

CANAPÉS

SUGGESTED MENUS

Menu 1

8 bites per head

Served hot

Duck, ginger & peanut spring rolls

Served with sweet soy dip

Artichoke & goat's cheese pizettes v

With roast red peppers & wild rocket

Butternut & mozzarella arancini balls v

Served with a pesto dip

Teriyaki salmon skewers

Served with ginger soy dipping sauce

Served cold

Parmesan & rosemary shortbread v

With goat's cheese & slow roast cherry tomatoes

Smoked salmon

Served on sweet corn fritters with lemon crème fraiche & dill

Bang Bang chicken n

With Asian salad in sesame filo baskets

Lobster, broad bean & asparagus salad

Served with lemon aioli in a crisp tartlet case



Menu 2

10 bites per head

Served hot

Mini shepherd's pie

Served in a crisp tartlet shell with creamed celeriac

Piri Piri chicken

Served with Greek yoghurt, honey & garlic dip

Thai spring rolls v

Served with a honey & chilli dip

Monkfish, pancetta & rosemary spiedini

Served with lemon aioli

Served cold

Roast salmon skewers tossed in Asian spices

Served with a spring onion & crème fraiche dip

Fennel & cumin marinated feta skewers v

With mint, cucumber & kalamata olives

Rare roast beef

Served in baby Yorkshire puddings with watercress & horseradish
crème fraiche

Roast red pepper tartlets v

With spinach & goat's cheese in a crisp tartlet

Tiger prawn sushi rice balls

With a dash of wasabi

Sweets

Glazed raspberry tartlets

With vanilla cream



Menu 3

12 bites per head

Served hot

Seared scallops

Served on silver spoons with soy & ginger dressing

Fish & chips

Beer battered cod & scampi with chips served in newspaper cones

Gloucester old spot cocktail sausages

Served with rocket mash

Fillet steak

Served on a potato rosti with béarnaise sauce

Sweet potato & spring onion bhajis v

Served with a toasted cumin yoghurt dip

Prawn & spring onion dumplings

Served on oriental spoons with ponzu sauce

Served cold

BBQ duck wraps

Shredded duck, cucumber, spring onion & ginger with plum sauce

Wild mushroom tartlets v

With Gruyère, caramelized shallots & thyme

Sesame prawns

Served in filo baskets with ginger, chilli & coriander

Smoked wild salmon

Served on toasted brioche with lemon crème fraiche

Sweets

Passion fruit melting moments

Mini Pavlova with passion fruit curd

Chocolate tartlets

Rich chocolate cream in a crisp pastry case topped with raspberries

Cocktails, champagne, wines, soft drinks, fresh fruit juices, still/sparkling water can be added to your chosen menu.

For tailor-made event solutions please call us on 020 8968 1199.



FINGER BUFFET

Suggested menu for an all day event

Breakfast

Blueberry muffins

With strawberries & bananas

Brooklyn bagels

Salt beef, watercress & gherkins in mini bagels

French toast

With ham & Gruyere

Custard doughnuts

Baby doughnuts filled with vanilla custard

Smoothies

Banana & strawberry, mango & passion fruit

Lunch

Moroccan wraps

Cumin spiced lamb, tabouli & hummus wraps

Butternut arancini balls v

Roast butternut, buffalo mozzarella & basil risotto balls

Vietnamese chicken salad

Served in banana leaf cones

Fine steak sandwich

With rocket, plum tomato & garlic cream in mini baguettes

Prawn skewers

With a lemon & herb crust

Afternoon tea

Selection of finger sandwiches

Smoked salmon & cucumber, tomato & herb cream cheese on organic wholemeal

Baby scones

With clotted cream & wild strawberry jam

Cup cakes

Topped with vanilla icing and raspberries

Shortbread

Dipped in chocolate

We can offer a full coffee service to include espresso, café latte, cappuccino, hot chocolate, a selection of teas, water, fruit juices & any alcoholic drinks.

For tailor-made event solutions please call us on 020 8968 1199.

For tailor-made event solutions please call us on 02089681199 or visit us at www.alistair-hugo.com. We look forward to serving you soon.



FORK BUFFET

Suggested menu for an all day event

Breakfast

Served hot

Full English breakfast

Organic scrambled eggs, streaky bacon, grilled Cumberland sausages, roast mushrooms, slow roast tomatoes, crispy potatoes, morning rolls with butter & preserves

Served cold

Continental platter

Assortment of continental cold meats & cheeses, organic eggs, fresh tomato & cucumber slices served with morning rolls, croissants, butter & preserves

Fruit Danish

Seasonal selection including apple & cinnamon, blueberry, pear and strawberry

Fruit Bowl

Seasonal selection

Lunch

Served hot

Coq au vin

Cooked with shallots, mushrooms, bacon & red wine

Honey and soy seared salmon fillets

Served with vegetable stir fry, fresh coriander and sesame seeds

Butternut & ricotta ravioli v n

Freshly made roast butternut & ricotta ravioli with rocket pesto & Parmesan

Steamed rice

With fresh parsley

Served cold

Marinated king prawn brochettes

Served with an avocado and lime salsa

Grilled vegetable terrine v

Layers of sweet pepper, aubergine, courgette & red onion with aged balsamic

Smoked duck salad

With celeriac remoulade

Mixed leaf salad

With lemon & balsamic dressing

Cheese platter

Selection of European cheeses, chutney, crackers & oatcakes

Selection of breads & rolls served with butter

For tailor-made event solutions please call us on 02089681199 or visit us at www.alistair-hugo.com. We look forward to serving you soon.



