



CATERING * EVENT DESIGN * MARQUEES

MENUS, IDEAS AND INSPIRATIONS 2021-22

The right menu is a key factor in the alchemy of a wonderful event. These ideas are representative of our style and designed to inspire conversation in the planning stages. All our menus are created on an individual basis, by exploring your personal preferences and plans for the day. Every event is unique. We hope you enjoy these suggestions as the building blocks of your own tailor-made menu and look forward to sharing the creative process with you!

Small Starters and Amuse Bouches

Seafood Bisque, Parmesan Sable
Crab and Salmon Raviolo, Wilted Spinach, Lemon Vinaigrette
Lobster Raviolo, Spaghetti Vegetables, Creamy Lobster Bisque
Pea and Mint Gazpacho, Olive Oil Marshmallow, Pea Shoots
Inverawe Smoked Salmon, Crisp Deep Fried Quails Egg, Kohlrabi Remoulade
Salmon Tiradito, Pink Grapefruit, Avocado, Popped Vermicelli
Blowtorched Jamon Serrano, Fig, Goats Cheese, Balsamic Rioja Drizzle

Vegetarian & Vegan Small Starters and Amuse Bouches

Wild Mushroom Raviolo, Spaghetti Vegetables, Porcini and Tarragon Sauce (can be vegan)
Wild Mushroom Veloute, Cep Jelly (can be vegan)
Butternut Squash & Sage Raviolo, Wilted Spinach, Shaved Parmesan, Citrus & Sage Butter
Salmorejo, Manchego Cheese Straw (or vegan Cheese Straw)
Warm Wild Mushroom Tart, Soft Boiled Quails Egg, Hollandaise Sauce, Crushed Thyme
Wild Rice Cracker, Hertfordshire Goats Cheese, Tapenade, Tomato, Basil Cress
Carrot & Cumin Hummus, Roasted Heritage Carrot, Savoury Granola, Tahini (vegan)

Cold Meat and Fish First Courses

Big Fish Cold-Smoked Trout, Cured Salmon & Dill Rillettes, Orange & Fennel Slaw, Sourdough Toasts
Duck Salad, Crispy Skin, Compressed Melon, Toasted Cashews, Sesame Soy Dressing
Duck Liver Parfait, Smoked Duck Breast, Blackberry & Apple Relish, Toasted Brioche
Spiced Chicken Terrine, Celery Seed Crisp, Mango Mayo & Chutney, Black Grape & Coriander Salad
Pressed Ham Hock and Chicken Terrine, Baby Gem, Beetroot & Apple Chutney, Treacle & Honey Bread
Prosciutto, Nectarine, Roasted Red Pepper, Burrata, Toasted Walnuts, Olive Oil, Balsamic, Lemon Zest

Ratty's Picnic - Scotch Egg, Prosciutto, Potted Salmon & Prawns, Tarragon Mayo, Watercress Salad
 Beef Tartare, Quails Egg, Cornichons, Kohlrabi Slaw, Melba Toast
 Beef Tataki, Pickled Cucumber, Spring Onion, Coriander Cress, Black Sesame, Ponzu Dressing
 Whisky-Cured Salmon, Sour Cream and Dill Mousseline, Pickled Cucumber, Buckwheat Blinis
 Citrus-cured Salmon, Fennel & Pink Grapefruit Salad, Yuzu Dressing, Black Onion Seed Melba Toast
 Sesame Tuna Tataki, Avocado, Edamame, Ponzu Dressing, Red Amaranth Cress, Furikake Crisp
 Cornish Crab, Avocado Mousse, Sweetcorn Sorbet, Coriander Cress, Parmesan Tuile
 Salmon Poke Salad, Radish, Mango, Avocado, Cucumber, Chilli and Lime Dressing
 Torched Mackerel, Pickled Cucumber and Apple Salad, Miso Mayonnaise
 BLT Salad - Heritage Tomatoes, Candied Bacon, Lettuce, Avocado, Chargrilled Sourdough, Basil
 Chicken Liver Parfait, Elderflower Jelly, Walnut and Raisin Toast
 Lapsang Smoked Duck, Blackberry, Feta, Pomegranate, Walnut, Red Vein Sorrel
 King Prawn Poke Salad with Sesame, Avocado, Mango, Coriander, Lime and Chilli

