

# 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!

## MEDITERRANEAN MENUS

### AMUSE BOUCHE

Red pepper soup shots with parma ham grissini

Olives stuffed with ricotta, sobrasada and sage

Moroccan Steak Tartare on garlic flatbreads

### STARTER

Sea bass Carpaccio with lemon vinaigrette, mint and white truffle oil

Seared scallops with morcilla and sauce vierge

Fig and goats cheese tarts

### MAIN

Autumn veal osso bucco with Risotto Milanese

Roasted supreme of chicken with Romesco sauce, papas a lo pobre and wilted spinach

Pistachio crusted lamb cutlets with jewelled couscous and cumin spiced carrots

### DESSERT

Espresso crème brulee and chocolate biscotti

Hazelnut & Turrón Semi-frio with warm raspberries

Pannacotta with roasted figs

### 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.