

*Stylish
& Imaginative
Catering*

LOU - LOU FAYRE
Cordon Bleu Cuisine



Established 1988

*Dinner Parties · Cocktail Parties · Marquee Functions
21st Parties & Anniversaries
Director's Lunches · Shooting Parties & Sporting Events*

Specialising in Weddings

For your special occasion contact :-

LOUISE COOKE

*North Farm, Felton Butler, Nesscliffe,
Shrewsbury. SY4 1AS*

Email: louise.cooke2@hotmail.co.uk

Tel: (01743) 741255

Mobile: 07811 736631



Welcome to Lou Lou Fayre

“Small cheer and great welcome make a merry feast”

William Shakespear

A taste of Shropshire.

Celebrating 27 years in catering over Shropshire, we have created and designed some delicious meals.

The printed menus in this book can be chosen or you can you can make up your own menus to suit your personnel tastes and requirements and we can cost accordingly.

We have a reputation of providing the highest quality homemade foods, even including breads to chocolate truffles, and using fresh herbs from our garden.

Traditional innovative food with flair.

Lou Lou is Cordon Bleu trained at Winkfield Place Windsor, Cordon Bleu College, having obtained the Diploma de Cuisine and Diploma de Patisserie in classical french culinary techniques achieved the prestige Blue Ribbon Grand Diploma, alongside the constance Spry Floral Diploma.



We start with light finger buffets, suitable for business receptions, Homemade canapes, The highly successful vintage tea parties, At home hot and cold buffets, Simply stunning three/four courses wedding and birthday, anniversary parties.

We have also recently added the very popular style of Bowl Food for a more relaxed party in your home or corporate event.

If you would like to discuss any menus further, we would be more than happy to do so.

Cooking is like love. It should be entered into with sheer abandon or not at all.

Lou Lou



Finger Buffet

Menu 1

A selection of brown & white sandwiches or rolls with Egg & Cress Mayo, Poached Salmon & Cucumber, Honey Roast Ham, Roast Turkey & Onion Relish

Vol au Vents with Prawns or Mushrooms or Chicken

Cocktail Sausages

Our Homemade Chocolate Brownies

Menu 2

Selection of sandwiches, Honey Roast Ham, Egg & Cress, Cheddar Cheese & Onion Chutney

Curried Chicken Carolines

Vol au Vents of Mushroom or Tuna Cream Sauce

Canapes of Smoked Salmon

Cumberland Sausage dipped in Honey & Mustard

Quiches Lorraine

Chocolate Eclairs

Chantilly Meringues



Canapes

Champagne Menu

Smoked Salmon Canapes
Coronation Chicken Carolines
Devils on Horseback
Cherry Tomatoes filled with Chive Cream
Filo Pastry with Creamed Spinach & Cheeses
Smoked Salmon Roulade with Prawn & Dill

Mini Chocolate Mousse in Chocolate Cup
Mini Palavoes with Seasonal Fruits & Cream

St. James Menu

Mini Yorkshire Puddings with Rare Roast Beef & Horseradish
Marinated King Prawns with Coriander
Asparagus Pinwheels
Smoked Salmon with Crème Fraiche and Lemon Blinis
Cocktail Sausages dipped with Honey & Mustard Sauce
Hot Cheddar & Chive Tartlets
Fresh Melon & Parma Ham

Brandy Snaps filled with Fresh Cream
Raspberry & Cream Maccarrons



Canapes Menu

We recommend:

<i>before dinner choose from</i>	<i>3</i>
<i>as a starter choose from</i>	<i>3-5</i>
<i>for a large gathering choose from</i>	<i>5-7</i>
<i>as a whole party choose from</i>	<i>7-12</i>