Cold Vegetarian and Vegan First Courses

Torched Camembert, Red Onion & Fig Tarte Tatin, Walnuts, Baby Leaves, Walnut Dressing
 Heritage Tomato Tarte Fine, Onion Confit, Goats Cheese, Tapenade, Nicoise Bean Salad (can be vegan)
 Aubergine Tart Fine, Tomato Vinaigrette, Pine Nuts, Zhoug Dressing (vegan)
 Beetroot Carpaccio, Goats Cheese, Candied Pecans, Mizuna Cress, Citrus Dressing (can be vegan)
 Heritage Carrot Salad, Carrot&Cumin Hummus, Beetroot, Minted Labneh, Hazelnut Dukkah (vegan)
 Tomato, Avocado & Buffalo Bocconcini Salad, Black Olive Toast, Basil Cress, Basil Oil
 Burrata with a Broad Bean, Pea, Mint & Chilli Salad, Lemon Dressing & Sourdough Toast

Hot Meat and Fish First Courses

Seared King Scallops, Charred Cauliflower & Puree, Raisins, Pinenuts, Curry Dressing
 Seared King Scallops, Celeriac Puree, Crisped Parma Ham, Apple Julienne, Mizuna Cress
 Cornish Crab Cake, Heritage Tomato Salad, Gazpacho Gel, Chive Dressing
 Cheddar Rarebit and Smoked Haddock Tart, Caponata Salad, Basil Cress, Herb Oil
 Sticky Spiced King Prawns, Hot and Sour Mango Salad, Giant Prawn Cracker
 Pork Cheek Croquette, Apple & Kohlrabi Remoulade, Crackling, Apple Gel, Watercress
 Crisp Chicken Croquette, Caesar Salad, Bacon Shard, Shaved Parmesan, Anchovy Croutons
 Runny Scotch egg, Crumbled Black Pudding, Apple & Bacon Salad, Watercress Mayo
 Roasted Asparagus, Soft Boiled Free Range Egg, Smoked Bacon, Chorizo, Parmesan Crumb
 Apple, Bacon & Thyme Tarte Tatin with Dolcelatte, Salad Leaves & Balsamic Dressing
 Chicken, Lemongrass and Coconut Soup with Rice Croutons

Hot Vegetarian and Vegan First Courses

Truffled Wild Mushroom Arancini, Pickled Mushrooms, Porcini Hollandaise, Bitter Leaves
 Roasted Asparagus, Soft Boiled Egg, Tarragon Hollandaise, Parmesan Crumb

Chevres & Caramelised Onion Tart Fine, Roasted Figs, Bitter Leaf Salad, Balsamic
Goats Cheese and Caramelised Onion Tart, Black Fig, Walnuts, Honey Truffle Dressing
Roasted Butternut Squash Soup, Girolles, Truffle Oil, Creme Fraiche, Cheese Croutons (can be vegan)
Pea and Courgette Soup with Minted Pea and Creme Fraiche Croute and Herb Flowers (can be vegan)

Informal Sharing Boards (can be a first course or expanded to make a main course)

Middle Eastern Sharing Board - Beetroot Hummus, Moutabel, Fattoush, Carrot & Cumin Salad, Warm
Spinach & Cheese Brik, Pomegranate Labneh, Charred Onion and Sea Salt Flat Breads (v)

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Seafood Platter - Big Fish Smoked Trout, Cured Salmon Rillettes, Marinaded King Prawns, Dressed Crab,
Samphire Salad, Lemon Wedges

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Thai Street Food - Sticky Aubergine Salad with Coriander and Chilli, Green Papaya Salad with Prawns and
Crushed Peanuts, Pork Moo Ping Skewers, Duck Spring Rolls

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Indian Street Food - Papdi Chaat (Spicy Potato & Chick Pea Salad with Crunchy Noodles, Yoghurt, Mint,
Tamarind and Pomegranate), Pao Bhaji (Curried Vegetable Rolls with Butter), Tandoori Chicken Kebabs,
Mango Chutney, Tomato, Cucumber and Red Onion Kachumber

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Mexican Sharing Board - Pulled Pork and Coriander Tacos, Black Bean and Cheese Nachos, Chipotle
Chicken Skewers, Elote (Griddled Corn with Cheese and Mayo), Guacamole, Pico de Gallo

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Pinxtos and Tapas - Croquetas de Jamon, Pinxtos (Tortilla, Prawn and Pisto), Albondigas, Pimientos de
Padron, Patatas Bravas, Pans of Paella, Aioli

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Baked Camembert Fondue with Wild Mushroom and Truffle Oil, Sourdough Toasts and Crudites to dip
(for two to share) (v)

