



FESTIVE PARTY FOOD 2017

DROP OFF MENUS



FESTIVE PARTY FOOD FROM THE FLAVOUR KITCHEN

OUR EXTENSIVE DROP OFF PARTY FOOD MENUS ARE DESIGNED TO MEET THE REQUIREMENTS OF A WIDE RANGE OF PARTIES AND FESTIVE EVENTS.

WE HAVE A FABULOUS SELECTION OF CANAPES, MANAPES, BOWL DISHES AND FINGER FOOD SHARING PLATTERS – ALL MADE FRESH TO ORDER AND DELIVERED READY TO SERVE.

AS WITH ALL OUR FOOD, WE PLACE GREAT EMPHASIS ON PRESENTATION, FLAVOUR AND QUALITY OF INGREDIENTS – SO NO MATTER WHAT MENU YOU OPT FOR – IT WILL REALLY GET YOUR GUESTS TALKING.

PARTY FOOD PRICING

CANAPES: £1.75+VAT PER ITEM

MANAPES: £2.75 PER ITEM

BOWLS: £3.75 PER ITEM

**FINGER FOOD PLATTERS: FROM £85.00 PER PLATTER
(SERVES 10-15 PEOPLE)**

MINIMUM ORDER OF £300.00+VAT APPLIES

DELIVERY CHARGES MAY APPLY

DISCOUNTS AVAILABLE FOR LARGER/MULTIPLE BOOKINGS

WAITING STAFF ALSO AVAILABLE FROM £16.50+VAT PER HOUR



CANAPES

Fish

Dill buckwheat blini with Sloe gin and beetroot cured salmon, crème fraiche and flying fish caviar (G, F, M)

Paprika prawns with garlic aioli (C, E)

Lobsta rolls - brioche rolls with lobster and crayfish salad (C, G, E)

Smoked trout and celeriac and apple remoulade on beetroot rosti with soft boiled quails egg (F, E)

Hot smoked salmon scotch quails egg with hollandaise and caviar (G, F, E)

Meat

Chorizo scotch quails eggs, saffron mayo & red pepper relish (G, E)

Rare sirloin of beef, celeriac remoulade and crispy onions on garlic crostini (G, E)

Turkey club sandwich bite (G)

Chicken liver pate on brioche, crispy chicken skin & sauternes jelly (G)

Venison carpaccio on rosemary crostini with red currant compote (G)

Ginger glazed ham hock terrine, pineapple chutney on sourdough toasts (G)

Duck breast with kumquat chutney crostini (G)

Saffron chicken filo cups, almonds & pomegranate (G, N)

Beef sirloin in Yorkshire pudding with horseradish (G, M)

Vegetarian/Vegan

Truffle cream, asparagus and quails egg bruschetta (G, E, M)

Parmesan sable with goats cheese and slow roasted tomato (G, M, E)

Goats cheese brulee on walnut toasts with red onion relish and walnut praline (G, N, M)

Tomato tart tatin with balsamic pearls (G, Vegan)

Superfood summer rolls with chilli-peanut dipping sauce (P, Vegan)

Dessert

Daim bar bookies with Swedish chocolate mousse (G, M)

Sticky gingerbread with clementine icing bites (G)

Brown sugar and nutella meringue kisses (E, M)

Little mince pies with brandy butter (G, N, M)

MANAPES

Fish

Soy and ginger salmon skewers (F, S, Se)
Prawn cocktail tacos (C, G)
Thai fish cakes with green mango salsa (S, P, G, E)
Feta and mint filo pies with honey dressing (G, M)

Meat

Chicken shawarma pittas with pickled red onions and tahini yoghurt (G, M)
Pulled pork sausage rolls with BBQ sauce (G)
Turkey, stuffing and cranberry pie (G)

Vegetarian/Vegan

Feta and mint filo pies with honey dressing (M, G)
Spiced potato samosas with mint yoghurt (G, Vegan)
Iman biyaldi – stuffed baby aubergine with saffron mayo and pomegranate (E, M, can be made Vegan)*
Mushroom and stilton tarts (G, M, E)

BOWLS

Fish

Hot-smoked trout, crushed new potatoes and mustard and dill sauce with soft boiled quails egg (F, E, M)
Posh sea-food cocktail with lobster and king prawn, rosemarie sauce and a tomato and chilli relish (C, E)
Fish koftas with spiced yoghurt sauce and jeweled rice (F, M, N)

Meat

Coronation turkey with mango chutney and rice pilaf (E, N)
Honey and saffron chicken with jewelled couscous and maneesh bread (G, N)
Ham hock and new potato salad with mustard dressing
Crispy duck, feta, cashew and watermelon salad (N, G)
Korean beef salad served with baby gem lettuce and pickled vegetables (G)

Vegetarian

Maple glazed butternut squash with goats cheese, toasted pumpkin seeds and mixed leaves
Green olive tortilla with romesco sauce and spinach and chickpea salad (E, N, G)

Dessert Bowls

Swedish apple cake and cinnamon cream (G, M)
Amaretto and mascarpone trifle (G, M, N)
White chocolate pannacotta with pomegranate syrup (M)
Chocolate Christmas pudding with spiced clotted cream (M, G)

FINGER FOOD PLATTERS*

Savoury

Asian Selection

Thai chicken skewers with satay sauce (P); crispy duck summer rolls with plum dipping sauce (N);
Ginger and mirin salmon skewers; Korean beef skewers with pickled cucumber (G); Lemongrass pork and Asian slaw bahn mi (G)

Festive Selection

Hot smoked salmon and watercress tarts (G, E, M); Turkey club sandwich bites (G, M); Turkey stuffing and cranberry sausage rolls (G);
Curried scotch eggs with piccalilli sauce (G, E); Salt baked potatoes with stilton cream and red onion marmalade (V) (M)

Middle-Eastern Selection

Chicken shawarma skewers with tahini yoghurt (M); Fish koftes with spiced yoghurt dressing (M);
Turkey koftes with mint and cucumber yoghurt dip (M); Feta and mint filo parcels with honey dressing (V) (G);
Mini iman biyaldi (stuffed baby aubergine with saffron yoghurt (V) (M)

Mediterranean Selection

Green olive tortilla bites with romesco sauce (N, G, E); Paprika prawn skewers with roasted aioli (E, C);
Fig, Finnochino salame and gorgonzola skewer (M); Chorizo and morcilla scotch quails eggs with saffron mayo (G, E);
Serrano ham and pimenton grisinni with spiced gazpacho dipping sauce (G)

Sweet

Little mince pies with clementine cream (N, G, M); Daim bar cookies with chocolate pots (G, M, E);
Hazelnut and chocolate meringue kisses (E, N); Christmas pudding muffins (G)

**Number of dish choices available per person per platter depends on how many people platter is for. Please enquire for further details.*

TERMS OF BUSINESS

Booking

48 hours notice required (72 hours in busier periods)
Non-refundable booking deposit of 25% total balance required to confirm booking
Balance payable 7 days before event

Delivery

Canapes are delivered on bamboo platters
Smart disposable bowls and cutlery are used for bowl dishes

Allergens

G = Gluten; M = Milk/Dairy; S = Soya; C = Crustacean; F = Fish; P = Peanuts; N= Nuts; Se = Sesame; E = Eggs