

# MENU IDEAS FOR 2024

The right menu is key to the alchemy of a wonderful event.

These are just a few of our ideas we are offering in 2024, representative of our style and designed to inspire a conversation about food!

All our menus are created on an individual basis, by discussing your personal preferences. Every event is bespoke and unique, and we are always happy to explore new ideas with you.

We hope you enjoy these suggestions as the building blocks of your own menu and look forward to sharing the creative process with you!



## FIRST COURSES – COLD

Salmon Pastrami with Compressed Honeydew Melon, Toasted Almonds and Herb-split Almond Gazpacho

Seared Beef Carpaccio, Parmesan Whip, Sourdough Toasts, Pine Nuts, Baby Sorrel, Capers and Parsley Dressing

Classic Prawn Cocktail, Bloody Mary Marie Rose, Parmesan Crisp, Avocado, Slow Roast Tomatoes, Baby Gem Lettuce

Ham Hock and Chicken Terrine *Persille*, Dried Apricot Relish, Onion Crisp, Baby Sorrel, Parsley Dressing

Tuna Tataki, Pickled Cucumber, Spring Onion, Coriander Cress, Black Sesame, Furikake Tuile, Ponzu Dressing

Sashimi Tuna and Roasted Red Pepper Salad, Crisped Jamon Iberico, *Migas*, Salmorejo Sauce

House-Cured Salmon, Sour Cream and Dill Mousseline, Pickled Cucumber, Rocket Cress

Yuzu & Mirin-cured Salmon, Squid Ink Bubble Crisps, Chilli, Avocado, Mango, Coriander Cress, Coriander Oil

Roasted Heritage Carrot and Beetroot Salad, Carrot & Cumin Hummus, Toasted Pumpkin Seeds, Beetroot Gels, Herb Oil (V)

Heritage Beetroot Salad, Goats Cheese, Walnut Granola, Parsley Oil, Raw Beetroot, Honey and Mustard Dressing (V)

Puglia Burrata, Peas, Peeled Broad Beans, Red Chilli, Crisp Croutons, Mint & Lemon Dressing, Affilia Cress (V)

Puglia Burrata, Heritage Tomatoes, Sourdough Croutons, Basil Cress, Basil Salsa Verde Dressing (V)

Pea, Courgette and Mint Gazpacho, Olive Oil Marshmallows, Minted Sour Cream, Sourdough Wafer, Pea Shoots (V)

Caesar Salad, Warm Chicken Croquette, Quails Egg, Crisped Parma Ham, Shaved Parmesan, Anchovy Croutons

#### FIRST COURSES – HOT

Charlie's Smokehouse Cold Smoked Trout, Horseradish Crème Fraiche, Beetroot, Carrot and Potato Rosti, Herb Oil, Baby Bitter Leaves

Crab and Salmon Raviolo, Creamed Spinach, Seafood Bisque split with Herb Oil, Parmesan Tuile

Shitake and Shimeji Tart, Poached Quails Egg, Tarragon Hollandaise Sauce, Sourdough Crumb (V)

Camembert and Fig Tarte Fine, Salted Hazelnuts, Baby Leaf Salad, Sherry Vinegar, Honey and Mustard Seed Dressing (V)

Seared King Scallops, Cauliflower Puree, Spiced Lentils, Crisp Bacon Shards, Shiso Cress, Curry Butter Sauce

Seared King Scallops, Celeriac Puree, Frizzled Jamon Iberico, Granny Smith Julienne

Wild Mushroom Raviolo, Spaghetti Vegetables, Porcini and Tarragon Butter Sauce (v)

Cornish Crab Cake, Heritage Tomatoes, Gazpacho Dressing, Chive Oil

Beetroot and Onion Tarte Fine, Crumbled Feta, Pomegranate, Orange and Pomegranate Molasses Dressing, Pea Shoots (v)

#### FIRST COURSES – SHARING BOARDS AND PLATTERS

Choose delicious ingredients to make an informal antipasti sharing board for a first course feast, with home-made breads, flatbreads, home-made seed crackers & sourdough toasts