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Antipasti Platters

Choose from the following ingredients:

Prosciutto, Jamon Iberico, Salami, Bresaola, Chorizo, Mallorcan Sobresada, Italian Nduja, Buffalo
Bocconcini, Burrata, Manchego, Suffolk Baron Bigod, Chargrilled Halloumi, Roasted Peppers, Chargrilled
Aubergine, Chargrilled Yellow and Green Courgette Ribbons with Lemon and Dill, Slow-Roasted Cherry
Vine Tomatoes, Black Figs, Honeydew Melon, Olives, Tzatziki, Rocket, Parmesan, Breadsticks, Focaccia,
Bruschetta...

...and hot dishes brought to the table:

Salt and Pepper Squid, Mushroom Arancini, Tomato Arancini with Melting Mozzarella Middle, Griddled
Garlic Prawns, Chicken Croquettes, Mushroom Croquettes

Poultry and Game Main Courses

Chicken, Mushroom & Tarragon Pithiviers, Creamed Potato, Chicken Jus, Garden Vegetables
Roast Breast of Chicken, Shitake Stuffing, Madeira Sauce, Baby Vegetables, Rosti Potatoes
Chicken Breast in Pancetta, Sweetcorn Puree, Pancetta Crisp, Spinach, Pommes Anna
Sticky Lime and Ginger Chicken, Stir-fried Oriental Greens, Jasmine Rice
Herb and Mascarpone Chicken Breast , Bowl of Frites, Green Salad, Little Jug of Chicken Jus
Brandy and Garlic Roasted Chicken Breast , Mushroom Risotto, Chicken and White Wine Jus
Roasted Chicken Breast, Thai Green Curry Sauce, Shredded Cucumber, Coriander Cress, Sticky Rice
Ras al Hanout Chicken Breast, Green Olive & Preserved Lemon Tagine Sauce, Roasted Vegetable Couscous
Roast Guinea Fowl Breast, Truffled Onion Risotto, Crispy Skin, Asparagus, Girolles, Guinea Fowl Jus
Guinea Fowl, Spinach & Boursin Stuffing, Glazed Baby Carrots, Potato & Celeriac Rosti, Port Jus
Orange & Juniper Duck Breast, Root Vegetable Rosti, Crisp Pancetta, Carrot Puree, Buttered Kale
Sticky Five Spice Duck Breast, Crisp Duck Spring Roll, Saffron Rice, Cucumber, Tomato & Pomegranate
Tandoori Duck Breast, Spiced Duck Croquette, Apricot Masala, Basmati Rice, Spiced Creamed Spinach
Loin of Venison, Wild Mushroom Pie, Parsnip Puree, Buttered Kale, Game Chips, Venison Jus
Loin of Venison, Chestnuts, Roasted Quince, Cavolo Nero, Roasted Root Vegetable Puree, Port Jus
Loin of Venison, Roasted Beetroot & Carrot, Celeriac Puree, Spinach, Red Wine Jus
Venison Rudolph Pie, Mashed Potato, Cheddar Crumble, Winter Vegetables

Beef, Lamb and Pork Main Course Dishes

Roast Lamb Rump, Moussaka Croquette, Star-Anise Carrots, Red Wine & Tomato Drizzle, Mint Oil
Roast Lamb Rump, Apricot, Onion & Walnut Couscous, Pomegranate Labneh, Spinach, Lamb Jus
Lamb Rump, Aubergine & Pepper Timbale, Cumin-roast Potatoes, Red Wine & Tomato Jus, Mint Oil
Lamb Rump, Caper Hollandaise, Tenderstem Broccoli, Fricassee of Peas, Crushed Jersey Royals
Cannon of Lamb, Crushed Minted Peas, Baby Carrots, Courgettes & Leeks, Jersey Royals, Red Wine Jus
Cannon of Lamb, Confit Belly Croquette, Griddled Vegetable Escabeche, Beetroot Puree, Crumbled Feta
Slow-Roast Pomegranate Lamb, Parsley, Pinenut & Raisin Couscous, Mint Labneh, Harissa, Salad Leaves
Slow-cooked Lamb Shank, Roast Shallots, Bacon Lardons, Roasted Root Vegetables, Red Wine Jus
Lamb Shank Rogan Josh, Caramelised Onion & Saffron Rice, Minted Cucumber Raita, Onion Bhaji
Fillet of Beef, Onion Tatin, Parsley Rarebit, Baby Carrots & Leeks, Red Wine Jus
Fillet of Beef, Potato Rosti, Wild Mushrooms, Puff Pastry Crouete, Bacon Lardons, Madeira sauce
Blackened Beef Fillet, Layered Root Vegetable Dauphinoise, Asparagus, Butternut Squash Puree
Fillet of Beef, Charred Corn, Asparagus, Sweetcorn Puree, Chipotle Butter
Fillet of Beef, Frites, Little Jug of Béarnaise Sauce, Watercress, Roasted Cherry Vine Tomatoes
Braised Pulled Beef Brisket and Porcini Pithiviers, Truffled Mash, Red Wine and Miso Jus
Short Rib of Beef, Brown Sugar & Star Anise Glaze, Stir-fried Greens, Creamed Corn, Sweet Potato Fries
Rib-eye of Beef, Rendang Sauce with Coconut & Lime Leaves, Coconut Chilli Sambal
Beef Rib-eye, Chargrilled Pineapple, Blue Cheese, Thin Frites, Slaw, Rocket
Beef Rib-eye (medium rare), Porcini and Port Butter, Roasted Shallots, Chunky Fries, Salad Leaves

