



FEAST MENUS WINTER 2021/22

Packages

Two course Feast Menu

Two sharing platter starters

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

Three course Feast Menu

Two saring platter starters

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

1 Dessert - Sharing Platter or Individually Plated

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 2 items)

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)

Mushroom and taleggio arancini with arrabiata sauce

Carpaccio of Beef with Truffle Oil, Horseradish Creme and Parmesan and Pecorino Salad

Artichoke fritters with lemon mayo (V/Vegan)

Salt cod fritters with lemon mayo

Courgette Frites with Garlic Mayo (V) (can be made vegan)

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

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

Roast chicken with green olives, roasted lemon and caperberries

Salt Baked Sea Bass 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

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

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

Dessert

Amalfi lemon tart with raspberry compote

Tiramisu (Traditional Coffee or Limoncello)

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

(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 2 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

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

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

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 w, sourdough toasts

Ashmore cheese crème brulee with asparagus dippers

Baked Cornish Brie with crudites and grissini

Monkfish scampi and tartare sauce

Mains

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

Beef Wellington (£4.00pp surcharge)

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

Posh Fish Gratin with Scallops, King Prawns and Lobster (£2.00pp surcharge)

Ballotine of corn fed chicken with a forest mushroom stuffing

Beetroot and goats cheese tart tatin (V)

Steak and Ale Pie

Accompaniments

Roast potatoes

Dauphinoise potatoes

New potato and herb salad

Glazed baby vegetables

Mixed leaf and garden herb salad

Dessert

Lemon posset with lavender shortbread

Sticky toffee puddings with a whisky toffee sauce and vanilla ice-cream

Raspberry & Chocolate Torte with Hazelnut Ice-Cream

Tart Tatin with Cinnamon Ice-Cream and Calvados Cream