

Mange

Event & Party Menus - Spring/Summer 2016



STYLISH,
INNOVATIVE
& CATERING
& EVENTS

Creative Catering Since 1993

Mange has been providing stylish, innovative food and imaginative event design for over 20 years. Having catered for thousands of events, from cocktail parties to gala dinners, press days to conferences, intimate private soirées to elaborate weddings, Mange has forged a reputation for personal, professional and exceptional service.

GO>	Canapés	3
GO>	Bowl Food	9
GO>	Party Food	12
GO>	Tapas & Antipasti	13
GO>	Breakfast & Brunch	14
GO>	Barbecue & Picnic	15
GO>	Buffet & Dinner	17
GO>	Wines, Cocktails & Soft Drinks	24
GO>	Menu Notes	34
GO>	Our Clients	35
GO>	Testimonials	36



STYLISH,
INNOVATIVE
& CATERING
& EVENTS

FISH

Potato & Chive Cakes, Smoked Salmon, Crème Fraiche, Lemon & Chives
Buckwheat Blini, Sour Cream, Orange & Lime Gravadlax
& Mustard Dill Dressing
Crab Salad Spoons, Cucumber Spaghetti, Lime, Mint & Shiso
Steamed Mediterranean Prawns, Saffron & Chive Aioli
Steamed Mediterranean Prawns, Lemon, Chilli, Ginger & Spring Onion
Steamed Mediterranean Prawns, Indian Pickling Spices & Curry Leaves
Potted Shrimp, Rye Toasts, Mace & Cayenne
Prawn Cocktail Shots, Wholemeal Toasts
Irish Rock Oysters, Mignonette & Tabasco
Gazpacho Shots, Chargrilled Shrimp
Emmental Biscuits, Crème Fraiche D'Isigny & Sevruga Caviar
Crab Cakes. Lime & Saffron Aioli
Tuna Tataki, Wonton Crisp, Wasabi Salsa & Sakura Cress
Yellow Tail Carpaccio, Hot Lime, Jalapeno & Ginger Oil
Scallop Ceviche, Sauce Vierge
Seabass Ceviche, Lime, Red Onion & Coriander
Smoked Trout Rillettes, Fennel, Capers & Shallots

MEAT

Seared Peppered Sirloin Spoon, Glass Noodles, Shredded Vegetables
Rice Wine, Sake & Sakura
Parmesan Biscuit, Beef Carpaccio, Roquette & Truffle Dressing
Crostini, Chargrilled Yellow Courgette, Aged Balsamic
Bresaola & Caperberry
Chargrilled Asparagus, Serano Ham & Sherry Dressing
Crostini, Parma Ham, Oven Dried Tomato & Roquette
Aubergine Blini, Hickory Smoked Duck, Caramelized Onion & Thyme
Roast Corn Fritter, Smoked Chicken, Guacamole & Chilli
Chermoula Chicken & Fatoush Spoon, Peppers, Spring Onion
Tomato, Mint & Coriander
Smoked Chicken & Green Papaya Spoon, Thai Dressing
Sweet Potato Cake, Lamb Confit, Sorrel, Pomegranate & Mint Dressing
Sourdough Croute, Smoked Duck, Damson & Crispy Shallots
Ciabatine, Duck Confit, Red Onion Relish & Thyme
Lamb Fillet Spoons, Red Cabbage, Juniper, Caramelized Leeks & Mint
Vietnamese Beef, Vermicelli, Mint, Baby Gem & Peanuts

Canapés (cold)

VEGETARIAN

Chilled Watercress, Pea & Mint Soup Shots
 Chilled Spiced Tomato & Basil Soup Shots
 Parmesan Shortbread, Oven Dried Baby Plum Tomato
 Caprini Freschi & Crisp Basil
 Potato & Chive Cake, Ragstone Goats Cheese & Candied Beetroot
 Roast Beetroot, Carrot & Celeriac, Sherry & Rosemary Dressing
 Baby Plum Tomato, Boconcini Baby Mozzarella, Basil & Aged Balsamic
 Asparagus & Chestnut Mushroom Brochettes, Cider Vinaigrette
 Steamed Asparagus, Chargrilled Yellow Courgette
 White Truffle & Basil Vinaigrette
 Ciabatine, Roast Red & Yellow Pepper, Balsamic & Basil
 Ciabatine, White Bean & Parsley Purée, Wild Mushroom
 & White Truffle Duxelle
 Crostini, Aged Manchego, Cherry Tomato, Red Onion & Basil
 Crostini, Wood Roast Artichoke, Smoked Red Pepper & Aged Pecorino
 Grilled Polenta, Gorgonzola, Pear & Pine Nut
 Chargrilled Polenta, Yellow Courgette, Wild Garlic
 Pine Nuts & Chianti Vinaigrette
 Courgette & Ricotta Fritters, Tomato & Chive Salsa
 Spiced Chickpea Cakes, Soused Cucumber, Greek Yoghurt
 Pomegranate & Mint
 Rice Paper Rolls, Shredded Asian Veg & Roast Peanut
 Rice Wine, Soy & Spring Onion Dipping

