



Easy & Gourmet



Making the Extraordinary Easy

 *Easy Gourmet*
MENU SAMPLE





RECEPTION DRINKS CANAPÉ SELECTOR (WARM)

CARNIVORE

Mini cottage pies

Bangers & Mash with onion gravy served on a spoon

Mini honey & mustard Cumberland sausage skewers

Mini pancake & bacon skewers

Pork belly, cider, grain mustard, parsnip croquette served with apple sauce

**

Crispy scotch quail eggs with aioli mayonnaise**

Yorkshire pudding topped with beef & horseradish **

Grilled steak mini wrap with French fries & horseradish ***

Mini bacon muffins with quails eggs***

Full English breakfast skewers ***

FROM THE SEA

Mini fish pie in filo pastry

Fish cake & aioli sauce

Salmon & sweet peppers – seasoned with lime, fresh herbs**

Homemade salt cod fritters, butter bean pesto served with chilli citrus

mayo**

Fresh fish & fat chips with tartare sauce**

Char-grilled tuna, roasted baby veg, mint couscous, Spanish olive

tapenade & yoghurt verrine ***

Rare tuna with pesto & parsnip puree on toast***

** surcharge per canapé £0.30

***surcharge per canapé £0.70

Additional canapé £1.95





CANAPÉ SELECTOR (WARM) CONT.

FARMLAND (VEGETARIAN)

Sea salt roast baby jacket potatoes with mature cheddar & spring onions*

Mediterranean vegetable mini quiche

Stilton rarebit with pickled shallot rings on baguette crostini**

Roast butternut squash arancini with coriander chutney**

Mini tartlet of goat cheese, tomato & black olives mini quiche**

Mini mushroom & fresh rocket pizza**

Scrambled egg asparagus ficelle **

Beetroot scotch quails eggs, sprinkled with Cornish sea salt***

Grilled Carpaccio of courgette filled with Moroccan couscous ratatouille in filo basket (vegan)

Toasted cherry tomato, rocket & halloumi skewers

BRAZILIAN STREET FOOD

Brazilian Coxinha with aioli platter

(fried pastries, a classic Brazilian street food)

Filled with chicken, or mince beef, or ham & cheese & Pao de Queijo

Esfiha de ricota com espinafre (pastry of spinach and Ricotta cheese)

Empada the palmito (mini heart palm pies)



RECEPTION DRINKS CANAPÉ SELECTOR (COLD)

CARNIVORE

Thai chicken curry on mini poppadums
Smoked chicken tortilla with tomato chutney
Chicken pesto skewers

Roasted honey ham on potatoes slices topped with mint mushy peas
Pao de Quejo with bacon cream cheese
Ham, fig & manchego canapés **

Ham hock terrine with piccalilli mini skewer **

Smoked duck breast & celeriac carpaccio with a tangerine vinaigrette on a skewer
**

Smoked chicken & green mango filo basket with soy ginger dressing & lemon
confit**

Duck pancakes with hoi sin sauce, cucumber & mango**

Fresh asparagus wrapped in Parma ham drizzled with balsamic vinaigrette**

Spiced mini lamb burgers on cucumber with mint yogurt***

Smoked chicken & cream cheese with asparagus verrine***

Rare roasted beef on mushrooms duxelle & truffle oil crostini***

Chicken roulette filled with sundried tomato paste on shortbread***

Seared sirloin of aged beef with sea-salt & horseradish crème fraiche***

FROM THE SEA

Smoked mackerel & horseradish rillettes on crispy rye bread with pea shoots*

Grapefruit and dill salmon gravlax, herb fromage blanc on a skewer*

Smoked salmon mousse on blinis*

Hot smoked salmon, aioli, black olives on sweet corn blinis**

Pao de Quejo (Brazilian cheese balls) with smoked salmon cream cheese**

Prawn cocktail, garnished baby gem verrine**

Salmon tartare with eastern spices **

Poached oriental salmon, sweet chilli glass noodles & toasted cashew nuts**

Beetroot gravlax with fresh horseradish skewers**

Wasabi shortbread with smoked salmon roses**

Crab & avocado salsa, lime, chilli verrine***

Char-grilled tuna, roasted baby veg, mint couscous, Spanish olive tapenade & yoghurt
verrine





RECEPTION DRINKS CANAPÉ SELECTOR (COLD)

FARMLAND (VEGETARIAN)

