

## menu ideas

Only the freshest ingredients are used in preparing our dishes.  
We employ our own development chef who is constantly  
looking at new ideas and innovations.

We feel menus should change frequently, giving our  
established clients something new. We like to encourage  
clients to **call the caterers** to discuss their occasion  
and budget.

Take a look at the selection of dishes available, use the  
examples to inspire you choice...

## finger & fork menu

### Fork Buffet ideas

Slices of chicken stuffed with basil, feta & sun blushed tomato  
Baked salmon fillet & watercress salad with sweet coriander vinaigrette  
Rolled roasted peppers with tuna  
Tangerine and wild herb salad  
Sliced roasted meats  
Tangy chunky coleslaw with toasted pumpkin seeds  
New Potato salad with crème freiche, lemon, mint and asparagus  
Smoked salmon within a seafood platter

### Finger Buffet Ideas

Topped bruschetta  
Chinese Duck and Hoi sin wrap  
Chicken Tikka with fresh coriander  
Baked salmon, watercress and pesto quesadilla  
Crostini of smoked trout mousse and roasted cherry tomato  
Chicken pieces flavoured with sage thyme and garlic  
Mexican Spiced Chicken Skewers (other marinades available)  
Feta and Smoked bacon Tart

Farmhouse Bread Sandwiches filled with,  
Roasted Chicken & Bacon, Mayonnaise with Spinach  
Brie, Bacon & Tomato,  
Cinnamon and Honey Roasted Ham with whole-grain mustard, beef tomato and rocket

Pitta bread stuffed with marinated chicken strips, garlic Aioli and Parmesan  
Baby potatoes stuffed with fresh tuna and caper mayonnaise  
Spicy Paprika Beef Kofta Kebabs

## finger & fork menu

### Desserts

Fresh Fruit Skewers drizzled with Chocolate

Mini New York baked Chessecake

Danish Pastry

Double Choc Mini Muffins

Fresh fruit platter

Mini cream cakes

Red velvet Cake

## canapés

Roquefort with grape and fig chutney on walnut toast  
Ricotta & aubergine mousse croustade  
Roast pumpkin and sage filo cups with crème fraiche  
Pancetta & olive tapenade vol au vent square  
Tortilla crisps with with cured continental meats and cream cheese

Smoked trout mousse croustade  
Crayfish and chervil vol au vent square  
Tiger prawn on sesame toast with chilli jelly  
Marinated tuna cubes  
Smoked salmon roll stuffed with avocado mousse  
Artichoke pesto on walnut bread with Parmesan  
Stuffed new potatoes with crab  
Wild mushroom risotto cakes on tortilla crisp

Pear & Camembert crostini  
Roasted pepper and goats cheese toast  
Shortbread biscuit with baileys Chantilly  
Sweet pastry cups with chocolate & pistachio sauce  
Mint chocolate ganache  
Sweet roasted banana vol au vent with maple syrup

## barbeque & garden party

### Burgers

Homemade ground Beef & Horseradish Burger  
Chilli Beef Burger  
Tuna Burger with mayonnaise  
Lamb & mint syrup Burger  
Pork Sausage with Mustard cream  
Yakitori Chicken Burger

### Skewers

Persian Chicken Skewers  
Pork, green ginger wine and soy marinated skewer  
Monkfish and Apricot Skewer  
Paprika coated escalor, with panchetta and courgette  
Scallop & fish, rosemary Skewers with Marjoram  
Fresh Tuna with Moroccan spices & Chermoula  
Halloumi and char-grilled Vegetable Skewers (V)  
Tofu kebabs with Miso pesto (V)

### Meat

Lemon and garlic marinated chicken breast  
Lamb and coriander kofta kebabs  
Gammon Steak With pineapple  
Boned leg of lamb, marinated in Rosemary & Mint  
American style Hotdog  
Veal steak with caper butter

### Fish

Swordfish with tomato butter  
Whole side of salmon cured (12 days notice)  
Barbequed Shell fish with toasting pumpkin seeds  
Whole Sea bass stuffed with basil and citrus fruits  
Salmon fillet with roasted new potatoes  
Coriander & Garlic King Prawn

## barbeque & garden party

### Vegetarian

Stuffed Eggplant (aubergine)  
Red-hot chilli with sweet potato  
Mexican Cheese Quesadillas  
Mediterranean vegetable skewers  
Lemon and paprika houmus  
Char-grilled Corn on the Cob with fennel

### Side salads

Pesto pasta salad with Parmesan  
Thai Salad with organic tomato  
Roasted red pepper cous cous salad  
Moroccan Salad  
Red onion chutney  
Goats Cheese Mixed Salad

## dinner parties

### Starter & Appetizers

Whole roasted garlic tiger prawns on avocado mousse with rocket & Sourdough bread  
Sweet Potato and coconut soup with a hint a ginger  
Chicken liver & Cointreau Pate  
Smoked trout Mousse

### Main

Seared Tuna served with celeriac puree and green bean salad  
Braised Lamb shanks with Rosemary  
Butternut Squash Lasagne  
Fillet of beef with potato gratin, Shropshire blue & Madeira sauce.

### Dessert

Cappuccino Crème Brulee  
Bread and Baileys Butter Pudding with Apricots  
Red Velvet Cake with cream  
Pumpkin dessert

## italian dinner party

### Appetiser

Funghi arrostiti e pane cotto sede  
Wild mushrooms with butter garlic and home baked bread

### Starter

Ravioli del gamberetto con Parmigiano  
Stuffed pasta parcel with prawns and Parmesan cheese

### Main

Risotto arrostito del basilica e del pepe rosso con l sea bass  
Roasted red pepper risotto with sea bass

### Dessert

Pere cotte al forno con Gorgonzola  
Baked pears in red wine with Gorgonzola

## oyster bar

Oysters on the half shell, Shucked to order and served

### **Moscow**

Fresh shucked oysters, topped with sour cream, horseradish, and caviar.

### **Shooters**

Fresh-shucked oysters with a horseradish, tomato, and vodka mixture. Served in individual shot cups.

### **Bienville**

Fresh-shucked oysters, topped with a spicy shrimp, and cream sauce with Parmesan cheese, then baked.

### **Rockefeller**

Fresh-shucked oysters topped with a spinach cream sauce flavoured with bacon and Pernod, then baked.

### **House Special**

“The flaming Oyster” Freshly shucked and served as a burning sambuca.

## vegetarian

Courgette & Brie filo rolls  
Parmesan toast with Asparagus  
Roast corn on the cob with fennel butter  
Roasted Pear and Camembert  
Moroccan pickled vegetables

Feta and spinach cresents  
Cheese & apricot morsels  
Char-grilled vegetable kebabs  
Goats cheese, pear & walnut salad  
Hummus and garlic toast

Mini foccacia with roasted vegetables  
Sweet potato rosti  
Creamy herb mini quiche  
Spring onion flatbreads  
Avocado and Coriander dip  
Parsnip & Beetroot chips