

## **Dinner Party Cooked in your Own Kitchen**

### ***Canapés***

#### **Meat /Poultry**

Manchego, chorizo & membrillo skewer  
Foie gras toast, balsamic fig (+£1.00 pp)  
Leek, bacon & gruyere tart  
Crispy lamb's sweetbreads with English Mustard sauce  
Cured fillet of scotch beef & homemade piccalilli  
Scotch rib-eye skewer with fresh horseradish crème fraiche  
Grilled chicken, tahini & pickles on toasted flatbread with coriander & mint  
Roast lamb rump, crisp bread & aubergine purée  
Lamb (Best end) chop & black olive tapenade (+£1.00 pp)  
Pork loin with fennel seed & smoked paprika, wrapped around roasted aubergine  
Roast beef rib-eye, asparagus & mustard rolls

#### **Fish /Seafood**

Monkfish wrapped in bacon with green sauce  
Smoked eel, cucumber & horseradish on toast  
Spicy crab-cake with tartar sauce  
King prawn skewer, cherry tomato & aioli  
Smoked haddock & roast red pepper tart  
Smoked salmon, crème fraiche & caviar tart  
Steamed scallop with black bean & ginger  
Cod & sweetcorn cake with green chilli & papaya relish  
Oyster & shallot vinegar

#### **Vegetarian**

Marinated aubergine and cottage cheese with yoghurt & mint  
Leek, feta & parsley croistini  
Tomato mozzarella & basil croistini  
Avocado, olive oil & garlic croistini  
Porcini & parsley croistini  
Stilton croquette with apple chutney  
Goats' cheese & red onion tart with balsamic vinegar  
Chick pea flour fritter, black pepper, sea salt & tomato relish – *what's that?* - Crispy on the outside and creamy in the middle  
Stilton & walnut tart  
Wholemeal flour flatbread filled with paneer (cottage cheese) cauliflower & potato. Served with lime and mango relish  
Butternut squash & parmesan tart with rosemary pastry

## **Starters**

### **Soup**

Sweet potato & coconut soup with crispy garlic  
Red mullet & mussel soup with rouille  
Leek, potato & truffle soup  
Gazpacho  
Pea & pancetta  
Langoustines with tomato consommé (+£2.00 pp)  
Butternut squash, rosemary & parmesan oil

### **Fish / Shellfish**

Salt cod, chorizo, spinach & aioli  
Lobster, warm ratte potato, shallot, parsley & lime salad (+£4.00 pp)  
Scallops & crispy pork with parsnip puree  
Smoked salmon, asparagus, celeriac remoulade, dill & parsley salad  
Steamed mussels with cider, red onion, tarragon & cream  
Seared tuna, tomato, onion, cucumber & radish with green peppercorns  
Steamed tiger prawn, courgette tagliatelle, tarragon, parsley & dill  
Pan fried octopus, capers, tomato & baby spinach on toast  
Risotto with crab, peas & mint

### **Meat /Poultry**

Carpaccio of beef with fennel puree & parmesan  
Smoked chicken salad with red pepper, pine nut & baby leaves  
Seared fillet of beef, Caesar crouton  
Duck salad with bacon, frisee, green beans & raspberry vinaigrette  
Parma ham & melon with rocket  
Roast pork tenderloin, shallot & beetroot with dandelion leaves  
'Jambon Iberico' - Iberian Pata Black leg ham (£+8.00 per person)  
Gnocchi with braised rabbit, red wine, pancetta, parsley & chilli  
Seared foie gras, toasted brioche, prunes & celeriac (+£4.00)  
Pan-fried chicken liver with endive, frisée, capers, shallot & sherry vinegar

## ***Vegetarian***

Grilled Mediterranean vegetables with pesto  
Goat's cheese crouton, chicory, frisee & raspberry vinaigrette  
Fresh tagliatelle with red pepper, pistachio, saffron & cream  
Gnocchi with tomato, cream, basil & parmesan  
Figs, stilton, walnut & watercress  
Piemontese peppers – stuffed with tomato, caper, thyme, garlic & olive oil, served with Buffalo mozzarella  
Cherry tomato & parmesan tartlet with green leaves  
Asparagus & hollandaise  
Baked & stuffed aubergine with carrot & mustard seed salad (vegan)  
Grilled field mushrooms on toast with truffle oil (vegan)  
Marinated girolles, broad beans, artichokes & pea shoots, lemon & olive oil

## ***Main courses***

### **Fish / Shellfish**

Roast whole tuna loin, carrot & mustard seed, green beans, sesame oil & lemon  
Monkfish, potatoes spiced with cumin, dried mango & asafoetida, coriander & greens  
Fish pie - scallops, mussels, smoked haddock & salmon in puff pastry  
Halibut fillet, roasted - with spinach & potato puree  
Grilled lobster, Pernod butter & samphire (+£8.00 pp)  
Whole salt-crusted-baked turbot with butter sauce (+£4.00 pp)  
Dover sole, baby new potatoes, tarragon & chives (+£8.00 pp)  
Steamed whole wild sea-bass with ginger & pak choi (+£5.00 pp)  
Organic Scotch salmon with crushed peas & new potatoes, mint & tarragon cream  
Whole lemon sole with broad beans, samphire, lemon & black pepper