- Grilled carpaccio courgette filled with Moroccan couscous ratatouille in a filo basket (vegan)*
- Cherry tomato, baby mozzarella, fresh pesto, red pepper mousse pastry
- Mediterranean vegetable mini quiche
- Toasted cherry tomatoes, rocket and halloumi mini skewers
- Waldorf salad in tortilla cup with apple & pecan nut
- Cherry tomato with basil and mozzarella
- Goat's cheese, tomato & black olives mini quiche**
- Aubergine, spicy green beans & mozzarella rolls**
- Ficelle sundried tomato crostini with mozzarella & pesto**
- Roasted vine tomato with pesto & shallots salsa on grilled zucchini**
- Cherry tomatoes glazed with balsamic vinegar, cashew nuts & puff pastry**
- Cream zucchini, mushroom, truffle oil with parmesan verrine***
- Duxelle mushroom with truffle oil, sour cream & chives Chantilly verrine ***
- Goat cheese warp with chives on herbs shortbread***
- Fresh asparagus sundried tomato & black olive on ficelle

APERITIF NIBBLES

£1.90 per guest

- Assorted roasted and salted nuts
- Assorted crisps flavours
- Assorted olives





CARVING

Is a fun new way of serving nibbles at your event. Our specially trained carving chefs, carve the highest grade English & Ibérico hams, cheeses or gravlax salmon in front of your guests. Great for drinks receptions or presentations.

Spanish prosciutto ham on the bone (Gran Reserva)

£390.00

Serrano prosciutto is from white pigs that are fed solely on dry-food & cereals. Made from traditional artisan techniques passed on through the generations. Processed with salt; they undergo a slow drying and maturing process. Gran Reserva certifies that the hams are cured minimum 15 up to 20 months.

The ham comes from Leon (Northern Spain), district of La Bañeza, which provides the best weather conditions for curing and maturing. Great quality and a pairing is slightly chilled Pinot Noir.

Served with focaccia squares

Accompaniment option:
£2.15 per guest

Meze

Selection fresh-made dips
(hummus, tzatzaki, spicy tomato)
Grilled pita
Mixture of Mediterranean olives
Feta marinated in olive oil & herbs

Mustard & honey roast English Kent boneless ham

£460.00

From a famous free-range farm in Kent the hams come from 100% organic pigs. The hams are cooked in-house with an old English recipe (one your great grandma would know) bringing to your palate the an old English country side taste....

The traditional pig breeds are known for the finest quality of meat they produce. They generally hold a slightly higher proportion of fat than the mass produced pork found in the supermarket which adds to their succulent flavour.

Served piccalilli & home baked breads

Accompaniment option:
£2.45 per guest

Nibble

Mini cheddar muffins
Pickled gherkins
Caramelised onion chutney

Cebo Ibérico ham on the bone (free range)

£645.00

Our Iberian Patta Negra ham comes from a selection of pure bred Ibérico pigs raised in semi-wild conditions, fed on grains & pulse crops in pastured lands, and is produced using the best traditional, handmade methods. The hind legs of the Ibérico pig are processed with salt & then undergo a very slow drying & maturing process which gives them the organoleptic typical texture & unique flavour. All this is done subject to the strictest quality controls.

Curation: 36 months

Served with focaccia squares

Accompaniment option:
£3.15 per guest

Moorish

Aged parmesan shavings
Nocellara olives
Sesame crackers

Trained carving chef - £225.00



Specially cured gravlax salmon sides

£175.00 per side (50 portions)

Our succulent & fresh Scottish smoked salmon that is slowly cured in the flavour of your choice & lightly smoked then topped with heat treated, this secret method technique makes this gravlax outstanding by anyone's standards.

Cures:

Beetroot

Bourbon & vanilla

Sazerac

Dill & black pepper

Zesty citrus

Lime & gin

Served with French baguette slices

Accompaniment option:

£2.50 per guest

Meze

Dill sour cream

Light horse radish cream

Mini blinis

Pickled onion rings & radish

Trained carving chef - £225.00

English cheese wheels

£136

Cheese wheels are a great option for canapes or late night snack, carved by our waiters in front of your guests will always impress

Old Winchester

This artisan cheese is made by hand near Salisbury. It is salty, nutty, brittle & full flavour. It shingles beautifully which and your guests will become addicted.

(V)

Old Smales

Firm pressed pasteurised cows' milk cheese with a washed rind & bags of flavour. It is handmade by Mike & Judy Smales on their farm in Wiltshire with a crystalline texture which becomes more intense with age. Matured 18months. (V)

Approx 4kg wheels

Accompaniment option:

£1.90 per guest

Nibble

Baguette & English crackers

Pickled gherkins

Caramelised onion chutney

FORK BUFFETS



FORK BUFFET SELECTOR

For our fork buffet please choose 2 salads and 2 hot sides

MAIN COURSE

(Please choose 2 and 1 additional for vegetarian guests - vegetarian option will be plated from the kitchen)

