

## Canapés

We recommend 4 canapes for 30 minutes reception, 6 for 1 hour & 8 for 1 ½ hour

Iman Bayildi on Poppadum, Labneh & Pomegranate  
Parmesan Shortbread, Sundried Tomato, Olive, Bocconcini Mozzarella & Pesto  
Leek & Brie Quiches  
Asian Vegetables Summer Roll  
Andalusian Gazpacho with Black Olive Grissini  
Butternut Squash & Haloumi Arrancini with Sage Butter  
Brie Parcel with Cranberry Sauce  
Beetroot Risoto Cone with Shaved Parmesan  
Sweetcorn Fritters, Dolcelatte & Figg Compote  
Vegetarian Gyoza with Black rice Vinegar Dipping sauce  
Parsnip Pannacotta, Parsnip Crisp & Truffle Honey  
Goat Cheese, Piquillo Peppers & Chargrilled Courgette on Rye Bread  
Wild Mushroom and Parmesan Arrancini with Truffle Dip  
Goat Cheese Mousse, Sundried Tomato and Crispy Basil Tart  
Sweetcorn Fritters, Dolcelatte & Fig Compote  
Walnut Muffin, Stilton Mousse & Pear

Asparagus Wrapped in Parma Ham with Rocket & Parmesan (Seasonal)  
Hoisin Duck Pancake, Cucumber & Spring Onions  
Confit Duck Rillettes with Rhubarb gel  
Lamb Kofte with Tzatziki  
Chicken Yakitori Skewer  
Duck Spring Rolls  
Rose Harissa Chicken Skewer  
Quail Scotch Egg  
Manchego & Chorizo Croquettes  
Ox Tail Croquettes with Grain Mustard Dip  
Chicken Satay with Peanut Dipping Sauce  
Pork Belly with Quinoa & Pomegranate  
Honey & Grain Mustard Mini Cumberland Sausages  
Chargrilled Lamb Skewers with Chermoula  
Coronation Chicken Filo cup with Mango Chutney  
Chicken Liver Parfait & Port Jelly Bonbon  
Braised Beef Short Rib Croquettes with Grain Mustard Dip  
Honey & Mustard Mini Cumberland Sausages  
Peri Peri Chicken Ballotine & Mango Salsa

Rare Steak & Chips with Béarnaise

Plaice Goujon & Chips with Tartare Sauce

Sea Bass Ceviche, Cucumber & Radish Salad

Smoked Haddock & leek Tart

Beetroot Cured Salmon on Lemon & Fennel Croutes

Buckwheat Blini with Smoked Salmon, Crème Fraiche & Caviar

Spiced Sea Bass with Asian Greens

Seared Tuna Wrapped in Nori & Sesame with Pickle Asian Veg

Crab & Avocado Cones

Herb Pancake, Smoked Halibut & Mascarpone Roulade

Beetroot Rosti with Smoked Trout & Horseradish Crème Fraiche

Coconut & Lime King Prawn Skewers

Thai Fishcake Lollipop with Sweet Chilli Jam

Smoked Mackerel Pate on Sourdough Crostini

Scallops Ceviche with Pickle Cucumber

Cured Salmon Lollipop, Compressed Cucumber & Caviar

Smoked Haddock Fishcake with Lemon Mayo

Smoked Salmon, Capers and Dill Roulade on Crostini

Horseradish Salmon Skewer

Classic

Starter

Assiette Of Charcuterie

Duck & Watermelon Salad With Spring Onions & Cashew Nuts

Chicken & Anchovy Ballotine, Baby Gem, Crispy Bacon & Caesar Dressing

Warm Salt Beef, Celeriac Remoulade & Lamb Lettuce

Homemade Brawn Terrine, Pea Salads & Piccalilli

Haggis Scotch Egg, Pulled Ham Hock, Celeriac Remoulade, Pea Velouté

Smoked Salmon, Warm New Potato & Creamy Chives Sauce

Smoked Mackerel Pate on Ciabatta Croutes with Celeriac & Apple Remoulade

Classic Jumbo Prawn Cocktails, Baby Gem & Avocado

Heritage Tomato, Basil, Burrata & Black Olive Oil

Chargrilled Vegetables, Olives, Artichokes, Houmous & Pesto Twist

Welsh Rarebit, Sautée Mushroom, Poached Egg

Goat Cheese, Red Onion Chutney & Figg Tart With Seasonal Leaves

## Main Course

Lemon & Herb Chicken Breast on Crushed New Potato, Green Bean & Creamy Mustard Sauce

