BESPOKE CUISINE In-house Catering and Events

Summer Canapés



Fresh, seasonal and sublime

In-house | Personal Chef | Gourmet Food Delivery

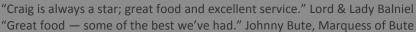
BESPOKE CUISINE In-house Catering and Events

Bespoke Cuisine at HOME:

- Private lunches and dinners
- Banquets and weddings
- Informal buffets and BBQ
- Cocktail and canapés parties
- Residential and holiday cooking
- Weekend house parties
- Picnics, shooting and fishing parties
- Personal chef
- 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



[&]quot;Everything was wonderful: food, service, attention to detail." Mr and Mrs Larnach

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 |







Bespoke CUISINE

[&]quot;Craig and the team were great, and the food was excellent." Sir Fraser and Lady Morrison

[&]quot;Truly excellent food; we had a wonderful time." Mr Buffini

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

[&]quot;Delicious food, which everyone enjoyed. Well done!" Mrs C Harris

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Canapés Selection Cold

Isle of Uist 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 Fillet 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

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 Shot of fresh pea soup



Hot

Skewers of balsamic and bay-marinat

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 luail roulade with juniper chutney wrapped in Parma Ham

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Mini fish cakes with sweet chilli dipping sauce Pea fritters with Parma Ham and feta Mavanmar chicken 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 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 Strawberry shortcakes Millefeuile of peaches and vin santo cream Strawberry and elderflower jellies Mini Victoria sponge with strawberry conserve and Chantilly cream

Banana beignets Mini baked Alaskas Almond puff pastry twists Black pepper tuile and marinated strawberries Shots of cherry soup with caramelised balsamic ice cream

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

