

# HEREFORD STEAKHOUSE



The completely mobile premier Hereford Steakhouse ready to deliver the finest dry aged Hereford beef, complimented by the freshest Dorset seafood. We are available direct to any venue of your choice, from private dinner parties to prestigious cooperate events. Simply get in touch with your requirements and date of your event and sit back while we organise a premier steakhouse experience in your chosen venue.

We pride ourselves on using only the finest 35+ day dry aged pure Hereford Beef delivered using our passion and expertise. Our Hereford Beef is hand cut & available on or off the bone to any size that may take your fancy.

ROSETTECATERING@GMAIL.COM  
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# HEREFORD STEAKHOUSE MENU

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## NIBBLES

Warm baked loaf,  
salted & chorizo butter  
Marinated olives  
Crispy whitebait,  
wasabi mayo

## RAW BAR

Poole bay oysters  
Lemon, tabasco, raspberry &  
shallot vinegar – Beer battered,  
jalapeno tartatre sauce  
Shrimp cocktail, vodka cocktail  
sauce

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## DORSET SEAFOOD PLATTER

Oyster, Clams, chilled  
Langoustine, Caviar,  
Smoked salmon.

## STARTERS

Steak tartare, pickled mushrooms, bone marrow aioli, cracked black pepper vinaigrette  
Dorset seafood soup, rouille, parmesan croutons  
Sea bream ceviche, anchovy, dill & horseradish crème fraiche, beetroot toast  
Crispy Calamari, chickpea & chorizo salad, saffron mayo  
Twice baked Hereford hop soufflé, waldof & citrus dressing  
Seared Scallops, hazelnut & chive, lemon butter  
Mudford Quay Crab cakes, shaved fennel, apple & radish  
Chicken liver parfait, bacon jam & toasted brioche

## AUTHENTIC 35 DAY DRY-AGED HEREFORD BEEF

### CLASSIC

D-Rump  
Sirloin  
Fillet  
Ribeye

### BUTCHER BLOCK

English Longbone (tomahawk)  
Hereford Porterhouse  
Hereford Chateaubriand  
Côte De Boeuf

### NY CUTS

Flat iron  
Onglet  
Tri-tip  
New York strip

## SIDES

Black truffle mash  
Beef dripping chips  
Buttermilk onion rings  
Pan roasted mushrooms  
Market vegetables  
Confit garlic & parmesan ciabatta  
Rosettes "Mac & Cheese"

## EXTRAS

Whole or half Lobster  
Seared Foie gras  
Jacobs ladder  

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Au Poivre  
Béarnaise  
Chimichurri  
Maitre D' butter

## SALADS

Classic Ceaser, anchovies,  
crispy bacon, ceasr dressing.  
Golden beetroot & avocardo  
salad, goats cheese & walnut  
dressing.  
Hertiage tomato, basil pesto  
& fresh parmesan.

# HOW IT WORKS

Please contact us over the phone or via email confirming date, time and venue details. We will then contact you to confirm menu options which will contain our current dessert menu. You will only then be send a quote and confirmation email.

All prices quoted include a personal chef and front of house team for layup & service. The prices quoted are inclusive of VAT.

All dishes are made from fresh and can be adapted to suit dietary requirements and personal tastes. Childrens menus are available upon request.

## T&C's

- Minimum of 14 guests is required, smaller numbers are catered for at a supplement to be confirmed at time of booking.
- Rosette Event Catering ltd accepts no responsibility for any injuries caused by non-disclosure of allergies or special dietary needs.
- A 20% deposit will be required to secure your booking, with the balance due 21 days prior to the event. Before paying the deposit, the client is advised to read these terms & conditions carefully. If there is anything you do not understand please contact us for clarification.
- Final numbers are required 21 days prior to the event (this will be the minimum number charged).
- If a booking is cancelled by you, the client, we reserve the right to charge in full for the cancelled event, as we will suffer cancellation and other penalty charges from our suppliers. As all deposits paid are non-refundable, we recommend cancellation insurance. All cancellations should be made in writing and sent via registered post.



ROSETTECATERING.CO.UK