- Pan fried cod filet in shallot & white wine sauce
- Roasted salmon filet with tomato & coriander salsa
- Spinach & ricotta lasagne served with shallots & white wine sauce
- Authentic albondigas (Spanish style lamb meatballs in a rich tomato sauce)
- Organic Cumberland sausages in red wine & onion gravy served with mash & garden peas
- Coq au vin (chicken legs in deep red wine sauce with bacon, mushrooms & onion sauce)**
- Stuffed aubergine with mushroom risotto, topped with parmesan & drizzled with chive sauce (V)
- Roasted Portobello mushrooms served with grilled aubergine, courgette, buffalo mozzarella & tomato Provençal sauce
- Stuffed aubergine with broccoli and stilton risotto served with chive sauce**
- Traditional Thai green chicken curry served with steamed rice**
- Beef stroganoff served with pilaf rice & roasted vegetables**
- Chicken supreme forestiere in truffle oil & white wine veloute**
- Slow roasted salmon filet in white wine & dill sauce**
- Lamb tagine with apricots, pine nuts & turnips***
- Traditional Vegetable Thai green curry (V)
- Roasted leg of lamb with rosemary sauce & mint sauce***
- Wild mushrooms & asparagus baked in a garlic & parsley béchamel sauce (V) **
- Slow roasted pork belly, home-made crackling served with prune & port wine sauce**
- Organic chicken breast, garden leeks and Wiltshire ham in white wine, shallot & tarragon béchamel**
- Roasted Coley filet wrap in pancetta and melted mozzarella served with saffron & white wine sauce***
- Grilled Guinea-fowl breast stuffed under the skin with olives & garlic served with a light white wine sauce***
- Traditional beef Bourguignon with carrots, bacon & mushrooms in red white gravy***
- Slow roast lamb shank with rosemary & rich burgundy red wine sauce****

** surcharge per guest	£1.10
***surcharge per guest	£1.90
****surcharge per guest	£3.00



FORK BUFFET SELECTOR

SALAD SELECTION

Roasted squash, parmesan, roasted pine nuts, cavolo nero, with garlic, lemon zest & parsley dressing

Fresh plum tomatoes, sun dried tomatoes, black olives, fresh herbs & pesto dressing

Roasted beetroot, pumpkin seeds, feta cheese & rocket in tangy dressing

Three bean & coriander with a very light chilli salad

Crispy apple & sultana coronation coleslaw

Puy lentil salad with roasted walnuts, onions, red pepper, fresh herbs & olive oil dressing

Quinoa topped with mixed bean shoots, peas, cooked tofu & red chilli dressing

Fresh pesto penne pasta, baby artichokes, fresh mozzarella & plum tomatoes

Mix seasonal leaf with Italian dressing & fresh garden herbs

Australian salad with peas, feta cheese, mint and chilli served with an olive oil & lemon dressing

Broccoli & cauliflower croquant with celery & white almonds, with a sweet pomegranate dressing

Fine green beans, chili, sesame seeds in garlic olive oil dressing

Pesto penne pasta with roast vegetables & mozzarella salad in pesto dressing

Char-grilled vegetables with spicy Moroccan couscous

SIDES

Side vegetables for hot main course included in the price

Butter mash potatoes

Roasted potatoes with thyme and garlic

Homemade roasted potato wedges

Medley of roasted root vegetables

Baby potatoes with butter & rosemary

Sweet mash potatoes

Celery purée

Cauliflower purée

Parsnip mash

Roasted beetroot

Butter green beans

Summer roasted vegetables

Roasted cherry wine tomatoes

Potato rosti

Parsnip & celeriac bake

Seasonal vegetables of the month



BBQ & GRAZING TABLES

Why not have a buffet or grazing table? Guests come up to the station and are served there by our staff.

They can help themselves to salads and their favorite condiments and sauces from the buffet tables.

Burgers can be served in our brown food pail or on china plates.



MENU 1

Char-grilled burger with double Gloucester cheese
Lime & rock salt chicken skewers
Mediterranean vegetable skewers with rocket pesto
Mixed leaf salad with tomato, cucumber, feta cheese,
peppers & olives served with a garlic olive oil dressing
Tomato & red onion salad with parsley & capers
Batata Brava (Traditional Spanish potatoes)
Selection of artisan breads

MENU 2

Cumberland sausages
Lemon, herb & garlic marinated chicken breast
Corn on the cob cooked in honey & milk butter
Zesty couscous with lemon, Moroccan spice, toasted
almonds & raisins
Rocket & parmesan salad with 16yr aged balsamic &
pomegranate dressing
Sea salted roasted potatoes
Selection of artisan breads

BBQ MENUS

MENU 3

£7.90 supplement per guest

Chargrilled chicken breast wrapped in smoked Welsh bacon
Chilli, lime & coriander marinated prawn kebabs
Pesto infused salmon fillets
Mezze of Mediterranean vegetables with Pedro Ximénez dressing
Roasted butternut squash, rosemary infused goats cheese, honey fig,
pumpkin seeds & rocket with a balsamic reduction
Quinoa, cucumber, pea shoot and garden peas salad with a slightly
spicy zesty dressing
Selection of artisan breads