Beef Bourguignon, Carrots, Roscoff Onions, Roast Potato

Braised Beef Cheek, Mini Saucepan Of Cottage Pie, Mash Potato, Seasonal Vegetables

Roast Leg of Lamb Stuffed with Apricots, Lyonnaise Potato, Ratatouille & Rosemary Jus

Pork Tenderloin, Black Pudding, Potato Galette, Steamed Cabbage & Kentish Cider Jus

Baked Salmon, Spinach, Three rice & Beurre Blanc Sauce

Pan Fried Red Mulled, Provençal Vegetables, Basil Oil, Tomato Vinaigrette

Roast Skate wings, Creamy Leek Fondue, Crispy Kale, Burnt butter, capers & Herbs

Pan Fried Sea Bass, Herb New Potato, Tenderstem & Salsa Verde

Seared Haddock, Crushed Potato & Broccoli

Seasonal Vegetarian Risotto

Roasted Butternut Squash & Feta Stack, Red Pepper & Basil Sauce

## Dessert

Summer Fruit Pudding

Chocolate Brownie with Vanilla Ice Cream & Strawberries

Lemon Posset, Lemon Financier & Raspberry Sorbet

Cheese & Cracker with Celery, Grappes & Chutney

Bread & Butter Pudding, Custard, Raspberry Ripple Ice Cream

Warm Carrots Cake with Ice Cream & Caramelized Walnuts (Vegan)

## Bronze Menu

### Starters

Pressed Chicken and Tarragon, Smoky Bacon Mayo, Piccalilli

Pulled Persian Lamb Shoulder, Chick Pea, Baba Ganouj, Labneh

Ham Hock Terrine, Homemade Piccalilli, Broad Bean and Pea Salad

Confit Duck Hash, Chicory, Blood Orange & Crispy Duck Egg

Smoked Salmon, Capers & Dill Roulade with a Seasonal Kentish Vegetable salad

Salmon Mi-cuit, Pea Puree, Pickle Cucumber, Salmon Roe

Daikon Open Ravioli of Crab & Apple Salad, Bisque Mayonnaise, Nasturtium & Edible Flower

Grilled King Prawn, Saffron & Chorizo Potato with Aioli

Goat Cheese Croquettes, Beetroot, Walnuts, Rocket salad with Truffle & Chardonnay Vinegar Dressing

Heritage Tomato tart Tatin, Red Pepper Coulis & Seasonal Leaves (Vegan)

Seasonal Kentish Soup with Warm Bread And Sea Salt Butter (Vegan option)

### Main Courses

Braised Beef Shin with a Mini Saucepan of Cottage Pie, Mash Potato, Butter Cabbage and Seasonal Vegetables

Rack Of Kentish Lamb, Minted New Potato, Seasonal Vegetables & Lamb Jus

Cornfed Chicken Supreme, Sweet Potato Dauphinoise, Seasonal Vegetables and Madeira jus  
Slow Cooked Crispy Pork Belly, Herb Potato Cake, Duxelle, King Cabbage and Jus  
Confit duck leg with Butter Bean & Chorizo Cassoulet

Pan Fried Salmon Filet on Crushed New Potato, Pea Puree & a Creamy Lemon & dill Sauce  
Brill, Wild Garlic Mash, Courgettes Tagliatoni, Chestnut Mushroom, Sorel Veloute  
Pan Fried Sea Trout, Heirloom Tomatoes, Olive Tapenade, Samphire, Sweet Pea Liquor  
Sea Bass Filet, Braised Fennel, Courgette Spaghetti, Ratte Potato, Saffron and White Wine Sauce  
Pan-fried Hake, Crayfish Spelt Risotto, Baby corn and Sugar Snap Peas

Squash & Mushroom Fritters with Escalivada (Vegan)

Seasonal Vegetables Risotto ( Wild Garlic, Pea & Asparagus or Butternut Squash) Vegan Option  
Roasted Mediterranean Vegetables & Feta Filo Roll, Red Pepper & basil Sauce

