



## FEAST MENUS 2019

### **Packages**

#### **Two course Feast Menu**

*Three sharing platter starters*

*Main course – 2 meat/fish sharing platters & 2 sides*

*Tea/Coffee*

#### **Three course Feast Menu**

*Three sharing platter starters*

*Main course – 2 meat/fish sharing platters & 2 sides*

*1 Dessert - Sharing Platter or Individually Plated*

*Tea/Coffee*

*Please note – the menus below are grouped by cuisine type but feel free to pick and choose dishes across the menus. We can advise what different dishes will work well together.*

### **ITALIAN FEAST**

#### **Starter Sharing Platters (Choose 3 items)**

Goats cheese stuffed courgette flowers with chilli-honey dressing (£2.00+VAT pp supplement)

Courgette frites with lemon aioli (V) (can be made vegan)

Slow roasted heirloom tomatoes and with burrata lemon and basil oil or lemon and basil granita (if freezer access) (V)

Baked smoked mozzarella with sourdough toasts (V)

Italian charcuterie selection with pickles and relishes

Mixed bruschetta

*e.g. N'duja (spicy sausage paste) and ricotta, whipped salt cod with green olive tapenade, roasted red peppers and goats cheese (V), marinated artichoke, cannellini bean and lemon and thyme (V)*

Carpaccio of beef with rocket and parmesan salad and truffle oil dressing

Mushroom and taleggio arancini with arrabiata sauce (V)

Artichoke fritters with lemon mayo (V) (can be made vegan)

Griddled peach, parma ham and rocket

Salt cod fritters with roasted garlic aioli

**Main Sharing Platters (Choose 2 Dishes)**

Porchetta

*(Italian roast pork shoulder rolled and stuffed with herbs and chilli with crispy crackling and served with a fennel jus)*

Italian herb marinated leg of lamb with salsa verde (can be BBQ'd)

Duo of lamb: rosemary and thyme marinated lamb cutlets and sugo d'agnello (slow braised leg of lamb in tomato and pepper sauce)

Sirloin of beef tagliata style (rare sirloin of beef sliced on bed of rocket with rosemary and lemon oil and pecorino shavings)

Beef braised in Barolo (delicious with Risotto Milanese!)

Roast chicken with green olives, roasted lemon and caperberries

Griddled swordfish with salsa verde

Caponata stuffed aubergine with mozzarella (V)

Spatchcocked chicken with Italian herb marinade and gremolata

Grilled polenta with taleggio and mushrooms (V)

Aubergine parmigiana (V)

Fennel, cherry tomato and ricotta gratin with hazelnut crumble (V)

**Accompaniments (Choose 2)**

Rosemary roast potatoes

Risotto Milanese

Potato dauphinoise (not Italian but goes wonderfully with lamb!)

Lemon and herb new potato salad (served warm or cold)

Green beans with walnut pesto (served warm or cold)

Rocket, grilled asparagus, fig and parmesan salad

Grilled courgette, rocket and feta salad with chilli, mint and lemon dressing

Heirloom tomato and feta salad with pomegranate balsamic dressing

Homemade Italian artisan breads (included in price)

Golden and candy stripe beetroot, griddled goats cheese and hazelnut salad

**Dessert**

Amalfi lemon tart with raspberry compote

Tiramisu

Limoncello cheesecake

Amaretto trifle

Hazelnut and turrón semifreddo with caramelized raspberries (requires freezer access)

Espresso crème brulee with almond cantuccini

Orange pannacotta, caramelized oranges and pistachio shortbread

Baked ricotta cheesecake with figs, honey and almonds

(NB: we can do a duo or trio of mini desserts for £1.00-£1.50 extra pp)

### **MIDDLE-EASTERN FEAST**

#### **Starter Sharing Platters (Choose 3 items)**

Home-made dips (e.g. baba ghanoush, hummous, red pepper and walnut) (V) with flat breads

Harissa prawns and lemon mayo

Spinach, mint and feta borek (little filo pies) (V)