### ***Meat / Poultry***

Roast chicken & bread sauce, baby root vegetables\*  
Roast chicken breast with Lyonnais potato, bacon & baby leaves\*  
Chicken in its own broth, carrots, turnip, lentils & green sauce\*  
Coq au 'vin jaune', morels & potato gratin (+£8.00 pp)\*  
Roast rack of lamb with caramelised onion puree, new potatoes & parsley  
Roast rump of lamb with redcurrant sauce, roast cauliflower & butternut squash  
Leg of Pyrenees Milk-fed lamb with spinach & butter beans (+£5.00 pp)  
Roast Scotch sirloin of beef with horseradish & roast root vegetables  
Scotch fillet steak 'au poivre vert' (green peppercorn) potato rosti & greens (+£3.00 pp)  
Scotch fillet steak & crêpes, foie gras, fondant potato & spinach (+£10.00 pp)  
Scotch rib-eye steak, 'ballsy-home-made-oven-chips' & béarnaise  
Roast pork loin & belly with 'choucroute d'alsace' (sauerkraut cooked for ages in white wine,

bacon, juniper & bay). Boiled potatoes on the side, loads of mustard too  
Rabbit, bacon & mustard pie with carrots & savoy cabbage  
Pappadelle & calf's liver - sliced 'ever so thin' with 'almost melted' onions, parsley & butter  
Calf's liver & grilled chorizo, suede purée & spinach

***\*Free-range black leg chicken***

**Vegetarian**

Grilled vegetables, artichoke, new potato & red pesto  
Aubergine, mozzarella & tomato bake with parmesan & mixed leaves  
Haloumi, sweet potato & courgette kebab with lemon & mint  
Courgette & sundried tomato risotto  
Butternut squash pine nut & ricotta lasagne  
Swiss chard & gruyere gratin, lemon-roast-new-potato

**Vegan**

Mezze - falafel & tahini, grilled aubergine, okra & tomato, tabouleh & flat bread  
Tofu & wild rice ravioli, mushroom broth  
Stuffed field mushroom, ratatouille & smoked paprika roast potato  
Slow roast tomato, pumpkin & fennel, cracked wheat salad

**Side Dishes**

Field mushrooms, anchovy, thyme & ground coriander  
Courgettes & garlic  
New potato, parsley & olive oil  
Gratin daupinois - creamy potato gratin  
Boulangier potatoes (like daupinois but made with chicken stock & onions - not cream)  
Mash: plain / leek & potato / root / celeriac & green olive  
Asparagus, mange tout broccoli & petit pois  
Roast cauliflower & butternut squash  
Caramelised carrots & garlic

**Salad**

Rocket & balsamic  
Mixed leaf & vinaigrette  
Watercress, lemon & olive oil  
Tomato & basil  
Tomato, avocado & red onion  
Dandelion & lemon dressing

## **Dessert**

Lemon tart with mascarpone  
Strawberry & mascarpone chocolate tart  
Apple & blackberry crumble  
Pear tart tartan & crème fraiche  
Quince & almond tart with Greek yoghurt  
Crème Brule  
Crème caramel  
Pannacotta with seasonal fruit / berries  
Cherry tart & roast almond ice cream  
Hazelnut tart with strawberries in red wine  
Plum clafoutis  
Raspberry & pistachio thousand layer with mascarpone  
Rhubarb compote & honey ricotta fillo  
Chocolate gateau with Greek yoghurt  
Apple tart & vanilla cream  
Orange & almond cake  
Chestnut purees & whipped cream with vanilla  
Chocolate mousse with orange segments in brandy

## **Cheeses**

Along the lines of Manchego 'curado' (aged), Colston Basset Stilton, Montgomery's Cheddar, epoisses, Comté, Brie de Meaux, membrillo, celery oatcakes & water biscuits

### **Finger Buffet**

#### **Meat /Poultry**

Yorkshire pudding with roast beef & horseradish  
Lamb kofte & tahini  
Yoghurt, tamarind, cumin & coriander marinated & grilled lamb skewer  
Chicken breast, wrapped in grilled courgette with lemon zest, oregano & garlic  
Roast chicken, lemon, garlic, chilli & rosemary  
Chorizo, cherry tomato & manchego skewer  
Chicken satay, peanut & coconut sauce  
Chicken, black bean & ginger summer roll (rice paper wrapper)

#### **Fish / Seafood**

Salmon skewer with orange & dill dressing  
Seared tuna with green peppercorn skewer with lemon zest & parsley (+£1.00)  
Thai fishcake & sweet chilli sauce  
Smoked haddock & potato croquette with roast tomato sauce  
Cod-cake & lime-dill mayonnaise  
Prawn, cucumber, sesame & coriander summer roll  
Tiger prawns with slow roast cherry tomato & aioli