Beetroot Hummus | Carrot & Cumin Hummus | White Bean Hummus | Moutabel | Fattoush | Muhammara | Spinach and Ricotta Dip

Jamon Iberico | Parma Ham | Artisan Salamis | Bresaola | Chorizo | Sobresada | Nduja,

Burrata | Buffalo Bocconcini | Manchego | Pecorino | Baron Bigod | Camembert | Caramel Camembert with Hazelnuts | Goats Cheese | Baked Camembert with Wild Mushroom and Truffle Oil | Minted Labneh | Chargrilled Halloumi

Roasted Peppers | Chargrilled Yellow and Green Courgettes | Chargrilled Aubergine | Roasted Butternut Squash | Rocket | Watercress

Cold Smoked Trout | Cured Salmon Rillettes | Marinated King Prawns | Dressed Crab | Samphire

Lobster | King Prawns | Crab, Cockles | Langoustines | Smoked Salmon | Salmon Rillettes  
Lemon, Chilli, Mayonnaise, Mignonette Sauce

#### Hot Dishes to bring to the table

Croquetas de Jamon | Croquetas de Queso | Mushroom Croquetas | Pimientos de Padron | Patatas Bravas with Spicy Tomato Sauce | Pans of Paella

Mushroom Arancini | Tomato Arancini with Melting Mozzarella Middle

#### MAIN COURSES – MEAT

Norfolk Beef Sirloin, Roast Roscoff Onion, Roasted Squash, Spinach Puree, Beef Jus

Norfolk Beef Sirloin, Onion Puree, Roasted Emperor Carrots, Parsnip Crisps, Mushroom and Peppercorn Sauce

Norfolk Beef Sirloin, Skinny Frites, Bearnaise Sauce, Roasted Cherry Tomatoes on the vine, Watercress, Baby Gem & Rocket Salad

Fillet of Beef Fillet of Beef, Potato Rosti, Wild Mushrooms, Bacon Lardons, Madeira Sauce

24 hour Short Rib of Beef, Spiced Brown Sugar & Star Anise Glaze, Baby Carrots,???

Loin of Hertfordshire Venison cooked sous vide and seared, Stilton & Broccoli Puree, Poached Baby Pear, Port Jus

Loin of Hertfordshire Venison cooked sous vide and seared, Blackberry, Baby Beetroot, Caramelised Roast Onion, Venison Jus

Loin of Hertfordshire Venison cooked sous vide and seared, Wild Mushrooms, Potato & Celeriac Rosti, Truffled Madeira Jus

Chicken, Mushroom & Tarragon Pithiviers, Creamed Potato, Chicken Jus

Chorizo-stuffed Chicken Breast, Patatas Bravas, Spiced Romesco Sauce

Herb-stuffed Chicken Breast, Crushed Peas, Crisp Bread Sauce Croquette, King Oyster Mushroom, Chicken Jus

Mushroom-stuffed Guinea Fowl Breast, Roast Roscoff Onion, Truffled Mushroom Risotto,  
Parsnip Crisps

Sticky Five Spice Duck Breast, Duck Spring Roll, Jasmine Rice, Yuzu Tomato & Spring Onion  
Salad

Lamb Rump, Cabbage-wrapped Shoulder, Parsnip, Carrot & Potato Mash, Lamb Jus, Mint Oil

Ras al Hanout Lamb Rump, Chargrilled Aubergine, Butternut Squash Puree, Cumin & Sumac  
Roast Baby Potatoes, Spiced Lamb & Pomegranate Molasses Jus

Lamb Rump, Roasted Asparagus, Crushed Jersey Royals, Capers & Mint Hollandaise

Cannon of Lamb, Baby Carrots, Leeks & Courgettes, Crushed Minted Peas, Potato  
Dauphinoise, Redcurrant & Wine Jus, Mint Oil

Lamb Rump Tagine, Pomegranate, Charred Onion and Almond Pearl Couscous, Pickled  
Apricots

Pork Tenderloin cooked sous vide & seared, Pork Shoulder Croquette, Cauliflower Puree,  
Ravigote Sauce

