



EST. 2018



HEAD CHEF & FOUNDER SIMON COOKE

Born in Herefordshire, I grew up on a farm where my love for the land and organic produce lead to my childhood dream of becoming a chef.

Following through with my ambition, I have gained eighteen years of hands-on culinary experience, working in some of Herefordshire and the

Welsh border's finest restaurants. I am passionate about using local ingredients and have forged strong links with local farmers and butchers.

My passion to expand on my skills further lead me to study butchery, it was during this time that I learnt how to butcher and prepare different cuts of meats, which enabled me to take my cheffing to the next level.

Having built up a reputation in the local area, my desire for creative freedom lead me to start my own business, which was my life-long dream. Combining my partner Ellen's event-planning and business expertise with my culinary knowledge and experience, we took the leap to launch our multi-faceted catering business Your Plate Or Mine in 2018.

Inside, you will find a few example menus to give you some inspiration. You are not limited to these choices, but they are popular favourites and should help guide your choices. We consider any special requests and requirements that you may have.

Please take a look and get in touch, we would love to hear from you.

Simon Cooke

SAMPLE MENU 1

TO KICK THINGS OFF

SOUP

Cider, Cheddar and White Onion

FISH

Tempura Soft Shell Crab, Rocket and Pecorino, Lobster Aioli

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Seared Scallops, Cauliflower Puree, Homemade Piccalilli, Pistachio Salt, Coriander Leaf

MEAT

Ham Hock Scotch Egg, Lemon Mayonnaise, Crisp Pancetta, Confit Tomato

VEGETARIAN

Whipped Goat Cheese, Lightly Battered Courgette Flowers,
Beetroot Relish, Lemon Oil (*Seasonal Availability Only*)

THE MAIN EVENT

ROAST

Rosemary Slow Roasted Leg of Lamb with Seasonal
Vegetables, Goose Fat Roast Potatoes and Pan Juice Gravy

MEAT

Slow Braised Bbq Rub Beef Brisket, Smoked Mash Potato,
Cavalo Nero, Fig Jam, Horseradish Gremolata

FISH

Sea Bass Fillet, Pea Puree, Marinated Vegetables, Crab
Tortellini, Tartar Hollandaise (*Seasonal Availability Only*)

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Sous Vide Hake Fillet, Clam and Bacon Broth,
Duck Fat Croquettes, Samphire, Crayfish Wonton

VEGETARIAN

Butternut Squash, Leek and Lovage Tartlet, Caramelised
Cauliflower Puree, Chilli and Pineapple Salsa, Dried Tomato Skins

PUDDING

Chocolate Mousse and Hereford Cassis Jelly, Chocolate Chard, Raspberry Macaroon, Fudge

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Cherry Frangipane Tart, Lemon Posset, Crème Fraiche

A SELECTION OF CANAPES

Whipped Goat Cheese, Beetroot Carpaccio

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Feta Cheese and Marinated Watermelon

•

Cola Braised Ham, Caramelised Red Onion

•

Tempura Tiger Prawns, Lobster Aioli

•

Parmesan Roasted Peas In The Pod
(Seasonal Availability Only)

•

Marinated Garlic and Herb Chicken Skewer

•

Hummus, Coriander Flat Bread

•

Matcha Cured Trout Fillet, Sable, Pink Grapefruit



SAMPLE MENU 2

TO KICK THINGS OFF

SOUP

Carrot, Cumin and Soy Sauce

FISH

Smoked Salmon, Pomegranate and Pink Grapefruit Salad, Crème Fraiche

MEAT

Chicken Liver Parfait, Beetroot and Cranberry Chutney, Toasted Brioche

•

Sous Vide Breast of Lamb, Parma Ham, Blue Cheese and Soubise Sauce

VEGETARIAN

Butternut Ravioli, Spinach and Walnut Cream, Crisp Shallot Rings, Sage Oil

THE MAIN EVENT

MEAT

Guinea Fowl Breast, Fondant Potato, Fennel and Wild
Mushroom Stroganoff, Pickled Red Onions and Wilted Greens

•

Buttermilk Chicken, Semi Dried Tomato and Goats
Cheese Risotto, Crispy Skin, Watercress Ketchup

FISH

Salmon Fillet, Sweet Corn Puree, Saffron Cocottes, Sautéed
Samphire and Chorizo, Mooli and Pink Grapefruit Salad

•

Monkfish Tail, Shallot Tarte Tatin, Courgette Spaghetti,
Vine Cherry Tomatoes, Thyme Beurre Blanc, Lobster Ravioli

VEGETARIAN

Green Pea and Broad Bean Risotto, Deep Fried Poached Egg, Dressed Pea Shoots

PUDDING

Chocolate and Honeycomb Brownie, Amaretto and Marshmallow Ice Cream

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White Chocolate and Raspberry Parfait, Mango Puree, Mixed Nut Baklava

SAMPLE MENU 3

TO KICK THINGS OFF

SOUP

Cauliflower and Blue Cheese

FISH

Lemon Grass, Ginger and Chilli Squid Rings, Pepper and
Burnt Cucumber Salad, Charred Lemon, Tartar Sauce

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Cider and Apple Steamed Mussels, Fresh Herbs, Crusty Bread

MEAT

Continental Meat Board Selection, Pickled Eggs, Semi Dried Tomatoes, Crusty Bread

VEGETARIAN

Broad Bean Hummus, Coriander and Red Onion Flat Bread, Balsamic & Olive Oil

THE MAIN EVENT

ROAST

Herefordshire Sirloin of Beef, Yorkshire Pudding served with Seasonal
Vegetables, Goose Fat Roast Potatoes and Pan Juice Gravy

MEAT

Lamb Rump, Bone Marrow Risotto, Baby Beets, Mint Pesto, Jus

FISH

Stone Bass, Prawn Bisque, Basil Roasted Mediterranean Vegetables, Braised Baby
Fennel, Celeriac Remoulade, Salsa Verde ~ Supplement £2 per person

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Sesame Seared Tuna Steak, Tomato and Roasted Pepper Puree, Pickled Red
Onions, Charred Baby Gem, Beetroot Crisps, Lime and Tarragon Oil

VEGETARIAN

Eggplant Gnocchi, Wild Mustard and Maple Cream, Spinach, Candied Walnuts, Micro Salad

PUDDING

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

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Praline Moelleux, Chocolate Sorbet, White Chocolate Crumb

•

Crème Brûlée, Shortbread Biscuit (*Flavour Of Your Choice*)



WE'D LOVE TO HEAR FROM YOU

No matter what your event, big or small we can cater to your exact requirements. We offer a range of services, from private dining in your own home to wedding and events catering. We also specialise in outdoor catering from BBQ's to hog roasts. Whatever you desire, we will play an integral part in the success of your event and leave your guests reminiscing about it for many years to come...

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We look forward to hearing from you about your catering requirements, please have a look at our website for more information and inspiration.

YOUR PLATE OR MINE TEAM





WE HOPE TO JOIN YOU AT YOUR SPECIAL EVENT AND
HELP TO MAKE IT TRULY UNFORGETTABLE