SWEET

Miniature Passion Fruit Pavlova
 Vanilla Pannacotta, Coconut Tuile
 Tiramisu Shots, Amaretti Crumble
 Sherry Trifle Shots
 Lemon Syllabub, Jellied Lemon & Chilled Limoncello
 Sorbet: Elderflower :: Blackcurrant :: Lemon
 Salted Caramel Truffles
 Strawberry Shortcake
 White Chocolate Mousse Shots, Toasted Hazelnuts
 Miniature Scones, Strawberry Conserve, Clotted Cream & Mint
 Chocolate Truffle Tartlets, Candied Orange & Macadamia Snow
 Berry Tartlets, Passion Fruit Mascarpone
 Miniature Tarte au Citron
 Mango Tartlets
 Belgian Bitter Chocolate Brownies
 Mango, Pineapple & Strawberry Brochettes, Lime, Vanilla & Mint
 Granola, Blueberry, Strawberry & Raspberry Shots
 Greek Yoghurt & Maple Syrup
 Belgian Dark Chocolate & Hazelnut Truffles
 Valrone Chocolate Emulsion Shots
 Home Made Biscuits:
 Almond Biscotti :: Cantuccini :: Orange & Pecan
 Pistachio :: Bitter Chocolate
 Elderflower & Champagne Jelly
 Guava Granita Shots

Canapés (hot)

FISH

Quails Egg Royal, Smoked Salmon,
Hollandaise & Chervil

Fish Goujons, Maris Piper Chips
Lemon & Tartare

Palourdes Clams, Roast Garlic
White Wine, Parsley

Corn & Potato Fritters, Spiced Scallops
Crème Fraiche & Tamarind

Shetland King Scallops, Pancetta
& Salsa Verde

Queen Scallops, Sauce Vierge

Baked Queen Scallops, Gremolata
& Lemon Oil

Chargrilled Black Tiger Prawns, Lemongrass
Lime, Chilli & Coriander

Peri Peri Mozambiquan Prawns, Lime
& Coriander

Smoked Salmon, Dill & Potato Fishcakes
Saffron Aioli

Smoked Haddock Fishcakes, Gribiche Sauce

Valencian Seafood Paella Spoons,
Lemon & Parsley

Arroz Negro, Grilled Baby Cuttlefish

Cornish Crab Cakes, Potato, Ginger
Spring Onion & Wasabi Mayo

Maryland Crab Cakes, Lime
& Red Pepper Aioli

Potato Rosti, Lobster & Cucumber Salad
Bisque Dressing & Sakura Leaf

Salt Cod Brandade Cake, Salsa Romesco

Malay Spiced Red Snapper Brochettes
Coconut, Tamarind & Coriander

Tuna & Red Onion Brochettes, Salsa Verde

Salmon Teriyaki, Cucumber
& Rice Wine Dipping

Steamed Shumai Dumplings, Scallop
Prawn, Shitake & Lemongrass

Grilled Gyoza Dumpling, Scallop
Blackbean & Coriander

Thai Fishcakes, Lemongrass, Ginger
Snake Bean & Chilli Dipping

Seared Sesame Tuna, Wanton Crisp
Cucumber Salsa & Wasabi

Crab & Coriander Tartlets
Tomato & Tarragon Dressing

Black Cod Spoons, Miso & Spring Onion

VEGETARIAN

Vichyssoise Soup Shots

Roast Corn & Coriander Chowder

Wild Mushroom Tartlets, White Truffle Oil
& Parmesan

Asparagus & Montgomery Cheddar Tartlets

Miniature Quails Egg Florentine

Potato, Tallegio, Roast Red Onion
& Basil Tartlets

Puff Pastry Tart, Roast Tomato
& Aged Manchego

Butternut Squash Tartlets, Feta & Roquette

Wood Roast Artichoke & Chestnut
Mushroom Tartlets, Goats Cheese, Roast
Red Onion & Balsamic

Moroccan Filo, Spiced Sweet Potato &
Coriander, Yoghurt & Harissa Dipping

Filo Pastry, Spinach, Feta & Sesame

Grilled Chevre Croute, Frissé
& Walnut Dressing

Porcini, Wild Mushroom & Asparagus
Risotto Spoons, White Truffle Oil & Basil

Pea, Parmesan & Mint Risotto Spoons

Baby Aubergine Parmigiana

Butternut Squash, Basil & Parmesan
Risotto Spoons

Miniature Wild Mushroom & Tallegio Pizza

Miniature Broccoli Rapé & Ricotta Pizza

Miniature Tomato, Buffalo Mozzarella &
Black Olive Pizza, Basil & Chilli Oil

Shitake & Asparagus Brochettes,
Black Bean Vinaigrette

Bok Choy & Enoki Shumai Dumplings,
Rice Wine & Ginger Vinegar

Chargrilled Courgette, Potato and White
Onion Tortilla

Individual Spinach & Parmesan Frittatas

Filo Tartlets, Fennel, Feta & Tapenade

Chargrilled Aubergine, Courgette
& Red Pepper Brochettes, Harissa,
Lime & Coriander Dressing

Canapés (hot)

MEAT

Lamb & Parsley Kofta, Lemon & Mint Yoghurt
 Sweet Potato Cake, Lamb Confit, Pomegranate & Mint Dressing
 Celeriac Rösti, Free Range Hertfordshire Lamb
 Caramelized Onion & Salsa Verde
 Roast Saltmarsh Lamb, Mint Sauce
 Seared Sirloin, Sesame, Rice Wine, Soy
 Ginger & Spring Onion
 Merguez Sausages, Harissa Yoghurt & Mint
 Lamb Brochettes, Burgundy, Dijon Mustard
 Rosemary & Green Peppercorns
 Chermoula Spiced Lamb Brochettes, Roast Tomato
 Chilli & Coriander
 Lamb Shashlick, Flat Bread, Tahini, Pickled Cucumber & Tomato
 Quails Eggs Benedict, Apple Smoked Ham, Hollandaise
 Cayenne & Chives
 Quails Egg, Celery Salt & Chive Mayonnaise
 Miniature Shepherd's Pie
 Miniature Yorkshire Pudding, Rare Beef & Horseradish
 Steak & Guinness Sausages, Mustard & Celeriac Mash
 Sesame Seared Sirloin, Soy, Honey & Ginger
 Toulouse Sausages, Apple & Chive Chutney