Smoked Salmon on Soda Bread

Smoked Salmon on Blinis with Lemon Crème Fraiche

Smoked Trout on Soda Bread with Dill Crème Fraiche

Mini Cheese Scones with Smoked Trout Pate

Marinated King Prawns with Coriander

Smoked Trout with Horseradish & Crème Fraiche on Spinach Blinis

Smoked Salmon cured in Gin & Beetroot served on a Blinis

Thai Fishcakes with a Sweet Chilli Dipping Sauce

Crayfish, Quail Egg and Rocket on a Blinis

Smoked Salmon & Prawn Roulade with Dill

Scallops wrapped in Parma Ham

Salmon & Fresh Crab Fishcakes with Tartar dipping sauce

Fresh Crab in Chilli Sauce Tartlets

Bloody Mary served in a shot glass

Butternut Squash Soup served in a shot glass



Melon & Parma Ham
Venison Sausages with Chutney Sauce
Chicken Caesar Salad served in a Pastry Case
Sausages wrapped in Bacon
Cocktail Sausages dipped in Honey & Mustard
Devils on Horseback
Mini Yorkshire Pudding with Rare Roast Beef & Horseradish
Chicken Coronation Carolines in Choux Pastry
Pheasant Goujons with Lemon Tartare Sauce
Gressington Duck shredded in Hoisin Sauce on a Prawn Cracker
Rare Fillet of Beef wrapped around Rocket Salad

Asparagus Pinwheels
Asparagus & Ham Rolls
Filo Parcels with Spinach & Ricotta
Mushroom Vol au Vents
Cheese & Chive Tartlets
Goats Cheese & Caramelised Onion Tartlets
Goats Cheese Mousse in a Parmesan Basket

Parmesan Cheese Sable Biscuits
Parmesan & Rosemary Shortbreads with Roast Tomato & Feta
Parmesan & Black Olive Shortbread with Pesto & Goats Cheese
Mini Ploughman with Cheddar, Grapes, Celery, Chutney in Pastry Case



Desserts

Mini Pavlova with Summer Fruits

Rich Chocolate Brownies with White Chocolate Glaze

Mini Lemon Drizzle Cake

Chocolate Eclairs with Crème Patissiere

Brandy Snaps with Cream & Strawberry Filling

Pimms & Fruit Jelly in shot glasses

Mini Sticky Toffee Pudding & Toffee Sauce



Vintage Ritz Tea Menu

*To choose a selection of savory & sweet
Sandwiches to include:*

*Honey Roast Ham, Chicken Salad, Egg & Cress, Cheddar Cheese &
Mango Chutney, Brie & Grape, Poached Salmon & Watercress, Tuna
Bridge Rolls of Rare Roast Beef & Horseradish
Bridge Rolls of Chicken Coronation*

Savory Cheese Scones with Smoked Salmon

Goats Cheese Tarte

Quiche Lorraine

Sundried Tomato & Rosemary Palmiers

Homemade Sausage Rolls

Smoked Salmon on Soda Bread

Asparagus Pinwheels

Victoria Sponge with Cream & Raspberry Jam

Carrot Cake with Cream Cheese & Walnut topping

Lemon Drizzle Cake

Irish Liquour Coffee Cake

Banana Cake with White Rum & Muscavado Crumble Topping

Blueberry Muffins

Dainty Scones with Clotted Cream, Strawberry Jam & Fresh Strawberry

Chocolate Eclairs with Crème Patisserie

Chocolate Brownies

Mini Pavlovas with Seasonal Fruits

Cocktail Cupcakes

Homemade Macaroon

Lemon Possets served in a shot glass



Knife & Fork Cold Carvery

Chelsea Menu

*Home Baked Ham with Fresh Pineapple
Sliced Sirloin of British Beef served pink
Poached Scottish Salmon*

Homemade Bread Rolls

*Tossed Green Salad
Tomato & Orange Salad
Potato Salad with Chive Dressing
Crunchy Nut Waldorf Salad
Egg Mayonnaise*

*Chocolate Cheesecake
Fresh Fruit Pavlova
of Strawberry, Kiwi & Peaches*

Coffee & Mints



Le BISTRO MENU

Chicken Ceasar Salad

*Slices of warm Fillet of Beef
served with Horseradish Cream or Tarragan Sauce*

Goats Cheese & Caramalised Onion Tarte

*Summer Garden Salad of Mixed Green Leaves, Cucumber, Spring Onions
Tomato & Mozzarella with Fresh Basil*

