

# 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!

## CLASSIC MENUS

### AMUSE BOUCHE

Poached Lobster with Orange Hollandaise on a brioche crostini

Cauliflower Cappuccino with cheddar cheese wafer

Grilled oysters with champagne sabayon sauce

### STARTER

Chicken liver parfait with mulled pear jelly

Ballotine of Loch Duart Salmon with watercress and horseradish cream

Griddled pear, coppacello ham, stilton and pickled walnut salad with a ginger vinaigrette

### MAIN

Mustard marinated roast loin of venison with wild mushroom pithivier and butternut squash mash

Cannon of lamb with confit shoulder of lamb gratin, caramelised fennel, and a rich lamb jus

Pan fried wild trout fillet with orange soused baby fennel and golden beetroot and an orange beurre blanc

### DESSERT

White chocolate & ginger cheesecake with spiced pears

Blackberry and apple parfait with honeycomb crumb and caramelised blackberries

Tarte tatin with Calvados crème anglais

### 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**  
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**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.