Pork Tenderloin, Pork Faggot, Shallot & Thyme Puree, Black Pudding Dauphinoise, Red Wine Jus
Pork Tenderloin, Crisp Pork Croquette, Cauliflower Puree, Kale, Ravigote Sauce
Pork Tenderloin, White Bean Cassoulet, Baby Carrots, & Leeks
Bourbon Sticky Pork Belly, Sweet Potato Mash, Roasted Root Vegetables, Wilted Spinach

(unless requested otherwise, all our lamb and beef - with the exception of slow-cooked dishes - is cooked medium rare. This is always discussed with the client when choices are being made)

Fish Main Course Dishes

Seared Seabass with a Coconut, Chilli and Lemongrass Sauce, Wilted Bok Choi, Sweet Potato Galette
Seared Seabass, Parsley Crust, Lemon & Herb Risotto, Roasted Cherry Vine Tomatoes, Salsa Verde
Roast Sea Bass, Romesco Crust, Chilli and Red Pepper Hollandaise, Tomato Cassoulet, Spinach
Confit Salmon, King Prawns, Mussels, Curry Cream Sauce, Braised Fennel
Turbot, Crisp Iberico Ham, Tarragon Hollandaise, Roasted Cherry Vine Tomatoes, Spinach, Jersey Royals
Halibut, Shellfish Cassoulet, Samphire, Fennel, Baby Jersey Royals
Roast Loin of Cod, Wild Mushroom Bourguignon, Roasted Baby Carrots, Buttered Spinach
Black Cod, Miso, Pickled Ginger, Stir-fried Green, Sticky Rice
Seafood Pithiviers - Prawns, Smoked Haddock, Salmon, Rough Puff Pastry Crust, Chive Beurre Blanc
Miso Salmon, Wasabi Mash, Stir-fried Greens, Chilli Soy Drizzle

Vegetarian and Vegan Main Course Dishes

Stuffed Aubergine, Pine Nuts, Pomegranate, Feta, Confit Tomato, Za'atar Crumble (can be vegan)
Wild Mushroom Pithiviers, Creamed Potatoes, Baby Summer Vegetables, Madeira Jus
Butternut Squash, Chestnut & Celeriac Pithiviers, Olive Oil Potatoes, Red Wine Jus, Cavolo Nero (vegan)
Roasted Root Vegetable Tarte Tatin, Roasted Asparagus, Red Wine, Roasted Vine Tomatoes (vegan)
Leek and Butternut Squash Lasagne with Ricotta and Smoked Tomato, Gruyere Sauce
Vegetable Tagine, Cumin, Preserved Lemon, Green Olives, Giant Roasted Vegetable Couscous (vegan)
Spring Vegetable Risotto, Mint Pesto, Parmesan Tuile, Crispy Fried Leek (can be vegan)
Aubergine, Courgette & Black Olive-stuffed Peppers, Goats Cheese Pine Nuts, Red Pepper Sauce (vegan)
Root Vegetable Pie with Tarragon Cream Sauce, Creamed Potatoes, Spinach, Purple Sprouting Broccoli
Aubergine & Tomato Curry, Dahl, Basmati Rice Timbale, Pomegranate Raita, Mini Popadums (vegan)
Vegetable Penang Curry, Jasmine Rice Timbale, Green Papaya Salad, Coriander Cress Salad (vegan)

