



Aroma

Local produce combined with interesting spices, vegetables and herbs to create a menu to nourish the senses and warm the soul

Medallions of monkfish and prawns in a basil, mushroom & tomato sauce

Paprika roasted chicken and Anya potatoes tossed in tarragon vinaigrette

Spiced roast pork and rice salad with leek and pineapple

Chargrilled aubergine, lentils and pancetta salad

Green bean and potato salad with rocket pesto (v)

Plum tomatoes with feta cheese and Kalamata Olives (v)

Roast onion and smoked Applewood tart (v)

Rolled herb frittatine with Mediterranean vegetables & saffron ricotta (v)

Spanish almond and orange cake with Grand Marnier custard

Pistachio Brûlée with raspberry coulis

(v) Suitable for vegetarians

Fork Buffets



Comfort

A creative and elegant menu using a variety of local produce and some well known desserts that will really be a treat for your guests

Roulade of smoked and fresh salmon with chives and lime

Aromatic prawns with asparagus and saffron rice

Thinly sliced smoked pork loin with apple and beetroot salad

Breast of chicken, mushrooms and pineapple served in a lightly curried mayonnaise topped with flaked almonds

Colston Basset Stilton and rocket tart (v)

Creamy potatoes with leek and whole grain mustard (v)

Penne pasta with olives, pesto and melon (v)

Plum tomatoes with shallots, extra virgin olive oil and feta (v)

Bakewell tart with caramel sauce

Trifle with roasted fruit and Amaretto

(v) Suitable for vegetarians

Fork Buffets



Continental

A selection of well balanced and interesting dishes incorporating fine mature beef, organic chicken and earthy vegetables

*Seared sirloin steak salad
with chargrilled Mediterranean vegetables and rocket pesto*

*Chicken breast cooked in yogurt and tarragon
served with aromatic butterbean, smoked bacon and tomato casserole*

Swedish gravlax and chives tart

Celeriac remoulade with hazelnuts and grapes (v)

Fine beans with Gorgonzola dressing (v)

Beetroot and potato salad with apple and caperberries (v)

Caprese salad (v)

French Brie with pear and red onion marmalade (v)

Rosemary and olive oil focaccia (v)

Apple and pear tart with cinnamon custard

Raspberry mousse with minted papaya and mango salsa

(v) Suitable for vegetarians

Fork Buffets



Eastern Promise

A menu with influences from the far east, with use of vibrant ingredients such as ginger, lemongrass, sesame seed oil and Thai basil creating a healthy option with high aroma and taste

Salmon cooked in yogurt and spices served with teriyaki dressed fennel

Thai-beef - Shredded rare beef with oriental dressing and vegetables

Chargrilled pork and baby corn salad with satay dressing

Chicken breast, mushrooms and pineapple in wasabi mayonnaise topped with toasted cashew nuts

Rice noodles with bamboo shoots, pak choi & sesame seed dressing (v)

Coconut rice salad with spring onions, coriander and mango (v)

Fine beans and bean sprouts with hoisin dressing (v)

Tomato salad with Thai basil and Szechuan pepper (v)

Pineapple, cashew nuts and chocolate cake with coconut custard

Lime and ginger panna cotta with passion fruit glaze

(v) Suitable for vegetarians

Fork Buffets



Marrakesh

Delicious dishes, full of flavour, from the North African kitchen that will both please and surprise your guests, a great entertaining menu

Lemon and garlic marinated chicken skewer

Sliced pork loin with Charmoula Spices and herby potatoes

Lamb Kofta omelette with smoked paprika

Raita (cucumber yogurt) with pepper and almond bread (v)

Hummus scented with cumin (v)

Tomato salad with red onion, coriander pesto, olives and feta (v)

Baba Ghanouj (roasted aubergine purée) (v)

Spiced wild rice with pine nuts and mint (v)

Cous-cous with chargrilled vegetables and lime (v)

Moroccan dried black olives with Harissa (v)

Melon with ginger and green chilli (v)