\*unless requested otherwise, we cook our lamb and beef – rare to medium rare, with the  
exception of slow-cooked dishes. We will also provide seasonal vegetables with each dish  
and this is discussed with the client when choices are being made

#### MAIN COURSES – FISH

Stone Bass, Crushed New Potatoes, Seafood Bisque, Garden Peas and New Potatoes,  
Pea Shoots

Stone Bass, White Bean and Tomato Cassoulet, Roasted Asparagus, Migas

Chalk Stream Trout, Prawn and Cockle Kedgeree, Curry Cream Sauce

Miso Salmon, Sesame, Spinach, Sriracha & Spring Onion Stir-fried Rice, Sweet Chilli &  
Ponzu Drizzle

Potato-crusting Halibut, Roasted Asparagus, Baby Carrots, Baby Navets, Apple Julienne,  
Cider and Tarragon Cream Sauce

Troncon of Turbot, Fennel Croquettes, Roast Shallots, Spinach, Baby Leeks, Pernod Velouté

Black Cod, Miso, Sake & Mirin Marinade, Ginger Crisp, Stir-fried Greens, Sticky Rice, Radish  
and Pickled Ginger Julienne

#### MAIN COURSES – VEGETARIAN AND VEGAN

Onion and Mushroom Vol-au-Vent with Onion Gravy, Parsnip Crisps, Creamed Potato

Stuffed Aubergine, Crumbled Feta, Sumac and Garlic Croutons, Pomegranate, Red Capsicum and Tomato Tagine Sauce, Pea Shoots

Butternut Squash, Onion and Celeriac Pithiviers, Creamed Potatoes, Red Wine Jus

Aubergine, Sweet Potato & Spinach Thali, Lentil Dahl, Chick Pea Curry, Cucumber Raita, Tomato Kachumber, Crispy Sev Noodles

Vegetable Tagine with Preserved Lemon and Green Olives, Roasted Onion Pearl Couscous, Minted Labneh, Harissa Oil

#### SHARING MAIN COURSES AND FEASTS

Choose your own selection of delicious ingredients to make an informal sharing board feast on the table accompanied by salads (see salad section) or seasonal vegetables.

Here are a few suggestions:

28 day aged British Fillet of Beef | Sirloin of Beef | Slow-cooked Beef Short Ribs  
(Marinades: Spicy Brown Sugar Rub | Worcestershire Sauce & Garlic | Red Wine & Garlic)

Roast or Barbequed Welsh Rump of Lamb | Leg of Lamb | Lamb Kofta  
(Marinades: Lemon & Garlic | Spicy Barbeque | Shawarma)

Sticky Bourbon Pork Tenderloin | Spicy Smoked Pulled Pork

Beef & Ale Pie | Creamy Chicken & Ham Hock Pie | Rhudolf Pie | Roasted Winter Vegetable Pie | Spiced Lamb and Apricot Pie

Accompaniments:

Aubergine Bake with Pomegranate & Feta | Macaroni Cheese | White Bean and Chorizo Cassoulet | Cauliflower Cheese | Buttered Corn | Vegetable Tagine  
Potato Dauphinoise | Roasted Baby Potatoes with Cumin & Sumac | Patatas Bravas | Mash  
Rainbow Slaw | Minted Labneh | Harissa | Muhammara

#### BARBEQUES, PAELLAS AND WOOD-FIRED COOKING

Valencian Seafood Paella

Chicken, Pork, Chorizo, Mushroom & White Bean Paella

Artichoke, Red Pepper, Asparagus & Mushroom Paella (v)

Barbequed Sirloin of Beef with a Bourbon Brown Sugar Rub

Korean Steaks, Mirin and Soy Marinade, Chilli Sauce, Cucumber Pickle

Barbequed Leg of Lamb with Lemon, Garlic, Lavender & Honey

Chicken Pintxo Kebabs with Cumin and Sweet Smoked Paprika

Spit Roast Pig, Sea Salt, Fennel, Apple and Apricot Stuffing, Apple Sauce

Tumbet-stuffed Peppers (v)