Hot New Potatoes with Mint, Butter & Sprinkling of Flat Leaf Parsley

Asparagus in Hollandaise Sauce

Celeriac Remoulade

Platters of Homemade Breads

Trio of Desserts

Passionfruit Posset with Homemade Shortbread

Raspberry Palova with Double Cream & Raspberry Coulis

Chocolate Profiterole

Coffee

Chocolate Truffles



Cold Carvery - Windsor

*Cream of Mushroom Soup
with Rosemary Foccacia*

*Salmon & Prawn Tarte
Roast Sirloin of Beef served pink
Home Baked Ham with Fresh Pineapple*

*Mixed Green Salad
Potato Salad with a Chive Dressing
Provincial Tomato Salad
Pasta Salad with Peppers & Mushrooms
Cous Cous with Red Onion & Mint*

*Hazelnut Meringue with Raspberrys & a Raspberry Sauce
Lemon Brulee Tart*

Coffee & Mints



Cold Carvery - Royal Ascot

Twice Baked Cheddar Cheese Soufflé with Chive Sauce

Smoked Salmon & Prawn Roulade

Platters of Homemade Bread

Roast Shropshire Sirloin of Beef

Poached Scottish Salmon with Homemade Hollandaise Sauce

Chicken Coronation with Apricots

And Fragrant Rice

Cherry Tomato & Mozzarella Cheese & Basil

Tossed Green Salad

Potato Salad with Crispy Bacon & Spring Onions

Roast Pepper Salad

Waldorf Salad

*White Chocolate Cheesecake with Spun Sugar served with
Seasonal Fruits*

Chocolate Tart with Orange Cream

Cheese Board with Grapes & Celery

Coffee & Mints



Freshly Made Salads

*English Garden Salad of Mixed Green Leaves, Cucumber, Spring Onions,
Flat Leaf Parsley & Avacado Oil Dressing*

Tomato with Mozzarella & Basil & Dressing

Tomato, Cucumber & Melon Salad

Fusilli Pasta with Sweetcorn & Mushroom in a light Garlic Sauce

*Asian Rice Noodle Salad with Julienne of Cucumber, Carrots, Spring
Onion*

Classic Tabboulah

Hot New Potatoes with Mint, Butter and Sprinkling of Parsley

Potato Salad with Crispy Bacon & Spring Onions in Mayo

Eggs with Chives & Mayo

Mediterranean Mixed Bean Salad with a Tomato Dressing

Cooked Red Cabbage with Caramelised Apples & a Hint of Cumin

Crunchy Nut Waldorf Salad with Celery, Apples & Walnuts

At Home Coleslaw

Summer Salad of Broadbeans, Peas & Smoked Bacon

Salad Nicoise with Yellow Fin Tuna, Green Beans, Eggs & Olives

Classic Ceasar Salad with or without Chicken

Celeriac Grated Carrot Salad tossed with Sesames & Vinegette

Celeriac Remoulade



Hot Dinner - Florence Menu

*Antipasti platter of Parma Ham, Italian Meats, Gala Melon with
Tomato & Mozzarella Basil Salad
Fresh Olives
Ciabatta Breads*

*Breast of Chicken with Sun-Baked Tomato Butter
with Spinach Cream Sauce*

*Diced Roast Potatoes with Red Onion & Rosemary
Carrot & Celery Julienne
Courgette Gratin*

*Tiramisu to be served in a glass
Panna Cotta with Passion Fruit Sauce*

*Coffee
Sweet Almond Biscotti Biscuits*



Royal Henley Menu

*Sharing Platter of Char-grilled Butterfly Leg of Lamb
with Baby Leaf Salad, Vine Tomatoes, Minted Yoghurt & Spiced
Aubergine Chutney*

*Minted Pea Veloute
with Parmesan Crisps*

*Poached Scottish Salmon with Lemon & Dill
served with Hollandaise Sauce*

New Potatoes

Fine Beans

Baby Carrots

*White Chocolate & Passionfruit Mousse
served in Nougatine Baskets*

Raspberry Maccorrons

Fresh Coffee



Gleneagle Menu

*Poached Salmon & Asparagus Terraine
with Watercress Sauce
& Homemade Plated Breads*

*Roast Rib of Shropshire Beef
Yorkshire Pudding
Horseradish Cream*

*Roast Potatoes, with Roast Onion & Garlic
Creamed Potatoes
Baby Carrots
Cauliflower Cheese*

