

CANAPÉS

SUGGESTED MENUS

Based on 20 people or more

Menu 1

8 bites per head

Served hot

Sweet potato & spring onion bhajis v

Served with a toasted cumin yogurt dip

Thai spring rolls v

Served with a honey & chilli dip

Prawn dumplings

Served on oriental spoons with ponzu sauce

Lamb satay

Served with a peanut & coconut dip

Served cold

Bang Bang chicken n

Served in sesame filo baskets with Asian salad

Thai beef salad

Served in cucumber cups

Roast salmon skewers tossed in Asian spices

Served with a spring onion & crème fraiche dip

Mini popadoms v

With a mango & coriander salsa



Menu 2

10 bites per head

Served hot

Artichoke & goat's cheese pizettes v

With roast red peppers & wild rocket

Potato & feta pancakes v

With mint & cucumber yoghurt

Mini beef burgers

With relish, pickle & crisp lettuce in sesame buns

Spicy chorizo empanaditas

Served with avocado salsa

Thai fish cakes

Served with lime & chilli dip

Served cold

Peking duck pancakes

With shredded duck breast, cucumber, spring onion, ginger & plum sauce

Parmesan & rosemary shortbreads v

With goat's cheese & slow roast cherry tomato

Smoked salmon bagels

Mini bagels with cream cheese, lemon & dill

King prawn skewers

Served with lemon aioli

Sweet

Chocolate meringue kisses

Chocolate cream sandwiched between two mini meringues



Menu 3

12 bites per head

Served hot

Mozzarella & basil fritters v

Served with a roast tomato sauce

Mini shepherd's pie

Served in a crisp tartlet shell with creamed celeriac

Piri Piri chicken

Served with Greek yoghurt, honey & garlic dip

Gloucester old spot cocktail sausages

Served with rocket mash

Cajun king prawns

Served with guacamole salsa

Fish & chips

Beer battered cod & scampi with chips served in newspaper cones

Served cold

Taleggio crostini v

Served on apple sourdough with pear & ginger chutney

Foie gras parfait

Served on toasted brioche with fig jam

Wild mushroom tartlets v

With Gruyère, caramelized shallots & thyme

Lobster, broad bean & asparagus salad

Served with lemon aioli in a crisp tartlet

Sweets

Apple tart tatin

Flaky pastry with caramelised apples

Chocolate tartlets

Rich chocolate cream in a crisp pastry case topped with raspberries

We offer a full drinks list to include cocktails, champagne, wines, soft drinks, fresh fruit juices, still/sparkling water.

For further information, menu design and any extra event services, please call us on 020 8968 1199



FINGER BUFFET

Suggested menus based on 20 people or more.

Sandwich finger buffet

Selection of sandwiches, wraps & rolls

Served on a variety of breads, plain/spinach tortillas & baby rolls
(1 rounds per head)

Roast red pepper tartlets

With spinach & goat's cheese

Butternut fillos n

Roast butternut, feta, pine nuts & mint

Prawn & mange tout skewers

Served with lemon mayonnaise

Smoked salmon crêpes

With cream cheese, dill & lemon

Cocktail Cumberland sausages

Served with honey & mustard dip (2 per head)

Cajun chicken

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

Crudités v

Served with tortilla chips & hummus dip

Glazed fruit tartlets

Seasonal fruits with vanilla custard

Chocolate éclairs

Vanilla cream filled choux buns dipped in chocolate



Tapas finger buffet

Bocadillos

Selection of Spanish style sandwiches

Spanish tortilla v

Classic Spanish omlette with red peppers

Salt cod fritters

Served with lemon aioli

King prawn skewers

Marinated in lemon & garlic

Manchego v

Served with quince jam

Spicy lamb meatballs

Served with a tomato sauce

Chorizo empanaditas

Served with chunky guacamole

Serrano ham wrapped asparagus

Served with saffron aioli

Melon skewers

Served with passion fruit crème fraiche

Orange & almond cakes

With pomegranate & Greek yoghurt



Asian finger buffet

Teriyaki beef skewers

Marinated beef fillet served with chilli & soy dip

Chicken satay

Served with peanut dipping sauce

Peking duck

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

Salmon skewers

Tossed in Asian spices with spring onion & crème fraiche dip

Spicy fish cakes

Served with sweet chilli & lime

King prawns skewers

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

Vegetable samosas v

Served with chilli sauce

Vietnamese spring rolls

Shredded oriental vegetables, mint, Thai basil in rice paper rolls with chilli dip

