

International Food Stations Reception Menu

The Big Spit Roast

A full sized hog, whole lamb or chickens cooked on the spit in front of your guests. Carved by the chef and then served with a variety of accompaniments in wholemeal or white baps.

Pork, Lamb or Chicken

Also available – Chargrilled vegetable burgers

Selection of relishes as appropriate:-

Béarnaise sauce, Wholegrain Mustard, Spiced Apple, Green Herb Salsa and Spicy Barbecue Sauce

Salad of Baby Leaves and Herbs

Tomato and Cucumber Vinaigrette

Coleslaw with Apple and Raisins

The Big Paella

A spectacular Slow Cooked Paella (refilled throughout the evening) presenting an authentic Valencian recipe with Saffron, Chicken, Seafood and Mediterranean vegetables.

We will also prepare small vegetable only Paella for non-fish or meat eating guests.

The Stone Baked Pizza Oven

The chef baking and slicing a variety of speciality sour dough pizzas, including:

Parma Ham, Rocket & Parmesan

Wild Mushroom & Crème Fraîche

Shrimp, Aubergine & Olive

Asparagus, Goats Cheese & Caramelised Red Onion



Boss Burgers

Chargrilled pure Angus Beef Burgers served in sesame buns with our special vegetable and all the classics.

A wholesome vegetarian burger will also be available.

Fish & Chips

A Traditional Great British Favourite - The Fish & Chip shop complete with Blackboard Menu, Paper Packaging, Salt, Vinegar & Ketchup

Fillet Of Cod Fried In Batter

Tartare Sauce

Batter Fried Zucchini With Basil

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

Dressed With Pomegranate Seeds

Mujhlai Chicken

With Almonds And Sultanas

Masoor Dal

With Crispy Red Onion, Butternut And Cashews

Saffron Rice

Yoghurt Bread, Naan Bread And Poppadoms

A Selection Of Chutneys, Pickles And Accompaniments

Thai Wok Stall

Dressed With Thai Silks, Screens, Tropical Flowers And Foliage With A Wok Cooking Station Preparing:



Thai Green Chicken Curry

With Aubergine, Lemon Grass, Ginger, Chilli & Lime Leaves

Stir-fry Egg Noodles With Shrimps, Squid And Tofu

Finished With Coriander And Black Bean

Vegetable Green Curry

With Coconut Milk, Sweet Potato, Beans, Aubergine, Baby Corn And Mild Chillies

Jasmine Rice

Mezze Street Market

An Exotic, Colourful Display Overflowing With an Abundance Of Moroccan Delicacies:

Prawns with Citrus and Avocado

Finished with Pinenuts

Saffron and Mint Cous Cous

With Almonds and Raisins

Spicy Sausages with Borlotti Beans and Tomato

With Coriander

Tuna and Roasted Pepper Tagine

With Apricots

Aubergine, Chick Peas and Feta Cheese

Bowls of Olives, Hummus and Yoghurt

Selection of Flat Breads and Rolls

Desserts

Posh Popcorn

Posh Popcorn, Salt Caramel, Chocolate and Raspberry, Sugar, Citrus and Spice

Cakes & Candies

A multi-tiered centre piece featuring;



Handmade Cupcake Selection – Chocolate, Strawberry, Vanilla and Citrus

Exotic Fruit Pavlova Selection – Pineapple, Passion Fruit, Pomegranate, Kiwi

Jars of all your favourite Sweeties

Gelato

Ice Creams, Sorbets and Selection of Frozen Yogurts with a selection of toppings

Strawberry Cart

A Traditional Fruit Merchants Street Barrow piled high with Strawberries, Raspberries, Blackberries and Blueberries served with Churns of Devon Cream

The Chocolate Shop

A modern tiered lavish display overflowing with:

Chocolate and Grand Marnier Truffle

Bitter Chocolate Prune and Armagnac Tartlets

Black And White Chocolate Brownie

Miniature Triple Chocolate Mousses

European Ultimate Cheese Counter

A lavish display of European Farmhouse Cheeses cascading with an abundance of Fresh Fruit and Flowers. Served with Biscuits and French Bread