

SAMPLE PRIVATE PARTY SUMMMER MENU 1

These menu ideas are a selection of our latest unusual ideas for private parties. We can, of course, provide a huge variety of more conventional starters, main courses and desserts if preferred.

Amuse Bouche

Alternate places pre laid with
Shots of Gazpacho, Tiny Cheese Straws
Shots of Melon, Mint Vichyssoise, Rock Salt Sable



Tuna & Salmon Sashimi
Pickled Cucumber

First Course

Tuna and Salmon Sashimi
Pickled Cucumber

Main Course

Barbecue Grilled Poussin Breasts
Crispy Pancetta
Za'atar and Lemon Yoghurt
Aubergine, Chickpea, Butternut and Date

Saffron Rice Pilaf

For Vegetarian Guests:

Beetroot Falafel
Halloumi Brochette
Za'atar and Lemon Yoghurt
Aubergine, Chickpea, Butternut and Date

Saffron Rice Pilaf

Dessert from a Central Station

Meringue Pyramid
Layered with Summer Berries, Chantilly Cream and Passion Fruit

Chocolate and Salt Caramel Tart

Crème Fraiche

Kissel of Summer Fruits

To Finish

Fairtrade Coffee
Handmade Chocolate and Sweetmeats

SAMPLE PRIVATE PARTY SUMMMER MENU 2

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“Plateau D’été”
Centrepiece displays

First Course

“Plateau De Choisir”

Langoustine, King Prawns, Oysters, Smoked Salmon, Galia Melon, Watermelon, Asparagus, Artichoke, Quails Eggs & Crudit 

Served with a Watercress Mayonnaise and Seafood R moulade

Main Course

Barbecue Roasted Fillet of Hereford Beef
Carved by chefs within the dining section

Vine Tomatoes, Fried Courgette Flowers
Sauce B arnaise

Bowls on tables:
Dauphinoise Potatoes

For Vegetarian Guests:
Wellington of Summer Vegetables and Pulses
in Puff Pastry

Vine Tomatoes, Fried Courgette Flowers
Sauce B arnaise

Dessert Frivolities

Platters of small desserts presented on stands in the centre of each table for guests to share.

Raspberry Pavlova
Lemon Verbena

Fruit Shots
Summer Berries
Tropical Fruits

Espresso Mocha
with Chocolate Feuilletine

Pearls of Exotic Fruit Sorbet
Dipped in White and Dark Chocolate

To Finish

Fairtrade Coffee
Handmade Chocolate and Sweetmeats

SAMPLE PRIVATE PARTY SUMMMER MENU 3

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First Course

Oriental BBQ

Chicken Satay Skewers
Sticky Beef with Black Beans and Chilli
Monkfish and Shrimp, Yuzu Marinade

Char Siu Pork Buns with Hoisin

Asian Slaw and Prawn Crackers

For Vegetarian Guests:

Crispy Wonton and Tofu Skewer

Main Course

Roasted Turbot and Crayfish Tail

Beurre Blanc, Tomato Oil and Wild Garlic Oil
Leaf Spinach

Bowls on each table:

Jersey Royals

For Vegetarian Guests:

Stuffed Courgette Flowers

Puy Lentils, Vegetable Mirapoix
Beurre Blanc, Tomato Oil and Wild Garlic Oil

Alternate Desserts for Ladies and Gentleman

Hot Chocolate Fondant

Pistachio Ice Cream

Carpaccio of Pineapple and Strawberry

Lime Sorbet

To Finish

Fairtrade Coffee

Handmade Chocolate and Sweetmeats



Fillet of Atlantic Turbot with Lobster Tail
Leaf Spinach, Tarragon, Tomato Oil

SAMPLE PRIVATE PARTY SUMMMER MENU 4

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Antipasti

Large platters for each table to share:

Chargrilled Asparagus, Marinated Artichokes, Sweet Peppers and Olives
Parma Ham, Bresaola and Salami
Tomato and Basil Bruschetta
Rocket, Parmesan and Olive Oil
Grissini Bundles

Main Course

Moroccan Slow Roasted Leg of Lamb

presented for one person on each table to carve and serve

Pomegranate Molasses, Coriander and Red Onion Salsa

Violet Potatoes, Spring Onion and Dill Salad

Cauliflower and Broccoli Couscous

Chargrilled Courgette, French Beans and Sugar Snaps

Hazelnut Dressing

For Vegetarian Guests:

Stuffed and Baked Field Mushrooms
Leaf Spinach, Coriander and Red Pepper Salsa

Dessert

Individual plated miniatures

Toffee Apples on Shortbread

Chocolate dipped Honeycomb

Tarragon Mascarpone

Cassis Sorbet

To Finish

Fairtrade Coffee

Handmade Chocolate and Sweetmeats



Antipasti
Centrepiece displays

SAMPLE PRIVATE PARTY SUMMER MENU 5

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British Tapas

Lamb Chips and Harissa

Mackerel Tartare

Fine Beans, Raisin Chilli Relish

Summer Mushrooms

Wholegrain Mustard Emulsion, Garlic Croutets and Redcurrants

Main Course

Surf and Turf

Tournedos of Angus Beef
Lobster Tempura, Wasabi Mayonnaise

Crisp Green Salad

Lemon Dressing

Hand Cut Chips

Dessert

The Cocktail Set

Strawberry and Basil Sorbet Mojito
Aperol Spritzer Jelly
Espresso Martini

To Finish

Fairtrade Coffee

Handmade Chocolate and Sweetmeats



Cornish Mackerel Tartare

Fine Beans, Orange, Wild Chervil, Chilli and Raisin Salsa