#### **Vegetarian**

Baked field mushroom with garlic & oregano  
Haloumi, sweet potato & courgette kebab with lemon & mint  
Grilled pepper, aubergine & courgette roll with pesto  
Crispy risotto croquette with porcini & parmesan  
Tofu, peanut, sweet chilli, cucumber, spring onion, mint & coriander summer roll

#### **Vegan**

Felafel (our own recipe) with tahini & home made pickles  
Sun-dried tomato, lentil & aubergine croquette  
Cauliflower, potato & green chilli pakora with yoghurt & mint  
*Tart* Leek, bacon & cheddar  
Smoked haddock & roast red pepper  
Smoked salmon, parsley & courgette  
*Tart (v)* Pumpkin, ricotta & sage  
Mushroom & stilton  
Spinach & feta  
Red onion, balsamic & parmesan

## **Finger Buffet**

### **Frittata**

Courgette & mint with garlic, olive oil & red wine vinegar  
Butternut & goat's cheese  
Slow roast tomato & parmesan  
Spanish tortilla - egg, onion, potato & extra virgin olive oil  
Omelette 'Arnold Bennet' - smoked haddock, cream & parmesan

### **Dessert**

Chocolate cake with sour cherry & greek yoghurt  
Chocolate & pecan tart  
Dark chocolate dipped strawberry  
Lemon tart  
Raspberry tart with whipped cream  
Lemon, almond & polenta cake  
Hazelnut tart  
Summer berry pavlova  
Orange & almond cake  
Blackcurrant cheesecake  
Bakewell tart  
Carrot cake  
Watermelon & fresh ginger skewer with honey  
Fruit kebab with lime & mint

## **Fork Buffet**

### **Main Dishes, Platters, Tarts & Frittatas**

#### **Meat / Poultry**

Lamb kofte & tahini

Yoghurt, tamarind, cumin & coriander marinated & grilled lamb skewer

Chicken breast, wrapped in grilled courgette with lemon zest, oregano & garlic

Roast chicken, lemon, garlic, chilli & rosemary

Chicken satay, peanut & coconut sauce

Chicken, black bean & ginger summer roll (rice paper wrapper)

Roast sirloin wrapped around roasted root vegetables with horseradish

Duck breast, mange tout, japanese radish & carrot with pomegranate

Roast pork loin & roast fennel with fennel seed, olive oil & smoked paprika

#### **Fish / Seafood**

Whole poached salmon with tarragon mayonnaise

Fish platter: smoked halibut, poached salmon, smoked mackerel pate, air dried tuna with caperberries, hard boiled eggs, lemon mayonnaise & crispbread (+£2.00 pp)

Smoked haddock kedgeree with boiled egg, cucumber & tomato

Seared tuna with green peppercorn, lemon zest & parsley

Tiger prawns with slow roast cherry tomato & aioli

Baked fillet of salmon with preserved lemon, cinnamon & parsley

#### **Vegetarian**

Baked field mushroom with garlic & oregano

Grilled haloumi, red onion & roast beetroot

Baked red peppers with tomato, caper, garlic, basil & buffalo mozzarella

Crispy risotto croquette with porcini & parmesan

Red onion & goat's cheese puff pastry parcel with grain mustard

Tofu, peanut, sweet chilli, cucumber, spring onion, mint & coriander summer roll

Haloumi, sweet potato & courgette kebab with lemon & mint

#### **Vegan**

Mezze - felafel & tahini, grilled aubergine, okra & cracked wheat stuffed tomatoes

Sun-dried tomato, lentil & aubergine croquette

Cauliflower, potato & green chilli pakora with yoghurt & mint

## **Fork Buffet**

### **Platter**

Parma ham & melon  
Grilled red pepper, aubergine & courgette with pesto  
Charcuterie with olives & pickles  
Smoked salmon & celeriac remoulade with rye bread

### **Tart**

Leek, bacon & cheddar / smoked haddock & roast red pepper  
Smoked salmon, parsley & courgette

### **Tart (v)**

Pumpkin, ricotta & sage / mushroom & stilton  
Spinach & feta / red onion, balsamic & parmesan

### **Frittata**

Courgette & mint with garlic, olive oil & red wine vinegar  
Butternut & goat's cheese  
Slow roast tomato & parmesan  
Spanish tortilla - egg, onion, potato & extra virgin olive oil  
Omelette 'Arnold Bennet' - smoked haddock, cream & parmesan