*Individual Black Forest Gateaux with Cherry Compote
Rhubarb Crumble with Cinnamon Ice Cream*

*Stilton, Brie & Cheddar Cheese Board
Grapes & Celery
Coffee
Truffle & Mints*



Savoy Menu

*Duck Liver Pate with Grand Marnier Sauce with Tossed Green Salad
and Toasted Brioche*

or

*Prawn & Melon Cocktail
with Smoked Salmon Rose
and Walnut Bread*

*Slow Cooked Loin of Pork with Sage
Toffee Apple Calvados Jus
Roast Potatoes
Dauphiones Potatoes
Saute Leeks
Julienne of Carrots & Celery*

Crème Brulee & Lavender Biscuits

Chocolate Mousse with Mocha Cream served in a Coffee Cup

*Stilton, Brie & Cheddar Cheeseboard
Grapes & Celery*

Coffee

Truffle & Mints



Hot Carvery

Homemade Soups

Fresh Tomato Soup

Mushroom Soup

French Onion Soup

Stilton & Celery Soup

Carrot & Corriander Soup

Butternut Squash & Sweet Potato Soup

All served with homemade breads

Starters

Smoked Salmon Roulade with Prawns

Fresh Salmon & Crab Fishcakes with Tarter Sauce

Fresh Salmon Moose served with Dill & Lemon Salad

Fresh Smoked Salmon served with Crème Fraiche & Dill Salad

Terrine of Poached & Smoked Salmon with Lemon & Cucumber Salad

Goats Cheese & Caramelised Onion Tarte

Tomato, Roast Pepper & Aubergine Tarte

Twice baked Cheddar Cheese Soufflé with Cream Chive Sauce

Warm Camembert served with Red Currant Coulis & Salad Garnish

Duck Pate served with Orange Salad & Melba Toast

Chicken Ceasar Salad with Fresh Parmesan Shavings

Anti-pasti, a selection of Cured Meats & Mozzarella Salad

Garlic Mushrooms in a Cream Sauce

Asparagus & Ham served in a Creamy Cheese Sauce

Prawn & Melon Cocktail Salad

Fresh Melon Fan with Mango Sorbet

Melon Wedges with Parma Ham

Steamed Mussels in White Wine Sauce



Hot Carvery

Bowl or Plated Food Stalls

Pan Fried Breast of Chicken wrapped in Parma Ham

Chicken Italian, in a Tomato White Wine Sauce

Coq au Vin, with Shallots, Bacon & Red Wine Sauce

Chicken Chasseur, with Mushrooms, Tomatoes & White Wine Sauce

Thai Green Chicken Curry with Coconut Cream & Fragrant Rice

Moroccan Lamb with Apricot & Cous Cous

Shank of Lamb in a Red Wine Sauce

Fillet of Pork in a Cream & Masala Sauce

Thai Beef with Peppers, Chillies, Spring Onion with Rice or Noodles

Game Casserole with Herb Dumpling

Beef Stroganoff, with Onions & Mushrooms in Brandy Sauce

Beef Bourguignon, served in a Red Wine Sauce

Homemade Lamb Moussaka

Salmon, Cod, Prawn Fish Pie

Thai King Prawn with Coriander Rice Bowl

Salmon Teryaki with Japanese Rice Bowl

Mushroom Risotto with Baby Leeks & Reggiano Curfs

Ratatouille, Classic Provencal Vegetables with Goats Cheese Crumble

All served with Potato Dish or Rice & Two Vegetables



Summer Salad Bowls

Vietnamese Beef Salad with Peppers, Chilli, Spring Onion with Rice or Noodles

Chicken Caesar Salad with Parmesan Curls, Bacon, Cos Lettuce, Croutons and Cherry Tomatoes

Salad Nicoise of Tuna, Green Beans, Black Olives & Quail Eggs

Pear, Walnut & Gorgonzola Salad

Carpaccio of Beef with Rocket, Parmesan & Truffle Oil

Thai King Prawns with Rice & Salad

Watermelon, Feta Cheese & Pine Nut Salad



Dinner Menu

Hot Main Courses

Breast of Duck served with a Cherry & Plum Sauce
Roast Breast of Duck served with Peach & Apricot Sauce
served with Gratin Potatoes & Seasonal Vegetables