Sweet potato & spring onion bhajis v

Served with cucumber & mint yoghurt

Exotic fruit skewers

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

Afternoon tea

Selection of finger sandwiches

Organic egg & cress, salmon & cucumber, roast chicken & rocket
(1 round per head)

Baby scones

Served with clotted cream & strawberry jam

Glazed fruit tartlets

Seasonal fruits with vanilla custard

Shortbread

Including chocolate dipped options (2 per head)



Children's finger buffet**Selection of finger sandwiches**

Organic egg & cress, tuna mayonaise & chicken mayonaise

Mini beef burgers

With relish, pickle & crisp lettuce in sesame buns

Cocktail Cumberland sausages

With honey & mustard dip

Margarita pizettes v

Tomato, buffalo mozzarella & fresh basil

Chicken goujons

Served with mango mayonnaise (2 per head)

Crudités v

Served with tortilla chips & guacamole or hummus dip

Jelly pots

Individual pots of fruit jelly

Choc-chip cookies

Chewy with chocolate chunks

Cup cakes

Decorated with dolly mixture

We offer a full drinks list to include champagne, wines, soft drinks, fresh fruit juices, still/sparkling water, coffees & a selection of teas.

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FORK BUFFET

Suggested menus based on 20 people or more.

Menu 1

Served hot

Veal & asparagus bundles

Veal escalopes wrapped in Fontina, Mortadella & asparagus

Baked Sea bass

With fennel, lemon & garlic

Spinach & ricotta ravioli

With a creamy pesto sauce

Rosemary roast potatoes

Served cold

Seafood salad

King prawns, squid, scallops & mussels with lemon, parsley & tomato dressing

Italian charcuterie platter

Selection of cold meats served with wild rocket & fresh melon

Caprese salad

Slices of buffalo mozzarella & plum tomato with fresh basil & extra virgin olive oil

Bean salad v

Dressed with truffle oil

Aubergine bruschetta v

With goat's cheese & mint

Rocket & baby spinach salad v n

With lemon & balsamic dressing & toasted pine nuts

Red onion & thyme foccacia

Pear & mascarpone tart

Vanilla panna cotta

Served with summer berries



Menu 2

Served hot

Coq au vin

Cooked with shallots, mushrooms, bacon, white wine & cream

Seafood fricassée

Monkfish, salmon & prawns cooked in a saffron bouillon

Gnocchi a la Provencal v

Potato dumplings served in a rich tomato ragout with Parmesan

New potatoes

Baby carrots & asparagus

With a herb butter

Served cold

Roast fillet of beef

Served with horseradish crème fraiche

Wild mushroom tart v

Deep filled tart with mixed wild mushrooms, basil & mascarpone

Prawn & avocado salad

With baby gem, cherry tomatoes & seafood dressing

Roast butternut couscous salad v n

Roast butternut, pepper & asparagus, fresh herbs, pine nuts & crumbled feta

Chicory & watercress salad v

With a creamy mustard dressing

Cheese board

Selection of European cheeses with fresh fruit, wheat wafers & pear & ginger chutney