Sharing Main Courses and Feasts

Rib-eye of Beef (cooked medium rare) carved onto wooden boards (or to carve), Bowls of Frites, Bearnaise
Sauce, Selection of Salads, Mustard & Horseradish

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Beef, Mushroom, Red Wine and Miso Pie (Home-made Butter Rough-Puff Pastry), Creamy Horseradish
Mash, Roasted Root Vegetables, Seasonal Green Vegetables, Mustard & Horseradish, Extra Gravy
(More Pies: Beef & Ale, Steak & Kidney, Chicken, Ham & Leek, Chicken, Mushroom & Tarragon)

Beef Sharing Board - Sirloin of Beef, Sticky Beef Ribs, Beef Shin Croquettes, Beef Marrow Jus, Beef Fat Roast Potatoes, Roasted Root Vegetables, Dressed Salad Leaves

Lamb Sharing Board - Garlic & Lemon-marinated Butterflied Leg of Lamb, Potato Dauphinoise, Dry Roast Ratatouille with Parmesan Crumble, Red Wine and Garlic Jus, Dressed Salad Leaves, Mint Sauce

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Moroccan Lamb Sharing Board - Butterflied Leg of Lamb, Ras al Hanout Rub, Minted Yoghurt, Harissa, Roasted Pepper & Onion Couscous, Tagine Vegetables, Dressed Salad Leaves, Charred Onion Flatbread

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Sticky Barbeque Pulled Pork, Baby Roast Potatoes, Corn & Broad Bean Succotash, Apple, Carrot & Red Cabbage Slaw, Barbeque Sauce, Crackling

Puddings - cold

Chocolate and Rose Cream Puff, Rose Petal Ice Cream, Raspberry Meringue, Raspberries, Mint Bannoffee Pie, Banana Ice Cream, Hot Rum Bananas, Chocolate Nougatine Crumble
Raspberry & Strawberry Eton Mess, Raspberry Sauce, Honeycomb, Raspberry Sorbet, Edible Flowers
Thai Green Curry Ice Cream, Fresh Mango Salad, Coconut Tuile Marshmallow Sandwich
Mini Baked Alaska with Coconut Ice cream, Pineapple Carpaccio, Hot Coconut Rum Sauce
Salted Caramel Tart, Praline and Chocolate Macaroon, Raspberries, Clotted Cream, Caramel Drizzle
Peanut Butter Cheesecake, Cherry Compote, Cherry Ripple Ice Cream, Peanut Brittle
Dark Chocolate Demi-Tasse, Earl Grey Shortbread, Red Berry Sugar-Bowl, Little Jug of Cream
Momofuku Milk Bar Crack Pie, Cereal Milk Ice Cream, Strawberry Compote
The Best Treacle Tart, Vanilla Ice Cream, Toffee Apples
Strawberry and Prosecco Trifle (Pink Stem Glass)
Dark Chocolate and Salt Caramel Tart, Yoghurt Ice cream, Raspberries
Raspberry, Mango & Passionfruit Pavlova, Honeycomb, Raspberry Sauce, Mascarpone, Edible Flowers
Espresso Martini Tiramisu, Chocolate Tuile, Raspberries
Hazelnut Vacherin, Apricots, Apricot Turrón Ice Cream, Raspberry Kissel
Mango Tart, Passionfruit Ice Cream, Lychee and Mango Compote
Lemon Tart, Home-made Strawberry & Basil Ice Cream, Strawberry Compote
Mango and Mascarpone Cheesecake, Gingernut Crust, Coconut Ice Cream, Passionfruit Drizzle

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

Banana Sticky Toffee Pudding, Banana & Rum Ice Cream, Toffee Bananas, Toffee Rum Sauce
Carte Blanche Lemon Bread & Butter Pudding, Lemon Ice Cream
Apple Tarte Tatin, Clotted Cream Ice Cream, Caramel Sauce
Apricot Queen of Puddings, Apricot Sauce, Clotted Cream
Mango & Lychee Clafoutis, Coconut Ice Cream, Coconut Rum Sauce
Black Cherry Clafoutis, Black Cherry & Kirsch Ice Cream, Black Cherry Sauce

(all Carte Blanche Ice Creams are home-made)

Sharing Puddings for the table

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

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Large Tartes au Citron, Raspberries, Cherries, Blackberries, Toasted Marshmallow, Mint
Served with edible leaves & flowers on wooden boards

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

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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 Flowers