Roast Guinea Fowl with Celery & Orange Sauce
Pheasant Breasts served in Madeira Sauce
Roast Partridge with Juniper Berry & Damson Sauce
All served with Game Chips, Bread Sauce & Autumn Vegetables

Fillet of Venison with Thyme & Black Cherry Sauce
Fondant Potatoes & Autumn Vegetables

Roast Leg of Welsh Lamb with Rosamary & Redcurrant Sauce
Roast Loin of Lamb with Apricot & Walnut Stuffing
With Roasted Vegetables

Poached Salmon with Hollandaise Sauce
Salmon en Croute with Hollandaise Sauce
Seabass Fillets with a Ginger & Lime Sauce
New Potatoes, Spinach & Summer Vegetables

Whole Fillet of Beef Wellington with Pate & Mushrooms
Roast Rib of Shropshire Beef, Yorkshire Pudding & Onion Gravy
Roast Potatoes & Roasted Winter Vegetables



Desserts

Crème Brulee with Lavander Shortbread

Fresh Raspberry Soufflé

Fresh Lemon & Lime Soufflé

Fresh Lemon Brulee Tarte

Chocolate Tarte

Tiramisu of Mascarpone & Coffee Liqueur

Chocolate Brandy Mousee served with Oranges

Chocolate Roulade served with Caramel Sauce

Brandy Snaps Baskets served with Strawberries, Kiwi & Peaches

Strawberry Shortcake with Almonds & Strawberry Sauce

Almond Meringue Gateaux with Fresh Apricots & Cream

Summer Pudding with Red Fruit Sauce & Cream

Elderflower Jelly with Raspberrys & Ice Cream

Orange Segments in Cointreau Syrup

Passionfruit & Lemon Meringue Roulade

Charlotte Russe with Raspberries served with Raspberry Sauce

Hazelnut Meringue with Raspberries & Cream & Raspberry Sauce

Dark Chocolate Cheesecake served with Cream & Mocha Sauce

Raspberry Cheesecake served with Raspberry & Cream Sauce

Profiteroles served with Homemade Chocolate or Caramel Sauce

Homemade Rasberry Macaroons with Fresh Cream

Homemade Chocolate & Salted Caramel Macaroons



Hot Desserts

Normandy Pear Tarte with Crème Anglaise

Sticky Toffee Pudding with Pecan & Caramel Sauce

Classic Tarte Tatin, Caramelised Apples on Puff Pastry

Bread & Butter Puddings made with Double Cream & Apricot Glaze

Stem Ginger Steamed Pudding with Stem Ginger Sauce

Rhubarb or Apple Crumble with Ice Cream

Warm Chocolate Brownies with Raspberries & Chocolate Sauce

Hot Lemon Sponge Pudding

Queen's Pudding

Bakewell Tart

All served with Pouring Cream and/or Homemade Icecream



Vegetarian

Cold Main Courses

Fresh Cucumber with Cucumber & Dill Sauce
Asparagus Mousse served with Fresh Asparagus Salad
Spinach Roulade with Tomato & Basil Cream
Selection of Homemade Quiches

Hot Main Courses

Oyster & Wild Mushroom Stroganoff
Roast Vegetable Lasagne
Courgette & Mozzarella Moussaka
Mediterranean Roast Pepper with Tomato Fondue Sauce
Spinach Roulade with Cream of Mushrooms
Chinese Beansprouts & Peppers in Filo Parcels served with Tomato Fondue Sauce
Spinach & Mushroom Canneloni with Parmesan & Ricotta Cheese Sauce
Grilled Goats Cheese & Caramelised Red Onions with Warm Pepper Salad



Evening Reception

We can serve the traditional cocktail menu or:-

Cheese Buffet Table

A Selection of Fine Whole Cheeses of Stilton, Shropshire Blue, Hereford Hops Cheddar, Lancaster, Whole Brie or Camembert.

Served with Homemade Fig and Apple Chutney, Bowls of Fresh Fruit, Grapes and Celery, Biscuits and Fresh Bread.