MENU 4

£9.70 supplement per guest

Grilled lamb cutlets marinated in garlic & served with English mint
jelly
Skewers of Scottish beef with soy, honey, lime, chili & coriander
Asian marinated tuna steaks with roasted garlic & nut topping
Portobello mushroom burger on brioche with goats cheese &
caramelised red onions
Puy lentils, quinoa, pomegranate, dried cranberries & spring onion
salad sprinkled with coriander – served with a lemon zest dressing
Camargue red rice salad with peppers, spring onions & broccoli
Caesar salad – cos lettuce, croutons, parmesan, & classic Caesar
dressing
Selection of artisan breads



GOURMET BURGER BAR MENU

1 x burger+ 2 toppers, 1 x sizzling Meat, 2 x sides

For Grazing table please choose 2 items (sides or salads) from sides and salad selector

BEEF BURGERS

All our burgers are made of Aberdeen Angus

Price based on 120g burger

For 170 g Extra 0.50p / for 200 g burger extra 0.80p

Or Vegetarian burger

Or Chicken Burger

BURGER BUNS 4”

(choose 2)

Brioche bun, brioche bun sesame, floured bun, sesame bun,
plain bun or gluten free bread

BURGER TOPPER

(2 included in price or any extras for £1.00)

Crispy smoked bacon

Goats cheese

Blue cheese

Pickles

Garlic Portobello mushrooms

Grilled Pineapple

Fried eggs

American cheese

Melted mozzarella & pesto

Avocado

SIZZLING MEAT

7 hours slow roast Southern-Style pulled pork
with apple sauce (120g)

Toulouse sausage

Lime and rock salt chicken skewers

Pork and leek sausage

Thyme lamb burgers

Pork Ribs with Memphis BBQ Sauce

Salmon filet with roasted peach and cherry tomatoes

Hot Dogs with Fried Onions

Pork belly in mustard and honey

Rosemary r infused lamb skewers with a minted yoghurt dip

Grilled Lamb Cutlets marinated in garlic and Mint Jelly

SIDES

Traditional creamy mash

Dauphinoise potatoes

Sea salt Roasted potatoes

Potato wedges

Roasted baby potatoes in thymes

Spanish Potatoes ‘batata brava’

Pilaf rice with fresh herbs

Roasted butternut squash, potatoes, courgette, aubergine,
peppers & red onion with tahini

Quinoa, peas, peas shoot, roasted cherry, chili in zesty
dressing

Mix summer vegetables (red onions, courgettes, peppers,
cherry tomato, and aubergine) in thyme's olives oil.

Pesto penne pasta with roast vegetable, mozzarella salad in
pesto dressing

Caesar Salad - Cos lettuce sprinkled with tangy grated
cheese, Caesar

Baby potatoes, spring onions salad

GRAZING TABLE MENU



PIE MENU

A popular trendy way of eating and works well for guest interaction - our pie menu is served to your guests' tables displayed on a wooden vintage platter. The vegetable sides are in bowls to share and for guests to help themselves.



PIE SHARING MENU

PIE SELECTION

- Beef, kidney & ale pie (free range top-cut beef, kidney & fresh herbs)
- Bacon, chicken & tarragon (free range British chicken, smoky bacon, roast garlic & vermouth)
- Wild mushroom & asparagus (wild mushrooms, asparagus, shallots, white wine & black pepper) (V)
- Goats cheese (goats cheese, sweet potato, spinach, red onion & roast garlic) (V)
- Steak & Ale (free range beef steak, cracked black pepper & real ale)
- British Beef Steak & Chorizo (British beef steak, chorizo, olives, tomato, sherry & butter beans)

Red onion & red wine gravy served in jugs on the tables

SIDES

(Please choose 1)

- Seasonal fresh leaf & herbs salad with citrus dressing
- Pea salad, peas shoots, feta, mint & chili served with French dressing.
- Fine green, chilli, black sesame seeds in garlic olive oil dressing
- Watercress & lamb's lettuce salad with feta, beetroot, walnuts & figs
- Mushy peas

(Please choose 1)

- Mash potatoes
- Roasted potatoes
- Roasted baby potatoes in thymes
- Mash baby potatoes skin in butter sea salt & chives
- Potatoes parsnip puree

(Please choose 1)

- Mix summer vegetables (red onion, courgette, peppers, cherry tomatoes, aubergine) in thyme olive oil
- Mix winter root vegetables (beetroot, parsnips, butternuts squash, red onion, carrots)
- Roasted butternut squash
- English carrots vichyssoise
- Garden peas & carrots
- Assorted mixed seasonal green tossed in olive oil





SHARING MENU

Our share platters are served straight to the table; we can serve it already carved or if you prefer your guests can carve and serve the table themselves. Again, this is another way of your guests interacting and chatting and breaking the ice! The presentation of the platters is stylish and becomes a talking point as your guests pass it around.





