Spring Menu



Fresh, seasonal and sublime

BESPOKE CUISINE

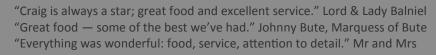
In-house Catering and Events

Bespoke Cuisine at HOME:

- Private lunches and dinners
- Banquets and weddings
- Informal buffets and BBQ
- Cocktail and canapés parties
- Residential and holiday cooking
- Personal chef
- Weekend house parties
- Picnic hampers and sporting events
- Shooting and fishing parties
- Gourmet food delivery

Bespoke Cuisine at WORK:

- Boardroom lunches and dinners
- Buffets
- Corporate hospitality
- Cocktail and canapés receptions
- Product and company launches
- Office lunches delivered



"Craig and the team were great, and the food was excellent." Sir Fraser and Lady Morrison

"Truly excellent food; we had a wonderful time." Mr Buffini

"Craig was fantastic. The scallops were better than what we had in Claridges a few days later." Rt Hon Q Davies MP

"Delicious food, which everyone enjoyed. Well done!" Mrs C Harris







Sublime food | Impeccable service | Inspired wine-matching | Fine wines and spirits | Sourcing the finest, local, seasonal ingredients | Full events management service | Crockery, glassware, cutlery and linen hire |



Canapés Cold

Our own hot-smoked salmon blinis with sour cream and chives
Paté of smoked mackerel and horseradish on ciabatta toast
Seared tuna with herbs, soy dipping sauce
illet of beef on ciabatta toast with beetroot and balsamic pureé
Filo parcels of roast fennel and feta with lemon and oregano
Herbed scones with mascarpone, Parma Ham and pesto
Slow-roast tomato tartlets with basil
Char-grilled courgette rolls with ricotta

Chargrilled skirt of beef with beetroot and horseradish sour cream blini
Strips of griddled leg of lamb with Romesco sauce on ciabttta toast
Smoked fillet of lamb and pea puree on ciabatta toast

Tea-smoked duck, plum chutney and toasted brioche
Handmade crispy duck pancakes with hoi sin sauce
Foie gras with sauterne jelly on toasted brioche*

Tartare of tuna

Tartare of beef fillet

Shot of gazpacho

Hot

Skewers of balsamic and bay-marinated beef
Skewers of free-range chicken, sage and Parma Ham, herbed aioli
Skewers of Moorish-marinated pork

Mini ballotines of chicken in lemon, garlic and thyme Mini lamb koftes, cucumber and mint yogurt dip Pan-roasted king prawns with a dill and caper aioli Crab-filled choux puffs with lime and coriander Tea-smoked mackerel and quail egg tartlet

Pissaladiere Provencal vegetable tartlet

Potato and gruyere soufflés
Goats' cheese and red onion marmalade tartlets
Parma Ham, Parmesan and sage puffs
Rissoles of wild mushroom risotto

Mini fish cakes with sweet chilli dipping sauce
Pea fritters with Parma Ham and feta
Mayanmar chicken

Parcels of fish and chips with pea purée

Parcels of fish and chips with pea purée



Sweet

Snobinettes of chocolate with amaretto mousse Mini chocolate brownies with crème fraîche Mini profiteroles with cherry cream and chocolate Mini lemon tartlets Mini custard tarts Crème brulée tartlets Chocolate ganache tartlets Vacherins of mango and passion fruit cream Honey and black pepper tuiles, rhubarb ice cream Filo horns with pistachio cream Brandy tuiles with apple mousse Banana beignets Mini baked Alaskas Almond puff pastry twists Honey tuile with marinated autumn raspberries Shortbread, whisky cream and autumn raspberries Apple and blackberry tartlet Mini scones with clotted cream and strawberry conserve Mini apple tarte tatins Muscovado and fig meringues Orange and almond cakes with yogurt and pomegranate Macaroons Fig and frangipane tartlet



Starters

Fresh Pea & mint velouté

Goats' cheese, caramelised red onion and rocket tart with thyme

Tea-smoked mackerel tart with chive butter sauce

Asparagus salad with herb vinaigrette and bacon

Pan-seared foie gras with lentil du Puy and a herb vinaigrette

Seared scallops with rocket salsa verde
Carpaccio of tuna
Parmesan soufflés with anchovy sauce

Risotto of spring vegetables and parmesan
Salad of wood pigeon with hazelnut vinaigrette

of fresh fig, rocket and Parma Ham with balsamic dressing Warm salad of white asparagus and ceps

Main Course

Pan-fried Line-caught seabass with braised fennel
Whiting with a lemon and parsley crust
Roast turbot with an asparagus velouté
Sea trout with crushed fresh peas
Roast salmon with chorizo and aioli
Vegetable nage with shellfish

Guinea fowl with broad beans, gem lettuce and bacon
Herb-crusted rack of lamb with potatoes boulangère and courgettes Provençal
Pan-roasted loin of lamb with lentil de Puy
Roasted rump of lamb with a rosemary-scented jus and roasted Provençal vegetables
Saddle of lamb stuffed with spinach and mascarpone
Braised shoulder of spring lamb with balsamic, shallots and thyme
Roast leg of lamb with lemon, garlic and rosemary
Roast rib of beef, goose fat roast potatoes, glazed baby carrots
Roast fillet of beef, fondant beetroot and spinach and watercress

Pan-roasted rib of beef with watercress puree
Beef Wellington, sautéed potatoes, braised gem lettuce
Fennel roast belly of pork, poor boy potatoes
Daube of pork with wilted greens



Pudding

Caramelised lemon tart
Strawberry shortcake
Sublime flourless chocolate cake
Individual strawberry cheesecake
Hot chocolate fondant

Double chocolate brownies, hot cherry sauce, crème fraiche
Classic crème brûlée with almond puff pastry twists
Classic cheesecake, raspberry coulis
Fig and frangipane tart, handmade cinnamon ice cream
Mango and passion fruit parfait
Provençal-poached nectarines ,homemade vanilla ice cream
Millefueille of raspberries and Drambuie cream
Hot apricot soufflé, poached apricots



We use the finest, freshest, local produce to create sublime food and would be delighted to put together a bespoke menu for your occasion