Cheese and Platter Table

With all the Gorgeous Cheeses of Stilton, Hereford Hops Cheddar & Camembert

*Smoked Mackerel Paté, Platters of Cured Meats
Mixed Garden Salad, Fresh Breads, Bowls of Fruit and Homemade
Dowerhouse Chutney.*



Late Night Feasts

Slow Cooked Pulled Pork with Barbeque Sauce

Roast Pork with Stuffing and Apple Sauce

Roast Beef with Horseradish Sauce

Choice of Three Salads

Mixed Green Salad with Cherry Tomatoes

Potato Salad with Chives

Coleslaw

*Homemade Cod Goujons and Chips Served in a Cone with Tartare or
Tomato Sauce*

*Homemade Chicken Goujons and Chips Served in a Cone with
Mayonnaise*



Terms and Conditions

We Undertake:

To provide quality home cooked food to the highest standard from our five star awarded kitchen with our trusted local suppliers.

The front of house staff and waitress service are smart and efficient.

Corkage Service is available

We have Royal Doulton White China and King's Cutlery.

Hire of white linen tablecloths and white linen serviettes.

Advice on hired venue, marquee, drinks and running of your special occasion.

Our commitment to you is to provide a totally personal service.

You Undertake

In regard to marquee hire, for 40 guests and more, we do require a service tent of a minimum of 20x20 with flooring lighting. Fresh water with tap.

Electric minimum of 6 kilo watts and 6 power power points.

We can bring our own gas.

Table and Chairs in the main marquee to be already laid out.

We always take pride in ourselves in always leaving the place clean and tidy, but legally cannot take waste food away.

A deposit is required to confirm the booking.

Final number of guests is 4 days prior to the event, which will be billed.

We are not responsible for the number of guests that may increase or decrease thereafter.

In the event of a cancellation, the deposit is non refundable

1 month prior to the event to our discretion

2 weeks prior to the event 40 percent of the total charge

1 week prior to the event a full charge has to be made due to loss of business.

Any advance notice of vegetarians, vegans, special diets we will be able to provide.

Advance notice of any allergies that need to be made aware.

Children under the age of 2 – free of charge

Children under the age of 10 – half price

We have been awarded with the Five Star Food Hygiene Rating.



Price List

<i>Menu 1</i>	=	
<i>Menu 2</i>	=	
<i>Champagne Menu</i>	=	
<i>St. James Menu</i>	=	

Canapes

<i>A Selection of 3</i>	=	
<i>5</i>	=	9 =
<i>7</i>	=	12 =

Vintage Ritz Tea Menu

<i>A selection of 3 savory 3 dessert</i>	=
<i>A selection of 4 savory 5 dessert</i>	=
<i>A selection of 5 savory 7 dessert</i>	=

Cold Buffet Menu

<i>Chelsea Menu</i>	=
<i>Winsor Menu</i>	=
<i>Royal Ascot Menu</i>	=

Hot Buffet Menu

<i>Le Bistro Menu</i>	=
<i>Florence Menu</i>	=
<i>Royal Henley</i>	=
<i>Gleneagles Menu</i>	=
<i>Savoy Menu</i>	=

<i>Hot Bowl Buffet Prices Ranging From</i>	=
<i>Summer Salad Bowls Prices Ranging From</i>	=

After Wedding Menu

<i>Cheese Table</i>	=
<i>Cheese & Platter</i>	=
<i>Late Night Feast</i>	=
<i>Homemade Fish Goujon & Chips</i>	=
<i>Homemade Chicken & Chips</i>	=



Party for
Address

Contact Number

Date of Function

No. of Guests

*(to be confirmed 4 days
prior to the event)*

Menu

Price per Person

To include

White Royal Doulton China

Kings Cutlery

Paper Serviettes

Table Stands

Waitress Service

Cutting of the Celebration Cake

White Linen Tablecloths for Service Tables

Corkage for House Parties (Free)

Linen Tablecloths hire

Linen Serviettes Hire

*Corkage per Adult (over 100
guests)*

'Free Bar' staff per hour

Extra China/Glasses

Deposit

Delivery Charge

Total

(to be paid in full on date of function)