#### Desserts

Classic Sticky Toffee Pudding with Toffee Sauce & Vanilla Ice Cream

Biscoff Cheesecake

Summer Berries Eaton Mess ( May to September)

Deconstructed Lemon Meringue Tart with Olive Oil Madeleine

Trio of Tiramisu, Baileys Crème Brulee & Chilled Chocolate Fondant

Poached Rhubarb, Custard Panna-cotta, Prosecco & Rhubarb Sorbet

#### Silver Menu

##### Starters

Mustard and Pepper Beef Carpaccio, Yorkshire Pudding, Parmesan Shaving and Black Olive Oil  
Chicken Liver Mousse in Port Jelly, Poached Rhubarb, Pistachio & Toasted Brioche  
Black Pudding Potato Cake, Soft Boiled Egg & Tarragon Sauce  
Lamb Saddle & Parma Ham Ballotine, Sweetcorn Mousse, Pickle Baby Carrots & Rocket Oil  
Sous Vide Pigeon Breast, Crispy Leg Bonbon, Watercress Puree, Toasted Hazelnuts & Sauce Bigarade  
Vodka and Horseradish Cured Salmon, Roasted Candy Beets, Pickle Beetroot Stalk, Sweet Mustard dressing  
Cornish Crab, Mango, Avocado, Dandelion and Sourdough Toast  
Salted Crispy Cod, Saffron Aioli, Parsley Oil. Cauliflower & Radish  
Sea trout, Oyster beignet and Sorel velouté  
Mackerel Ceviche with Burnt Apple Puree, Baby Fennel, Watermelon Radishes and Pickle Cucumber  
Compressed Watermelon, Golden Beetroot, Creamed Goat Curd & Beetroot Vinaigrette  
Avocado, Red Pepper and Mango in Courgette Cannelloni with Alfalfa and Spicy Mango Coulis (Vegan)  
Sweetcorn Panna Cotta, Red Pepper Polenta Chips, Corn Shoot and Romanesco Sauce

##### Main Courses

Duck Breast, Confit Leg Bonbon, Spiced Carrot Puree, Pomme Anna, Broad Bean and Peas, Cherry Jus  
Pork Loin and Black Pudding Wellington, Apple & Celeriac Puree, Kale and Morels Sauce  
Tarragon Chicken Ballotine, Broad Bean Velouté, Asparagus, Peas, Leg Bonbon, Crispy Skin  
Braised Ox Cheek, Ox Tail Croquette, Mash Potato, Heritage Carrots and Charred Sprouting Broccoli  
Slow Braised Lamb Shank , Herb Crusted Lamb Cannon, Fondant Potato, Seasonal Vegetables & Rosemary Jus  
Red Mullet, Jersey Royal, Peperonata, Smoked Aubergine Caviar and Gremolata  
Sea Bream with Oyster Velouté, Seaweed Gnocchi and Fennel Salad

Pan Fried Salmon, Crayfish Mousse Cannelloni, Sorel & Wild Garlic Velouté

Pan Fried Cod Loin, Black Garlic, Celeriac Puree, Spinach & Samphire,

Ear Grey Smoked Sea Trout, Wilted Spinach, Sauce Vierge & Samphire

Aubergine Parmigiana Roll, Minute Ratatouille, Chilly Jam and Oyster Mushroom Tempura

Roasted Sweet Potato and Stilton Croquette, Apple and Cranberry Chutney, Kale and Braised Baby

Fennel

Desserts

Coconut Panna Cotta with Exotic Fruits and Brandy Tuile (Vegan)

Raspberry and Chocolate Fondant, Chocolate Soil, Vanilla Bean Ice Cream and Brandy Infused Raspberry

Vanilla and Stem Ginger Cheesecake with Poached English Rhubarb

Apple Tart Tatin with Vanilla Crème Fraiche

Deconstructed Lemon Meringue Tart with Olive Oil Madeleine

Gold Menu

Starters

Free Range Chicken Breast and Pistachio Ballotine, Stilton & Celeriac Remoulade, Pickle Turnip and Edamame Bean

Smoked Duck Breast Salad, Apple, Fig, Quail Egg, Baked Ricotta & Raspberry Vinegar