### **Side /Salad**

Greek Salad  
Caesar salad - cos, croutons, parmesan, anchovy & soft boiled egg  
Green bean, potato & mustard seed with green chilli & coriander  
Roast aubergine, red pepper, courgette & chick pea with parsley & garlic  
New potato salad with parsley & olive oil  
Penne, sun dried tomato & artichoke  
Purple sprouting broccoli with anchovy, chilli & garlic  
Tomato, mozzarella & basil  
Celeriac, beetroot & carrot 'slaw' with dill  
Ricotta, broad bean, green bean, mange tout & rocket  
Potato, leek & feta with caraway seed, olive oil & parsley  
White bean, chorizo, caramelised red onion with red wine vinegar & olive oil  
Potato, green olive, red onion & smoked paprika with lemon & mustard dressing  
Cauliflower, sun dried tomato, black olive & chick pea  
Roast cauliflower & butternut squash with garlic & rosemary  
Mixed leaf, cucumber, tomato, red onion, grated carrot, parsley, radish & shoots  
Rocket & parmesan  
Chinese leaf, bean sprout, lime & sesame  
Asparagus & hollandaise

Spinach, lemon & olive oil

Green leaves with fresh ginger, coriander, spring onion, mint, lime & olive oil

### **Dessert**

Blueberry & raspberry tart with whipped cream

Chocolate cake with sour cherry & greek yoghurt

Fruit kebabs with lime & mint

Fruit tart

Lemon tart

Hazelnut tart with strawberries in red wine

Raspberry & pistachio thousand layer with mascarpone

Rhubarb compote & honey ricotta filo

Lemon, almond & polenta cake

Strawberry & white chocolate tart

Dark chocolate dipped strawberries

Quince & almond tart with greek yoghurt

Tiramisu

Chocolate & blackcurrant trifle

Red-berry pavlova

Orange & almond cake

### **Cheese**

Selection of European & British cheeses with celery, oatcakes & grapes

## **Hot Buffet**

### **Meat / Poultry**

Slow roast shoulder of lamb with gremolata (parsley, lemon zest & garlic)  
Roast leg of lamb (pink) with rosemary & garlic  
Roast pyrenees milk-fed lamb (+£8.00 pp)  
Whole roast beef rib-eye with bearnaise  
Whole roast fillet of beef with pink peppercorns  
Whole roast shoulder of pork with caramelised apple  
Grilled pork loin - marinated in garlic, fennel seed, olive oil & smoked paprika  
Roast free-range black leg chicken  
Grilled chicken skewer with lemon, yoghurt, garlic, tomato & parsley  
Rabbit, mustard, bacon & cream in puff pastry  
Duck leg confit – roasted 'til crispy  
*\*\*Whole roast suckling pig (price on application)*

### **'Wet' Dishes**

Thai green chicken curry with jasmine rice  
Red curry with monkfish, prawns, salmon, green beans, coconut & thai basil  
Thai red beef curry with jasmine rice  
Beouf bourguignon with new potatoes  
Lamb hot-pot with rosemary, chilli, bacon & pappardelle  
Lamb shanks, butter beans, chorizo & tomato  
Coq-au-vin & garlic mash  
Tunisian beef stew flavoured with coffee, chilli & coriander

### **Fish / Seafood**

Cod in banana leaf parcel with olive oil, lime & coriander  
Baked whole tuna loin with fennel, chilli & parsley  
Salmon fillet in puff pastry with spinach & hollandaise  
Baked swordfish with chemoulla (Moroccan spice mix) & cherry tomatoes  
Scallop, bacon & courgette skewers with green sauce (parsley, mint, anchovy, caper & mustard) (+£2.00 pp)  
Monkfish, spiced with cumin, dried mango & coriander (+£2.00 pp)

### **Vegetarian**

Aubergine, mozzarella & tomato bake with parmesan  
Grilled haloumi, red onion & roast beetroot  
Baked red peppers with tomato, caper, garlic, basil & buffalo mozzarella  
Roast butternut & porcini mushroom puff pastry parcel  
Red onion & goat's cheese puff pastry parcel with grain mustard  
Cauliflower & smoked mozzarella lasagne  
Haloumi, sweet potato & courgette kebab with lemon & mint  
Chick pea & herb 'meatballs' in tomato, chilli & basil sauce with parmesan  
Risotto with courgette, fresh mint & taleggio

### **Vegan**

Mezze - felafel & tahini, grilled aubergine, okra & cracked wheat stuffed tomatoes  
Sun-dried tomato, lentil & aubergine croquette  
Cauliflower, potato & green chilli pakora with yoghurt & mint

### **Platter**

Parma ham & melon  
Grilled red pepper, aubergine & courgette with pesto  
Charcuterie with olives & pickles  
Smoked salmon & celeriac remoulade with rye bread  
Fish platter: smoked halibut, poached salmon, smoked mackerel pate, air dried tuna with caperberries, hard boiled eggs, lemon mayonnaise & crispbread (+£2.00 pp)

