



Feasts & Sharing Food

American style BBQ

Chefs selection of 4 canapés can be added for £9.00 INC VAT per head

Main

(Served on olive wood boards)

Kentucky bourbon & maple hot smoked pork shoulder
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Barbequed beer chicken with garlic & thyme, devil dip gravy

Vegetarian option

Spiced cauliflower steaks with yoghurt & tahini dressing

Served with

New potato & spring onion salad with homemade mayonnaise
-
Savoy cabbage & apple slaw with jalapeno peppers
-
Burnt corn on the cob with butter & spicy fennel rub

Dessert

Peanut butter & chocolate tart with marinated cherries & crème fraiche

Or

'Bourbon baba'
Bourbon & maple-soaked savarin dough with apricot ice cream

Tea & coffee

£52.00 per head (INC VAT)



Feasts & Sharing Food

Argentinian Assado menu

Chefs selection of 4 canapés can be added for £9.00 INC VAT per head

Main

(sharing food)

Butterflied leg of lamb cooked over the parrilla grill with mint & chilli salsa verde

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Parillada of pork belly, slowly cooked in orange, lemon & rosemary salmuera, charred apple salsa

Vegetarian option

Barbequed Portobello mushrooms stuffed with provolone cheese & herb breadcrumbs, toasted nut salsa

Served with

Heirloom tomato & avocado with olive oil & fresh basil

-

Roasted fingerling potatoes & artichokes a la Plancha with rosemary & garlic

-

Baby leaf & herb salad, toasted grains, beetroot, honey & thyme dressing

Dessert

Malbec poached Williams pears with cream & berries

or

Chocolate Torta del Lago with hazelnuts & Dulce de Leche

Tea & coffee

£56.00 per head (INC VAT)



Feasts & Sharing Food

Moroccan Feast

Canapés

‘Essaouira fish croquettes’

Pollock croquettes with cumin sea salt & preserved lemon mayonnaise

Chermoula spiced chicken breast with tomato & onion salsa on toasted ciabatta

Roast halloumi marinated with lemon & herbs, cumin spiced aubergine & tomato Zaalouk sauce

‘Sizzling souk kebabs’

Barbequed Moroccan spiced lamb skewers with pomegranate yoghurt dip

Main

sharing food

‘Marrakesh lamb tangia’

Ras el hanout spiced shoulder of lamb slowly cooked for 7 hours with tomatoes, herbs & dried figs

vegetarian option

‘Berber vegetable tagine’

Slow cooked saffron spiced root vegetable tagine with dried apricots, toasted almonds & mint yoghurt

Served with

Warm Moroccan flat breads

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Giant cous cous salad with dried fruits & fresh herbs

-

Cauliflower, fennel, orange & saffron salad with sultana dressing

Dessert

Orange blossom & honey cheesecake with fresh figs & pomegranate

Or

Pomegranate & rosewater mille-feuille

Fresh mint tea & coffee

£54.00 per head (INC VAT)



Feasts & Sharing Food

Indian Street Feast

Canapes

'pani puri'

Pani puri crisp filled with curried vegetables & tamarind chutney

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Onion & chickpea fritters with sweet tahini dressing

-

Tandoori spiced chicken breast with mango salsa on mini poppadoms

-

Seekh kebab with mint raita

Main

Chicken karahi

North Indian spiced chicken curry with peppers & fresh ginger

vegetarian option

Butternut squash & coconut curry

Served with

Warm naan breads

Lime pickle, mango chutney, cucumber & mint raita

Turmeric roasted new potato & cauliflower with baby spinach

Lemon rice pilaf with crispy onions & lentils

Dessert

Mango Lassi brûlée infused with cardamom, lime & honey

Or

Spiced Indian rice pudding with vanilla anglaise & pistachios

Tea & coffee

£54.00 per head (INC VAT)