

vivid aromatic contemporary



Evening or informal food

grill cooked to order over a gas barbeque all served with a selection of hors-d'oeuvres salads

Fresh sardines

with a rough tomato, olive oil and sweet garlic sauce

Seared red tuna marinated

in coriander and chilli, served with a cumin and lime salsa

Falafel mezze

in a warm pitta bread with hummus and spicy mango amba

Monkfish and salmon

wrapped in pancetta, speared on hickory brochettes

Sweet chilli chicken

in soft floured tortilla with guacamole, sour cream and salsa

Rib eye steak

flavoured with cracked black pepper and Cajun spices

Buffet suggestions

buffets can be served from individual side buffet tables on mirrors decorated with shells and fresh herbs or to each table on a lazy susan for guests to help themselves, with a selection of mixed rustic breads, butter and olives

Roast pave of salmon served with lime and tomato beurre blanc

Pancetta and chicken roulade with citrus and cardamom oil

Caesar salad with parmesan shavings

Moroccan citrus dressed tabouleh

Warm roast mediterranean vegetables

with basil, oregano and olive oil

Steamed jersey potatoes with lovage butter

Charcuterie platter of rosario salami, chorizo sausage, serrano ham and mortadella salsiccia

Matured british and continental cheeses with fruits, pickled vegetables and homemade chutneys

Cous cous with flageolet and bolloto beans and lemon olive oil

Feta and tomato salad with red onion, oregano and cucumber

Watercress and fig salad with watermelon and mango

Potato, spring onion and lovage salad



Bowl food

add a little drama to your evening with vivid colours and intense flavours, cooked to order over an open burner

Oriental

served in waxed 'takeout' boxes or china rice bowls with chopsticks

Monkfish, shrimp and clam stirfried

with thai pad noodles, coriander and ginger

Duck and chicken

in a vietnamese hot and sour sauce with fried rice and wilted pak choi

Rare beef fillet strips

with wasabi, Chinese cabbage, seaweed and water chestnuts

Paella

cooked in large shallow paellera over a special burner in china bowls with forks

Traditional spanish paella

with saffron rice, clams, shrimps and monkfish

Sweet and spicy paella

with chicken, spicy chorizo sausage and roast Romany sweet chilli peppers

Supper

delicious late night food served in bamboo bowls

Crispy battered cod and chunky fries

on bamboo skewers with fresh tarter sauce

Seared fillet of beef

with baby plum tomatoes, pommes frites and béarnaise sauce

Pan-fried blue fin tuna

with parmentier potato with salsa verde

Whole spit roast hog

served in fresh bread rolls with homemade red onion chutney

Good old fashioned doorstep bacon sandwich

in a fresh bread roll with sauces & relishes

Seared red tuna marinated in coriander and chilli

served with a cumin and lime salsa