### **Side**

Gratin dauphinois - creamy potato gratin  
Boulangere potatoes (like dauphinois but made with chicken stock & onions - not cream)  
Mash: plain / leek & potato / root / celeriac & green olive  
Spinach, lemon & olive oil  
Mixed greens  
New potato salad with parsley & olive oil  
Smoked paprika roast potatoes with garlic, sherry vinegar & tomato  
Roast cauliflower & butternut squash with garlic & rosemary  
Caramelised carrots & garlic  
Carrot & red wine purée

## **Salad**

Greek salad

Caesar salad - cos, croutons, parmesan, anchovy & soft boiled egg

Green bean, potato & mustard seed with green chilli & coriander

Roast aubergine, red pepper, courgette & chick pea with parsley & garlic

Purple sprouting broccoli with anchovy, chilli & garlic

Celeriac, beetroot & carrot 'slaw' with dill

White bean, chorizo, caramelised red onion with red wine vinegar & olive oil

Potato, green olive, red onion & smoked paprika with lemon & mustard dressing

Cauliflower, sun dried tomato, black olive & chick pea

Mixed leaf, cucumber, tomato, red onion, grated carrot, parsley, radish & shoots

Rocket & parmesan

Green leaves with fresh ginger, coriander, spring onion, mint, lime & olive oil

## **Dessert**

Blueberry & raspberry tart with whipped cream

Chocolate cake with sour cherry & greek yoghurt

Fruit kebabs with lime & mint

Lemon tart

Strawberry & white chocolate tart

Quince & almond tart with greek yoghurt

Tiramisu

Chocolate & blackcurrant trifle

Hazelnut tart with strawberries in red wine

Plum clafoutis

Raspberry & pistachio thousand layer with mascarpone

Rhubarb compote & honey ricotta fillo

Chocolate gateau with greek yoghurt

Apple tart & vanilla cream

Orange & almond cake

Chestnut puree & whipped cream with vanilla

Chocolate mousse with orange segments in brandy

## **Cheese**

Selection of European & British cheeses with celery, oatcakes & membrillo

## **Cold Canapés**

### **Meat / Poultry**

Manchego, chorizo & membrillo skewer  
Foie gras toast, peach chutney (+£1.00 pp)  
Roast pork loin & roast fennel bundles with fennel seed, olive oil & smoked paprika  
Leek, bacon & gruyere tart  
Grilled chicken, tahini & pickles on toasted flatbread with coriander & mint  
Chicken 'saltimbocca' – wrapped in parma ham with sage leaf  
Chicken & apricot terrine toast  
Chicken, black bean & ginger summer roll  
Spanish tortilla & chorizo with aioli  
Confit duck & sour cherry crostini  
Duck breast, mange tout, japanese radish & carrot with pomegranate  
Roast lamb rump, crispbread & aubergine purée  
Seared beef fillet on parmesan biscuit with fennel puree (+£1.00 pp)  
Roast rib-eye of beef, asparagus & mustard rolls

### **Fish / Seafood**

Mini Caesar - cos, parmesan, anchovy, croutons & soft boiled egg on china spoon  
King prawn skewer, cherry tomato & aioli  
Smoked haddock & roast red pepper tart  
Smoked salmon, crème fraiche & caviar tart  
Poached salmon, tarragon mayonnaise  
Oyster & shallot vinegar  
Prawn, cucumber, sesame & coriander summer roll (rice paper wrapper)  
Selection of sushi: tuna, salmon, mackerel, omelette & pickled daikon  
Cod cake, lime-dill mayonnaise

### **Vegetarian**

Haloumi, sweet potato & courgette kebab, lemon & mint  
Leek, feta & parsley crostini  
Tomato mozzarella & basil  
Avocado, olive oil & garlic crostini  
Porcini & parsley crostini  
Slow-roast tomato & parmesan frittata  
Goats' cheese & red onion frittata with balsamic vinegar  
Stilton & walnut tart  
Butternut squash & parmesan frittata  
Tofu, sweet chilli, cucumber, spring onion, mint & coriander summer roll (rice paper wrapper)

**Dessert**

Chocolate cake with sour cherry  
Fruit skewer, lime & mint  
Lemon almond polenta cake & crème fraiche  
Orange & almond cake  
Dark chocolate dipped strawberry  
Pineapple, ginger & caramel kebab  
Tiramisu mini  
Black cherry - encased in dark chocolate  
Homemade amaretti

### **Alternative Canapé Menu**

Garlic Bruschetta topped with Mozzarella and tomato olive and basil  
Dill Muffins with crème fraiche, Asparagus tips and red pepper syrup  
Smoked Chicken and wild mushroom on baby brioche with sour cream and tarragon  
Herb Roasted Vegetables with bel paese on a parmesan biscuit  
Prawn and Spicy Salsa cups  
Melon Balls with Parma Ham  
Chilli Chicken kebabs  
Mini Spring Rolls with sweet chilli dip  
Oak Smoked Salmon on mini scone with sweet dill sauce  
Spicy Madras and Lemon Chicken spoons  
Crab and Coriander spoons with chilli jam  
Garlic and Herb Croute topped with avocado, chilli and black-eyed bean salsa  
Prawn and Spicy Salsa cups  
Mushroom and Coriander boats  
Duck Crackers with hoi sin sauce  
Mini Salmon Kebabs  
Thai Dim Sum