Braised Pork Cheek, Crispy Ham Croquettes, Celeriac & Chestnut Puree, Pea Salad

Wood Pigeon, Beetroot, Hazelnuts, Wild Mushroom, Parsnip Crisp

Guinea Fowl Terrine, Riesling Jelly, Carrots & Cucumber

Hare Saddle Loin Salad, Apple & Kohlrabi Salad, Sweet Cider Dressing

Seared Scallops and Black Pudding, Texture of Cauliflower and Pea Puree

Tuna Tartare, Wasabi Caviar, Cucumber and Avocado Salsa, Black Rice Crackers & Pickle Ginger gel

Cured Citrus trout Ceviche, Poached Fennel, Cucumber Granite & Cucumber gel

Charred Mackerel, Horseradish Cream, Texture of Beetroot

Crab & Lobster Ravioli, Shitake, Pak Choi & Lemongrass Sauce

Aubergine Parmigiana Ravioli, Sundried Cherry Tomato and Porcini Consommé

Kentish Asparagus on Brioche, Crispy Quail Eggs, Broad Bean and Truffle Hollandaise (May To July)

Mediterranean Vegetables and Quinoa Stuffed Courgette Flower, Pea Puree and Pine Nuts. (Vegan)

Twice Baked Goat Cheese & Hazelnut Souffle

Main Course

Filet of Beef, Fondant Potato, Wild Mushroom & Truffle Puree, Baby Vegetables and Red Wine Jus

Beef Medaillon, Braised Shin, Asparagus, Watervress Spaetzle, Wild Mushroom

Herb Crusted Lamb Rump, Confit Potato, Peas, Baby Carrot, Wild Mushroom and Rosemary Jus

Partridge Breast & Leg Bonbon, Wild Mushroom, Potato Dauphinoise & Seasonal Baby Vegetables

Braised Rib of Beef, Bone Marrow Mash, White Cabbage, Roasted Roscoff Onions

Duck Breast & Confit Leg Ballotine, Pistachio, Rhubarb Chutney & Gingerbread

Pork Assiette: Pork Belly, Pork Loin, Black Pudding, Savoy Cabbage, Apple Gel, Apple & Celeriac Galette

Black Olive Halibut, Heirloom Tomato Consommé, Ruby Chard, Samphire and Baby

Seared Cod Loin, Brown Shrimps Butter, Baby Vegetables and Mouseline Potato

Baked Monkfish Tail, Bacon & Pea a la Francaise, Romanesco Puree, Baby Leek

Filet of Dover Sole With Burnt Butter, Lemon & capers, Parsnip Puree, Wilted spinach & Spring Onions

Pan Fried Sea Bream with Oyster Veloute, Sea Weed Gnocchi, Fennel Salad

Mushroom, Spinach and Goat Cheese Wellington with Vermouth Sauce

Texture of Cauliflower, Tomato Chutney, Raisin, Capers, Broad Bean and Onion Bhaji (Vegan)

summer vegetable tian, smoked shallots puree, parmesan crisp

#### Desserts

Chocolate and Hazelnut Mousse on Dacquoise Biscuit, Salted Caramel Popcorn

Pimm's Trifle, on Vanilla Panna Cotta with Rosemary Shortbread

Strawberry and Chiboust Cream Tart, Compressed Strawberry and Strawberry Leather

Trio of Bailey's Crème Brulee, Mojito Cheesecake, Summer Berries Crumble

Hot chocolate pot, malt ice cream

Ginger & treacle steamed pudding, brandy snap, orange ice cream

### **Sharing Main Courses**

Sharing main courses is a fantastic way to create a relaxed and sociable dining atmosphere. This approach encourages guests to interact and converse, making the meal not just about the food, but also about the experience of sharing and connecting with others.

#### **Benefits of Sharing Main Courses:**

##### **Enhanced Social Interaction:**

Sharing dishes naturally fosters conversation as guests discuss the food, pass dishes around, and share their thoughts on the flavours and presentation. This can break the ice and help guests feel more comfortable and engaged.

##### **Variety and Choice:**

Offering a variety of main courses allows guests to sample different dishes, catering to diverse tastes and dietary preferences. This variety can make the meal more exciting and enjoyable.

##### **Relaxed Atmosphere**

The informal nature of sharing dishes can make the dining experience feel more relaxed and less structured. Guests can eat at their own pace, helping to create a more laid-back and enjoyable environment.

