

AUTUMN FINE DINING

Fine Dining from The Flavour Kitchen oozes elegance and sophistication – bringing together the freshest, seasonal ingredients to create fabulous meals which will help make your special occasion truly memorable. We can create bespoke menus just for you or you can choose from the menus below – it's up to you!

ASIAN MENUS

AMUSE BOUCHE

Crispy frogs legs with chilli jam

Langoustine dumplings with ponzu dressing

Coconut, ginger and butternut squash soup shot with fenugreek naan

STARTER

Salt and pepper crusted seared tuna with a lime and Thai basil curry sauce

Beef Tataki Carpaccio with pickled mushrooms

Pan seared scallops with a fresh coriander chutney and curried sweetcorn fritters

MAIN

Lacquered duck breasts with sautéed Asian greens and fragrant rice

Japanese style braised pork belly with miso dressing, sweet potato gratin and caramelised endive

Lamb shank madras with romanesco cauliflower aloo gobi and Bombay potatoes

DESSERT

Lime posset with caramelised pineapple

Hot Chocolate and Passion Fruit soufflé

Mango delice with lime sorbet and cardamom shortbread

CHEESEBOARD

All of our fine dining menus can be accompanied by a cheeseboard with a selection of French, British, Spanish and Italian cheeses, accompanied by fresh and dried Autumn fruits and biscuits.



PRIVATE & CORPORATE EVENT CATERING
CANAPES | SPECIAL EVENTS | PRIVATE DINING

Fine Dining Pricing

For parties of 9 people or less:

£375 for 3 courses
£400 for 4 courses
£425 for 5 courses

Extras:

£25 for 2 canapés per person
£20 for 2 petit fours per person

Price includes all ingredients, chef prep and on-site cooking time, post cooking kitchen clean-up.

For parties of 10 or more people:

£30 per head plus £115 chef on-site fee for 3 courses
£32.50 per head plus £115 chef on-site fee for 4 courses
£35 per head plus £115 chef on-site fee for 5 courses

NB: An additional sous chef at a set charge of £100 will be required for all parties of 18 people or more

Extras:

£2.50 per head for 2 canapés per person
£2.00 per head for 2 petit fours per person

Prices includes all ingredients, chef prep time and post-cooking clean-up.