (GF)

Fritto misto, garlic and chive aioli

Smoked ham hock, pea and mint mousse, toasted sourdough

Charred mackerel, wasabi baby new potato, pickled kohlrabi (GF)(DF)

Truffled mac and cheese, deep fried leeks (V)

Mini Lincolnshire sausages, pomme puree

Pulled harissa chicken leg, pearl barley ragu



COLD BUFFET SELECTION

Platter of finger sandwiches with honey roast ham, cheese, beef, egg and cress

Pork and sage sausage rolls

Lincolnshire sausages wrapped in bacon with a mustard mayo dip

Breaded scotch egg with chive mayonnaise

Traditional Melton Mowbray cut pork pie with chutney

Retro mushroom vol au vents

Chicken skewers with chilli flakes and lime juice

Roast chicken drumsticks

Cheese and spring onion quichelets (v)

Handmade cheese and sun blushed tomato quiche (v)

Mixed vegetable frittata with red pepper mayonnaise (v)

Basil marinated mozzarella and cherry tomato skewers (v)

Houmous and oils with toasted pitta bread (v)

Tomato and basil bruschetta (ve)

Platter of Thai savouries (v)

Mini stuffed peppers with feta and spinach (v)

Goat's cheese and mixed roast vegetable tarts with red onion chutney (v)

Spicy falafel sausage rolls (v)

Wild mushroom crostini with harissa hummus (ve)

Vegan samosa with mango chutney (ve)

Beetroot falafel balls (ve)

Four options £16.95 pp

Five options £18.95 pp

Six options £20.95 pp

Seven options £21.95 pp

Selection of salads

Homemade pomegranate and mint coleslaw (v)

Mediterranean roasted vegetable Israeli couscous salad (v)

Greek salad with feta (v)

Pasta salad with sun blushed tomato, basil and roasted red pepper (v)

Moroccan style pea tabbouleh, bulgur wheat, peas, garlic, mint, parsley & coriander (v)

Baby new potato salad with fresh chives(v)

Mozzarella and tomato salad with balsamic dressing(v)

Mixed tomato and red onion salad with basil and olive oil (v)

Green bean and radish salad with crunchy chickpea dukkha (v)

Mixed green leaf salad with parmesan shavings, olive oil and balsamic vinegar (v)

Selection of three, £9.95 pp



AFTERNOON TEA

£27.95

Gluten free and vegan options available upon request

Sandwiches

Choice of 4

Thyme roasted chicken breast, tarragon mayonnaise

Rare roast sirloin beef, red onion jam

Honey roast gammon ham, English mustard mayonnaise

Mature English cheddar, local chutney (V)

Free range egg mayonnaise, coriander cress (V)

Roasted rosemary vegetables, beetroot hummus (V)

Cured cucumber ribbons, dill and chive cream cheese (V)

Old spot pork shoulder, apple and raisin compote

Salt beef, horseradish mayonnaise, rocket

Classic smoked salmon, lemon & thyme pesto

Goats cheese and salt baked beets, shallot jam (V)

Savouries

Choice of 1

Lincolnshire sausage and black pudding sausage roll, cider apple ketchup

Smoked applewood and chive scones, home churned butter (V)

Asparagus and Wensleydale mini tart (V)

Melton Mowbray pork pie

Mini scotch egg, garlic aioli (V)

Mini sweet pea and leek tarts (V)

Desserts

Please select your desserts from our mix & match dessert selection, make your choice of 3

Tea and coffee included



LATE FOOD & SNACKS

Minimum numbers of x50 people

Butties / toasties – £7.95

Dry cured bacon

Lincolnshire sausages

Portobello mushroom (V)

Hot Rueben

Triple cooked chips (V)

One pots – £11.95

Pulled beef cheek with beer and honey,
pickled vegetables

Braised lamb shoulder, mint and balsamic

Pulled harissa jackfruit,
Israeli couscous (V)(DF)(GF)

Mac n cheese with variety of toppings

Burgers – £11.95

Dry aged beef burger, smoked cheddar,
chipotle, shallots

Pulled harissa pork shoulder,
chive and tarragon slaw

Crispy buttermilk chicken,
tomato and balsamic salsa

Halloumi and wild mushroom,
smoked cheddar, jalapenos

Loaded dogs- £11.95

Classic dog with braised shallots and mustard

Pulled harissa pork shoulder,
chive and tarragon slaw

Corn dog, sweetcorn puree, green tomato salsa

Falafel dog, avocado, sriracha, carrot slaw (V)

Loaded fries - £7.95

Cheesy fries, BBQ sauce

Truffle and parmesan fries (V)

Chilli cheese fries, tomato salsa

The classics - £11.95

Fish, chips and mushy peas

Steak and ale pie, pomme puree

Antipasti board (GF)

Chicken katsu curry, sticky rice, naan (DF)

Chilli con carne, nachos, guacamole,
salsa, sour cream

Lincolnshire sausage and mash, braised shallots

Minimum of x80 people

Classic Hog roast - £14.95

Full rare bread local hog served with:

Sea salt crackling

Sage and onion stuffing

Homemade Bramley apple sauce

Mixture of soft rolls

Greek BBQ - £19.95

Meats of your choice:

Chicken, beef, pork, lamb

Homemade selections of salads

Selection of flatbreads

Homemade dips & relishes

*All served with a variety of breads
and pickles, sauces, relishes*

TESTIMONIALS

Excellent Food With Outstanding Service

We approached Citreus with only 3 weeks to go before my daughters Wedding. Craig and his team was so helpful, they actually listened to what we needed and made some great advise to solve our audience needs. We had an opportunity to amend our request up to 24 hours before. They were quite prompt, helpful and very pleasant. The canapes were amazing and the selection of the cold buffets was excellent and tasted great.

I would recommend these guys to anyone who wants quality food and a smooth service.

Wedding Catering

We decided to use Citreus Catering after researching various local companies to us in Lincoln. The major selling point was the ease of communication before. They will cater for all your needs and work round the wedding planner. The food was sublime and the day ran like clockwork. I would highly recommend using. Thank you guys X

Amazing Chef, Fantastic Food...

Absolutely amazing evening, exceptional food and a wonderful atmosphere - we will certainly be doing this again and probably again!

Fantastic Meal

Delicious food, brilliant service, friendly chefs. I would definitely recommend and rebook. Thank you.

5 Star Service!

Extremely good food, great communication ahead of the event and on the day, and brilliant service by Tim and his team. Very professional service and would definitely use Tims services again.

Amazing Food, Amazing Team!

Tim and his team were very friendly, fitted right in to the banter of the evening and of course cooked AMAZING food. All the party members commented throughout the evening at how delicious the food was and the delivery was impeccable. I would not hesitate to highly recommend Tim and hope to have him return to us at some point too, as he helped us have a fab evening and fitted easily into the plans for the evening.



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