



The Chopping Block
Flecknoe Farm
Flecknoe, Rugby
Warwickshire
CV23 8AU

The Chopping Block Highlighted Menu

Canapés

- Mini Thai Fish Cakes with Sweet Chilli Dip or Tartar Sauce
- Mini Homemade Steak Beef Burgers served with Tomato Relish
- Spicy Caribbean Chicken Skewers
- Homemade Honey & Mustard Sausage Skewers
- Parma Ham Wrapped around Dried Figs & Soft Goats Cheese
- Bruschetta rubbed with Garlic, topped with fresh Vine Tomato & Basil (V)

Starter

- Pork, Parma Ham & Sage Terrine with Apple Chutney, Salmon Riette and a Goats Cheese & Caramelised Onion Tart served with a selection of Artisan Breads and Butter

Main Course

- Braised Leg of Lamb with a Red Wine & Mint Gravy
- Dauphinoise Potatoes
- Haricot Beans tied with Leek ribbons
- Baby Carrots

Dessert

- Chopping Block Trio of desserts includes a mini Chocolate cup with Chocolate Mousse & Honeycomb, Mini Lemon Cheesecake with Raspberry Coulis and a Brandy Snap Basket with Seasonal Fruits

Coffee

- Freshly Ground Cafetiere Coffee & Breakfast Tea served with complimentary after dinner Chocolates

Evening Buffet

- Homemade Pizzas with a selection of 4 different toppings

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A CUT ABOVE

A CUT ABOVE BY THE CHOPPING BLOCK



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Canapés

When choosing numbers of canapés please consider when guests will have last eaten and when they are next going to eat. 6 Canapés represents a good size starter portion

- Tuna Carpaccio Sushi with Wasabi & Soy
- Breaded Whiting with Tartar Sauce
- Mini Thai Fish Cakes with Sweet Chilli Dip
- Smoked Salmon, Herb and Lemon Crème Fraiche Blini
- Rare Sliced Sirloin of Beef served with Yorkshire Pudding & Horseradish
- Carpaccio Fillet of Beef with Horseradish on a Crispy canapé base
- Mini Homemade Steak Beef Burgers served with Tomato Relish
- Tandoori Chicken with Cucumber & Yoghurt Dip
- Chicken Satay Sticks with a Spicy Peanut Dip
- Creamy Chicken & Mushroom Puffs
- Spicy Caribbean Chicken Skewers
- Chinese Duck & Oriental Plum Sauce in a Filo Cup
- Curried Lamb Tartlets with Mango & Coriander
- Moroccan Lamb Meat Balls with Mango Chutney
- Pea & Mint Brochettes with seared Lamb Neck Fillet
- Mini Black Bean Pork Skewers
- Homemade Honey & Mustard Sausage Skewers
- Venison Sausages wrapped in Bacon with Cranberry Dip
- Mini Open Game Pie
- Cherubs on Horseback (Apricots wrapped in Streaky Bacon)
- Parma Ham Wrapped around Dried Figs & Soft Goats Cheese
- Bruschetta rubbed with Garlic, topped with fresh Vine Tomato & Basil (V)
- Aubergine Crostini with Lemon, Garlic & Mint (V)
- Baby & Sun Dried Tomatoes with Mozzarella Skewers (V)
- Baby Puff Pastry Galette with Mature Brie & Cranberry (V)
- Welsh Rarebit with Black Olives and Sun Dried Tomato (V)
- Light & Spicy Tomato Bavois with Parmesan Biscuit (V)
- Char Grilled Courgette with Cream Cheese, Sun Blush tomato & Basil (V)
- Wild Mushroom Risotto (V)
- Bloody Mary Soup Shots (V)
- Curried Parsnip with Almond Foam (V)





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Tea Parties

We recommend 5 items

- Open Selection of Sandwiches
- Fruit Cake
- Victoria Sponge Cake
- Ginger Cake
- Shortbread
- Chocolate Brownies
- Jam Tarts
- Lemon Tarts
- Lemon Drizzle Cake
- Scones and Strawberry Jam
- Chocolate Dipped Strawberries
- Chocolate Éclairs
- Cheese scones
- Earl Grey Tea
- English Breakfast Tea
- Cafetiere Coffee

