Call.01905 773 777

meeMee Limited Kayta House, Falcon Close, Droitwich, Worcestershire WR9 7HF





meeMee Sit-Down Menus

Below are examples of our menus, all of these dishes have recently been served at various events.

Classic Menu 1

From £19.95 pp.

French Onion Soup with a toasted Cheese Crouton

or

Baked Open Mushroom with Wild Garlic Butter and a Herb Crust

Coq au Vin with Pomme Dauphinoise

or

Beef Bourguignon with garden herb Couscous

Big Fat Tipsy Trifle

or

Summer Fruit Cheesecake

Modern Menu 1

From £19.95 pp.

Luxury Seafood Cocktail

or

Caerphilly Cheese and SunDried Tomato
Tart with Red Mustard Frills

Brisket of Beef with our secret BBQ sauce

or

Warm Chicken Salad with Avocado, Bacon and Pink Grapefruit with artisan breads

Warm Chocolate Brownie with a Toffee Sauce

O

Summer Berries with Sauce Anglaise under a light Puff pastry top

Classic Menu 2

From £24.95 pp.

Smoked Salmon Gravadlax and a Walnut Bread

or

Local Evesham Asparagus with a free range poached egg

Beef Wellington, Saint Emilion jus with Roasted Parmentier Potatoes

or

Wild Mushroom Risotto topped with Red Amaranth and Parmesan Shavings v.

Apple, Berry and Port Crumble with cream

0

Impossible Coconut Pie with Passion Fruit and Creme Fraiche

Modern Menu 2

From £24.95 pp.

Roasted Butter Bean and Squash Soup finished with Truffle oil

or

Summer Deli Sharing Plates

Ratatouille of Salmon Fillet with a light pastry case

or

Loin of Pork with an Apricot and Prune stuffing, served with an Apple and Sage sauce

Tangy Lemon Tart with a Berry Coulis

or

Tiramisu with Kahlua Coffee Liqueur

Call.01905 773 777

meeMee Limited Kayta House, Falcon Close, Droitwich, Worcestershire WR9 7HF



meeMee Sit-Down Menus



Classic Dinner / Wedding Menu 3

From £36.95 pp.

Selection of Wild Mushrooms with a Sancerre Sauce served in a Filo basket

Demitasse of Spiced Carrot Soup with Coconut Cream

Roast Fore Rib of Beef 'carved at the table' with a Béarnaise Sauce and Potato Rosti

Raspberry Crème brûlée

Cafetiere of Fresh Columbian Coffee with Home Made Chocolate and Pistachio Fudge

Modern Dinner / Wedding Menu 3 From 39.95 pp.

Cantaloupe Melon, Tarragon oil and Italian Ham

Demitasse of Summer Pea and Mint Soup

Organic Chicken Breast stuffed with a Wild Mushroom duxelle

Rich Chocolate Tart with Clotted Cream

Fine English Cheese Board and Home Made Onion and Lime Chutney

Cafetiere of Fresh Columbian Coffee with Home Made Chocolate and Chili Fudge

Drinks and Glassware Package



From £10.95 pp.

Reception Drink, Quality French Wines throughout Dinner and a Toast Drink.

Wine and Glassware Package



From £7.95 per. bottle

Quality French and New World Wine List available.

Arrival Drink and Glassware Package

From £1.95 per. drink

Iced Lemon and Mint Vodka



- Raspberry Champagne Cocktail
- Peach and Elderflower Bellini
- Champagne Cocktail
- Midsummer Punch
- Sangria
- Cranberry Champagne Punch

Cafetieres of Fresh Columbian Coffee From £1.50 pp.

