



THE SUPPERTABLE

Menu ideas for private events

Please browse the menu below or ask us for ideas, but remember we are very flexible and are happy to cook whatever you wish. Past requests have included a fish-only tasting menu for coeliacs, and a no expense spared Valentines menu to include beef and lobster. Costs vary as every menu is different and bespoke, but as a guideline prices start at £35 per person for a three course meal, and we can cater for up to 30 guests.

Canapés

- Mini scones with beetroot jam
- Mushroom cappuccino
- Apple & avocado shot
- Fennel puff pastry teardrops
- Goats cheese & onion marmalade croûte
- Sweetcorn fritters & sweet chilli sauce
- Focaccia & olive tapenade
- Smoked salmon roulade
- Thai fishcakes with tamarind dip
- Sushi (your choice of fish and/or veg)
- Sole goujons with lime & mango dip
- Maple & sesame sausages
- Parma ham palmiers
- Chilli & lime duck with mango salsa
- Chorizo & quail egg
- Mini Yorkshire puds with beef & horseradish

Starters

- French onion soup with Gruyère croutons
- Butternut squash soup, wild mushrooms, parmesan crisps
- Chargrilled asparagus, poached duck egg, tarragon hollandaise
- Scallops, lime & ginger butter, mango salsa
- Pan fried scallops, roast beetroot, horseradish sorbet
- Moules marinières with walnut & onion bread
- Salmon gravadlax, marinated cucumber, honey & mustard dressing
- Roast cod, samphire, pickled apple, lemon mayonnaise
- Mussels in a coconut, chilli & lemongrass broth, with crusty brown bread

Mains

- Roast ribeye rose veal, rösti, mushroom sauce, wild mushrooms, asparagus, fennel



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- Chicken with white wine, grape & tarragon sauce, carrots en papillote, beans in shallot & balsamic dressing, fondant potato
- Chicken & pumpkin casserole, watercress & carrot salad, rice with lime & coriander
- Pan-fried duck breast, honey & ginger jus, beetroot & potato rösti, pak choi & roasted carrots
- Pan-fried seabass, pancetta, sweet potato mash, asian greens
- Moroccan slow-roast lamb, herby couscous, aubergine za'alouk, purple sprouting broccoli
- Slow-roast pork belly, balsamic carrots, potato rösti, apple purée, cider jus
- Murgh makhani (butter chicken curry) with basmati rice, naans, cucumber salad and roasted carrots
- Kerala coconut fish curry with basmati rice, cucumber salad and roasted aubergine
- Pesto-stuffed plaice, beetroot rösti, green beans, marinated courgette, white grape & basil sauce
- Rack of lamb, confit lamb shoulder, new potatoes, fennel purée, olive, pangrattato, roasted cherry tomatoes & a red wine jus

Desserts

- Rosewater & cardamom kulfi, basil sugar, candied chilli, salted pistachios
- Blueberry & gin jelly with lemon shortbread
- Banoffee pie, banana & rum ice cream
- Poached pear in a spicy caramel sauce with hazelnut & date biscotti
- Cardamom rice pudding with rosewater & pistachio
- Chocolate orange teardrop, orange confit ice-cream, candied zest, frosted hazelnut
- Apple & rum parfait, honeycomb ice-cream, chocolate brownie
- Elderflower & brambleberry pavlova, raspberry coulis
- Chocolate brandy torte, strawberry coulis, strawberries
- Cardamom treacle tart, ginger ice-cream & poached rhubarb

Petits fours

- Raspberry macaron
- Chocolate orange macaron
- Rosewater & pistachio marshmallow
- Gingerbread marshmallow
- Rum & ginger truffle
- G&T truffles
- Raspberry vodka truffles
- Fig & pistachio balls
- Turkish Delight