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Starters

- Parma Ham & Sage Terrine with Apple Chutney, Salmon Riette & Goats Cheese & Caramelised Onion Tart
- Chopping Block Prawn & Crayfish Cocktail with spiced Marie Rose Sauce
- Malcolm's Home Cured Salmon Gravadlax with Beetroot and New Potato Salad
- Smoked Haddock Hash Brown with grated Egg Salad
- Smoked Trout Pate with Horseradish
- Salmon Fishcakes with Capers & Dill served with Homemade Tartar Sauce
- Saffron poached Mackerel Caponata and a Dill Pesto
- Pork & Game Terrine with Homemade Fruit Chutney
- Chopping Block Charcuterie of Parma Ham, Chorizo, Salami with sun blushed Tomatoes, Olives & Pesto, Parmesan shavings and Pesto
- Fish Charcuterie of Home Cured Gravadlax, smoked Mackerel and a Trout Pate with Olives, Capers and pickled Samphire
- Sliced Prosciutto with a fan of Galia Melon & Balsamic Dressing
- Seared Chicken Salad with Roasted Vine Tomatoes & Basil Pesto
- Smoked Duck Breast served with a Raspberry Coulis
- Confit Duck Leg and a rare Honey roasted Duck Breast with Soy & Sesame Oil dressing and toasted Pine Nuts
- Roast Breast of Pigeon on a caramelised Apple & Walnut Salad with a Grain Mustard Cream Sauce
- Twice Baked Goats Cheese Soufflé with Pear & Beetroot Chutney (V)
- Cucumber Gazpacho with a tian of Crab and fresh herbs
- Spinach & Gorgonzola Filo Basket (V)
- Seasonal Soup of your Choice (V)

All served with Fresh Selection of Artisan Breads & Butter

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Main Course

We offer a range of different service styles including Fully Plated, Family Service, Buffet & Serve yourself at the Table. However, certain selections and different Venues may limit this choice.

- Roast Rump Joints of Aged British Beef with Homemade Yorkshire Pudding & Stock Gravy
- Fillet of Beef Wellington Wrapped in Parma Ham & Wild Mushrooms
- Braised Shin of Beef with Oxtail Jus
- Seared Chicken Breast served with Wild Mushroom & Thyme Sauce
- Roasted Leg of English Lamb Studded with Fresh Rosemary & Garlic
- Slow Roasted Leg of Lamb Steak with a Red Wine & Mint Sauce
- Braised Neck of Lamb with Root Vegetables in a rich Redcurrant & Mint Gravy
- French Trimmed Rack of Lamb with Spinach and Basil Creamed Sauce
- Chopping Block Bangers with Creamed Potatoes & Onion Gravy
- Slow Roast Belly of Pork with Sage and Onion Stuffing with Cider Jus
- Roasted Loin of Pork with White Wine, Garlic, Fennel & Rosemary
- Duck leg with Star Anise & Juniper Berries
- Venison Fillet with Plums & Port
- Roast Fillet of Salmon with Tomato, Dill and Herb Butter Sauce
- Stuffed Butternut Squash with Quorn, Couscous, Apricots & Melted Parmesan (V)
- South American Pinto & Pumpkin Creole (V)
- Mushroom & Chestnut Wellington (V)
- Garlic Mushroom Goulash (V)
- Leek & Brie Croustade with a Herb Butter Sauce (V)
- Sautéed Wild Mushrooms in a Port & Stilton Sauce with a Toasted Brioche Bun (V)
- Leek, Chive and Cream Cheese Pittovier with Tomato Pesto (V)
- Fennel, Blue Cheese and Pear Tart with Balsamic Dressing (V)
- Spaghetti Puttanesca (V)
- Spicy Butternut Squash Enchiladas (V)

