

SAMPLE FOOD STATIONS/GRAZING MENUS

This menu offers an interesting variety of food stations from which your guests can choose a range of easy-to-eat dishes, to meet all tastes.

We invite you to choose 3 savoury stations plus 1 dessert.



Wild Rice with Broccoli Florets
Toasted Almonds

SAVOURY IDEAS

Sliders Station

Angus Beef Sliders

Marinated Chargrilled Chicken Sliders

Chickpea and Sweet Potato Pattie
Sliders (v)

Served with Béarnaise, Spicy Tomato Relish,
Horseradish and Mustard

Salad Bar

Feta, Broccoli and Beetroot (v)

Toasted Sunflower Seeds

Lentil and Roasted Vegetable Salad (v)

With Thyme Dressing

Watercress and Rocket Salad (v)

Blood Orange and Croutons

Saffron Rice Salad (v)

Toasted Almonds, Peas and Pomegranate

Heritage Tomato, Asparagus and Burrata (v)

Basil Dressing

Coastal Waters

Dorset Crab Cakes

Saffron Crème Fraiche

Billingsgate Haddock and Spinach Pie

Cheesy Mustard Potato

Cornish Seabass

Rock Samphire, Tarragon Béarnaise

Skewers Selection

King Prawn and Mango

Grilled Beef with Mushroom and Tomato

Chicken Satay

Fried Halloumi, Courgette and Aubergine (v)

SAMPLE FOOD STATIONS/GRAZING MENUS

Pulled Pork

Slow Cooked Gloucester Old Spot

Served in Ciabatta Rolls with:
Caramelised Apple; Sage Salsa; Cepe Mustard
Carrot and Celeriac Coleslaw

Best of British

Rare Fillet of Hereford Beef

Carved by Uniformed Chefs into Mini
Brioche Buns

Norfolk Asparagus (v)

Laverstoke Mozzarella and Basil Oil

Smoked Trout

Served with Broad Bean and Pea Salad,
Citrus

Best of Scotland

Arbroath Smoked Kedgeree

Apple and Chicory Salad

Wild Mushroom Salad (v)

With Chanterelles and Croutons

Smoked Venison

Thyme Roasted Butternut and Baby Beets

Best of Wales

**Cannon of Carmarthenshire Lamb (Carved by
Uniformed Chefs)**

Served with Leek and New Potato Salad

Smoked Mackerel

Little Gem, Cherry Tomato

Caramelised Leek and Caerphilly Tartlet (v)

Chive Crème Fraîche

Best of Ireland

Smoked Salmon and Chives

Soda Bread

Beef and Stout Pie

Champ Potato Topping

Heritage Carrot with Bean and Fennel Salad (v)

Hazelnut Dressing



Best of British

Rare Fillet of Hereford Beef Carved by Uniformed Chefs on the Buffet

SAMPLE FOOD STATIONS/GRAZING MENUS

DESSERT IDEAS

City of London Shots

A contemporary “skyscraper” display of shot glass desserts

Mini Port and Plum Trifle

Rich Chocolate Mousse with Gold Leaf

Champagne and Raspberry Jellies

Eton Mess Miniatures

Dessert Frivolities

Passed round to the guests by our waitresses

Fresh Fruit Sorbet Pearls

Dipped in White and Dark Chocolate

Cheesecake Selection

Mango and Passion Fruit

Raspberry and Tarragon

Best of British

Mini Treacle and Lemon Tarts

Rhubarb Fool

Raspberry Meringues

Fresh Fruit Brochettes

Exotic Fruits and Farmhouse Cheeses

A centrepiece display of seven farmhouse British cheeses, presented with an abundance of fresh fruits, chutneys and savoury biscuits.

Strawberries and Cream

For summertime events – an array of English strawberries and other berries served with whipped Devon cream and homemade meringues.



Fresh Fruit Sorbet Pearls
Dipped in White and Dark Chocolate

SAMPLE THEMED FOOD STATIONS MENU

These food stations feature a variety of street food and other specialities from around the world. Each station would be colourfully decorated and themed to enhance the dining experience.

We invite you to choose four savoury stations and two dessert stations to create a stylish themed party.



Italian Gardener Risotto Station
An abundance of ingredients to choose from

SAVOURY IDEAS

The Spices of India

A palatial Indian spread decorated with eastern spices and pillared with huge urns of exotic fruits

Kashmiri Lamb with Fennel and Cardamom
Dressing with Pomegranate Seeds

Mughlai Chicken
With Almonds and Sultanas

Masoor Dhal (v)
With Crispy Red Onion, Butternut and Cashews

Saffron Rice

Yoghurt Bread, Naan Bread and Poppadoms
A Selection of Chutneys, Pickles and Accompaniments

South American Carnival Roast

A Mardi Gras stall with chefs carving whole joints of meat on to wooden blocks and into a variety of speciality bread rolls

Whole Fillets of Beef with Honey and Garlic
Served with Spicy Remoulade

Saddles of Lamb Basted in Fino Sherry and Wholegrain Mustard
Served with Mint and Coriander Salsa

Salad of Continental Leaves
With Cherry Tomatoes and Sweet Peppers

The Italian Gardener

Uniformed chefs cooking and serving risotto on the station with an abundant choice of vegetable ingredients on a buffet filled with terracotta, slate and wood platters