Selection of breads

Banoffe pie

Biscuit base, toffee, bananas, cream & chocolate

Raspberry crème brûlée

Served in individual ramekins



Menu 3

Served hot

Moroccan braised lamb shanks

Cooked with saffron, cinnamon & harissa

Whole baked snapper

With tomatoes, lemon & oregano

Turlu Turlu

Middle Eastern style ratatouille

Fragrant couscous

With preserved lemon & fresh herbs

Served cold

Marinated olives

With chilli, cumin & coriander

Mezze

Hummus, babaganoush & tzatziki

Feta salad

Chunks of feta marinated in wood roast piquillo peppers & extra virgin olive oil

Israeli salad

Fine dice of cucumbers, radish, peppers, tomatoes & baby gem

Grilled courgette salad

With lemon & mint dressing

Flat bread

Orange & almond cake n

Fruit salad

Seasonal chopped fruits in fresh fruit juice

Baklava n

Middle Eastern pastries



Menu 4

Served cold

Glazed ham

Whole baked ham carved at the table

Mediterranean grilled chicken

With marinated roast vegetables & baby spinach

BBQ salmon Niçoise

Grilled fillets of salmon served on Niçoise salad

Smoked haddock kedgerree

Flaked smoked haddock with saffron & cinnamon rice

Deep filled roast red pepper tart v

With spinach & goat's cheese

Celeriac remoulade

Celeriac dressed in Pommery mustard dressing

Green bean, pea & broad bean salad

With a lemon & mint dressing

Caesar salad

Cos lettuce, croutons, Parmesan & Caesar dressing

Pesto pasta salad v n

Bocconcini, sun blushed tomatoes, peppers, wild rocket, toasted pine nuts & pesto dressing

Cheese board

Selection of British cheeses with fresh fruit, wheat wafers & pear & ginger chutney

Selection of breads

Summer berry Pavlova

Vanilla meringue with fresh cream & summer berries

Moist chocolate cake

Light chocolate sponge with fudge icing served with fresh cream

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BBQs

Menu 1

Tomato bruschetta

With fresh basil & extra virgin olive oil

Butterflied leg of lamb persillade

Lamb stuffed with parsley, lemon & garlic

Provençal seafood grillade

Selection of lobster, red snapper fillets, tuna, prawns & scallops with lemon fennel dressing

Char grilled asparagus

With shaved Pecorino & balsamic dressing

Char grilled new potato skewers

With roast garlic aioli

Roast butternut couscous salad v n

Roast butternut, pepper & asparagus, fresh herbs, pine nuts & crumbled feta

Slow roast tomato salad

With shaved Parmesan, wild rocket & balsamic dressing

Mixed leaf salad

With lemon dressing

Selection of breads

Cheese board

Selection of British cheeses with fresh fruit, wheat wafers & pear & ginger chutney

Summer berry Pavlova

Vanilla meringue with fresh cream & summer berries



Menu 2

Lemon chicken wraps

With shredded iceberg, tomatoes & garlic yoghurt

Scotch beef burgers

With all the trimmings

Cajun king prawns

With guacamole salsa

Char grilled corn on the cob

With coriander chilli butter

Italian spiced sausages

With roast peppers & basil

Tricolor v

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

Tabouli salad v

Fragrant couscous with fresh herbs, cucumbers, red onion, tomatoes & lemon

Caesar salad v

Cos lettuce, croutons, Parmesan & Caesar dressing

New potato salad v

New potatoes with yogurt, crème fraiche, spring onion, gherkin & snipped chive

Selection of breads

Fresh strawberries

With whipped cream

White chocolate mousse torte

With dark chocolate ice cream

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FINE DINING

Suggested menus

Menu 1

Selection of warm rolls

Served with unsalted butter

Seared scallops

Served with tomato, cucumber & mint salsa

Fillet of beef

Served with fondant potato, asparagus, horseradish beignet & red wine sauce

Chocolate tart

Served with vanilla cream & candied orange

Menu 2

Selection of warm rolls

Served with unsalted butter

Warm goat's cheese salad

Crumbed goat's cheese with lambs lettuce, roast peppers & balsamic

Roast duck breast

Served with potato gratin, sautéed spinach & wild mushrooms

White chocolate cheesecake

Served with a blueberry compote

Menu 3

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 4

Lemon sole goujons

Served with crème fraiche tartar

Grilled lamb steaks

With rosemary potatoes, slow roast tomatoes, asparagus & salsa verde

Raspberry crème brulee

Served with shortbread biscuits

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.

We offer a full drinks list to include champagne, aperitifs, wines, digestifs, still/sparkling water.

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