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BBQ & Alfresco Eating

Prices on Request / Choice of No more than 4 Items / Minimum Numbers 25

- 4oz British Rump Steak
- 4oz British Rib Eye Steak
- Homemade Steak & Onion Burger
- Spiced Beef Satay Skewers
- Sticky Buster Beef Ribs
- Moroccan Lamb Kebabs Cooked with Cumin, Cinnamon & Dried Apricots & Raisins
- Free Range French Trimmed Rack of Lamb
- Homemade Lamb and Mint Burgers
- Five Spice Pork Spare Ribs
- Traditional Farmhouse Sausages
- Free Range Landrace x Duroc Medallion Pork Steak
- Gammon & Pineapple Satay Skewers
- Spicy Chicken Wings Marinated in Dry Chilli & Ground Coriander
- Thai Grilled Chicken Oyster Thighs
- Skin on Supreme of Chicken Breast with Oregano
- 4oz Fresh Grilled Sardines
- Barbecued Scallops with Citrus Butter
- Teriyaki Swordfish with Mango Salsa
- Salmon Steaks with White Wine, Lime & Coriander & Marjoram Marinade
- Corn-on-the-Cob with Melted Salty Butter (V)
- Vegetable Kebabs with Apricots, marinated in Sweet Chilli Sauce (V)
- Quorn Burgers with Fresh Coriander & Cumin (V)
- Free Range Pig Roast with Homemade Apple Sauce and Apricot, Sage & Sausage Meat Stuffing
- Hind Quarter Beef Roast with Hot Horseradish and Mustard

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Cold Buffet

We recommend 2 or 3 items. However, should you wish to have more that is not a problem. Just remember though, the more you choose, the more you could end up over catering

- Cold Sirloin of British Beef with Garlic Crust
- Cold Rumps of British Beef
- Italian Cured Prosciutto
- Sliced Barberrry Duck Breast with Orange and Ginger
- Curried King Prawns with Fresh Coriander
- Aubergine & Goats Cheese Roulade with Sun Dried Tomatoes, Fresh Basil & Grilled Peppers (V)
- Free Range Coronation Chicken with Grapes, Fresh Coriander and Cashew Nuts
- Diced Minted Leg of English Lamb with Chilli
- Sliced Honey Glazed English Ham with Cloves
- Dressed Poached Salmon with Lemon and Salad Garnish
- Malcolm's Home Cured Gravalax
- Cold Cutting Game Pie
- Ham Hock Terrine with Cornichons, Capers & Piccalilli
- Chunky Pork Pie Served with a Homemade Tomato Chutney
- Goats Cheese Tart with Black Olives & Thyme (V)
- Free Range Turkey Breast Wrapped in Streaky Bacon
- Prawns in Marie Rose Dressing with Lemon & Paprika
- Roasted Bell Pepper Tart (V)
- Homemade Quiche
- Homemade Pizzas
- Bacon Butties
- Hot Dogs with Fried Onions
- Deli Sandwich Platter
- Homemade Dips & Crudités
- Fruit Platter
- Fruit Kebabs
- Mixed Selection of Nuts, Crisps & Crackers
- Thai Chicken Drumsticks
- Prawns in Filo with Sweet Chilli Dipping Sauce
- Spring Rolls & Plum Sauce
- Mini Samosas
- Onion Bhajis & Mango Chutney





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Salads

We recommend 3 or 4 Salads with Breads. However, should you wish to have more that is not a problem. Just remember though, the more you choose, the more you could end up over catering

- Country Green Garden Salad
- Crunchy Coleslaw with a Tangy Horseradish Dressing
- Caramelised Onion & Potato Salad with a Lemon, Chive & Mayonnaise Dressing
- Caesar Salad with Cos Lettuce, Parmesan, Croutons & Fresh Anchovies
- Greek Salad with Cucumber, Tomatoes, Feta Cheese & Black Olives
- Middle Eastern Tabbouleh with Fresh Tomatoes, Cucumber, Spring Onions & Fresh Parsley & Mint
- Watercress, Feta & Watermelon
- Pear & Walnut Salad with lime Vinaigrette
- Moroccan Spiced Carrot Salad
- Mixed Baby Leaf Salad with Parmesan Shavings
- Couscous & Summer Roasted Vegetables with a Fresh Basil Pesto
- Tomato & Mozzarella Salad with Fresh Basil
- Thai Noodle Salad
- Provençal Pasta Salad with Basil Pesto, Sun Dried Tomato & Pitted Black Olives
- Mixed Tomato and Roasted Red Onion Salad with Balsamic Vinegar
- Wild Rice with Mango & Coriander
- Mixed Bean Salad with a Lime & Coriander Dressing
- Green Bean, Broad Bean & Pea Salad with a Mint Crème Fraiche Dressing

All served with Fresh Selection of Artisan Breads & Butter





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Vegetables

For service to the table we recommend 3 choices. Please note that some items may not be available due to Seasonality. Alternatively, we go to the market every week, and in which case you may decide to leave it to us to select the freshest items to accompany your meal

