

THE BESPOKE SIT DOWN MENU CREATOR PACKAGE

HOMEMADE SOUPS

Vegetable:

Creamy Vegetable
Cream of Tomato and Basil
Roasted Root Vegetable
Carrot and Coriander
Apple and Celeriac
Minted Pea
Tomato and Sweet Chilli
Pumpkin Honey and Sage

Meat:

Thai Chicken and Coconut
Butternut Squash with Tarragon Oil
Chicken and Parsnip
Lamb Mulligatawny
Pea and Ham with Parma Crisps

Fish:

Lobster Bisque
Smoked Haddock and Sweetcorn Chowder
Mixed Fish Broth

Plus any favourites that you may have

VEGETARIAN STARTERS

Melon and Fresh Fruit Platter with
a Choice of Coulis or Sorbet

Mini Twice Baked Cheese Soufflé's with
Micro Herb and Hazelnut Salad

Garlic and Parmesan Crouton
Topped Caesar Salad

Winter or Summer Roasted Vegetable Salad

Truffle Dressed Asparagus and Rocket
Salad with a Parmesan Crisp
(Subject to availability)

Cherry Tomato Tart Tartin

Butternut Squash and Smoked Cheese Parcels
on a bed of Tomato Sauce

Creamy Garlic Mushrooms on Cobber Toast

English Salad Plate

Grilled Goats Cheese on a Sweet Mustard
Dressed Beetroot Salad

Wild Mushroom Risotto

Char-grilled Aubergine with Red Pepper
Hummus, Olives and Pitta Crisps

Creamed Stilton and Goats Cheese, with Mite
Palmiers and Poached Pear Salad

Balsamic Onion, Thyme and Mature Cheddar Tart
Topped with a Beetroot Salad

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FISH STARTERS

Salmon, Prawn, Avocado and Pink Grapefruit Tartare

Spiced Crab and Sweet Corn Samosa's with Mango Salsa

Crab, Pea and Mint Risotto

Bespoke Prawn Cocktail

Smoked Mackerel, Apple Gateau topped with Cucumber Relish and Melba Shard

Seared Smoked Salmon Caesar Salad

Cod Leek and Black Pudding Tartlet

Thai Fish Cakes with Glass Noodles and a Sweet Chilli Dressed Salad

Terrine of Marine

A Seafood Terrine with Salmon, Prawns and Haddock bound in a Sole Mousse and wrapped in Seaweed, served with a Sweet Balsamic Mustard and Dill Dressed Salad.

Soused Herrings on Sour Cream and Apple Coleslaw topped with Crispy Onion Rings

Smoked Trout and Creamed Leek Filo Parcels served with Tomato Chutney and Salad

Seafood Tian with Prawn Tempura

A Smoked Mackerel and Apple Remoulade topped with Salmon and Smoked Salmon Cream topped with Pickled Cucumber and Tempura Prawns

Traditional Smoked Salmon with Cracked Black Pepper, Brown Bread and Lemon

Seared Scallops on Black Pudding Puree with Ale Smoked Bacon Crisp
Apple and Thyme Sauce with Fish Glace

Seafood Sausage on a Bed of Creamy Mushroom and Leeks

Haddock and Prawn Bahjee with Coriander Salad and Mint Raita

Deep Fried Salmon Goujons with Sweet Potato Chips and Tartare Sauce

Smoked Salmon, Chive and Red Pepper Cheesecake

Mini Fish Pies with Pea Soup Shot

Smoked Haddock Benedict

If there are no dishes that take your fancy or they are not what you are looking for, we are more than happy to give other suggestions or to use suggestions you may have.

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MEAT STARTERS

Homemade Chicken Liver and Orange Pate (slightly course)
served with Mixed leaf Salad, Red Onion Marmalade and Cobber Toast

Homemade Chicken and Duck Liver Parfait (smooth)
served with Mixed leaf Salad, Red Onion Marmalade and Toasted Brioche

Terrine of Land and Air
*A farmhouse style terrine of Pork and Duck bound in Apricot and Sage Farce wrapped in Ale Smoked Bacon,
served with Mixed Leaf Salad and Cumberland Sauce*

Duck Confit with Smoked Chilli Jam, Salad and Cobber Croûtes

English Breakfast Salad
*A salad of Mixed leaves, Mini Sausages, Cherry Tomatoes, Fried Bread, Black Pudding, Mushrooms and Bacon
dressed in a Ketchup Dressing and topped with a Poached or Boiled Egg*

Truffle Scented Roast Beef, Parmesan, Radish and Rocket salad
Mounded on a Cheese and Onion Tartlet

Honey and Mustard Glazed Chicken, Pine Nut and Halloumi Cheese Wild Leaf Salad

Anti Pasto Platter
A plate of Cured Meats, Olives, Red Peppers, Cheese, and Vegetables with an Olive Bread Stick

Mini Lamb and Mint Patties On Mediterranean Roasted Vegetables with a Cumin Yogurt Sauce

Bang Bang Chicken with Sweet Cucumber Salad and Deep Fried Seaweed

Home Smoked Chicken Caesar Salad

Homemade Corned Beef with English Mustard Cream and Beetroot Salad

Thai Beef Salad

Jack Daniels Glazed Chicken Strips on Charred Pineapple Cous Cous

Hoi Sin and Spring Onion Duck Spring Roll with Cucumber and Carrot Salad

Pork and Crab Toasts with Oriental Salad

Baked Chorizo Portobello Mushroom Topped with a Poached Egg and served with a Parsley Salad

Oriental Starter Plate
*Steamed Pork and Prawn Siu Mai Dumpling with Dipping Sauce, Deep Fried Duck Pancake,
Vegetable Straw and Crispy Seaweed*

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