BOXED EVENTS
CREATIVE CATERING

DINNER MENU

SUGGESTIONS

CANAPÉ SELECTION

MEAT

Mini Yorkshire, rare beef, crispy kale and horseradish

Hoi sin crispy duck pancake, cucumber and spring onion

Serrano ham croquettes

Caesar chicken, parmesan shortbread

“Bacon and egg on toast” homemade bacon jam

Malaysian chicken skewers, roasted peanut sauce, diced cucumber

Beef burger sliders, pickles, tomato salsa

Carpaccio of beef, rocket, parmesan, truffle oil, croute

Coronation chicken, mini popadom, kachumber

FISH

“Fish and Chips” Tartar sauce

Thai prawn balls, chilli jam, pickled cucumber

Salmon sushi roll, wasabi, pickled ginger and soy

Buckwheat blinis, smoked salmon, Avurga, creme fraiche

Hot smoked salmon, avocado mousse tartlet, soused fennel

VEGETARIAN

Aubergine roll mop, pickled shallots, dill creme fraiche

Coronation chickpea, mini popadom, kachumber

Falafel, hummus, chilli sauce, pickled cabbage, cucumber on pitta bread

“Faux Gras” – mushroom, walnut, lentil pate - croute

Tomato, buffalo mozzarella and basil bruschetta

Glazed goat’s cheese and fig chutney - croute

Parmesan arancini, tomato jam

SWEET CANAPÉS

Macaroons

Strawberry tarts, creme patisserie

Lemon meringue tarts

Chocolate brownie squares, salted caramel

BOXED EVENTS
CREATIVE CATERING

DINNER MENU

SUGGESTIONS

STARTERS SELECTION

MEAT

Hoi sin duck pancake, spring onion and cucumber

Smoked duck salad, toasted hazelnut and orange

Crispy pork belly fingers, 5 spiced apple, chilli and shallot caramel

Ham hock terrine, piccalilli garnish, lambs lettuce and warm baguette

Chicken Caesar croquette, cos lettuce, anchovy, parmesan and croutons

Ras El hanout lamb, hummus, spiced chick pea, prunes, molasses, dukkha and warm flat bread

FISH STARTERS

Classic prawn cocktail, crevette, Mary Rose sauce, avocado mousse with sour dough

Gin cured salmon, pickled vegetables, mint and lime emulsion with sour dough

Hot smoked salmon, pickled quail egg, fried capers and pickles, potato salad with warm mustard dressing

Smoked haddock croquette, lightly picked shallot and samphire with pea puree

VEGETARIAN

Aubergine roll mops, lightly pickled carrot with dill creme fraiche dressing

Goats cheese Caesar croquette, cos lettuce, samphire, parmesan and croutons

Steamed asparagus/ purple sprouting broccoli, poached egg with hollandaise sauce

Crispy halloumi, pomegranate seeds and molasses and cucumber ribbons

Breaded Somerset Capricorn goats cheese, grape and walnut salad with raspberry vinaigrette

Hummus, feta cheese, spiced chick pea, prunes, molasses and warm flat bread

Seasonal soup

ANTIPASTO SHARING BOARDS

Selection cured meats, Manchego, anchovy, olives, papa dew peppers, caper berries with warm focaccia

Grilled Mediterranean vegetables, artichoke, buffalo mozzarella, olives, papa dew peppers, caper berries with warm focaccia

BOXED EVENTS
CREATIVE CATERING

DINNER MENU

SUGGESTIONS

MAIN COURSE

MEAT

Suffolk chicken breast filled with wild mushroom mousse, fine beans, young carrot, potato rosti with chicken veloute

Suffolk chicken breast, confit leg croquette, charred leek, glazed carrot, onion puree, fondant potato with light chicken jus

Long Horn rump of beef, bourguignon garnish, tender stem broccoli, dauphinoise potato with red wine jus

Seared Bavette steak, green beans, cherry tomatoes, shallots, sauté thyme and garlic potato, frizze lettuce with chimichurri

Lamb two ways, roasted rump, confit shoulder croquette, crushed peas, carrot puree with rosemary pommes anna

Roast lamb rump, sweet young peas, baby carrots, charred lettuce, bacon, new potatoes and salsa verde

Sesame crusted duck breast, confit duck and spring onion wonton, pak choy, Asian pear, honey, soy reduction, crispy noodle

Porchetta, wild mushroom fricassee, wilted spinach, blistered vine tomatoes, roasted baby potatoes and pea shoots

Confit pork belly, smashed butter beans and chorizo, cavolo nero with new season olive oil mash

FISH

Sea bass, samphire, crushed new potatoes, tomato and spring onion salsa

Pan roasted chalk stream trout, tender stem broccoli, carrot puree, roasted baby potatoes, sorrel and pine nut pesto

Baked hake, confit tomato, chorizo, sauté potato, rocket with balsamic reduction

Roasted Cod, blistered tomato, charred courgette olive oil mash with gremolata

Swordfish steak mango and papaya salsa, Asian greens with crispy noodles

VEGETARIAN

Seasonal risotto

Chermoula rubbed aubergine, spiced chickpea, roasted beet hummus, labneh, sorrel and warm flat breads

Butternut squash, kale, puy lentil and chestnut mushroom wellington, seasonal greens, creamed potatoes, gravy

Pan roasted Portabello steak mushroom with oyster mushrooms, blistered cherry vine tomatoes, fine beans, salsa Verde and Pont neuf chips

Roasted cauliflower steak, butter bean puree, tenderstem broccoli, , confit cherry tomatoes with chimichurri

Beetroot and red onion tatin, goats cheese curd, frizzé salad, garlic and rosemary roasted baby new potatoes with balsamic glaze

BOXED EVENTS
CREATIVE CATERING

DINNER MENU

SUGGESTIONS

DESSERTS

Cambridge burnt cream with shortbread

Lemon tart, mojito cream with fresh raspberries

Eton mess, berries with crunchy meringue

Warm chocolate brownie with hazelnut brittle cream

Seasonal cheese cake

Chocolate and hazelnut torte with Chantilly cream

Lemon posset, berry compote with shortbread

Sticky toffee pudding with caramel cream

Peach melba, “Pinkster” boozy berries, freeze dried and fresh raspberries

Chocolate fondant, seasonal berries with whipped cream

Treacle tart, Cornish clotted cream and raspberry puree

Seasonal crumble with cream or custard

Chocolate ganache velvet torte, with olive oil and chocolate mousse (vegan, GF)

All of the above can be served individually, duo, trio or as a sharing board option.