



Pot Kiln Anywhere Ltd

A Brief Introduction

You may have already heard of the Pot Kiln in Frilsham, Berkshire. In 2006, we set up the **Pot Kiln Anywhere** in response to a growing demand for the pub's traditional country cooking at private events and parties in the local area.

In its first year, the Pot Kiln Anywhere was awarded the contract for the catering services at the prestigious Royal Berkshire Shooting School. We cater for up to 100 charity, corporate or wedding events throughout the year. Luncheons have been arranged for Aston Martin, Great Ormond Street Hospital, the Red Cross, Barbour and Sunseeker amongst other clients.

The Pot Kiln Anywhere also provides a complete wedding service; from champagne receptions to wedding breakfasts, from afternoon teas to hog roasts or barbecues. We can supply all the necessary kitchen equipment, tables, chairs, quality linen and professional, friendly waiting staff.

We take pride in our passion for great tasting food, combined with professional and attentive service from the initial meeting through to the morning after. We insist on using only the freshest ingredients from local sources we know and trust. We offer a wide range of vegetarian, fish and meat dishes and each menu is put together with careful thought.

Let us remove the stress of planning any special occasion, leaving you to enjoy the company of your guests. So, whether you are looking for an intimate dinner party at home, canapés for 100 friends or a lunch for 200 clients, we want to surpass your expectations.

Our clients can relax in the knowledge that their guests are in safe hands.

To discuss your event further, please do not hesitate to contact Oliver Shute by email oli@potkilm.org or by phone 07765 860 963.

Pot Kiln Anywhere Ltd,
Unit 1A, Frilsham Home Farm,
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Canapés

Baby Yorkshire Puddings with Rare Beef and Horseradish Cream

Smoked Salmon roulade with Cream Cheese

Thai Chicken crusted with Sesame seeds

Drambuie Baked cocktail Sausages

Goat Cheese and Red Pepper Tartlets

Smoked Salmon on Granary Bread

Chicken and Thyme Pate on Croutons

Seared beef and artichoke puree with parmesan shavings

Tuna Sashimi Stuffed Cherry Tomatoes

Carpaccio of Venison fillet with courgette cream

Filo wrapped Tiger Prawns with Chilli dipping sauce

Smoked Trout on rye bilini with chives

Roasted Vegetables with melted mozzarella

Mini Toad in the holes

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Sample Dining Menus

Here are some previous menus that have worked well;

Menu A

Slow Roasted plum tomato and Spanish Serrano ham with Rocket salad and parmesan

oOo

Poussin stuffed with vegetable medially, bacon and thyme, served with salsa Verdi

oOo

Bitter lemon tart with Scottish Raspberries

Menu B

Wild mushroom Bruschetta with chives

oOo

Cod and Pea fish cakes served with tartar sauce

oOo

Chocolate pots with Orange polenta biscuits

Menu C

Red onion Tarte Tatin with goat's cheese and pesto

oOo

Lamb Shank on butterbean puree with roasted root vegetables

oOo

Chocolate Brownies with strawberries and crème fraiche

Menu D

Pork terrine with onion and cherry tomato chutney

oOo

Venison fillet on root vegetable mixed lentils with red wine jus

oOo

Baileys and Jameson White chocolate torte

Menu E

Potted Prawns with grilled ciabatta

oOo

Rollled Beef fillet on roasted potato stacks with wild mushrooms

oOo

Red wine poached pears with cinnamon cream

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Menu F

Open Vegetable tart with parmesan pastry and herb oil

oOo

Seared halibut on bean medley with herb Con-Cass

oOo

Champagne Fruit jelly

Menu G

Wild Mushrooms in a cream and chive sauce on a large crostini

oOo

Rack of Lamb on mash potato with mustard, bacon and red wine sauce

oOo

Key lime pie on a ginger base

Menu H

Chicken Livers on Bruschetta with shallots, red wine and thyme

oOo

Lamb chump with Gremolata on butterbean puree and roasted root vegetables

oOo

Walnut and cognac semi-freddo

Menu I

King Scallops with roasted red peppers and truffle oil

oOo

Monkfish fillets on asparagus with lemon scented Hollandaise

oOo

Baked chocolate fondants

Menu J

Wild pigeon salad with black pudding and bacon

oOo

Pave of venison Haunch, red wine reduction, potato dauphinoise and baby vegetables

oOo

Brown Bread Ice-cream with plum jam

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Cold Buffet Menu

Scottish Salmon marinated in runny honey and grain mustard, char grilled.