##### **Culinary Exploration:**

Sharing main courses gives guests the opportunity to try new and different foods they might not have chosen on their own. This can be a delightful culinary adventure, adding an element of surprise and discovery to the meal.

By incorporating sharing main courses into your meal, you can create a dining experience that is not only delicious but also memorable and enjoyable for all your guests. If you need any further assistance or have specific preferences, please feel free to contact us!

### **Grazing Platters: The Perfect Sharing Starters**

Grazing platters are an excellent choice for sharing starters, offering a visually appealing and delicious way to kick off any meal. They can also be transformed into a grazing table, mixing items from different options to create a diverse and abundant spread.

By incorporating grazing platters or a grazing table into your event, you can create a memorable and enjoyable dining experience that encourages social interaction and satisfies a variety of tastes. If you need any further assistance or have specific preferences, please feel free to contact us!

Charcuterie Platter: Parma Ham, Chorizo, Bresaola, Homemade Pate, Potted Duck, Capers, Gherkins

Meat Platter : Rare Roast Beef with Baby Watercress, Homemade Sausage Roll, Potted Chicken with Herbs, Ham Hock Roulade in Parsley Crumb, Pesto Chicken Skewers, Mini Pork Pie

Fish Platter: Smoked Salmon with Lemon and Dill Crème Fraiche, Smoked Mackerel Pate, Smoked Haddock Croquette, Calamari Rings. Chimichurri poached salmon, Jumbo Prawns Cocktail

Veg Platter: Sweetcorn Fritters, Lentil Scotch Eggs, Veg Samosas, Frittata, Onion Bhaji Mango Chutney, Chargrilled Courgette and Peppers

Best of British : Pork pies, Scotch Eggs, Rare Roast Beef, Marmalade Glazed Roasted Gammon, Earl Grey Smoked Scottish Salmon, Smoked Mackerel Pate

Middle Eastern : Rose Harissa Chicken Breast, Spiced Lamb Filo Parcels, Courgette & Mint Fritters, falafels, Stuffed Vine Leaves, Houmus, Marinated Feta & Olives

Continental : Pork Rillettes, Rillons, Smoked Salmon Pate, Aubergine Parmigiana Rolls, Manchego Cheese Croquettes, Spanish Tortilla, Mini Quiches

### Sharing Main courses

For a delightful experience, we recommend offering your guests a selection of **three main dishes, three side dishes or salads**. This combination ensures a balanced and satisfying meal, catering to a variety of tastes and dietary preferences.

#### Main meal

Moroccan Spice & Apricot Stuffed Leg of Lamb

Slow Cooked Middle Eastern Lamb Shoulder with Tzatziki

Basil Pesto Chicken Supreme with Black Olive Tapenade

Lime & Chilly Chicken Thighs Filet

Chargrilled Pesto Chicken Breast

Terryaki Braised Short beef Ribs

Thinly Sirloin Steak with Bearnaise Sauce

Slow Braised Beef Brisket

Slow Cooked Pork Belly

Pork Tenderloin, Caramelised Apple

Lemon, Dill & olive oil Salmon with Ottolenghi Pine nuts and Currants salsa

Seared Sea Bass with Salsa Verde

Pilli Pilli Prawns

Mediterranean Vegetables & Feta roll in filo pastry

Sweet Potato, Mushroom, Spinach & Goat Cheese Wellington  
Whole Zatar & Tahini Roasted Cauliflower with Chilli & Toasted almonds  
Beetroot, Ricotta & Horseradish Tart  
Harissa Roasted Hasselback Butternut Squash with Halloumi

#### Side Dishes

Chargrilled Kentish asparagus ( Seasonal)  
Potato Dauphinoise  
Roast Potatoes  
Chips  
Lyonnais Potato  
Braised Red Cabbage & Kentish Apple  
Mash Potato  
Crushed New Season Potato with Butter, Parsley and Lemon Oil  
Sauté Wild Mushrooms with Shallots & Chives  
Creamed Spinach  
Braised Peas with Bacon & Chicory  
Ratatouille  
Butter Cabbage  
Butterbean Stew  
Roasted Mediterranean vegetables spiced couscous  
Puy Lentils with Smoky Bacon  
Choi Sum & Pak Choi with Ginger & Garlic  
Roasted Root Vegetables  
Cauliflower & Cheese  
Broccoli & Stilton with Cheese Sauce  
Steamed Seasonal Vegetables  
Garlic and Chilly Tender stem broccoli  
Steamed Rice  
Jollof Rice

