

Party Ingredients

Private Caterers



Grazing

2013 Sample Menus

Buffets and food stations are the ideal way to achieve a full meal with a degree of informality. This flexible formula is especially appropriate for larger numbers. A cost effective way to offer real choice to your guests - the possibilities are endless. We can create bespoke food stations to tie in with any theme you would like, each with an element of theatre to engage your guests.

35
Years & Still
Innovating

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Spring /
Summer
2013

This “3-course” meal is made up of some delectable appetising canapé, followed by a wide selection of international bowl food dishes and then finished off with a variety of innovative miniature desserts. The main includes a balance of meat, fish and vegetarian dishes, all of which would be offered round to the guests by our waitresses. We allow 8 appetisers, 4 bowls and 3 desserts per person to provide a full meal.

Canapé

The Great British Menu

Mini Cumberland Sausages

Yorkshire Puddings with Red Onion & Horseradish

Tiny BLT Sandwiches

Grilled Scallops Wrapped In Bacon

Tomato Devil Sauce

Stilton Rarebit

On Toasted Walnut & Date Bread

Thai Fish Cakes

Coconut Cream Dipping Sauce

Batons of Marinated Sea Trout

Lime & Sesame

Miniature Beef Wellington

Sauce Béarnaise

Melba Toast Spoons Of

Morecambe Bay Potted Shrimps

Chicken Coronation

In Gem Lettuce Wraps

Bowl Food

Roast Fillet of Aberdeen Angus Beef

Dauphinois Potatoes

Cep Armagnac Jus

Lobster & Mango Salad

Mild Chilli Dressing

Chicken With Minted Yoghurt And Pomegranate

Wild Rice Salad

Seared Seabass

Broad Bean Purée

Balsamic Reduction

Mini Camembert Soufflé

Crab Apple Jelly

To Finish

Pearls of Fresh Fruit Sorbet

Dipped In White & Dark Chocolate

Miniature Cupcake Selection

Citrus, Lavender & Chocolate

Side Tables

Allotment Garden Selection

Broad Beans and Twineham Cheese With Pitta Crisps

Radish, Cherry Tomatoes & Baby Carrots

Little Gem With Homemade Salad Cream

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Traditional Dim Sum Trolleys

Colourful themed trolleys wheeled through the guests with bamboo steamers and Oriental baskets offering:

Duck and Mango Spring Rolls

Fried Seaweed & Hoisin

Vegetable Bowties

With Sweet Chilli Dipping Sauce

Steamed Cod Dumplings

With Tamarind

Honey Roasted Chicken Wings

With Coriander

Sesame Prawn Toasts

Soy Sauce

Crispy Exotic Mushrooms

Garlic & Ginger

Salad Bowl Food Selection

Easy eating china bowls offered round to the guests by our waitresses:

Duck & Peach Salad

Celeriac & Balsamic

Marinated Mozzarella, Cherry Tomatoes & Artichoke Salad

With Rocket & Basil

Smoked Salmon with Puy Lentils

Lemon Dressing

"Mezze" Market Stall

An exotic, colourful display overflowing with an abundance of delicacies:

Prawns with Citrus & Avocado

Finished With Pinenuts

Saffron & Mint Couscous

With Almonds & Raisins

Spicy Sausages with Borlotti Beans & Tomato

With Coriander

Chicken & Roasted Pepper Tagine

With Apricots

Aubergine, Chick Pea & Feta Cheese

Bowls of Olives, Hummus & Yoghurt

Selection of Flat Breads and Rolls

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Hot Bowl Food Selection

Easy eating china dishes offered round to the guests by our waitresses:

Rosemary Roasted Rack of Lamb

Herb Champ Potato
Minted Jus

Butternut Tortellini

Sage Butter

Blackened Salmon & Mango

With Green Tea Noodles

Carvery

Stately Home Styled Carvery with uniformed chefs carving joints and meat on silver platters. Presented in mini speciality rolls and offered with an array of relishes and accompaniments.

Rare Roasted Fillet of Aberdeen Angus

Marinated With Honey & Rosemary

Barbecued Pork Loin

With Coxes Apple Sauce

Roasted Butternut & Aubergine

With Balsamic & Olive Oil

The Chocolate Shop

A tiered lavish central display overflowing with:

Chocolate & Grand Marnier Truffle
Bitter Chocolate Prune & Armagnac Tartlets
Black & White Chocolate Brownie
Miniature Triple Chocolate Mousses

Complimented With Baskets Of:
Strawberries, Raspberries & Blueberries