

kudos

FINE FOOD

CURRENT MENU:

VEGETARIAN MAIN COURSE SELECTOR

Rarebit topped portobello mushroom with a ratatouille sauce
Baked piedmont peppers with basil and toasted pine kernels
Asparagus and mascarpone risotto with saffron roasted pumpkin
Roasted pepper, olive and melted brie tart with a rocket salad
Griddled spears of asparagus with toasted sesame seeds and tamari

SOUP COURSE

Chicken and asparagus consommé
Roasted tomato soup with garlic croutons
Artichoke and broad bean broth with smoked chicken
Green pea and mint soup with pancetta
Pumpkin soup with roasted queen scallops
Chilled cucumber and mascarpone gaspacho

FISH COURSE

Assiette of sardine and red mullet served with a plum tomato salsa
Escalope of salmon with a sweet and sour pepper sauce
Roast fillet of brill on a cod brandade with a veal jus
Roast fillet of monkfish on an asparagus and mascarpone risotto
Pan fried king scallops on an olive oil mash

SAVOURY COURSE

A selection of British and continental cheeses served with golden champion grapes, dried apricots and Carrs water biscuits
Home made Thai scented chicken fillets with coconut and fresh lime
Smoked haddock and salmon fish cakes with a sour cream and chive sauce
Honey and ginger sliced duck breast with a mini rosti potato and spiced plum sauce
Fig, prosciutto and gorgonzola tart with wild rocket
Asparagus spears and sun dried tomatoes in a puff pastry case with a basil cream

FINGER BUFFET (A)

(Served cold)

A selection of filled assorted tortilla wraps to include; chicken caesar salad goats cheese and plum tomato, parma ham and avocado and char grilled pepper and basil cream cheese
Savoury cheese scones topped with chorizo and guacamole

Bang Bang chicken filo baskets
Salmon tartar in a cheese biscuit with herbed crème fraiche

(Served hot)

Molasses and cumin roasted chicken wings
Stuffed jalapenos with a tomato relish
Oriental crab cakes with a sweet numpla dip

(Sweet)

A selection of afternoon tea pastries

FINGER BUFFET (B)

(Served cold)

A selection of home made baguettes to include; mozzarella, red pesto and corn relish,
Smoked salmon and herbed crème fraiche, smoked bacon and avocado and chicken Caesar
salad

Oriental duck salad on crispy endive
Vodka marinated cherry tomatoes with garlic salt
Dolcelate and spiced pear chutney on croustades
Assorted tortillas with dips
A selection of mini chocolate goods

(Served hot)

Thai vegetable pancakes with hoi sin and sweet chilli dip
Cocktail Cumberland sausages with a juniper and plum chutney
Chicken and parma ham skewers
Crispy tempura vegetables
Creamy leek and haddock tartlets with a creole topping

FINGER BUFFET (C)

(Served cold)

Smoked salmon and cream cheese, and pastrami and mustard filled bagels served with wild
rocket

Smoked chicken, avocado and mango salad filled filo baskets
Green bean nicoise salad on garlic crostini
Watermelon skewers with feta and black olives
Hot smoked salmon on basil and sour cream scones
Duck and pistachio pate served with French bread and assorted pickles

(Served hot)

Mini toad in the holes served with caramelised red onions
Lamb kofta kebabs served with babacanoush
Lemongrass and coriander seared salmon brochettes
Tempura battered prawn skewers with sweet chilli dip
Chinese vegetable pot stickers with scallion-soy dipping sauce

(Sweet)

Assorted mini fruit tartlets

COLD FORK BUFFET (A)

Pan fried escalope of salmon marinated in a red pesto dressing and served on a bed of
roasted artichoke hearts and braised baby fennel
Honey and coriander roasted breast of chicken carved and served with a preserved lemon
and quince chutney
Sweet potato, roasted pumpkin and goats' cheese wraps with sun blush tomatoes and
kalamarti olives
Tomato and red onion salad with garlic oil
Celeriac coleslaw with apple and walnuts
Freshly baked country style breads
Orange and passion fruit tart with a white chocolate sauce

Taylor's of Harrogate, Yorkshire gold tea
Chelsea blend roast coffee

COLD FORK BUFFET (B)

Confit of duck terrine served with a pickled fruit and spiced ginger chutney and sun dried tomato croustades
Seared fillet of yellow fin tuna marinated in sesame and sweet chilli sauce and served on a bed of Thai scented noodles
Avocado and roasted red pepper timbales served with marinated bocconcini and sun blush tomatoes
Cauliflower, carrot and ginger salad
Spiced potato, chorizo and smoked bacon salad
Freshly baked assorted country breads
Lemon panacotta with raspberry compote
Taylor's of Harrogate, Yorkshire gold tea
Chelsea blend roast coffee

COLD FORK BUFFET (C)

Roast peppered sirloin of beef served rare with a fresh horseradish and celeriac remoulade
Assiette of smoked, poached and cured salmon served on a bed of wild rocket and frisée endive salad with a saffron ali oli
Roquefort and roasted vegetable tartlet
Caesar salad with garlic croutons
Roasted yellow pepper, plum tomato and olive salad
Freshly baked assorted country breads
White chocolate and coconut torte served with a duo of fruit sauces
Taylor's of Harrogate, Yorkshire gold tea
Chelsea blend roast coffee

CANAPE SELECTOR

Create your own canapé menu with as many choices as your budget allows.
(Cold selection)