- Sautéed New Potatoes with Sea Salt, Crack Pepper & Garlic
- Hot New Potatoes with Melted Herb Butter
- Dauphinoise Potatoes
- Mixed Seasonal Vegetables
- Spring Greens
- Haricot Beans tie with Leek ribbons
- Petit-Pois & Caramelised Shallots
- Roasted Butternut Squash
- Fresh Carrots with Star Anise Butter
- Baby Carrots Served with Melted Herb Butter
- Mixed Roasted Mediterranean Vegetables Served with a Fresh Basil Pesto
- Roasted Potatoes & Parsnips Cooked with Sea Salt, Crack Pepper
- Creamy Mashed Potato Seasoned with Sea Salt & Crack Pepper
- Carrot & Swede Mash seasoned with Sea Salt & Crack Pepper
- Savoy Cabbage with Sautéed Leeks
- Broad Beans & Parsley Sauce
- Roasted Butternut Squash & Sweet Potato
- Fresh Leeks & Cauliflower Served with a Creamy Cheese sauce
- Roasted Root Vegetables with lemon Thyme and Garlic





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Dessert

- Chopping Block Trio of desserts includes a mini Chocolate cup with Chocolate Mousse & Honeycomb, Mini Lemon Cheesecake with Raspberry Coulis and a Brandy Snap Basket with Seasonal Berries
- Seasonal Fruit Pavlova & Fresh Cream
- Chocolate Mousse Served with a Seasonal Berry Salsa
- French Apple Tart Served with Vanilla Ice Cream
- Strawberry & White Chocolate Cheesecake with Milk Chocolate Sauce
- Chocolate Brownie with Vanilla Ice cream & Crème Anglaise
- Eaton Mess
- Squidgy Chocolate Roulade Served with a Seasonal Berry Salsa
- Sticky Toffee Pudding Served with a Toffee & Maple Syrup Sauce
- Spiced Blackberry Charlotte
- Banoffie Cheesecake Served with a Caramel Sauce
- Lemon Meringue Roulade with a Seasonal Fruit Coulis
- Brioche Bread & Butter Pudding Served with Homemade Custard
- Fresh Strawberries & Cream
- Traditional Lemon Tart Served with fresh Cream
- Lemon Meringue Served with a Seasonal Fruit Coulis
- Treacle Tart Served with a Drizzle of Maple Syrup & Crème Anglais
- Chocolate Profiterole with Passion Fruit Cream & Chocolate Sauce
- Lemon Cheesecake with Raspberry Coulis and Crème Anglaise
- Mixed Fruit Salad Served in a Brandy Snap basket with Fresh Double Cream

Cheese Board & Coffee

- A selection of British and Continental Cheeses with Table Biscuits, Apples, Grapes, Celery
- Freshly Ground Cafetiere Coffee & Breakfast Tea served with complimentary after dinner Chocolates





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Terms of Business:

1. Payment

- A 30% non-refundable deposit is required initially to book and confirm our services for the event.
- At least 2 months notice must be given to change the date of the event, subject to availability.
- Final Numbers and any changes to dietary requirements and timings must be made 14 days prior to the event.
- Payment in full is required at least 7 days in advance of the event.
- Any adjustments to be paid on final invoice within 28 days.

2. Market Prices

Please note that this quote is based on current market prices and these may fluctuate between now and the day of the event, but please be advised that we shall keep you up to date with any alterations that may occur.

3. Access

The Chopping Block will require reasonable access to the area of the event in order to deliver and collect our equipments. This will include the use of lifts to upper and lower floors, the use of loading bays and vehicular access.

4. Insurance

The Chopping Block does not take responsibility against lost, stolen or damaged items, including items hired on behalf of the client

5. Staff

The Chopping Block will have responsibility for their staff meals, accommodation, transport, health and safety and all matters related to cooking performance. The event organiser should take full responsibility of health and safety of the whole event area including electricity, ventilation, fire exit and provision.

6. Force Majeure

We cannot accept liability or pay compensation where the "performance or prompt performance of our contractual obligations is prevented or affected by circumstances amounting to force majeure" Such events may include but are not limited to war or threat of war, riots, civil strife, terrorist activity, industrial action, natural or nuclear activity, fire and all similar events outside our control".