**Hot & Cold Canapés**

**Meat / Poultry**

Yorkshire pudding with roast beef & horseradish  
Cured fillet of beef & home made piccalilly  
Satay beef, coconut & peanut sauce  
Satay chicken , coconut & peanut sauce  
Chicken, black bean & ginger summer roll  
Grilled chicken, tahini & pickles on toasted flatbread with coriander & mint  
Foie gras toast, peach chutney (+£1.00 pp)  
Foie gras & ham hock terrine on crispbread  
Lamb skewer, tamarind apricot & parsley  
Lamb (Best end) chop & black olive tapenade (+£1.00 pp)  
Roast lamb rump, crispbread & aubergine purée  
Leek, bacon & gruyere tart  
Roast pork loin wrapped around roast fennel with fennel seed, olive oil & smoked paprika  
Spanish tortilla & chorizo  
Sweet potato fritter with soy-chilli pork  
Confit duck sour cherry crostini  
Crispy duck, pomegranate & pistachio ravioli  
Duck breast with roast plum, ginger & soy

**Fish / Seafood**

Salt cod & potato, tomato dip  
Smoked eel, cucumber & horseradish on toast  
Smoked haddock & roast red pepper tart  
Smoked salmon, crème fraiche & caviar tart  
Oyster & shallot vinegar  
Poached salmon, tarragon mayonnaise  
Mini caesar - cos, parmesan, anchovy, crouton & soft boiled quail's egg  
Octopus, smoked paprika & parsley toast  
Cod cake, lime-dill mayonnaise  
Monkfish & pancetta skewer with green sauce  
Spicy crab cake & tartar sauce  
Thai fishcake, sweet chill sauce  
King prawn skewer, cherry tomato & aioli  
Prawn, cucumber, sesame & coriander summer roll

## **Vegetarian**

Stilton & walnut tart

Butternut squash & parmesan tart with rosemary pastry

Asparagus tips & hollandaise

Chick pea flour fritter, black pepper, sea salt & tomato relish – *what's that?* - Crispy on the outside and creamy in the middle

Goats' cheese & red onion tart with balsamic vinegar

Stilton croquette with apple chutney

Haloumi, sweet potato & courgette kebab, lemon & mint

Risotto croquette: porcini & parmesan / courgette, sun-dried tomato & parmesan

Sweet potato fritter with soy-chilli tofu

Tofu, sweet chilli, cucumber, spring onion, mint & coriander summer roll (rice paper wrapper)

## **Dessert**

Raspberry tart & whipped cream

Chocolate orange tart & creme fraiche

Chocolate cake with sour cherry

Raspberry mousse chocolate cup

Fruit skewer, lime & mint

Fruit tart (strawberry, kiwi, grape)

Lemon tart with mascarpone

Lemon almond polenta cake & crème fraiche

Dark chocolate dipped strawberry

Pineapple, ginger & caramel kebab

Pannacotta & cherry

Tiramisu mini

Black cherry - encased in dark chocolate

**Wedding / Banquet**

**Starters**

**Soup**

- Sweet potato & coconut soup with crispy garlic
- Red mullet & mussel soup with rouille
- Leek, potato & truffle soup
- Gazpacho
- Pea & pancetta
- Langoustines with tomato consommé (+£2.00 pp)
- Butternut squash, rosemary & parmesan oil

**Meat / Poultry**

- Carpaccio of beef with fennel puree & parmesan
- Smoked chicken salad with red pepper, pine nut & baby leaves
- Seared fillet of beef, caesar crouton
- Duck salad with bacon, frisee, green beans & raspberry vinaigrette
- Parma ham & melon with rocket
- Roast pork tenderloin, shallot & beetroot with dandelion leaves
- 'Jamon Iberico' - Iberian Pata Black leg ham (£+8.00 per person)
- Gnocchi with braised rabbit, red wine, pancetta, parsley & chilli
- Seared foie gras, toasted brioche, prunes & celeriac (+£4.00)
- Pan-fried chicken liver with endive, frisée, capers, shallot & sherry vinegar
- Carpaccio of beef with fennel puree & parmesan
- Smoked chicken salad with red pepper, pine nut & baby leaves
- Seared fillet of beef, caesar crouton
- Duck salad with bacon, frisee, green beans & raspberry vinaigrette
- Parma ham & melon with rocket
- Roast pork tenderloin, shallot & beetroot with dandelion leaves
- 'Jamon Iberico' - Iberian Pata Black leg ham (£+8.00 per person)
- Gnocchi with braised rabbit, red wine, pancetta, parsley & chilli
- Seared foie gras, toasted brioche, prunes & celeriac (+£4.00)
- Pan-fried chicken liver with endive, frisée, capers, shallot & sherry vinegar