SHARING STARTER SELECTOR

EASTENDERS PLATTER

Pork Scotch eggs, ham hock terrine, piccalilli sauce, pickled onions, red onion chutney, pickled carrots and daikon, gherkins, golden beetroot slaw & Montgomery's mature cheddar

Sourdough bread served salted English butter

ITALIAN ANTIPASTI PLATTER

Slice prosciutto ham, salami Milano or homemade beetroot gravlax or grilled artichoke and asparagus

Burratina drizzled with fig syrup balsamic, oven dried yellow & red sweet tomatoes with lemon thyme & homemade fresh pesto & sea salt

Grilled aubergine, courgette, bell peppers in garlic and oregano oil dressing

Assorted Olives

Selection of focaccia bread olive oil and balsamic vinegar

SPANISH ANTIPASTI PLATTER

Champiñones al ajillo (sautéed mushrooms with garlic and rosemary), chicken croquettes & tomato dip, anchoas al pesto, fresh anchovies with garlic and pesto, patatas bravas (spicy fried potatoes served with a chilli, tomato and Spanish paprika sauce), chorizo al vino (dark red Spanish sausage sourced in Extremadura, slightly spicy with pimiento and garlic & cooked with red wine)

BRAZILIAN STREET FOOD PLATTER

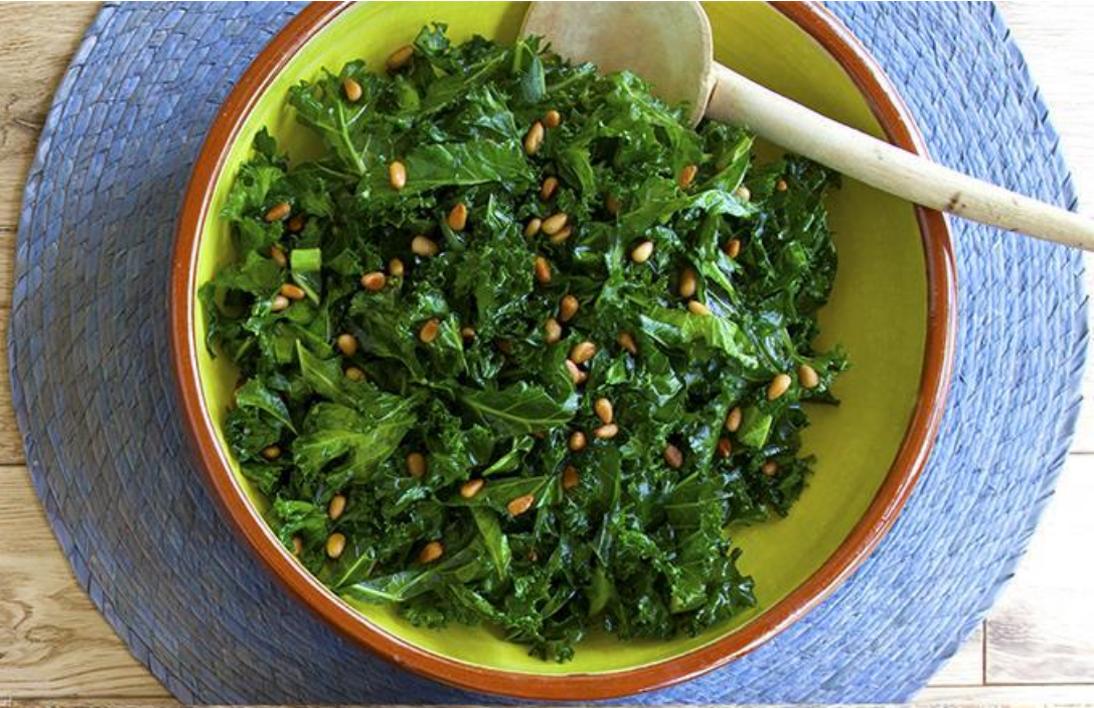
Brazilian Coxinha with aioli platter (fried pastries, a classic Brazilian street food) chicken, mince beef, ham, cheese & pao de quejo

FRENCHIE SHARING PLATTER

Saucisson with cornichon or Paris mushrooms kebab in sea salt
Baked cheese, oven baked camembert (1 camembert per 4 guests) with thyme & rosemary served with grapes, walnuts & cranberry, served with toasted baguette

£6.00 per guest





FEAST SHARING MENU SELECTOR

Price includes 1 dish (please choose) and 1 vegetarian option for the vegetarian guests, + 3 sides dishes

MENU 1

Main course with 3 side dishes (included in the package)

Corn fed whole chicken (1.5 chicken per 6 guests) marinated under the skin in garlic, fresh herbs, butter & lemon with carrots, red onions & white wine jus
Slow-cooked pork belly in sage & cider served with rustic apple sauce
Moroccan chicken tagine (Moroccan chicken stew with roasted butternut squash, chilli, ginger & apricot)
Harissa & preserved lemon roasted chicken with onion, white wine spicy jus