Orange blossom perfumed orange and almond cake with cinnamon sauce

Coconut Brûlée with fresh fruit

(v) Suitable for vegetarians

Fork Buffets



Provençal

Classic and modern Gallic dishes from southern France with plenty of good olives, olive oil, garlic and herbs in the cooking

Sirloin steak Provençal with Aioli

Seared tuna carpaccio with Niçoise salad

Thinly sliced aromatic chicken marinated with lemon and thyme - chargrilled Mediterranean vegetables

Quiche Lorraine

Fine beans with blue cheese and hazelnut dressing (v)

Fennel in extra virgin olive oil and orange (v)

Pissaladière with Passata, goat's cheese and basil (v)

New potato and leek salad with French vinaigrette (v)

Tapenade with olive oil and rosemary focaccia (v)

Lemon Brûlée with roasted fig and apple compote

French chocolate cake with crème anglaise

(v) Suitable for vegetarians

Fork Buffets

Saffron

Classic and contemporary combinations using rich and aromatic ingredients such as chorizo, figs and saffron

Peppered sirloin steak salad with rocket, grapes and coriander

Roulade of chicken, Arborio risotto and chorizo

Bouillabaisse potatoes topped with prawns

Mediterranean vegetables marinated in pesto (v)

Carrot and fig salad with Blossom honey and lemon (v)

Plum tomatoes with shallots, feta cheese and olives (v)

Chickpeas and curried cauliflower salad with lemon thyme (v)

Lentils with roasted apples and whole grain mustard vinaigrette (v)

Goat's cheese and red onion tart (v)

Rum marinated pineapple with ginger scented milk chocolate mousse

Spiced Brûlée with vanilla and marinated melon

(v) Suitable for vegetarians



Sweden

*Classic and elegant recipes from my time at Grand Hotel Stockholm in Sweden.
These are dishes we prepared for guests from all around the world*

Aromatic poached salmon platter.

Home cured salmon with dill and potato salad.

Egg topped with prawns and mayonnaise.

Crayfish and asparagus tart.

Peppered mackerel and fine bean salad with red onion.

Honey roast ham with sweet mustard dressing.

Smoked pork and roast onion omelette with sage.

Scandinavian country style pâté with Cumberland sauce.

Smoked duck breast with honey spiced red cabbage.

Beetroot and apple salad. (v)

Cloudberry Brûlée with blueberries and raspberries

Lingonberry and white chocolate roulade.

(v) Suitable for vegetarians

Fork Buffets

Tagine

*Full flavoured dishes from North Africa and the Mediterranean
cooked with warm spices and aromatic vegetables*

Peppered seared sirloin steak salad with grapes and coriander

Tagine with monkfish and salmon with Charmoula spices

Chorizo with sweet melon and mint

Red pepper and potato salad scented with smoked paprika (v)

Moroccan cous-cous with feta cheese and kalamata olives (v)

Chargrilled Mediterranean vegetables in pesto (v)

Hummus scented with cumin, served with olive oil focaccia (v)

Sweet potato and ricotta tart (v)

Saffron and cardamom crème caramel pots with butter cookies

Yogurt cake with pistachio nuts, served with chocolate and honey mousse

(v) Suitable for vegetarians



World Cuisine

Contemporary dishes from around the world with influences from Italian, Swedish and Thai kitchens

Thai-pork - Shredded pork with oriental dressing, peanuts & vegetables

Roulade of chicken, chorizo and Arborio rice

Scandinavian home cured salmon with gin and mustard

Pancetta, roasted cauliflower and chickpeas salad with raisins

Saffron rice with prawns, marinated fennel and spring onions

Caprese salad - plum tomatoes with pesto and mozzarella (v)

Creamy beetroot and apple salad (v)

Rice noodles with Pak choi, bamboo shoots and Teriyaki dressing (v)

Sweet potatoes and feta cheese frittatas (v)

Tiramisu with raspberry sauce

Pots of white chocolate mousse with wild honey and mango

(v) Suitable for vegetarians

Fork Buffets