#### Salads

Artichokes, Pea, Mangetout, Broad Beans & Mint with Lemon Vinaigrette  
Asparagus, Broad Bean, Pea & Artichokes with Lemon & Honey Dressing ( Seasonal)  
Chopped Garden Salad  
Coleslaw  
Pink Grapefruit, Avocado, Rocket  
Vegan Nicoise Salad  
Fatoush Salad with Sumac Pita Crisp  
Fennel, Dill, celery, Radishes, Sorel, Cucumber & Pear with Lemon Oil Dressing.



Garlic & Chilli Charred Tenderstem  
Charred Cauliflower with Tahini Dressing  
Heirloom Tomato, Bambini Mozzarella, Basil & Olive Oil  
Heritage Beetroot, Peaches and Rocket with Honey Dressing  
Tabouleh  
Waldorf Salad  
Panzanella  
Iman Bayildi with Pomegranate & Labneh  
New Potato Salad  
Orzo Pasta with Roasted & Sun Blush Vegetables, Pesto  
Pickle Red Cabbage, Beetroot & Apricots  
Quinoa, Roasted Pumpkin, Balsamic Onions, Baby Spinach, Alfalfa & Toasted Seeds.  
Roasted Cumin Carrots & Sumac Chick Peas with Baby Spinach  
Roasted Root Vegetables, Dandelion, Horseradish & Parsley Dressing.  
Rocket, Sundried Tomato, Piquillo Peppers, Olives & Parmesan

### **Creating the Perfect Barbecue Experience:**

We recommend offering your guests a minimum selection of **three** main dishes, **three** side dishes or salads. This combination ensures a balanced and satisfying meal, catering to a variety of tastes and dietary preferences.

Variety and Balance: Ensure that your menu includes a variety of flavours, textures, and dietary options to cater to all guests. Offering both meat and vegetarian options, as well as a mix of creamy and fresh sides, will create a well-rounded meal.

Barbecue Items Are Cooked On Display Over Lump wood Charcoal Where Appropriate ( Please check with venue)

All our barbecues include a variety of sauces to complement your meal, such as ketchup, mustard, horseradish, chermoula, salsa verde, chimichurri, sauce vierge, and gremolata. The selection of sauces will be tailored to match your food choices.

### **Meat**

Sirloin Joint Marinated in Herbs and Homemade Pepper mix

Glazed Guinness Rib of Beef

Coca Cola Glazed Beef Brisket

6oz Beef Burger Served In Buns With Salad & Tomato Relish

Terryaki Glazed Short Ribs

Surf & Turf

Rosemary, Garlic & Thyme Neck of Lamb

Harissa Leg of Lamb

Tandoori Lamb Chops

Spicy Lamb Burger

Lamb Kofta Kebabs with Tzatziki

Peri Peri Spatchcock Chicken

Zaatar Chicken Supreme  
Jerk Butterfly Chicken Legs  
Chicken Satay with Peanut Sauce  
Turkey and Spring Onion Burger

Pork Shoulder Filled with Apricot and Dates  
Cider Marinated Pork Belly  
Chorizo Pork Burger  
Kentish Sausages

### Fish

Fennel and Rosemary Whole Sea Bass  
Sumac Salmon  
Spiced Monkfish & Peppers Brochettes  
Preserved Lemon & North African Oregano Gilt Bream  
Salmon, Cod & Prawn Skewers  
Five Bay Whole Mackerel  
Lobster  
Red Pepper and Black Olives Swordfish Steak  
Soy, Ginger and Chilly Tuna Steak  
Scallops and Pancetta  
Whole Mackerel  
Lime, Coconut and Chilly King Prawns

### Vegetarian

Paneer Tikka and Veg Skewers  
Portobello Mushroom Filled with Sumac Haloumi  
Aubergine and Mozzarella Cannelloni  
Gochujang Tofu  
Soy, Ginger and Chilly Broccoli Sprouting.  
Coronation Curried Cauliflower.