#### MAIN COURSE SALADS - COLD

Chicken, Avocado and Mango Salad - Lime, Chilli, Spring Onion, Coriander Cress

Our Coronation Chicken – Classic Curry Mayonnaise Sauce, Mangoes, Black Grapes,  
Coriander Jewelled Rice Salad

Shredded Duck, Compressed Watermelon, Spring Onion, Chilli, Coriander, Mint,  
Crushed Peanuts

Thai Beef Salad - Coriander, Mint, Shredded Spring Onion, Chilli, Lime

Miso Salmon, Shredded Onion, Cucumber, Sesame, Chilli, Radish

Salmon Poke Salad - Chilli, Sesame, Edamame, Cucumber, Avocado, Mango, Coriander

Moroccan King Prawn Salad - Sumac, Tomato, Red Onion, Capsicum, Cucumber, Mint

King Prawns, Dill-Cured Salmon, Baby Potatoes, Quails Eggs, Dill & Sweet Mustard Mayo

Asparagus & Artichoke Tart, Tomato Brunoise, Dusted Parmesan

Papdi Chaat - Ajowan Crisps, Spiced Potato & Chickpea, Raita, Mint Chutney,  
Tamarind, Pomegranate, Crispy Sev Noodles

#### HOT BOWL FOOD AND SHARING DISHES

Chicken Tagine, Preserved Lemon, Honey, Green Olives, Chickpeas, Roasted Onion Couscous

Mughlai Chicken with Almonds & Sultanas, Basmati Rice, Cucumber, Mint Raita

Butter Chicken with Tomato, Turmeric & Fennel Seeds, Pilau Rice, Cucumber Raita

Chicken, Ham and Leek Pie | Beef & Mushroom, Red Wine & Miso Pie with hand-made  
butter puff pastry

Braised Beef with Oranges and Star Anise

Braised Saraman Beef (Coconut, Galangal, Ginger & Garlic)

Sticky Gingered Beef, Sesame, Spring Onion, Shredded Cucumber

Lamb Tagine with Dates and Aubergines, Harissa, Minted Labneh

Persian Lamb with Cinnamon, Apricots, Dates & Pistachios, Saffron Rice

Barbecued Maple and Bourbon Pork, Corn, Apple & Chilli Slaw

Monkfish Penang Curry, Pineapple & Coriander Rice

Roast Butternut Squash and Pecorino Ravioli, Brown Butter and Sage Sauce

Aubergine Bake, Pomegranate, Crumbled Feta, Sumac Crumb

### SALADS

Chargrilled Aubergine, Slow-roast Baby Tomatoes, Preserved Lemon Yoghurt Dressing,

Heritage Tomatoes, Cucumber, Roasted Red Pepper, Buffalo Bocconcini, Black Olives,  
Basil, Sourdough Croutons

French Beans, Mangetouts, Sugarsnap Peas, Broad Beans, Peas, Radishes, Tarragon,  
Mustard Seed Dressing

Butternut Squash, Green Lentils, Pearl Couscous, Roasted Cherry Tomatoes, Red Onions,  
Berbere Spice, Flat Leaf Parsley

Roasted Red Peppers, Chargrilled Nectarine, Buffalo Bocconcini, Rocket, Frizzled Parma  
Ham, Mint

Sweet Potato, Pineapple, Cucumber, Chilli, Lime, Mint

Slaw - Apple, Fennel, Carrot, Red Cabbage, Walnuts, Mayonnaise

Asian Slaw - Red Cabbage, Carrot, Apple, Peppers, Chilli, Green Papaya, Spring Onion,  
Roasted Cashews, Sesame

Aubergine and Slow-roast Baby Tomato Tabbouleh, Pomegranate, Lemon Hummus  
Dressing, Torn Toasted Cumin Flatbread, Flat Leaf Parsley

### FOOD STATIONS

Pata Negra Jamon de Bellota

Blinis, Smoked Salmon, Cured Salmon, Salmon Keta, Prawns, Sour Cream, Pickled Cucumber,  
Shallot, Chilli Sauce

Chola Sandwiches - Soft Buns, Spicy Brined and Roasted Pork, Pickled Vegetables & Chilli

Sourdough Cheese Toasties – Cheese & Ham, Cheese & Tomato (v)