Home cured gravalax and fresh dill in a cucumber case
Seared fillet of grey sea bass on a sun dried tomato croustade
Chinese duck and hoi sin salad served in a porcelain spoon
Carpaccio of welsh lamb with a mint jelly
Rillettes of gressingham duck en croute with a Cumberland sauce
Asparagus spears with balsamic new potatoes (v)
Cornish crab salad with mango and coriander on toasted brioche
Spicy Moroccan lamb with an artichoke salsa on a flour tortilla
Gorgonzola, fig and pesto on toasted walnut bread (v)
Smoked Scottish salmon and chive crème fraîche on a tomato risotto
Spiced polenta cakes sweet potatoes and quails egg
Tomato and lemon grass soup sips (v)
Green pea soup sips
Smoked salmon and julienne vegetable rice paper wraps
Traditional gaspacho shots

(Hot selection)

Pan-fried teriyaki queen scallops served in porcelain spoons
Mini cottage pies with cheese mash
Baby jacket potatoes stuffed with yellow fin tuna
Spiced Thai crab cakes with a sweet chilli dip
Fried crispy chilli beef strips
Smoked haddock rarebit served in a cherry tomato
Baby chicken and girolle mushroom pies
Cumin scented lamb kofta kebab with a spicy yoghurt & mint dip
Crispy tempura vegetables with a plum dressing (v)
Crispy fried sweet chilli chicken strips
Mini shepherd's pie with an herb topping

Cheesy banger and mash
Mexican chicken skewers with a papaya and tomatillo salsa
Goats cheese, rocket and roasted red pepper samosa with a corn salsa (v)
Asparagus and mascarpone risotto (v)

Sweet selection
Mini fruit kebabs
Lime madeleine
Tiny tiramisu
Mini English sherry trifles
Mascarpone and raspberry tarlettes

MINIMUM 7 SELECTIONS MUST BE SELECTED

3 COURSE MENU (A)

Roquefort, spinach and shallot tartlet with celeriac remoulade and chicory salad
Pan roasted supreme of chicken with preserved lemons and soft lemon thyme
Boulangere potatoes
Panache of beans
Chocolate and griotine marquise with strawberry coulis

3 COURSE MENU (B)

Charentais melon, orange and serrano ham salad
Pan fried fillet of sea bass served on a Mediterranean vegetable and plum tomato ragout
Saffron scented steamed potatoes
Individual tiramisu with a Tia Maria sauce

3 COURSE MENU (C)

Smoked chicken, spiced peach chutney and mascarpone tian with a plum tomato and avocado salsa
Slow cooked rib eye of English beef flavoured with sun dried tomatoes, cumin and star anise
Dauphenoise potatoes
Sugar snap peas
Vanilla bavoise with mango coulis and caramelised star fruit

3 COURSE MENU (D)

Asparagus and artichoke salad finished with a white truffle dressing
Pot roast guinea fowl with fennel seeds and a blood orange sauce
Fondant potato
Braised fennel & shallots
Pink grapefruit and lime bavoise with a basil syrup

3 COURSE MENU (E)

Ballontine of salmon with fromage blanc and tiger prawn salad
Pan-fried breast of duck served on a cabbage and confit parcel with a port wine sauce Turnip and potato galette
Julienne of vegetables
Orange and passion fruit tart with a white chocolate sauce

3 COURSE MENU (F)

Home cured fillet of salmon with sake, coriander and chilli served with a sweet potato salad and wasabi dressing
Cumin scented roast loin of English lamb with a smoked paprika sauce
Asparagus and mascarpone risotto
Savoy cabbage
Strawberry pavlova with strawberry coulis

3 COURSE MENU (G)

Smoked chicken and roasted sweet pepper terrine with a sage and walnut pesto dressing
Marinated fillet of beef with Thai scented Yorkshire pudding and red wine sauce
Cocotte potatoes
Roasted baby vegetables
Blood orange and raspberry charlotte with raspberry compote

HOT FORK BUFFET (A)

Char grilled supreme of chicken on a bed of roasted butternut squash and confit of red onions
Teriyaki salmon fillet on a bed of coriander and sugar snap tossed egg noodles
Roasted Mediterranean vegetable lasagne with manchago cheese crust
Roasted new potatoes with smoked streaky bacon
Braised spiced rice
Freshly baked assorted country breads
Baked maple and pecan cheese cake
Taylor's of Harrogate, Yorkshire gold tea
Chelsea blend roast coffee

HOT FORK BUFFET (B)

Spiced lamb tangine with apricots, quince and scented with saffron and ground cumin
Baked fillet of cod on a bed of colcannon with a spring onion butter
Roasted piedmont peppers with fresh basil and toasted pine kernels
Lime and coriander scented couscous
Parsley coated new potatoes
Freshly baked assorted country breads
Lemon pannacotta with raspberry coulis
Taylor's of Harrogate, Yorkshire gold tea
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HOT FORK BUFFET (C)

Pan roasted breast of duck with balsamic cherries and shitake mushrooms
Salmon, monkfish and queen scallop ragout with plum tomatoes, artichokes and scented with fresh cilantro
Tangine of Mediterranean vegetables with couscous and harrisa oil maris piper and pumpkin dauphenoise
Saffron scented rice
Assorted foccacia and ciabatta loaves
Peach melba charlotte with a golden fruit salad dressing