

# AUTUMN FEASTS MENU

For really special occasions, you may want to celebrate in style with a truly magnificent banquet. The Flavour Kitchen can deliver sumptuous feasts that are just meant to be shared with friends and family. These menus are available for parties of 8 or more. We are also very happy to create bespoke feast menus if you have something else in mind.

## ITALIAN

### CANAPES

Wild mushroom and crispy polenta

Arancini with arrabiata sauce

### STARTER

Antipasti Selection:

Carpaccio of beef with truffle oil, horseradish cream and rocket

Anti-pasti de verdura

Selection of bruschetta

### MAIN

Herb stuffed porchetta

Accompanied by rosemary roast potatoes and sautéed swiss chard. Served on a wooden board and carved at the table.

### DESSERT

Tiramisu

## SPANISH

Gazpacho soup shot

Gordal olives stuffed with sobrasada, goats cheese and sage

Tapas Selection:

Spanish charcuterie board

Chorizo Tortilla

Pan con tomate

Paella

Choice of Valencian paella with chicken and rabbit or sea-food paella served, both served in a traditional paella pan

Leche frita with vanilla ice-cream and spiced chocolate sauce

## MIDDLE-EASTERN

Harissa king prawns with mint yoghurt

Pomegranate marinated quail skewers

Meze Selection:

Selection of dips and flat bread - baba ghanoush, labneh & humous

Spinach and gruyere gozeleme pies

Cauliflower and ras-al-hanout fritters

Lamb shank tagine

Accompanied by jewelled couscous and served in a traditional tagine dish

Pistachio cake served with roasted figs and cardamom ice-cream



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

### Pricing

£25 per head for 3 courses  
£27.50 per head for 3 courses  
+ 2 canapés per person

Onsite chef fees:  
£115 per chef (1 chef per 25 guests)

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