Wild Boar Sausages, Red Onion & Juniper Chutney
 Roast Pork Fillet Spoons, Spring Onion, Hoisin & Soy
 Chicken & Veal Polpettini, Parmesan, Sage
 Tomato & Basil Fondue
 Roast Figs, Goat's Cheese & Prosciutto
 Pork Shumai, Waterchestnut, Shitake & Soy Dipping
 Grilled Chorizo, White Bean & Parsley Puree
 Peppered Home Smoked Venison, Beetroot Crisps
 & Plum Chutney
 Venison Sausages, Redcurrant Jelly
 Grilled Polenta Cake, Venison Rillettes, Pear & Lime Salsa
 Seared Gressingham Duck, Orange
 Sesame & Black Mustard Seed
 Rice Pancakes, Szechuan Spiced Duck, Plum & Spring Onion
 Sautéed Chicken Livers, Balsamic & Thyme
 Bang Bang Chicken, Glass Noodles, Cucumber, Spring Onion
 Peanut, Sesame & Chilli
 Chicken Brochettes, Lemon, Saffron & Mint
 Chicken Brochettes, Smoked Paprika, Yoghurt & Mint
 Chicken & Spring Onion Yakitori
 Chicken Samosa, Spiced Tomato Chutney

SWEET

Rhubarb & Cinnamon Brulée
 Miniature Sticky Toffee Pudding, Crème Anglaise
 Pear, Raisin & Cinnamon Strudel
 Roast Figs, Greek Yoghurt & Toasted Almonds
 Miniature Pecan & Maple Pies
 Frosted Berries, Hot White Chocolate Sauce
 Blueberry Frangipan Tartlets
 Bread & Butter Pudding, Custard

Canapé Sample Menus

MENU A {i} @ £12.50

Steamed Mediterranean Prawns, Saffron, Lime & Chive Aioli
 Chargrilled Chicken Brochettes, Sumak & Lemon Herb
 Crostini, Roast Red & Yellow Pepper, Toasted Pine Nut & Basil Salsa
 Butternut Squash, Tallegio, Roquette & Caramelized Red Onion Tartlet
 Potato, Courgette, Spring Onion & Parmesan Frittata

MENU A {ii} @ £12.50

Potato and Chive Cake, Smoked Salmon, Sour Cream & Dill
 Ciabatine, Duck Confit, Red Onion Relish & Thyme
 Bocconcini Baby Mozzarella, Oven Dried Baby Plum Tomato & Basil
 Caramelized White Onion, Plum Tomato, Sweet Anchovy & Black Olive Pissaladiere with Oregano
 Moroccan Filo Pastries, Feta, Spinach, Mint & Parsley

MENU B {i} @ £16.00

Buckwheat Blini, Orange & Lime Gravadlax, Crème Fraîche & Dill
 Tuna Brochettes, Paprika, Cumin, Bay Leaf Tomato & Parsley
 Griddled Asparagus, Bresaola & Aged Balsamic
 Chargrilled Lamb Brochettes, Green Harissa
 Parmesan Biscuits, Baby Plum Tomato, Caprini Freschi & Crispy Basil
 Filo Tartlet, Braised Fennel, Feta & Tapenade

MENU B {ii} @ £16.00

Tuna Tataki, Wonton Crisp, Chilli Coriander & Spring Onion Salsa
 Steamed Shumai Dumplings, Scallop, Prawn Shitake & Lemongrass
 Chargrilled Chicken & Spring Onion Yakitori, Soy & Mirin
 Spiced Beef Salad Spoon, Shredded Vegetables Rice Wine, Sake & Holy Basil
 Grilled Asparagus & Shitake, Tamarind & Chive Dressing
 Bok Choy & Enoki Dumpling, Rice Wine & Ginger Vinegar

MENU C {i} @ £20.00

Sesame Crab Cakes, Chilli, Lime & Coriander
 Tiger Prawns, Lemongrass, Galangal & Lime Leaf
 Grilled Pork Fillet Spoons, Spring Onion, Soy & Plum Sauce
 Bang Bang Chicken Spoons, Glass Vermicelli Noodles Cucumber, Chilli Oil, Spring Onion & Toasted Peanut
 Seared Vietnamese Sesame Beef Skewers
 Black Bean Vermicelli Cakes, Hot & Sour Aubergine
 Steamed Dumplings, Asian Greens, Shitake, Tamarind, Soy, Chilli & Coriander

MENU C {ii} @ £20.00

Gazpacho Soup Shots, Spiced Shrimp & Coriander
 Lime Tartlet, Wild Sea Bass, Oven Dried Tomato Haricot Vert & Chilli
 Shetland King Scallops, Pancetta & Salsa Verde
 Miniature Pizza, Parma Ham, Roast Tomato & Buffalo Mozzarella
 Steamed Asparagus, Chargrilled Yellow Courgette Parmesan & White Truffle Dressing
 Wild Mushroom Tartlets, Girolle, Trompette & Porcini
 Sourdough Crostini, Pea & Broad Bean Puree, Mint & Pecorino