MENU 2

Main course with 3 side dishes (£2.80 supplement per guest)

7 hour slow roast "southern-style" pulled pork with farmstead chunky apple sauce
Free range roast whole chicken marinated in sumac spice, pickled lemon & shallot confit
Free range oven baked whole chicken, roasted cherry tomatoes, black olives, fresh Provencal herbs & organic olive oil
Slow-cooked shin of beef in a rich red wine & caramelised red onion sauce
Roasted garlic and rosemary topside roasted beef served with wine jus
Lamb Moroccan tagine with Ras El Hanout spices, chilli & dates

MENU 3

Main course with 3 side dishes (£4.80 supplement per guest)

Slow-cooked shoulder of lamb, glazed in port wine & mustard seed jus
Slow-cooked shoulder of lamb, Moroccan style, cumin, cinnamon, ginger, paprika, fennel & harissa with spicy tomato jus
Slow-cooked shoulder of lamb in Cotes du Rhone rich red wine sauce
Slow-cooked shoulder of lamb Lebanese style marinated in sabaht baharat & anchovies, served with jewelled yoghurt
Bistrot grilled whole Bavette steak with shallots & red wine sauce
Roast loin of pork on the bone marinated in Dijon mustard & fresh herbs, served with sauvignon blanc jus



FEAST SHARING MENU SELECTOR CONT.

MENU 4

Main course with 3 side dishes (£12.50 supplement per guest)

Roast sirloin beef with thyme jus & shallot confit

Rack of lamb noisette with a crusty bread crumble, garlic & rosemary, served with a red currant jus

MENU 5

Roasted prime rib eye (£13.50 supplement per guest)

Slow cook beef Filet (£14.50 supplement per guest)

Choose your sauce

Creamy peppercorn, brandy & green peppercorn, red currant, chimichurri, bearnaise, shallots red wine sauce , Beurre Maître d'Hôtel

BREAD OPTIONS

£1.00 per guests

Assorted artisan bread all served with olive

oil & balsamic vinegar

White sourdough

Brown sourdough

White loaf

Brown loaf

Light rye

Raisin

Soda loaf

Baguette

Walnut

FLATBREADS

£1.00 per guests

Homemade flatbread with Lebneh dip with Za'atar

Flat bread served with hummus (extra 50p)

Flat bread served with Baba Ganoush (extra 50p)

BREAD ROLLS

£1.00 per guests

White or brown Bread Rolls

Served with salted butter or olive oil &
balsamic vinegar



SALAD SELECTOR

For Fork Buffet please choose 2 salads and 2 hot sides
For Grazing Table please choose 2 items (sides or salads)
For Feast Sharing/Pie Menu please choose 3 items (sides or salads)
Extra side or salad £2.75

SALAD SELECTION

Roasted squash, parmesan, roasted pine nut, cavolo nero & lemon dressing
Fresh plum tomato, sundried tomatoes, black olives, fresh herbs & pesto dressing
Roasted beetroot, pumpkin seeds, feta cheese & rocket in tangy dressing
Three bean & coriander with very light chilli salad
Crispy apple & sultana coronation coleslaw

Puy lentil salad with roasted walnuts, onions, red pepper, fresh herbs & olive oil dressing
Australian salad with peas, feta cheese, mint and chilli served with an olive oil & lemon dressing
Mix seasonal leaf with Italian dressing & fresh garden herbs

Pesto penne pasta with roast vegetables & mozzarella salad in pesto dressing
Char-grilled vegetables with spicy Moroccan couscous
Baby potatoes & spring onion salad

Mediterranean Salad - Mixed leaves, tomatoes, cucumbers, peppers, celery & olives. Topped with feta cheese & splashed with olive oil & garlic

Waldorf salad

Fattoush Salad - toasted pitta bread, feta cheese, tomato, cucumber, peppers, crunchy salad in lemon dressing

Puy lentils, quinoa, pomegranate, dried cranberry, coriander spring onions salad with lemon zesty dressing

Greek Salad Platter - Cos lettuce, cherry tomatoes, cucumber, red onion with Greek feta, black olives & a lemon & oregano vinaigrette

Caesar Salad - Cos lettuce sprinkled with tangy grated cheese, Caesar dressing & crunchy croutons

Classic Italian pasta salad - pasta in a light tomato sauce with red peppers & sweetcorn

Roasted peach or poached pear in red wine, mozzarella, mint and rocket leaves served with balsamic syrup drizzle and pomegranate dressing

Roasted butternut squash, rosemary goat's cheese, honey fig, pumpkin seeds, rocket salad with balsamic reduction*
Roasted squash and puy lentil, pumpkin seeds & red onion salad