Pots and Shots and Canape Puds - small puds on stands to sample & share

Rhubarb & Custard Eton Mess

Dark Chocolate & Rum Pot, Hazelnut Heart Cookie

Raspberry & Rose Jelly, Framboise Syllabub

Strawberry & Basil Compote, Champagne Jelly

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

Apple Tarte Tatin Shot - Toffee Apples, Clotted Cream, Caramel Palmier

Key Lime Pie, Chocolate Crumb, Lime Crisp

Earl Grey & Lavender Creme Brûlée

Raspberry Creme Brûlée

White Chocolate Creme Brûlée with Strawberries

Lemon Posset
 Vanilla Pannacotta, Raspberry Compote, Biscoff Crumb
 Raspberry Trifle, Amaretti
 Mango Passionfruit & Pineapple Trifle, Coconut Crumble
 Tiramisu, Pipettes of Espresso Martini
 Botanical Double Chocolate Brownie, Edible Flowers
 Mini Tarte au Citron
 Mini Treacle Tarts, Clotted Cream
 Mini Lemon Meringue Pies
 Macarons (all colours)

Buffets, Alfresco Food and Barbeques - Memorable Feasts for Relaxed Parties

Cold Buffets - main courses

Chicken, Avocado and Mango Salad - Lime, Chilli, Spring Onion, Coriander Cress
 Classic Coronation Chicken - Curry Mayonnaise Sauce, Black Grapes, Jewelled Rice Salad
 Teriyaki Chicken Salad - Cucumber, Red onion, Avocado, Mango, Mint, Basil
 Duck Nicoise, Quails Eggs, Red Peppers, Black Olives, Cucumber, Baby Tomatoes, Baby Gem
 Duck, Watermelon, Spring Onion, Chilli, Mint, Coriander, Mint, Crushed Peanuts
 Thai Beef Salad - Coriander, Mint, Shaved Coconut, Chilli, Lime
 Roast Rib of British Beef, Mustard, Horseradish, Celeriac Remoulade
 Fillet of Beef, Black Pepper Crust, Tarragon and Truffle Mayonnaise
 Treacle & Honey Roast Ham on the Bone, Mustards, Relishes
 Smoked Trout, Baby Potatoes, Quails Eggs, Dill Mayonnaise, Watercress
 Teriyaki Salmon, Shredded Onion, Cucumber, Sesame, Chilli
 Poached Salmon, Samphire, Sea Lettuce Mayonnaise
 Salmon, Tuna, Soy, Cucumber, Avocado, Coriander, Chilli, Sushi Rice, Crisp Onion
 Lemongrass, Chilli & Ginger Salmon Poke Salad with Sesame, Edamame, Cucumber, Avocado and Mango
 Prawn Cocktail Tumblers, Bloody Mary Mayonnaise, Avocado, Cherry Tomatoes, Baby Gem, Rocket Cress
 Moroccan King Prawn Salad - Sumac, Tomato, Red Onion, Peppers, Cucumber, Mint
 Sticky Spiced Prawns, Shredded Carrot, Cucumber, Peppers, Bean Sprouts, Mango, Chilli, Coriander

Cold Buffets - vegetarian & vegan main courses

Asparagus & Artichoke Tart, Tomato Brunoise, Dusted Parmesan
 Carrot & Coriander Roulade, Boursin, Roasted Pepper Dressing
 Tomato & Pisto Tart, Rocket, Roasted Cherry Tomatoes
 Papdi Chaat - Ajowan Crisps, Spiced Potato & Chickpea, Raita, Mint Chutney, Tamarind, Pomegranate, Sev
 Smoked Aubergine, Caponata, Mint, Toasted Garlic Croutons
 Avocado, Toasted Sweetcorn, Quinoa, Tomato, Spring Onions, Peruvian Green Aji Dressing
 Avocado, Mango, Cucumber, Red Pepper and Spring Onion Poke Salad, Sesame and Chilli Dressing