Canapé Sample Menus

MENU E @ £25.00

Potted Shrimp, Rye Toasts, Mace & Cayenne
Smoked Haddock & Spring Onion Fishcakes
Sorrel & Lemon Aioli
Potato & Chive Cake, Soused Fennel
Smoked Salmon, Capers & Chives
Miniature Eggs Benedict, Smoked Ham
Quails Egg, Hollandaise & Cayenne
Grilled Lamb Fillet, Celeriac Rösti & Salsa Verde
Montgomery Cheddar Biscuit, Sweet Basil
Red & Sungold Tomato Salsa
Stilton, Port & Pear Tartlets
.....
Lemon Syllabub, Chilled Limoncello
Miniature Sticky Toffee Pudding

MENU F @ £35.00

Native Oysters, Mignonette Sauce, Lemon & Tabasco
Dublin Bay Prawns, Bisque Aioli
Emmental Biscuits, Sevruga Caviar & Sour Cream
Chermoula Spiced Monkfish Spiedini
Thyme Shortbread Beef Carpaccio
Roquette & Truffle Dressing
Sweet Potato Cake, Lamb Confit
Pomegranate & Mint Dressing
Wild Cherry Blinis, Smoked Venison & Shallot Chutney
Miniature Pizza, Broccoli Rapé, Ricotta, Pecorino & Basil
Artichoke & Porcini Risotto Spoons, Shaved Parmesan
Grilled Chevre Croute, Fig, Frisse & Walnut Dressing
.....
Blackberry & Strawberry Tartlets,
Passion Fruit Mascarpone & Toasted Pistachio
Valrone Chocolate Emulsion Shots
Lemon Vanilla Biscuits, Blueberry Bavois

VEGETARIAN

Porcini & Wild Mushroom Risotto, Parmesan & Sage
Aubergine & Chickpea Chettinad Curry, Basmati Rice
Ratatouille, Creamed Polenta & Basil
Spiced Butternut Squash & Sweet Potato Tagine
Lemon & Saffron Cous Cous
Stir-fried Asian Greens, Buckwheat Noodles, Shitake
Tamarind, Soy, Chilli & Coriander
Ribollita, Cannelini Beans, Cavalo Nero, Swiss Chard
& Plum Tomato
Irish Root Vegetable Stew, Colcannon & Rosemary
Chargrilled Organic Vegetables, Shaved Grana Padano
& Basil Dressing

SALADS

Fatoush, Green Pepper, Tomato, Cucumber, Pita Croutons
Lemon & Sumak
Hot & Sour Aubergine, Edamame Beans, Toasted Rice
Sesame & Coriander
Glass Noodles, Bok Choy, Red Cabbage, Carrots, Soy
Rice Wine & Toasted Cashews
Greek Salad, Feta, Kalamata Olives, Baby Cucumber
Plum Tomato, Red Onion, Cretian Olive Oil & Lemon
Caesar, Romaine Lettuce, Shaved Parmesan & Croutons
Haricot Vert, Purple Sprouting Broccoli & Broad Bean
Toasted Almonds, Lemon & Mint Vinaigrette
Charlotte Potato Salad, Spring Onion, Cornichons
Dijon & Chive Dressing

MEAT

Lamb Navarin, Celeriac Mash, Root Vegetables
Red Wine & Rosemary
Coq au Vin, Maris Piper Mash
Green Chicken Curry, Jasmine Rice, Lime, Lemongrass
Galangal & Coriander
Malay Beef Curry, Basmati, Spring Onion & Crisp Shallots
Lamb Tagine, Apricot, Almonds, Cous Cous & Harissa
Chicken Tagine, Red & Yellow Peppers, Green Olives
Saffron Cous Cous & Coriander
Shepherd's Pie, Rosemary Gratin
Beef Daube, Herb Mash, Caramelized Baby Onion
Pancetta & Rosemary

FISH

Fish Pie, Caramelized Leeks, Potato & Spring Onion Gratin

Portuguese Fish Stew, Calamari, Red Wine
Tomato, Olives & Parsley, Sourdough Toasts & Aioli

Bouillabasse, Red Mullet, Monkfish, Tiger Prawns
& Calamari, Tarragon Mash & Crisp Fennel

Yellow Fin Tuna Niçoise, Quails Egg, Haricot Vert
Tomato, Olives, Charlotte Potatoes & Lemon Vinaigrette

Chickpea, Chorizo & Octopus Stew, Tomato
Chilli & Coriander

Valencian Seafood Paella, Monkfish, Squid, Prawns
& Cuttlefish, White Wine, Lemon & Parsley

Chermoula Spiced Wild Seabass, Saffron Cous Cous
& Spiced Tomato & Coriander Confit

Goan Tuna Curry, Basmati Rice

Spiced Vermicelli, Tiger Prawns, Squid, Asian Vegetables
Dried Shrimp, Chilli Oil & Spring Onion

HOT DESSERT

Pannetone Bread & Butter Pudding

Sticky Toffee Pudding

Hot Belgian Chocolate Fondant

Vin Santo Roast Plums, Vanilla Ice Cream

Steamed Treacle Sponge, Custard

Caramelized Rice Pudding, Poached Rhubarb

Rhubarb Crumble, Crème Anglaise

Palm Sugar & Coconut Brûlée

COLD DESSERT — SERVED IN A MARTINI GLASS

Mango, Pineapple & Papaya Salad, Lime Vanilla
Chilli & Mint

Espresso Pannacotta, Pistachio Tuile

White Chocolate & Dark Rum Parfait, Lemon Biscotti

Raspberry & Dark Chocolate Mousse, Toasted Hazelnuts

Eton Mess, Teardrop Meringues, Cream & Berries

Frosted Berries, Hot White Chocolate Sauce

Guava Granita, Macadamia Nut Crisp

Lemon Polenta Cake, Berry Compote & Greek Yoghurt

MENU A @ £16.00

Shepherd's Pie, Rosemary Gratin
 Aubergine Parmigiana, Plum Tomato
 Parmesan & Oregano
 Caesar, Romaine Lettuce, Shaved Parmesan
 Sweet Anchovies & Croutons