Pau Bhaji – Soft Brioche Buns, Curried Vegetables, Spiced Butter (v)

Sliders – Soft Brioche Buns filled with Mini Burgers/Pulled Pork/Gochujang Chicken/ Teriaki Beef with Pickled Dill Cucumbers/Tomato/Slaw/Cheese/ Chilli Sauce/Mayo

#### PUDDINGS – COLD

Mango and Passionfruit Cheesecake, Passionfruit Sorbet, Gingernut Crumble, Mango, Passionfruit, Shaved Coconut

Mascarpone Bavarois, Bitter Chocolate Ice Cream, Coffee and Kahlua-soaked Sponge, Chocolate Crumble, Coffee Tuile

Classic Rum Baba with Raspberries, Chantilly Cream and Raspberry Coulis

Chocolate and Rose Cream Puff, Rose Petal Ice Cream, Raspberry Meringue, Raspberries, Mint

Mini Banoffee Pie, Banana Ice Cream, Hot Rum Bananas, Nougatine Crumble

Raspberry & Strawberry Eton Mess, Raspberry Sauce, Honeycomb, Raspberry Sorbet, Edible Flowers

Thai Green Curry Ice Cream, Fresh Mango Salad, Coconut Crumble, Marshmallow

Salted Caramel Tart, Praline and Chocolate Macaron, Raspberries, Vanilla Ice Cream, Caramel Drizzle

Peanut Butter Cheesecake, Cherry Compote, Cherry Ripple Ice Cream, Peanut Brittle

Momofuku Milk Bar Crack Pie, Cereal Milk Ice Cream, Strawberry Compote

The Best Treacle Tart, Home-made Vanilla Ice Cream

Strawberry and Prosecco Trifle, Basil Leaf Tuile (Pink Stem Glass)

Dark Chocolate and Salt Caramel Tart, Yoghurt Ice cream, Raspberries

Raspberry, Mango & Passionfruit Pavlova, Passionfruit Curd, Raspberry Sauce,

Espresso Martini Tiramisu, Gingernut & Chocolate Crumb, Chocolate Tuile, Raspberries

Hazelnut Vacherin, Apricots, Apricot Turrón Ice Cream, Raspberry Kissel

Mango Tart, Passionfruit Ice Cream, Lychee and Mango Compote



## PUDDINGS - HOT

Chocolate & Salt Caramel Moelleux, Cherry & Vanilla Ice Cream, Black Sesame Tuile Dentelle

Chocolate Brownie, Rum and Raisin Ice Cream, Salted Toffee Sauce

Warm Orange & Almond Cake, Orange Blossom Ice Cream, Orange Caramel Drizzle, Orange Crisp

Fig and Goats Cheese Frangipane Tart, Lemon Thyme & Honey Ice Cream, Roasted Fig

Apricot & Raspberry Frangipane Tart, Spanish Turrón Ice Cream, Toasted Almond Crumble, Apricot Kissel

Apple Sticky Toffee Pudding, Toffee Sauce, Honeycomb Crunch Ice Cream, Toffee Apples

Apple Tarte Tatin, Clotted Cream Ice Cream, Caramel Sauce

Apricot Briioche Queen of Puddings, Apricot Sauce, Clotted Cream

Black Cherry Clafoutis, Black Cherry & Kirsch Ice Cream, Black Cherry Sauce

Warm Rum Baba, White Chocolate Ice Cream, Raspberries, Raspberry Tuile

all Carte Blanche Ice Creams are home-made

## SHARING PUDDINGS FOR GUESTS TO SHARE AT THE TABLE

Hazelnut Meringue Roulade, Strawberries, Raspberries, Mango, Whipped Cream, Raspberry Sauce served for guests to share

Large Tarte au Citron with Raspberries, Cherries, Blackberries, Toasted Marshmallow, Mint, Edible Flowers

(also Treacle Tart, Strawberry Tart, Lemon Meringue Pie, Apple Tart, Dark Chocolate & Salt Caramel Tart)