Hot Buffets & Bowl Food

Korean Sticky Chicken, Jasmine Rice, Asian Slaw, Sesame
Chicken Tagine, Preserved Lemon, Honey, Green Olives, Chick Peas, 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 and Seafood Paella with Saffron and Lemon Wedges, Garlic and Red Pepper Alioli on the side
Mexican Chilli Chicken with Avocado, Tomato, Sour Cream, Coriander, Tortilla Chips
Chicken, Ham and Leek Pie with Glazed Butter Rough Puff Crust
Beef & Mushroom, Red Wine & Miso Pie with Glazed Butter Rough Puff Crust
Korean Beef Bipimbap, Sweet Potato, Bok Choi, Shitake, Carrot, Chilli & Quails Egg
Slow-cooked Beef with Oranges and Star Anise, Wilted Greens, Creamy Mash
Cambodian Saraman Beef (Coconut, Galangal, Ginger & Garlic), Jasmine Rice, Stir-fried Greens
Rendang Beef, Crushed Peanuts, Sticky Rice, Pickled Pineapple Salad, Cucumber Relish
Sticky Gingered Beef, Sesame, Spring Onion, Shredded Cucumber
Lamb Tagine with Dates and Aubergines, Harissa, Minted Labneh
Railway Canteen Lamb Curry, Basmati Rice, Dahl, Cucumber Raita, Mango Chutney
Lamb Biriani, Saffron, Coriander and Rosewater Rice, Pomegranate Raita
Andean Slow-cooked Lamb with Red Wine, Star Anise & Dark Chocolate, Butternut & Potato Mash
Persian Lamb with Cinnamon, Apricots, Dates & Pistachios, Saffron Rice
Barbecued Maple and Bourbon Pork, Corn, Apple & Chilli Slaw
Duck Penang Curry, Pineapple & Coriander Rice
Korean Pork Bulgogi, Spring Onion, Cucumber, Green Chilli, Coriander
Miso Salmon, Wilted Greens, Sweet Potato, Sesame, Jasmine Rice
Seafood Risotto with Pernod, Tomato, Chilli, Crispy Leek

Vegetarian and Vegan Hot Buffets & Bowl Food

Roast Butternut Squash Risotto, Lemon Thyme, Pecorino
Wild Mushroom Risotto, Rocket, Shaved Parmesan
Fennel, Broad Bean and Asparagus Risotto, Crumbled Shropshire Blue, Parsley Cress
Aubergine Parmegiana, Crisp Breadcrumbs, Torn Basil, Buffalo Mozzarella
Carrot, Courgette & Raisin Biriani, Coconut Yoghurt, Crispy Leek (vegan)
Artichoke, Mushroom, Red Pepper & Salsify Paella
Kohlrabi & Beetroot Fritters with Cumin & Black Onion Seeds, Sweet Potato Mash, Stir-fried Greens
Avocado, Mango, Cucumber, Red Pepper and Spring Onion Poke Salad with Sesame and Chilli Dressing

Vegetarian & Vegan Cold Buddha Bowls, Antipasti Bowls & Poke Salads

Roast Sweet Potato, Lentils, Avocado and Roast Red Peppers with Tahini Dressing and Saffron Labneh
Roasted Peppers, Chargrilled Courgettes, Black Olives, Egg, Beetroot Hummus, Red Quinoa, Mojo Verde
Sushi Rice Bowl, Tofu, Avocado, Daikon, Carrots, Cucumber & Sweet Wasabi, Sesame & Soy Dressing

Buffalo Bocconcini, Chargrilled Nectarine, Roasted Red Pepper, Rocket & Garlic Bruschetta
Aubergine, Tabbouleh, Hummus, Moroccan Carrot Salad, Pomegranate, Labneh, Cumin Flatbread

Barbeques, Tandoori Oven, Paellas and Wood-fired Cooking

Rib-eye Steaks with a Smokey Paprika and Garlic Rub and Bourbon Butter
Korean Rib-eye Steaks, Mirin and Soy Marinade, Chilli Sauce, Cucumber Pickle
Teriyaki Steaks, Japanese Vegetable Salad
Barbequed Rib-eye Marinated in Cabernet Sauvignon served with Béarnaise Sauce
Valencian Seafood and Chicken Paella cooked Al Fresco in Traditional Pans
Wild Mushroom and Artichoke Paella cooked Al Fresco in Traditional Pans
Spit Roast Pig, Sea Salt, Fennel, Apple and Apricot Stuffing, Apple Sauce
Spit Roast Lamb, Harissa, Minted Yoghurt, Barbeque Sauce
Lamb Kofta Kebabs, Minted Labneh
Piri Piri Chicken
Jerk Chicken
Chicken Tikka Skewers cooked in the Tandoor
King Prawn Skewers cooked in the Tandoor
Sticky Five Spice Chicken Sticky Back Ribs, Bourbon Barbeque Sauce
Home-made Burgers, Grated Cheese, Onion Confit, Bacon, Dill Pickle, Brioche Buns
Vegetable and Halloumi Skewers, Thyme and Lemon Drizzle
Tumbet Stuffed Peppers, Grated Manchego
Moroccan Stuffed Aubergines, Crumbled Feta
Butternut Squash Wedges, Hummus