 Rhubarb Crumble, Crème Anglaise

MENU B @ £20.00

Yellow Fin Tuna Niçoise, Quails Egg, Haricot
 Vert, Tomato, Olives & Lemon Vinaigrette
 Chicken Tagine, Red & Yellow Peppers
 Green Olives & Coriander
 Saffron Cous Cous
 Irish Root Vegetable Stew
 Colcannon & Rosemary
 Greek Salad, Cucumber, Plum Tomato
 Red Onion, Feta, Kalamata Olives
 Cretian Olive Oil & Lemon

 Raspberry & Dark Chocolate Mousse,
 Toasted Hazelnuts

MENU C @ £25.00

Green Chicken Curry, Jasmine Rice
 Lime & Coriander
 Malay Beef Curry, Basmati Rice
 Spring Onion & Crisp Shallots
 Stir Fried, Bok Choy, Snake Beans, Carrots
 Peppers, Szechuan Spices & Toasted Cashews
 Singapore Vermicelli, Tiger Prawns, Squid
 Asian Vegetables, Dried Shrimp
 Chilli Oil & Spring Onion
 Buckwheat Noodles, Asian Greens, Shitake
 Tamarind, Soy, Chilli & Coriander

 Mango, Pineapple & Papaya Salad,
 Lime, Vanilla, Chilli & Mint

MENU D @ £35.00

Beef Daube, Herb Mash, Caramelized
 Baby Onion, Pancetta & Rosemary
 Free Range Chicken Orvietto, Roast Potatoes
 Fennel, Black Olives, White Wine & Parsley
 Chermoula Spiced Wild Seabass
 Saffron Cous Cous, Spiced Tomato
 & Coriander Confit
 Chickpea, Chorizo & Squid Stew
 Tomato, Chilli & Coriander
 Porcini & Wild Mushroom Risotto
 Parmesan & Sage
 Haricot Vert, Purple Sprouting Broccoli
 Broad Bean, Toasted Almonds, Lemon
 & Mint Vinaigrette
 Fatoush with Green Pepper, Tomato
 Cucumber, Pita Croutons, Lemon & Sumak

 Frosted Berries, Hot White Chocolate Sauce
 Sticky Toffee Pudding

Party Food

MENU A @ £24.00

(MIDDLE EASTERN / MEDITERRANEAN)

Tzatziki & Humous, Crudités & Pitta, Olives & Cornichons

Chicken Shashlick, Flat Bread, Tomato
Pickled Cucumber, Chilli & Lemon Dressing

Lamb & Parsley Kofta, Koubhla Sesame Bread
& Mint, Yoghurt

Merguez Sausages, Spiced Butternut Squash Mash & Harissa

Grilled Large Prawns, Lime, Saffron & Parsley

Falafel, Miniature Pita, Israeli Salad
Roast Aubergine, Pickles & Tahini

Grilled Cypriot Halloumi, Lemon & Coriander Dressing

Greek Salad, Black Olives, Cucumber, Red Onion
Plum Tomato, Feta, Cretian Olive Oil & Lemon

.....

Baklava & Kadaifi, Toasted Pistachio

Watermelon, Cantaloupe, Figs & Grapes

MENU B @ £28.00

(AMERICAN / EUROPEAN)

Organic Cumberland Sausage Hot Dog, Buttermilk Roll
Caramelized Onions, Ketchup & Mustard

Free Range Hertfordshire Hamburger, Sesame Roll
Pickled Cucumber, Plum Tomato & Roast Tomato Relish

Steak & Guinness Sausages, Maris Piper Mash
& Rosemary Gravy

Miniature Fish & Chips, Tartare, Ketchup & Lemon

Prawn Cocktail Shots, Cayenne, Chives & Wholemeal Toasts

Grilled Portobello Mushroom, Focaccia Roll
Montgomery Cheddar & Roquette

Miniature Pizza, Plum Tomato, Buffalo Mozzarella & Basil

Caesar Salad, Shaved Parmesan
& Caramelized Onion Croutons

.....

Ice Cream Wafer Cones:

Vanilla Pod :: Belgian Choc Chip
English Strawberry :: Cantaloupe Sorbet

Miniature Belgian Chocolate & Hazelnut Brownies

Tapas & Antipasti

SELECTION A

Any four: £10.00, any six: £14.00, any eight: £18.00

Pan con Tomate, Giant Boscaiola Olives & Cornichons

Serano Ham, Chorizo Picante & Salame Finocchiona

Baked Baby Chorizo, Tomato, Chilli & Rosemary

Sweet Boquerones Anchovies, Lemon & Parsley

Steamed Mediterranean Prawns, Salsa Verde

Cannelini Bean, Tuna & Parsley Salad

Lemon & Chilli Vinaigrette

Chargrilled Aubergine, Red Peppers, Green & Yellow
Courgette, Aged Balsamic & Basil

