

THE BESPOKE SIT DOWN MENU CREATOR PACKAGE

The following package, as our name suggests, has been created to give you the client more freedom of choice, to design your menu to your requirements. One of our chefs would be happy to discuss your function menu and any other questions you may have, at a face to face meeting, via email or over the phone. If you wish to use favourite or sentimental dishes we will be happy to discuss these with you, we can then quote you on the menu that you have designed.

Below are some examples of appetisers; ideal small courses which can be added at the beginning, middle or end of a 3 course meal to create a 4, 5 or 6 course menu or we can design you a tasting menu with numerous courses

GRANITAS OR SORBETS

Gin and Tonic
Elderflower
Ruby Grapefruit
Raspberry
Lemon
Granny Smith

SOUP SHOTS

Mini Soups served in a Shot Glass

Cold:

Bloody Mary
Clear Vine Tomato
Cucumber, Pea and Mint
Classic Gazpacho or Vichyssoise

Warm:

Pea and Mint with Vanilla Foam
Butternut Squash
Potato, Celery and Stilton
Plus many others

MINI PLATES

Smoked Haddock Benedict
Confiture of Duck with Red Onion Marmalade on a Cobber Croûte
Whole King Scallop wrapped in Parma Ham on a bed of Creamed Leeks
Grilled Crotin Cheese with Cucumber Relish
Smoked Paprika Battered Fillet of Skate with Sweet Potato Chips
White Bean Soup Cappuccino with Truffle Oil Froth
Crème Fraîche Potato Salad Topped with Seared Smoked Salmon and Fried Quails Eggs
Baby twice baked Cheese Soufflé's with Micro Herb Salad

Again, we have many other dishes to suggest to you or we can turn favourites of yours to smaller dishes. Or let us design a menu to a theme or celebration