Oven Baked free range Chicken served cold with vine ripened Tomatoes and ripped Basil leaves.

A cold platter of cured hams such as Palma, Pastrami and Carpaccio of Rope deer

Selection of game terrines

Couscous with Roasted Mediterranean vegetables

A light Potato salad of Rocket leaves and Parmesan shavings

A mixed pulses salad of flageolet, kidney and butter beans with lentils, red onion, olives and sun-blushed tomatoes and a lightly infused lemon and herb vinaigrette.

Salad of Avocado, Cucumber and cherry Tomatoes

Mixed salad leaf salad

Freshly baked breads such as foccaica, blue cheese with walnut and crystal malted loaf

Apple and Pear Tart-T atan with cream

Crème Brulee

A selection of artisan Cheeses, served with apples, pears and celery

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Sample Corporate menu 2009

Starters

Country terrine with spicy apple chutney
Shoulder of Pork and apricot pressed terrine served with apple chutney and a crown of lettuce leaves
Organic home smoked salmon on rye bread with mayonnaise
Our own smoked salmon served on dark rye bread with mayonnaise
Bruschetta of wild mushrooms with chive oil
Toasted bread with finest wild woodland mushrooms bound with a touch of cream and served with a drizzle of chive oil
Pigeon, bacon, and black pudding salad
Woodland pigeon breast on dressed leaves with pan fried bacon and black pudding with drizzled balsamic vinegar

Mains

Corn fed chicken breast on crushed potatoes with sauce vierge
Corn fed breast of chicken served on lightly broken new potatoes with a drizzling of sauce vierge (a light combination of herbs, shallots, olives, tomatoes lemon juice and olive oil)
Pave of wild Venison with pomme puree and green peppercorn sauce
Pave is the French cut of the rear leg. This gets out the muscle of the leg which is the tenderest on the whole animal. We cook this rare and serve it on very smooth mash potato and a light green peppercorn sauce
Organic roasted salmon with a pesto crust and served on a warm flageolet bean salad
Salmon with a light spread of pesto roasted and served on a warm salad of flageolet beans
Homemade Royal Berkshire Bangers on Berkshire truffle mash
Our specially created Royal Berkshire Banger is made up of Venison and wild boar to create a magically rich sausage that is sat upon steamy mash potato that has had truffles, found in Berkshire, grated into it
Braised shoulder of lamb with creamed spinach and dauphinoise
Shoulder of lamb, slow braised in stock and vegetables and rolled neatly. Served with chopped spinach in cream and potato dauphinoise

Puddings

Sticky toffee pudding with cream
This date sponge is served hot with toffee sauce and a drizzle of cream
Brioche bread and butter pudding and vanilla custard
Bread and butter pudding made with sweet brioche and dried fruit and served with vanilla custard
Ameretto and lemon scented polenta cake
Lemon cake made of polenta with Ameretto syrup
Baileys and Jamieson white chocolate torte
White chocolate with the hint of Baileys and Jamieson set on a biscuit base tort
Bitter dark chocolate mousse with praline
A light chocolate pudding with sweet praline
Coffee and Cheese

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Sample BBO menu

On the Grill-

Shoulder of lamb marinated in wine and oranges

--

Classic beef burgers with onions

--

Honey and lime marinated Pollock fillets

--

Rosemary Skewers of Courgettes, Aubergines and Mushrooms

--

Sausages and Marinated Chicken Drum sticks

To go Cold-

Stuffed baby roast peppers, of shallots and mushrooms

--

Mixed pulse salad of flageolet and butterbeans with a lemon and chive dressing

--

Potato salad of Rocket and parmesan

--

Tomato and watercress salad

--

Green Salad of cucumber and peas with selection of dressings

--

Freshly Baked Focaccia

For After-

Chocolate brownies

--

Lemon posit

--

Summer Fruits

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