

celebrate

subtle

fresh



Appetisers

Oak smoked salmon and crayfish ballontine
with a chervil fromage blanc

Walnut crostini with mascarpone and sliced smoked duck
on a fine bean and shallot salad

Mild goats' cheese and chive cheesecake
with an antipasto of marinated artichokes, red onion and honey roast figs

Hot chorizo, smoked chicken and mango
on a baby spinach and toasted pine kernel salad, with sweet basil oil and a parmesan wafer

Gin cured gravadlax and spinach roulade
on a crisp endive and pea asparagus salad with tomato and vanilla oil

Salad of seared haloumi and silverskin anchovies
with romaine lettuce and tapenade croutes

Seared handcut scallops with smoked salmon
and avocado sushi, finished with a snow pea and ginger salad

Duck liver parfait with cracked pepper caramel
a pink grapefruit & kumquat salsa and citrus oil

Roast vine tomato and butternut squash soup
with crème fraiche and a reggiano crostini

Fresh crab, coriander and papaya coupe
with szechwan pepper tuiles and a scallion and lime salsa

Carpaccio of beef fillet
on a roast baby beetroot and mizuna salad with a horseradish and mascarpone cream

Warm romano pepper and feta tart
served on roasted baby plum tomatoes, cucumber and mint, dressed with sweet fig balsamic

Ribbons of oak smoked salmon on a foccaccia brushcetta
with a spring onion and chive crème fraiche

Rocket and broad bean salad
with asparagus, sugar snap peas and a mint and avocado remoulade



Main courses

Whole roast fillet of beef sliced and served pink
on a rocket and sweet potato mash, with a freshly grated horseradish and tarragon hollandaise

Rack of lamb on a celeriac and potato dauphinoise
with basil ratatouille and fine beans wrapped in wood smoked pancetta

Pave of brill wrapped in serrano ham and purple sage
served on a celeriac and banana shallot rosti with wilted spinach and a roast plum tomato veloute

Seared corn fed fillet of chicken on sweet garlic mash
with spearmint pea puree, finished with chorizo crisps and a roast red pepper reduction

Pot roasted shank of lamb with butterbeans and lovage
on creamed potatoes, flavoured with capers, raisins and olive oil

Seared red tuna niçoise
on a hot salad of fine beans, red flesh potatoes, olives, sunblush tomatoes and poached egg, finished with salsa verde

Roast tranche of scottish salmon
with a red pesto crust on crushed anya potatoes, peppered greens and a gazpacho dressing

Roast thai duck breast
on bombay and spinach potatoes with a coriander and lime oil

Seared fillets of sea bass
with vanilla flaked salt on zucchini noodles with snow pea shoots, garlic cress and pancetta crisps

Roast pearl onion and vine tomato crumble
with cider braised chicory and a fresh green pea and sorrel veloute

Falafel with babaganoush
served on moroccan tabouleh with harissa chutney and warm flat breads

gorgeous
tempting
delectable



Desserts

Warm apple tart tatin

served with a muscat mascarpone

Caramelised lemon tart

with a mango and kumquat salsa

Elderflower and summerfruit terrine

with cinnamon clotted cream and a wild strawberry coulis

Brandy snap and lemon syllabub stack

finished with candied oranges and a fresh lime curd

Toffee pavlova

filled with clotted cream and fresh summer berries

Fresh raspberry crème brulee

served with lemon butter shortbreads

Chocolate mocha tart

with a fresh vanilla cream, espresso jelly and almond biscotti

Bittersweet pain au chocolat pudding

scented with cardamom, served with a caramelised orange syrup and crème fraiche

Vanilla panacotta

with spiced summer berries and a hazelnut tuile

Lavender scented shortbread hearts

layered with a fresh raspberry and vanilla bavaois

Matured british and continental cheeses

served with grapes, figs and homemade

Miniature trio of desserts/taster plate

Lavender scented hearts with fresh raspberry panacotta

Chocolate hazelnut brownie

with chocolate dipped strawberries or black cherries

Caramelised lemon tart with spun chilli sugar

Hazelnut brownies with a chocolate basket of sweet basil and chocolate ice cream with fresh raspberries

this can be presented as a two or three tier cake, to be portioned and presented as the dessert by our chefs



Notes

1. These dishes have been selected so as to arrive in the best possible condition after transport; the production of some dishes may depend on the facilities on site
2. Every event is costed separately; we will provide a full breakdown of costs including:
 - Staff charged by the hour plus travelling time.
 - Linen will be charged per person depending on your requirements.
 - Disposables & breakages are also chargeable.
3. All china, cutlery and equipment will be quoted accordingly. The equipment will be delivered to site & collected unwashed after the event.
4. Final number charges will be those confirmed 21 days beforehand or the greater number served on the day.
5. Cancellation clause: 50% of estimated invoice if cancelled 30 days or less prior to the event, 100% of estimated invoice if cancelled 15 days or less prior to the event
6. VAT at the current rate will be added to final accounts.
7. All menus/dishes are subject to market availability on the day, we reserve the right to substitute a dish of equivalent value without notice if necessary
8. Breakages/losses/damage to linen will be chargeable to the client following the event