### Late night snack

Sausage & Bacon baps  
Fish & Chips Boat  
Hot Dog with Sauerkraut  
Chicken Tinga Burito  
Coronation Chicken Wrap with Mango Chutney & Baby Spinach  
Crispy buttermilk chicken with Barbecue Sauce

Pulled Beef Brisket Burito  
Croque Monsieur  
Branston Sausage Roll  
Beef Slider  
Middle Eastern Chicken Wrap with Pickle Red Cabbage  
Mini Tacos with Crispy Mushroom, Mango, Avocado, Lime & Sour Cream  
Mini Tacos with Pulled Brisket, Pickle Red Cabbage, Salsa & Sour Cream  
Haloumi Wrap with Chargrilled Vegetables & Houmous

Doughnuts  
Ice Cream Cones  
Churros with chocolate sauce

### Children Menu ( Under 12 YO)

Beef Burger with Fries  
Woodfire Pizza  
Maccaroni & Cheese  
Fish & Chips  
Jumbo Chicken Goujon & Chips  
Kid Dessert  
Chocolate Brownie Sundae  
Fresh Fruit

Evening Finger buffet

#### Meat Options

Pesto Chicken Skewer  
Quiche Lorraine  
Chicken Satay with Peanut Sauce  
Slow Braised Beef croquette  
Ham & Cheese croquettes  
Mini Yorkshire pudding, Rare Roast Beef, Horseradish, Baby Watercress  
Steak & Red Onion Chutney Crostini with Bearnaise  
Mini Beef Slider  
Homemade Sausage Roll  
Mini Pork Pies  
Cumberland Cocktail Sausages with Honey & Herbs

Ham Hock Roulade on Crostini  
Parma Ham, Figg & Pesto Bruchetta

Fish options

Salmon Fishcake with Lemon Mayo  
Fish and Chips in Mini Buckets  
Salt & Pepper Squid  
Sundried Tomato Salmon Skewers  
Coconut, Chilly & Lime Prawns  
Salmon & Asparagus Tempura ( Seasonal)  
Panko Jumbo Prawns  
Teriyaki Salmon Skewers  
Smoked Mackerel Pate on Ciabatta Croutes  
Jumbo prawn cocktail  
Smoked haddock croquette and lemon mayonnaise  
Jellied eels

Vegetarian options

Veg Gyoza  
Onion Bhaji with Mango Chutney  
Falafel with Houmous  
Sundried Tomato, Mozzarella & Basil Skewers  
Veg Spring Rolls  
Spinach and Ricotta Crepes Roll  
Jalapeno Poppers  
Vegetarian Sushi  
Mini Quiuches ( Broccoli & Stilton or Leek & Brie or Three Cheese)  
Tempura Vegetables, Sweet Chilli Dip  
Sundried Tomato and Basil Cheese Straws  
Courgette Mint & Pea Fritters,  
Sundried Tomato, Olives and Feta Quiches  
Sweet Potato, Red Onion & Spinach Frittata

Mini dessert

Apricot Tart Tatin  
Coconut Panna-cotta with Pineapple Salsa  
Lemon Posset with Aged Balsamic Strawberry  
Macarons  
Mini Lemon Meringue Tart

Mix Berry Crumble  
Saffron & Mango Cheesecake  
Eton Mess Shot Glasses  
Chocolate & Hazelnut Tart  
Mini Chocolate Brownie  
Sticky Toffee Pudding with Toffee Sauce  
Apple & Berries Crumble with Custard  
Chocolate & Hazelnut Gnocchi  
Banoffee Pie  
Crème Brulee  
Mini carrot Cake with Orange Frosting

#### Hot Fork Buffet

For a delightful hot buffet experience, we recommend offering your guests a selection of **two main dishes, two side dishes, and three salads**. This combination ensures a balanced and satisfying meal, catering to a variety of tastes and dietary preferences.

#### Personalized Menu Design:

We can also design a menu based on your favourite foods. Whether you have specific dishes in mind or particular dietary requirements, we are here to create a bespoke menu that perfectly suits your needs.

For starters, you have the option to choose between a sharing platter or a plated starter:

Desserts can be chosen from any of our other menus, ensuring a sweet ending to your meal

Please feel free to contact us for more details or to discuss any specific requirements you may have. We look forward to helping you create a memorable dining experience for your guests!