Deserts

Lemon meringue roulade

Served with raspberry sauce

Baby chocolate fudge brownies

Served with whipped cream

We can offer a full coffee service to include espresso, café latte, cappuccino, hot chocolate a selection of teas, water, fruit juices & any alcoholic drinks.

For tailor-made event solutions please call us on 020 8968 1199.

FINE DINING

Suggested lunch menus

Menu 1

Selection of warm rolls

Served with unsalted butter

Watercress & potato soup

Served with crème fraîche

Individual chicken pies

With pancetta, button mushrooms & tarragon
Accompanied with seasonal vegetables

Plum & almond pudding

Served with sticky toffee sauce

Menu 2

Selection of warm rolls

Served with unsalted butter

Smoked salmon & asparagus salad

Served with a soft poached egg & hollandaise

Grilled rib-eye steak

Served with French fries, béarnaise sauce & watercress salad
Accompanied with seasonal vegetables

Vanilla crème brulee

With shortbread biscuits



Menu 3

Selection of warm rolls

Served with unsalted butter

Buffalo mozzarella salad

With avocado, plum tomato, basil & aged balsamic

Grilled tuna steak

Served with a warm new potato salad & salsa verde

Accompanied with seasonal vegetables

Caramelised lemon tart

Served with crème fraiche

A selection of fine cheeses with quince jelly, chutney & oatcakes can be added to any of these menus as an extra option. All accompanied by handmade chocolates, freshly brewed organic fairtrade coffee & teas.

Champagne, aperitifs, wines, digestifs, still/sparkling water can be added to your chosen menu.

For tailor-made event solutions please call us on 020 8968 1199

Suggested dinner menus

Menu based on 10 people or more

Menu 1

Selection of warm rolls

Served with unsalted butter

Pumpkin & ricotta ravioli

Served with rocket pesto

Pan-fried sea bream

Served with creamed potatoes, spinach & shellfish saffron sauce

Passion fruit & orange tart

Served with vanilla ice cream

Menu 2

Selection of warm rolls

Served with unsalted butter

Langoustine cocktail

With baby gem & seafood dressing

Beef fillet with a gratin of wild mushrooms

Served with sautéed potatoes & green salad

Chocolate pots

Served with almond wafers



Menu 3

Selection of warm rolls

Served with unsalted butter

Crab salad

Served with a tomato & shallot dressing

Roast rack of lamb

Served with potato gratin, sautéed spinach & rich lamb jus

Chocolate tart

Served with vanilla cream & candied orange

A selection of fine cheeses with quince jelly, chutney & oatcakes can be added to any of these menus as an extra option. All accompanied by handmade chocolates, freshly brewed organic fairtrade coffee & teas.

Champagne, aperitifs, wines, digestives, still / sparkling water can be added to your chosen menu.

For tailor-made event solutions please call us on 020 8968 1199.

FOOD ON THE MOVE

Served in Bento style boxes – ideal for conferences, sporting events & any occasion requiring a one stop pick up.

Menus based on 10 people or more.

Menu 1

Mini baguette

Served with butter

Greek salad v

Marinated feta, cucumbers, tomatoes, kalamata olives & cos lettuce with lemon & mint dressing

Harissa spiced chicken breast

Served with lemon & coriander rice & tzatziki

Fresh fruit

Selection of seasonal sliced fruit

Green & Blacks chocolate bar



Menu 2

Mini baguette

Served with butter

Tricolor v

Slices of buffalo mozzarella, beef tomato, avocado, fresh basil, marinated olives & olive oil

Field mushroom tart

Roast mushrooms, smoked ham & spinach tart with mixed leaves & new potato salad

Sweets

Chocolate fudge brownie & carrot & walnut cake with cinnamon crème fraiche

Menu 3

Selection of finger sandwiches & wraps

Served on assorted breads & plain/spinach tortillas (1 round per head)

King prawns skewers

Fresh king prawns marinated in ginger, honey, chilli and toasted sesame seeds

Roast red pepper tartlets

With spinach & goat's cheese

Cajun chicken

Skewers of Cajun spiced chicken & peppers with avocado & lime mayonnaise

Peking duck pancakes

Five spice marinated duck breast with shredded cucumber, spring onion, ginger & hoi sin

Exotic fruit skewers

Pieces of pineapple, melon, kiwi & strawberry with passion fruit crème fraiche

Chocolate fudge brownies

Soft gooey centre with fudge topping

Wines, freshly ground organic fairtrade coffee & teas, soft drinks, fresh fruit juices, Smoothies & still/sparkling water can be added to your chosen menu.

For tailor-made event solutions please call us on 020 8968 1199.