SIDE SELECTOR

HOT SIDE SELECTION

- Traditional creamy mash
- Dauphinoise potatoes
- Honey roasted parsnip and beetroot with pine nuts
- Baked fennel with parmesan
- Sea salt Roasted potatoes
- Potato wedges
- Roasted baby potatoes in thymes
- Crushed baby potatoes skin in butter sea salt and chives
- Spanish Potatoes batata brava
- Pilaf rice with fresh herbs
- Long grain rice with 5 spices, orange zest and raisins
- Roasted butternut squash, potatoes, courgette, aubergine, peppers & red onion with tahini
- Zesty Couscous with lemon, Moroccan spice, toasted almond and raisin
- Quinoa, peas, peas shoot, roasted cherry, chili in zesty dressing
- Mix summer vegetables (red onions, courgettes, peppers, cherry tomato, and aubergine) in thyme's olives oil.
- Mix winter Roost vegetables (beetroot, parsnips, butternuts squash, red onions, carrots)
- Turlu Turlu Veg: Moroccan style Courgette and aubergine with spice
- Roasted Aubergine, raisin, pine nut and quinoa
- Camargue Red rice with peppers, spring onions, celery
- Roasted butternuts with toasted almond tomato with fresh mint
- Chick peas and Couscous



MINI
DESSERTS
DESSERT
TABLE



MOUSSE

Dark chocolate mousse
 Dark chocolate and orange zest mousse
 Milk chocolate mousse
 Dark and white chocolate mousse
 Coffee mousse
 Lemon mousse
 Mandarin mousse
 Passion fruit mousse
 Strawberry mousse
 Lime mouse

JELLY

Raspberry and elderflower jelly
 Summer fruit jelly
 Coconut jelly
 Curacao jelly (extra 0.50p)
 Gin and tonic jelly (extra 0.50p)
 Pimms jelly (extra 0.50p)
 Summer tequila jelly (extra 0.50p)
 Blueberry vodka jelly (extra 0.50p)

MINI TARTS & CAKES

Chocolate brownie
 Pavlova (choices: Pecan, raspberry, strawberry, blueberry & blackberry)
 Raspberry tartlet
 Strawberry tartlet
 Scones with jam and cream
 Citron tart tartlet
 Pecan tart tartlet
 Bakewell tartlet
 Fruit of season tartlet
 Apple crumble tartlet
 Chocolate tartlet
 Treacle tartlet
 Plum tartlet
 Pear and cranberry
 Salted caramel
 Mini éclair

CUPCAKES

All flavours and colours available
 Minimum quantities apply
 Price on request

DIVERSE

Strawberry and cream (in season)
 Fruit trifle with amaretto biscuit
 Vanilla panna cotta with raspberry coulis
 Salted caramel panna cotta with warm salted caramel popcorn
 Eton mess pot
 Chocolate pot
 Crème brûlée
 Roasted peach or pears with toasted almond in port syrup
 Mini tiramisu
 Apple & sultana crumble
 Rhubarb & apple crumble
 Blackberry & apple crumble
 Mini bread & butter pudding

MACAROONS

(per 35 pieces only, please ask for flavour)

Chocolate
 Vanilla
 Coffee
 Lemon
 Raspberry
 Orange

Quantity may vary depend on guest number/ based on 100 guest

Mini dessert	Price	Choose from menu
1 x pp	£3.90	4 items
2 x pp	£6.10	5 items
3 x pp	£9.00	6 items

(Price exclude 20% Vat)

(can be brought to the table or on a buffet stand)



MINI DESSERT SELECTOR



BUFFET DESSERTS

Cakes are based on 12 to 14 portions
(be aware we cannot split the cake)
Price per portion £3.90

Strawberry shortbread

Hazelnut gateau

Raspberry cheesecake

Plum & almond tart

Tia Maria gateau

Pecan pie

Pear & ginger beer charlotte

Triple chocolate mousse

Chocolate truffle mousse

Pear & almond tarte

Baked cheese cake

Chocolate New Yorker

Tiramisu cake

Baked blueberry cheesecake

Pear & ginger cheesecake

Baked chocolate & amaretto cheesecake

Chocolate truffle gateau

Mille feuille gateau





FEAST SHARING DESSERT SELECTOR

A fun menu to encourage your guests to interact is when desserts are shared and passed around.

When you choose your fillings, think of the season of the fruit at the time of your event...we can advise you if you need or create your ultimate sharing dessert.

MAKE YOUR OWN ETON MESS

£6.50

Individual meringues served with jugs of Chantilly & coulis, with a bowl of sliced strawberries. Guests break the meringues to create their own Eton mess.