#### Poultry

Coq au Vin

Chicken Chasseur

Thai Green Chicken Curry

Chicken Cacciatore

Chicken Stroganoff

Chargrilled Pesto Chicken Breast

Butter Chicken

Confit Duck Leg & Toulouse Sausage Cassoulet

Chicken Tajine

Cajun Chicken Breast

Shawarma Spiced Chicken Thighs

Sweet & Sour Chicken

## Beef / Pork

Beef Bourguignon

Slow Braised Beef Brisket

Classic Beef Lasagna

Beef Shin In Red Wine Sauce

Malaysian Beef Rendang, Rice

Steak, Kidney & Ale Pie, Suet Dumpling

Slow Cooked Pork Shoulder

Roast Pork Loin filled with Prunes and Sausage Meat

Leek & Mustard Pork

Honey Glaze Roast Gammon

Barbecue Pork Ribs

Lemongrass & Thai Basil Pork Stew

## Lamb

Spring Lamb Navarin

Lamb Tagine with plum

Lancashire Hot Pot

Irish Stew with Celeriac Mash & Dumplings

Chipotle and Coffee Roasted Leg of Lamb

Slow Cooked Lamb Shoulder in Harissa Spices

Jamaican Goat Curry

## Fish

Traditional fish pie

Lemon & Dill Roasted Salmon

Baked Haddock with Red Pepper Sauce

Sea Food Paella

Kentish Herb Crust Hake

Black Miso Cod

## Vegetarian

Bell Pepper Stuffed with Israeli Couscous & Mediterranean Vegetables & Feta

Portobello Mushroom Filled with Spinach & Ricotta and Garden Herb Crust

Aubergine Moussaka

Mediterranean Vegetable Lasagna

Panneer Korma, Rice

Thai Veg Curry, Steamed Rice

Spinach & Ricotta Cannelloni

Coco Basil Catering goes beyond gourmet dinners and elegant soirées— they bring a world of flavors through diverse food stations that elevate any event.

**Bowl Food:** Perfect for mingling, these small, flavorful servings include mini Buddha bowls, delicious poke bowls, and hearty grain bowls. Each bowl is a complete, handheld meal that's both satisfying and sophisticated.

**Middle Eastern Bar:** Enjoy rich and aromatic flavors with selections like falafel, hummus, tabbouleh, and slow-cooked lamb, Chicken Shawarma. This station brings the warmth of Middle Eastern hospitality, offering authentic and delightful dishes.

**American Bar:** Classic American cuisine with a gourmet twist, featuring burgers, Salt Beef and BBQ ribs, accompanied by sides like mac and cheese or coleslaw. It's comfort food at its finest.

**Mexican Food Station:** Imagine vibrant flavors with zesty tacos, flavorful burritos, fresh guacamole, and savory quesadillas, Empanadas. Each dish bursts with the rich, spicy, and tangy flavors of Mexican cuisine, creating a lively and festive atmosphere.

**Asian Stir Fry Station:** Experience the sizzling action of the Asian Stir Fry Station, where guests can choose from a variety of fresh vegetables, noodles, rice tender meats, and savory sauces. Cooked to perfection right before their eyes, each dish is a personalized, flavorful masterpiece.

**Paella Station:** Coco Basil brings Spanish cuisine to life with sizzling pans of paella filled with fresh seafood, chicken, chorizo, and vegetables, all seasoned with saffron and spices. Guests can watch the cooking process, adding a touch of culinary theatre. Each serving blends succulent seafood and perfectly cooked rice, infused with rich flavors, creating a sense of community and transporting everyone to Spain.

**Oyster Bar:** Indulge in the luxury of fresh oysters, served on the half shell with a selection of shallots, vinegar and zesty lemon wedges. This station is a seafood lover's paradise, offering a refined and elegant touch to your event. Expand the offering with a selection of seafood such as whelks, cockles, jellied eels, and crevettes for an even more exquisite experience.

**Crêpes Bar:** A crêpes bar takes your guests on a sweet journey through France with options ranging from rich chocolate, Marshmallow, bananas, Whipped cream and fresh berries. The live crêpe station adds an interactive and delightful touch.

With these diverse offerings, Coco Basil ensures your event is not just delicious but an unforgettable culinary adventure. Which station would you indulge in first?