Plum Tomato, Buffalo Mozzarella & Avocado,
Roquette Dressing & Toasted Pine Nuts

Wild Roquette, Shaved Parmesan, Black Olives & Balsamic

Potato & White Onion Tortilla

Courgette & Parmesan Frittata

Patatas Bravas, Tomato, Chilli & Coriander

Padron Peppers, Sea Salt

Broad Bean & Mint Salad, Lemon Dressing

Aged Manchego, Quince Jelly

SELECTION B

Any four: £12.00, any six: £16.00, any eight: £20.00

Kalamata Olives & Caperberries

Grilled Baby Calamari, Lemon, Smoked Paprika & Parsley

Bakalau Salt Cod & Potato Croquettes
Spiced Tomato & Coriander

Tuna Carpaccio, Crisp Capers & Tarragon

Baked Langoustine, Smoked Garlic, Chilli, Lemon & Parsley

Cuttlefish Stew, Red Wine, Onions & Parsley

Parma & Pata Negra Hams, Lomo & Bresaola

Rabbit, Potato & White Wine Stew, Black Olives & Oregano

Corn fed Chicken & Wood Roast Red Pepper, Lemon & Basil

Chicken Orvieto, White Wine, Fennel, Green Olives
Potato & Parsley

Griddled Asparagus, Caponata & Shaved Parmesan

Red Chicory & Fennel Salad, Roquefort & Walnut Dressing

Haricot Vert, Black Olive, Quails Egg & Anchovy Salad

Orzo Salad, Fresh Peas, Broad Beans, Roast Shallots
Lemon & Mint Vinaigrette

La Fromagerie Regional Italian & Spanish Cheeses
Ciabatta, Focaccia & Crisp Breads, Onion Chutney,
Figs & Muscat Grapes

Breakfast & Brunch

MENU A @ £10.50

Miniature Pastries:
Croissant :: Pain au Chocolat
Pain au Raisin

.....

Miniature Home Made Muffins:
Lemon, Honey & Poppyseed :: Blueberry
Banana, White Chocolate & Hazelnut
Mango, Pineapple & Strawberry Brochettes
Lime Vanilla & Mint
Granola, Greek Yoghurt & Berry
Compote Shots

MENU B @ £12.50

Scrambled Organic Egg,
Smoked Salmon & Chives Tartlets
Savoury Muffins, Walnut, Baby Spinach
& Cheddar

Miniature Bacon & Roast Tomato Rolls
Granola, Greek Yoghurt, Mango, Strawberry
& Blackberry Pots, Maple Syrup
& Toasted Pistachio

Miniature Waffles, Fresh Berries
& Mascarpone

MENU C @ £16.00

Miniature Pastries:
Croissant :: Pain au Chocolat
Pain au Raisin

Miniature Home Made Muffins:
Lemon, Honey & Poppyseed :: Blueberry
Banana, White Chocolate & Hazelnut

Miniature Open Toasted Bagels, Smoked
Salmon, Cream Cheese, Lemon & Chives

Miniature Eggs Florentine, Baby Spinach
Quails Egg, Hollandaise & Cayenne

Miniature Croque Monsieur

Miniature Ciabatta Rolls, Portobello
Mushrooms & Emmental

.....

Mango, Pineapple & Strawberry Brochettes
Lime Vanilla & Mint

Granola, Greek Yoghurt, Raspberry
& Blackberry Shots with Maple Syrup
& Toasted Pistachio

MENU D @ £28.00

Oak and Hot Smoked Salmon, Caperberries
Crème Fraiche & Red Onion

Rare Roast Hertfordshire Beef, Watercress
Mustards & Horseradish

Roast Free Range Turkey, Lemon &
Rosemary, Cornichons & Marinated
Boscaiola Olives

Smoked Ham Hash, Poached Organic Eggs
Hollandaise & Chives

Desiree Potato, Tallegio, Caramelized Red
Onion Tart & Thyme

Wild Roquette & Mizuna Salad, Oven Dried
Baby Plum Tomatoes, Avocado, Shaved
Parmesan & Aged Balsamic

Poppyseed, Sesame, Pumpernickel
& Plain Bagels :: Wholemeal, Sourdough
& Rye Breads

.....

La Fromagerie Regional English Cheeses
Oatcakes, Wheaten Crackers, Muscat
Grapes & Figs

Belgian Chocolate Truffle & Hazelnut Tart
Berry Compote & Vanilla Mascarpone

Seasonal Fruits

Barbecue

VEGETARIAN

Courgette, Aubergine, Red Pepper & White Onion Kebabs, Balsamic & Basil

Corn on the Cob, Lime, Chive & Chilli Butter

Squash, Plantain & Sweet Potato Lemon, Cayenne & Herb Butter

Miniature Baked Red Skin Potatoes Sour Cream & Spring Onion

Grilled Portobello Mushroom

Baby Aubergine & Halloumi Brochettes, Lime, Tahini & Mint

MEAT

Baby Back Ribs, Barbecue Sauce

Lamb Gigot Steaks, Red Wine & Rosemary

Lamb Rumps, Dijon Mustard, Oregano & Marjoram

Lamb & White Onion Kebabs, Tahini Dressing

Grilled Lamb & Parsley Kofta, Chilli & Lemon

Rump :: Sirloin :: Fillet :: T Bone Steak Olive Oil & Thyme

Beef & White Onion Kebabs, Malay Spices

Cornfed Chicken & White Onion Brochettes, Chettinad Red Masala Paste Lime & Coriander