Roasted Butternut and Thyme

Aubergine and Sweet Pepper

Rocket and Asparagus

Wild Mushroom and Truffle

Minted Peas and Broad Beans

Chestnuts

SAMPLE THEMED FOOD STATIONS MENU

Mezze Market Stall

A Middle Eastern street food market stall overflowing with an abundance of delicacies:

Prawns with Citrus and Avocado

Finished with Pine Nuts

Saffron and Mint Couscous

With Almonds and Raisins

Spicy Sausages with Borlotti Beans and Tomato

With Coriander

Chicken and Roasted Pepper Tagine

With Apricots

Aubergine, Chickpea and Feta Cheese

Bowls of Olives, Hummus and Yoghurt

Selection of Flat Breads and Rolls

Stately Home Carvery

Buffet station adorned with silverware, with uniformed chefs carving joints of meat presented individual Yorkshire puddings and offered with an array of relishes and accompaniments.

Rare Roasted Aberdeen Angus

Marinated with Mustard Seed and Horseradish

Barbecued Pork Loin

With Coxes Apple Sauce

Roasted Butternut and Aubergine

With Balsamic and Olive Oil

Traditional Fish & Chips

Served in FT paper cones on a fun seaside stall amidst towers of fresh lemons

Pollock in Beer Batter

Zucchini and Cauliflower in Beer Batter

Chips with Salt and Pepper

Ketchup and Tartare Sauce

The Stone Baked Pizza

A classic Venetian Pizza Bar serving speciality sour dough pizza cooked large and then sliced by the chef. To include:

Parma Ham, Rocket and Parmesan
Wild Mushrooms and Sour Cream (v)
Shrimp, Aubergine and Olives
Goats Cheese, Asparagus and Red Onion (v)

Boss Burgers

Chargrilled pure Angus Beef Burgers served in three-bite sesame buns with our special relish, salad and all the classics. A wholesome vegetarian burger will also be available.



Traditional Fish & Chips Station

Served in FT Paper Cones with a Selection of Sauces

SAMPLE THEMED FOOD STATIONS MENU

Billingsgate Seafood Barrow

A superb centrepiece, this traditional painted market barrow overflowing with a lavish display of shellfish to include:

Langoustine, King Prawns, Mussels, Oysters, Smoked Halibut, Smoked Salmon, Shrimps and Clams

Served with a Selection of Seafood Sauces and Dips

China Town Noodle Stall

A colourful oriental wok cooking station decorated with Chinese lanterns, parasols and silks, with chefs serving rice and egg noodles with a variety of accompaniments

Mixed Seafood with Dill and Coconut

Chicken, Pineapple and Cashew Nuts

Tofu, Bok Choy, Sweet Pepper and Ginger (v)

Crispy Vegetable Spring Rolls

The London Pie Seller

A multi-tiered display of delicious individual savoury pies in China dishes, ready for easy eating with a fork

Lamb Shepherd's Pie

Fishmongers Pie

Chicken and Mushroom Pie

Lentil and Pumpkin Pie (v)

DESSERTS

The Chocolate Shop

A modern tiered lavish display overflowing with

**Chocolate and Grand Marnier Truffles
Bitter Chocolate Prune and Armagnac Tartlets
Black and White Chocolate Brownie
Miniature Triple Chocolate Mousses**

Traditional Ice Cream Cart

Waiters offering a variety of homemade ice creams and sorbets in sugar cones from a traditional cart

**Chocolate Mint Chip
Old Fashioned Vanilla
Cookies & Cream
Banana & Rum
Mango
Blackcurrant
Maple & Walnut
Peach Melba**



China Town Noodle Stall
Chefs Preparing Fresh Noodles with a Variety of Accompaniments

SAMPLE THEMED FOOD STATIONS MENU

Tea at the Ritz

An imaginative teatime display set out on traditional Edwardian style cake stands and silverware

Tiny Jam Sandwiches

**Victoria Sponge
With Strawberries and Cream**

**Tiny Tartlets of Summer Fruits
Peach, Grape, Red Currants and Black Currants**

**Scones with Raspberry Jam
Clotted cream**

Chocolate and Coffee Eclairs

The Dovecote Dessert Delights

A traditional wooden dovecote which opens out to an array of exciting miniature desserts

**Strawberries and Cream
Passion Fruit Meringues
Chocolate and Cherry Brownie
Shot Selection – Peach Pannacotta, Raspberry Mousse, Rhubarb Compote.**

Traditional Pick 'N' Mix Sweetshop

A selection of your favourite sweets, displayed in Apothecaries' jars and other glass display bowls with paper candy bags and decorative old fashioned weighing scales from which guests can help themselves throughout the evening.

Strawberry Barrow

A traditional fruit merchant's street barrow piled high with strawberries, raspberries, blackberries and blueberries. Served with churns of Devon cream.

European Ultimate Cheese Counter

A lavish display of European farmhouse cheeses with an abundance of fresh fruits and berries. Served with biscuits, speciality breads, chutneys and quince curd.



Traditional Pick 'n' Mix Sweetshop
A Variety of Childhood Favourites