Side Salads for Buffets, Barbeques and Table Feasts

Miso Aubergine, Chilli, Peppers, Coriander, Chinese Leaf, Shredded Carrot, Crushed Peanut
Asparagus, Mimosa Dressing, Capers
Green Beans, Peas, Mustard Seeds, Baby Chard, Chilli, Tarragon
Lentils, Roasted Tomatoes, Red Onion, Gorgonzola (or Feta), Chives, Dill
Sprouting Broccoli, Edamame Beans, French Beans, Chilli, Coriander, Shaved Coconut
Heritage Tomatoes, Cucumber, Roasted Red Pepper, Feta, Black Olives, Basil, Sourdough Croutes
French Beans, Mangetouts, Sugarsnap Peas, Broad Beans, Peas, Radishes, Tarragon, Mustard Dressing
Butternut Squash, Giant Couscous, Roasted Cherry Tomatoes Red Onions, Berbere Spice, Flat Leaf Parsley
Roast Red Peppers, Nectarines, Buffalo Bocconcini, Frizzled Prosciutto, Mint
Broad Bean, Peas, Radish, Halloumi, Lemon, Cumin, Flat Leaf Parsley
Charred Broccoli and Courgette Salad with Miso Dressing
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, Onion, Roasted Cashews, Sesame
Avocado, Radish Cucumber and Samphire Salad, Seaweed and Wasabi Dressing

Spanish Potato Salad - Baby Potatoes, Red Onion, Red Pepper, Garlic, Parsley, Olive Oil
Caesar salad - Parmesan, Egg, Anchovy, Bacon, Croutons
Nicoise Salad - Fine Beans Cherry Tomatoes, Cucumber, Egg, Olives, Salad Leaves, Croutons

Food Stations

Blini Bar - Smoked Salmon, Home-made Gravadlax, Sour Cream, Chopped Onion, Dill Pickle, Blinis
Chola Sandwich Bar - Bolivian Brined and Roasted Pork in Soft Buns with Pickled Vegetables & Chilli
Sauce
Sourdough Cheese Toastie Grill - Cheese, Ham, Tomato...
Burrito Bar - Chicken, Spicy Pulled Pork, Avocado, Beans, Chilli, Salad, Rice
Kebabs and Skewers - Peruvian Anticuchos, Spanish Pinchitos, Thai Moo Ping, Japanese Yakitori, Sauces
Kati rolls - Spicy Chicken cooked in our own mobile Tandoor, Chapati, Mint-Coriander Chutney, Raita
Teppanyaki Grill - Prawns, Beef, Lamb, Chicken, Dipping Sauce
Vietnamese Pho - Noodles, Broth, Beef, Chicken, Prawns
Sushi and Yakitori Bar - Maki Rolls, Sashimi and Yakitori cooked on the grill
Lebanese Souvlaki Stall - Lamb, Tabbouleh, Hummus, Labneh, Tomato, Cucumber, Mint

... and the Sweet Stuff!

Spanish Churros with Chocolate Sauce to Dip (or Chocolate, Cinnamon and Chilli Sauce)
*
Ice Cream Bar - Home-made Ice Cream in Sugar Cones - Hokey Pokey, Mango, Salt Caramel, Pistachio,
Chocolate.....
*
Bananas & Pineapple Wedges cooked on the barbecue, Hot Toffee Sauce, Ice Cream

Midnight Snacks and Cheese Cakes

Bacon Butties in Soft Baps with Tomato Ketchup and Brown Sauce
Buntingford Sausage Bap with Caramelised Onions, Tomato Ketchup and Mustard
Ham, Cheese, Tomato and Sage Piadinas
Mac and Cheese Pots
Cones of Chips with Ketchup and Mayonnaise
Pulled Pork in a Bap with Jamaican Slaw and Barbeque sauce
Felafel, Hummus and Salad in Pitta Bread
Fish Finger Baps with Tartare Sauce and Rocket
Cheese and Ham Sourdough Toasties
Cheese Sourdough Toasties

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
121212and/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 for 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 Himalayan Rock Salt or 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 are on special diets. We are informed and fascinated by all aspects of food and we never lose our love for what we do.

Carte Blanche @ The Cow Barn

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