Make Your Own Eton Mess – Strawberries, Raspberries (and/or Apricots, Cherries, Nectarines), Bowls of Mascarpone or Ice Cream, Whipped Cream, Raspberry Sauce (or Apricot Sauce), Baby Marshmallows, Honeycomb Shards

## VEGAN PUDDINGS

Pineapple Tarte Tatin, Lime & Coconut Ice Cream, Pineapple Carpaccio, Coconut Rum Caramel Sauce

Vegan Pavlova, Raspberries & Strawberries, Basil Sorbet, Raspberry Sauce

Vegan Mango Cheesecake, Gingernut Crust, Raspberry Sorbet, Raspberries

Apple Tarte Tatin, Vanilla Ice Cream, Caramel Sauce

Summer Pudding, Strawberry Sorbet, Blackberry Gel, Raspberry Sauce, Edible

#### POTS AND SHOTS

Just a few ideas...

Tiramisu with Kahlua and Espresso Martini Pipette

Bannoffee Shot - Biscoff & Gingernut Crumb, Salt Caramel, Whipped Cream, Bananas

Key Lime Pie, Chocolate Crumb, Lime Crisp

White Chocolate Creme Brûlée, Peppered Strawberries, Lemon Balm

Lemon Posset with Lavender Tuile, Raspberries

Double Dark Chocolate Fudge Tart

Best Treacle Tart, Clotted Cream

Mango Cheesecake, Gingernut Crumb, Passionfruit Jelly

#### MIDNIGHT SNACKS AND CHEESEBOARDS

Bacon Butties in Soft Baps with Tomato Ketchup and Brown Sauce

Slow-cooked Beef Sliders in Brioche Buns with Bearnaise Sauce and Rocket Salad

Cheese and Ham Sourdough Toasties Cheese Sourdough Toasties

Buntingford Sausage Bap with Caramelised Onions, Tomato Ketchup and Mustard

Bacon Mac and Cheese Pots/Mac and Cheese Pots (v)

Spanish Red Pepper, Onion Coca and Black Olive (similar to thin pizza)

Cones of Chips with Ketchup and Mayonnaise(v)

Pulled Pork in a Bap with Jamaican Slaw and Barbeque sauce

Curried Vegetable Pau Bhaji in a Brioche Bun with Cumin Butter (v)

Felafel, Hummus and Salad in Pitta Bread (v)

Fish Finger Baps with Tartare Sauce and Rocket

Cornish Pasties with Tomato Ketchup and Brown Sauce on the side

South American Empanadas (Beef/Chicken/Vegetarian)

Cheese Cakes made with the Cheeses of your choice and decorated with Fruits and Flowers

Cheese Boards with the Cheeses of your choice and Fruits and Biscuits and/or Walnut Bread, Hazelnut and Sultana bread, Spotted Dog Soda Bread



### **Drinks**

Many of our clients prefer to source their own wines and we can help with the hire of elegant glasses and the supply of ice. We do not charge corkage and will undertake to chill drinks on the day and provide experienced and charming staff to serve them.

We can provide Fresh Juice Bars, Cocktails and Mocktails for receptions and after-dinner bars and the staff to make and serve them.

We also make our own Botanical Cocktails from Home-made cordials and beautiful jugs of Fruit and Herb Waters for thirst quenching on those warm summer days



And last but not least...we just wanted to tell you about our kitchen ethos at Carte Blanche.

We make everything from scratch, sourcing our ingredients responsibly and, whenever possible, locally.

We make our own sourdough and speciality breads.

We have a great team of suppliers who are enthusiastic about making sure our ingredients are of the very best quality. We only use free range eggs and all the salt that goes into our food is Maldon Sea Salt. We use Extra Virgin Olive Oil for our cooking.

We are genuinely interested in finding great alternatives for those of our clients who have special diets and our in-house nutritional health coach is always happy to advise on healthier ways of cooking and eating.

We are informed and fascinated by all aspects of food and service, and we never lose our love for doing what we do!

## **CARTE BLANCHE**

Bury Farm Parlour, Bury Farm, Nuthampstead, Nr Royston, Herts SG8 8NG Tel: 01763 848212.  
[www.carteblanhecatering.co.uk](http://www.carteblanhecatering.co.uk)