Chicken shawarma skewers with preserved lemon hummous

Beef or lamb koftes with spiced labneh and pistachios

Lamb gozelme (Turkish Stuffed flatbreads) with spiced labneh

Baked feta with tomatoes and olives

#### **Main Sharing Platters (Choose 2 Dishes)**

*(Note: If vegetarian food is required – this can either count as one of the main course choices or we can serve a vegetarian main course dish individually to vegetarian guests)*

Pomegranate molasses marinated leg of lamb (can be BBQ'd)

Duo of lamb: harissa rubbed lamb cutlets and ras-al-hanout spiced pulled shoulder of lamb

Lamb, chicken or beef tagine (vegetarian/vegan version also available)

Saffron and honey spatchcocked chicken with chermoula yoghurt sauce

Harissa beef skewers with tahini slaw

Fish koftas with a spiced yoghurt sauce

Z'atar spiced salmon with walnut, yoghurt and sumac salsa

Iman biyaldi (stuffed aubergine) with saffron yoghurt (V)

Potato and feta kofte with nut and seed crust and served with a rich roasted red pepper and walnut sauce (V) (NB: this can also be a starter dish)

#### **Accompaniments (Choose 2)**

Jewelled rice or couscous (served warm or cold)

Persian potato salad (served warm or cold)

Green bean, orange zest and hazelnut salad

Charred sprouting broccoli and courgette with baby spinach and tahini and honey dressing

Rocket, grilled aubergine, feta and pomegranate salad

Fattoush salad with fried flat breads, tomatoes, cucumber, lettuce and a lemon and sumac dressing

Butternut squash, feta and spinach salad (served warm or cold)

#### **Dessert (Choose 1)**

Orange polenta cake with yoghurt and pistachios and crème fraiche

Turkish delight Cheesecake

Chocolate cardamom tart with yoghurt ice-cream

Persian Eton Mess with rosewater and Iranian green pistachio meringues, rosewater marinated strawberries, pistachio halva and cream

#### **CLASSIC FEAST**

##### **Starter Sharing Platters**

Cold meats platter with selection of English charcuterie and pickles

Ham hock terrine with piccalilli

Salmon platter: Fennel infused potted salmon & citrus cured salmon with sourdough toasts

Ashmore cheese crème brulee with asparagus dippers

Baked Cornish Brie with crudites and grissini

Monkfish scampi and tartare sauce

##### **Main (Choose 2 plus one vegetarian option)**

Rare roast beef sirloin with peppercorn or forest mushroom and madeira sauce

Whole baked side of salmon, infused with English garden herbs with a watercress cream sauce

Ballotine of corn fed chicken with a forest mushroom stuffing

Beetroot and goats cheese tart tatin (V)

Beef Wellington with cumberland Sauce (£2.00+VAT pp surcharge)

Steak and Ale Pie

##### **Accompaniments**

Roast potatoes

Dauphinoise potatoes

New potato and herb salad

Glazed baby vegetables

Mixed leaf and garden herb salad  
Artisanal bakery bread (included in price)

**Dessert**

Lemon posset with lavender shortbread  
Sticky toffee puddings with a whisky toffee sauce and vanilla ice-cream

**ASIAN FEAST**

**Starter sharing platters**

Sweetcorn fritters with Thai basil pesto (V)  
Tempured vegetables with ginger soy dipping sauce (V)  
Selection of gyoza and dim sum  
Thai style fish cakes with sweet chilli dipping sauce  
Turmeric and coconut paneer skewers (V)

**Main Sharing Platters**

Korean style beef short ribs  
Teriyaki beef skewers  
Chinese style sticky pork ribs  
Sea bass with sizzled ginger and chillies  
Vietnamese style lamb shanks

**Sides**

Lime and coriander rice  
Asian style slaw  
Pineapple fried rice  
Vietnamese noodle salad  
Malay grilled aubergine salad  
Baby gem and spring onion salad with miso dressing

**Desserts**

Mango tart tatin with lime fraiche  
Lemongrass posset with cardamom shortbread