SHARING PAVLOVA

(choose your topping and filling) served on sharing platter
mess

£6.50

Fillings: Chantilly, Chantilly patisserie, mascarpone or passion fruit mousse

Topping: Pecan and toffee, Mix berry and coulis, Passion fruit, Mango, Mix berries and kiwi, Poached pear or Apple with caramel & almond crumble

SHARING CRUMBLE

(choose your filling) served on sharing platter served with cream or custard

£5.50

Fillings: Apple and sultana, Rhubarb and apple, Blackberry and apple, Pear and ginger, Peach or Plum

LARGE SHARING DESSERT

Tiramisu £5.50

Fruit trifle £5.90

Chocolate brownies and cream £5.80

Sticky toffee pudding £5.80

Apple strudel £4.90



EVENING BUFFET



EVENING BUFFET

MENU 1

Medium Size Bites

(this menu requires a chef on site)

Minimum 30 items of each. Prices per person.

Small homemade beef burger, cheese & tomato relish
with 2oz burger bun £4.25

Organic Cumberland sausage roasted in mustard &
honey, roasted onions with 4" hot dog bun £ 3.30

Small free range bacon & butty with brown sauce £3.30

Beautiful butter puff pastry sausage rolls £2.20

Beetroot & chick pea vegetarian burger with halloumi
cheese & tomato relish with 2oz burger bun £3.65

Fish & chips with tartare sauce £3.30

Battered chicken, potato wedges £3.30

Frankfurter hot dogs, with onions & sauce in burger bun

Vegetarian hot dogs, with onions & sauce in burger bun
(chef will cut in 1/2) £3.00

MENU 2

Pizza Menu 11", Price per Pizza £11.00

(this menu require chef on site)

Minimum order 10 Pizza (All our pizza are tomato base)

Goat cheese, red onions, asparagus, basil

Pepperoni, chilli, mozzarella

Margarita buffalo mozzarella basil

Roasted ham, mushrooms, mozzarella

Mozzarella, olives, rocket, parmesan

MENU 3

Brick Lane Bagels buffet

For the hot salt beef (this menu requires a chef on site)
Minimum 40 mixed bagels. Prices per person.
Average price if you want to take a mixture of each £4.20

Salt beef and mustard £5.40

Smoked Salmon £4.50

Hummus and grilled aubergine £3.60

MENU 4

Cheese

Assorted Continental and British Cheese buffet, crackers,
celery and grapes £ 3.85/pp

Extra Red fruit assortment £30.25

Extra Nuts Assortment £21.78

Homemade Chutney Jar 350g:

Caramelized red onions chutney £4.84

Plum chutney £ 4.18

Sweet tomato and chilli chutney £ 4.84

MENU 5

Pulled Pork Menu

Based 50 Portions £4.10 per guest

(You can add portion by 15 at a time)

Southern-style pork & slaw

Home made apple sauce

White and Brown rolls



EVENING BUFFET MENU CONT.

MENU 6

Assiette de Charcuterie
Prices per portion £ 3.85

Portion 80g of cured meat (we recommend 3 x slice per guest)

3 x Chorizo slice, 3 x Salchichon slice, 3 x Iberian loin
2 x Prosciutto ham, Assorted Focaccia 50g

MENU 7

Buffet of Wheel Cheese
Prices as below

Old Smales/Old Winchester cheese 4kg wheel
price per kg £20.10 price will depend on exact weight of the wheel, Around £80.40

Keens Truckle Cheese Somerset 2kg wheel
Price per kg £19.90 price will depend on exact weight of the wheel, Around £39.80

Coston Bassett Stilton Baby 2kg wheel 2.2kg wheel
Price per kg £21.00 price will depend on exact weight of the wheel, Around £46.20

Crackers, grapes, celery, nuts, apple, cranberry £0.80 per guest

WEDDING CHEESE CAKE TOWER 8

from £ 290.00

Including crackers, grapes & decorations
(please ask for a personalised quotation based on 5 cheeses tower)

MENU 9

Hand crafted Wedding Pork Pie

Different sizes available: 7"-9"-11"
£230.00

MENU 10

Giant Pork pie

with your name and wedding date 3.5 kg £81.00

MENU 11

Buffet of assorted mini bites

Prices per person.

Average price if you want to take a mixture of each £7.15
Cumberland Scotch free range eggs quarter

Pork Pie

Quiches

Butter Puff pastry sausage rolls

Cocktail sausage rolls

MENU 12

Sandwich Buffet

Prices per item.

Sandwich cut in 4 £3.52

Open baguette sandwich £4.29





and Easy Gourmet

We are collaborating with Richard House Children's Hospice in East London, who provide care and support to children and young people who are at risk of death because of a life-limiting or life-threatening health conditions.

In order to support this amazing charity, we give our clients the option of donating £25 towards the charity's *Wall of Life*. We will match every £25 donated by our clients, meaning that together we can display a large brick with your initials and wedding date for a year in pride of place in the hospice's reception and help to provide specialist services for families in need.

For more information on the incredible work of the hospice, please visit their website www.richardhouse.org.uk