**Fish / shellfish**

Salt cod, chorizo, spinach & aioli  
Lobster, warm ratte potato, shallot, parsley & lime salad (+£4.00 pp)  
Scallops & crispy pork with parsnip puree  
Smoked salmon, asparagus, celeriac remoulade, dill & parsley salad  
Steamed mussels with cider, red onion, tarragon & cream  
Seared tuna, tomato, onion, cucumber & radish with green peppercorns  
Steamed tiger prawn, courgette tagliatelle, tarragon, parsley & dill  
Pan fried octopus, capers, tomato & baby spinach on toast  
Risotto with crab, peas & mint

**Vegetarian**

Grilled mediterranean vegetables with pesto  
Goat's cheese crouton, chicory, frisee & raspberry vinaigrette  
Fresh tagliatelle with red pepper, pistachio, saffron & cream  
Gnocchi with tomato, cream, basil & parmesan  
Figs, stilton, walnut & watercress  
Piemontese peppers – stuffed with tomato, caper, thyme, garlic & olive oil, served with buffalo mozzarella  
Cherry tomato & parmesan tartlette with green leaves  
Asparagus & hollandaise  
Baked & stuffed aubergine with carrot & mustard seed salad (vegan)  
Grilled field mushrooms on toast with truffle oil (vegan)  
Marinated girolles, broad beans, artichokes & pea shoots, lemon & olive oil

## **Wedding / Banquet**

### **Main courses**

#### **Meat / Poultry**

Roast chicken, baby root vegetables & spinach\*

Roast chicken with lyonnaise potato, bacon & baby leaves\*

Chicken in it's own broth, carrots, turnip, lentils & green sauce\*

Slow roast lamb shank with green beans, crushed new potatoes, mint & parsley

Roast leg of lamb with redcurrant sauce, roast cauliflower & butternut squash (+£1.00)

Roast rack of lamb with caramelised onion puree, new potatoes & parsley (+£3.00 pp)

Roast rib-eye of beef with horseradish & roast root vegetables (+£1.00 pp)

Roast beef fillet 'au poivre vert' (green peppercorn sauce) fondant potato & spinach (+£2.50 pp)

Roast pork loin with smoked paprika roast potatoes, green bean & cherry tomato salad

Roast pork loin with baby onions, mustard sauce & mash

**\*Free-range black leg chicken**

#### **Fish / shellfish**

Roast whole tuna loin, carrot & mustard seed, green beans, sesame oil & lemon

Monkfish, potatoes spiced with cumin, dried mango & asafetida, coriander & greens

Fish pie - scallops, mussels, smoked haddock & salmon in puff pastry

Halibut fillet, roasted - with spinach & potato puree (+£3.00 pp)

Grilled lobster, pernod butter & samphire (+£8.00 pp)

Dover sole, baby new potatoes, tarragon & chives (+£8.00 pp)

Steamed sea-bass with ginger & pak choi

Salmon fillet with crushed peas & new potatoes, mint & tarragon cream

Lemon sole with broad beans, samphire, lemon & black pepper

#### **Vegetarian**

Grilled vegetables, artichoke, new potato & red pesto

Aubergine, mozzarella & tomato bake with parmesan & mixed leaves

Haloumi, sweet potato & courgette kebab with lemon & mint, baby spinach

Courgette & sundried tomato risotto

Butternut squash pine nut & ricotta lasagne

Swiss chard & gruyere gratin, lemon-roast-new-potato

Leek, hazelnut, saffron & ricotta pie with spinach & butter sauce

*Vegan Mezze* - felafel & tahini, grilled aubergine, okra & tomato, tabouleh & flat bread

Tofu & wild rice ravioli, mushroom broth

Stuffed field mushroom, ratatouille & smoked-paprika-roast-potato

Slow-roast-tomato, pumpkin & fennel, cracked wheat salad

**Side / Salad**

Field mushrooms, anchovy, thyme & ground coriander  
Green bean, potato, & mustard seed, green chilli & coriander  
Grilled courgette, mint & garlic  
Mixed leaf & vinaigrette  
New potato, parsley & olive oil  
New potato, green bean & pesto  
Gratin dauphinois - potato & cream with a hint of cheese  
Mash: potato with butter & cream / leek & potato / root / celeriac & green olive  
Asparagus, mange tout, broccoli & petit pois  
Roast cauliflower & butternut squash  
Rocket & balsamic  
Watercress, lemon & olive oil  
Tomato & basil salad  
Tomato, avocado & red onion  
Rye bread, sour dough bread & baguettes