Cornfed Chicken Pieces, Chermoula Spices, Lime & Coriander

Cornfed Chicken Pieces, Roast Pepper Grilled Sweetcorn & Tomato Salsa

FISH

Tuna, Plum Tomato, Roast Yellow Pepper & Basil Salsa

Tuna, Keralan Curry Paste, Coconut Ginger & Curry Leaf

Salmon Fillets, Mango, Chilli & Coriander Salsa

Salmon Brochettes, Lemon & Fennel Seed

Large Tiger Prawns, Peri Peri Lime & Coriander

Wild Sea Bass, Tomato, Lime, Ginger & Spring Onion Salsa

Sardines, Salsa Verde

Cornish Mackerel, Soy, Chilli & Coriander

Banana Leaf wrapped Red Snapper Lime, Coriander & Spring Onion

DESSERTS

Apricot Tart, Crème Fraiche

Plum Crumble, Crème Anglaise

Vanilla Crème Brûlée

Apple, Almond & Cinnamon Tart Vanilla Mascarpone

Mango, Pineapple & Strawberry Salad Lime, Vanilla & Mint

Individual Dark Chocolate Mousse

Individual Vanilla Pannacotta

Chocolate Truffle Tart, Vanilla Crème Fraiche & Berry Compote

Individual Pavlova, Summer Berries Mascarpone & White Chocolate Shavings

Barbecued Blackened Banana, Dark Chocolate & Rum Sauce & Honey Ice Cream

Barbecue

MENU A @ £22.00

Lamb Gigot Steaks, Red Wine & Rosemary
 Cornfed Chicken Pieces, Lime, Chilli
 & Coriander
 Grilled Aubergine, Gremolata
 New Potato Salad, Crème Fraiche
 Cornichons, Spring Onion & Chives
 Mixed Leaves, Baby Cucumber, Baby Plum
 Tomato & Dijon dressing

 Mango, Pineapple & Strawberry Salad
 Lime, Vanilla & Mint

MENU B @ £26.00

Baby Back Ribs, Barbecue Sauce
 Rump Steak, Olive Oil & Thyme
 Tuna Steaks, Plum Tomato, Roast Yellow
 Pepper & Basil Salsa
 Corn on the Cob, Chive & Chilli Butter
 Charlotte Potato Salad
 Dijon & Dill Dressing
 Caesar, Cos Lettuce, Parmesan, Croutons
 & Sweet Marinated Anchovies

 Individual Dark Chocolate Mousse

MENU C @ £32.00

Cornfed Chicken & White Onion Brochettes,
 Chettinad Red Masala Paste
 Lime & Coriander
 Grilled Lamb & Parsley Kofta
 Chilli & Lemon
 Wild Sea Bass, Tomato, Lime
 Ginger & Spring Onion Salsa
 Grilled Tuna, Keralan Curry Paste
 Coconut, Ginger & Curry Leaves
 Pilau Rice, Lemon & Saffron
 Cucumber, Green Pepper, Tomato & Fennel
 Salad, Lime, Mint & Coriander
 Chick Pea, Cauliflower & Parsley Salad
 Smoked Paprika & Lemon
 Butternut Squash, Broad Bean & Baby
 Spinach Salad, Yoghurt Dressing, Spring
 Onion & Toasted Almonds

 Kulfi served in small Martini Glasses
 with Almond Tuile:
 Pistachio :: Saffron :: Mango
 Spiced Dark Chocolate Truffle
 & Orange Tartlets

MENU D @ £34.00

Free Range Hertfordshire Beef Brochettes
 Red Wine & Rosemary
 Free Range Jerk Chicken Breasts
 Lime, Coriander & Thyme
 Giant Mozambiquian Peri-Peri Prawns
 Parsley & Lemon
 Banana Leaf wrapped Red Snapper
 Lime, Coriander & Spring Onion
 Squash, Plantain & Sweet Potato
 Lemon, Cayenne & Herb Butter
 Roast Baby Redskin Potatoes
 Sea Salt & Rosemary
 Baby Leaf & Herb Salad
 Orange & Sesame Dressing
 Camargue Red Rice & Parsley Salad, Celery
 Baby Plum Tomatoes & Sherry Vinaigrette

 Individual Banana & Coconut Tarte Tatin
 Spiced Chocolate Truffle, Rum
 Walnut & Orange Tartlets

Buffet & Dinner

HOT SOUPS

Chicken, Wild Mushroom Dumplings & Summer Savoury

Roast Tomato, Flageolet, Parmesan & Basil

Spiced Pumpkin & Parsnip, Roast Jalapeno & Coriander

Chickpea, Tomato & Red Pepper, Greek Yoghurt & Harissa

Black Bean, Coriander, Crème Fraîche & Lime

Clam Chowder, Pancetta, Sourdough Croutons & Parsley

Tuscan Bean, Parsley & Prosciutto

Minestrone with Orzo, Parmesan & Oregano

CHILLED SOUP

Roquette & Potato, Fennel Croutons & Thyme

Spiced Green Tomato Gazpach

Chargrilled Calamari

Chilled Spiced Roast Plum Tomato, Olive Oil & Basil Ice Cubes

Beetroot Vichyssoises

Fresh Pea, Greek Yoghurt & Mint

SEAFOOD

Fruits de Mer–Native & Rock Oysters
Mignonette Sauce, Langoustine
Mediterranean Prawns, Clams & Mussels
Sourdough Wholemeal & Lemon Aioli

Smoked Fish–Organic Hot & Cold Smoked Salmon, Halibut & Tuna, Caperberries
Soused Red Onion & Crème Fraiche

Bouillabaisse–Red Mullet, Sea Bass
Monkfish, Mussels & Chilli Aioli

Seafood Salad–Mussels, Monkfish
Tiger Prawns, Squid, Celery, Tomato
Parsley & Lemon