**Dessert**

Lemon tart with mascarpone  
Strawberry & mascarpone chocolate tart  
Apple & blackberry crumble  
Pear tarte tatin & crème fraîche  
Quince & almond tart with greek yoghurt  
Crème brûlée  
Crème caramel  
Pannacotta with seasonal fruit / berries  
Cherry tart & roast almond ice cream  
Sour cherry & poppy seed 'Rétes' (Hungarian for strudel) with sour cream  
Hazelnut tart with strawberries in red wine  
Plum clafoutis  
Raspberry & pistachio thousand layer with mascarpone  
Rhubarb compote & honey ricotta fillo  
Chocolate gateau with greek yoghurt  
Apple tart & vanilla cream  
Orange & almond cake  
Chestnut puree & whipped cream with vanilla  
Chocolate mousse with orange segments in brandy

**THE Simple BBQ Menu**

**Meat / Poultry**

Beef burger with caramelised onions **OR** lamb kofte & tahini  
Jerk chicken with mango relish  
Spare ribs with ginger, soy & sesame **OR** pork & leek sausages

**Fish**

Baked salmon with chemoulla (morrocan spice mix) & cherry tomatoes  
OR steamed cod parcel with lemon & herbs

**Vegetarian**

Haloumi, courgette & sweet potato skewers with lemon & mint  
Corn on the cob  
Potato salad OR cous-cous salad with sultanas & pine nuts  
Mixed leaves with vinaigrette  
Selection of bread, baps, relishes, mayonnaise & mustard

**Dessert**

Tiramisu OR chocolate & sour cherry cake  
Fruit skewers with lime & mint

## **Super BBQ**

### **Chicken**

Jerk chicken with mango relish  
Chicken breast wrapped in bacon with sage  
Chicken skewer with ginger, coriander & cardamom

### **Beef**

Grilled beef skewer with red pepper, onion & cherry tomato  
Rib-eye with horseradish  
Beef satay skewer with peanut & coconut dip  
Beef burger with caramelised onions

### **Pork**

Spare ribs with ginger, soy & sesame  
Pork & leek sausages  
Grilled pork loin - marinated in garlic, fennel seed, olive oil & smoked paprika

### **Lamb**

Lamb kofte & tahini  
Slow roast shoulder of lamb with gremolata (parsley, lemon zest & garlic)  
Yoghurt, tamarind, cumin & coriander marinated & grilled lamb skewer

### **Fish / Seafood**

Baked salmon with chemoulla (morrocan spice mix) & cherry tomatoes  
Cod with lemon grass baked in banana leaf parcel with jasmine rice & sweet soy  
Scallop, bacon & courgette skewers with green sauce (parsley, mint, anchovy, caper & mustard)  
King prawns with satay sauce  
Red-curry-spiced whole bream  
Tuna steaks with black olive tapenade  
Sardines with red wine vinegar, parsley & olive oil  
Whole mackerel with mustard & soy  
Swordfish steaks with mango relish  
Salmon steaks with dill & capers

### **Vegetarian**

Haloumi, courgette & sweet potato skewers with lemon & mint  
Field mushrooms with garlic, thyme & ground coriander  
Grilled Mediterranean vegetables with pesto  
Baked red peppers with tomato, caper, garlic, basil & buffalo mozzarella  
Selection of bread, baps, relishes, mayonnaise & mustard

### **Side / salad**

Greek salad  
Caesar salad - cos, croutons, parmesan, anchovy & soft boiled egg  
Green bean, potato & mustard seed with green chilli & coriander  
Tomato & mozzarella  
Celeriac, beetroot & carrot 'slaw' with dill  
Potato, leek & feta with caraway seed  
Roast cauliflower & butternut squash with garlic & rosemary  
Mixed leaf  
Rocket & parmesan  
Cous-cous salad with sultanas & pine nuts  
Potato salad  
Corn on the cob / baked potatoes  
Selection of bread, baps, relishes, mayonnaise & mustard

### **Dessert**

Pineapple skewers with fresh ginger & lime  
Tiramisu  
Fruit skewers with lime & mint  
Blueberry & raspberry tart with whipped cream  
Chocolate cake with sour cherry & greek yoghurt  
Fruit kebabs with lime & mint  
Lemon tart  
Lemon, almond & polenta cake  
Strawberry & white chocolate tart  
Dark chocolate dipped strawberries  
Quince & almond tart with greek yoghurt  
Tiramisu

Chocolate & blackcurrant trifle



### Parties 4 U Ltd Price Comparison

Dinner Party – Fine Dining (Includes Service)	£75.00 Per person plus VAT
Dinner Party – Three Course Dinner (Includes Service)	£50.00 Per person plus VAT
Finger Buffet (Including Delivery & Set Up)	£13.50 per person plus VAT
Fork Buffet	£19.50 per person plus VAT
Hot Buffet	£28.50 per person plus VAT
Cold Canapes (Includes Service)	£16.00 per person plus VAT
Hot & Cold Canapes (Includes Service)	£21.00 per person plus VAT
Wedding Banquet	£35.00 - £42.50 per person plus VAT
Simple Barbeque	£21.00 per person plus VAT
Super Barbeque	£32.00 per person plus VAT