Chargrilled Large Mozambiquan Peri-Peri
Prawns, Basmati, Parsley & Lemon

Crab, Red Potato & Artichoke Dauphinoise
Tart, Gruyère & Chives

Crab Cakes, Spring Onion, Lime Chilli
& Saffron Salsa

Angel Hair Pasta, Langoustine, Calamari
Clams, Anchovies, Chilli & Parsley

Seafood Tagine; Swordfish, Monkfish
Langoustine, Clams & Harissa

Stuffed Squid, Valencian Black Rice
Tomato & Basil Sauce

Cornish Squid & Chorizo Stew, Plum
Tomato, Smoked Paprika & Parsley

Grilled Organic Salmon, Red Pepper Rouille

Griddled Salmon, Plum Tomato, Roast
Yellow Pepper & Basil Salsa

Roast Salmon Brochettes, Yogurt, Cayenne
Mint & Lemon

Grilled Wild Salmon, Salsa Verde, Soused
Fennel & Capers

Griddled Salmon, Mango, Chilli
& Coriander Salsa

Glazed Salmon, Sake, Mirin
Soy & Spring Onion

Baked Red Snapper, Roast Sweet Potato
Sour Cream & Coriander

Griddled Catalan Dorado, Roast Tomato
& Organic Potatoes

Arroz Negro–Cuttlefish, Prawns
Dublin Bay Prawns, Lemon & Parsley

Baby Spinach, Horenzo Spiced Shrimp
Lime & Sesame Dressing

Baked Cod, Potato & Parsley Fishcakes
Tartare, Watercress & Mustard Leaf Salad

Chargrilled Tuna Nicoise, Haricot Vert
Charlotte Potatoes, Sungold Tomatoes
Quail's Egg, Kalamata Olives
& Lemon Vinaigrette

Home Smoked Tuna, Cannellini Bean
& Parsley Salad, Red Onion, Lime
& Chilli Dressing

Seared Tuna Tataki, Asian Vegetables, Soy
Wasabi & Spring Onion

Chargrilled Tuna, Oven Dried Tomato
Chilli, Spring Onion & Basil Salsa

Roast Wild Seabass, Chargrilled Leeks, Baby
Courgettes, Fresh Tomato & Ginger Dressing

Grilled Wild Seabass, Steamed Sugarsnaps
& Sauce Vierge

Pan Fried Wild Seabass, Saffron Cous Cous
Spiced Tomato & Coriander Salsa

Steamed Wild Seabass, Crisp Shallots
Soy, Mirin, Ginger & Spring Onion

Monkfish, Serano Ham & Sauce Vierge

Roast Monkfish, Caramelized Shallots
Baby Carrots, Turnips, Balsamic & Basil

Yellow Tail Cerviche, Hot Olive Oil
Smoked Jalapeno, Lime and Coriander

Grilled Cornish Mackerel, Soy, Tamarind
Lime & Coriander

Gilt Head Bream, Lemon, Black Olive
& Basil Dressing

Buffet & Dinner

VEGETARIAN

Aubergine, Artichoke, Flat Mushroom Parmigiana
Tomato, Parmesan & Marjoram

Broccoli, Caramelized Onion & Fontina Tart with Thyme

Desirée Potato & Tallegio Tart, Roast Radicchio & Roquette

Artichoke & Chestnut Mushroom Tart, Goat's Cheese & Marjoram

Provençal Tart, Aubergine, Tomato, Courgette, Green Olives & Thyme

Caramelised Onion, Red Pepper & Anchovy Pissalidiere, Olive & Thyme

Spiced Butternut Squash, Parsnip & Onion Tart, Cinnamon
Nutmeg & Rosemary

Baby Spinach, Potato & Stilton Tart with Sage

Roast Baby Artichoke, Asparagus & Porcini, White Truffle Oil

Fresh Ravioli, Girolle, Porcini, Parmesan & Basil

Grilled Olive Polenta, Caponata & Basil

Pumpkin & Ricotta Tortelloni, Fried Sage & Parmesan

Farfallini, Oven Dried Tomato, Goat's Cheese & Roquette

Orecchiette, Roast Baby Plum Tomato Napoli
Pecorino Romano & Basil Oil

Butternut, Asparagus & Roast Cherry Tomato Risotto
Shaved Provolone Piccante & Basil

Wild Mushroom & Porcini Risotto, White Truffle Oil & Parmesan

Chargrilled Organic Vegetables, warm Lemon & Thyme Dressing

Stuffed Aubergine, Feta, Parsley & Pine Nuts

POULTRY, MEAT & GAME

Smoked Game Platter; Venison, Mallard Duck
Wild Boar & Red Currant Relish

Charcuterie; Acorn Fed Ham, Chorizo, Pancetta
Bresaola, Salame Finocchiona with Caperberries
Olives & Cornichons

Chargrilled Chicken Breasts, Wood Roast Artichoke
Oven Dried Tomato, Olive & Basil Dressing

Roast Corn Fed Chicken, Chermoula Spices
Lemon & Coriander

Roast Asian Spiced Spatchcock Chicken
Hot & Sour Thai Salad

Roast Cornfed Chicken Breasts, Pancetta
Balsamic & Oregano

Grilled Cornfed Chicken Brochettes with Lime,
Chilli & Mint

Chicken Orvietto, Fennel, Black Olives
Desiree Potatoes, White Wine & Bay Leaf

Chicken Tagine, Green Olives, Peppers
Button Onions, Carrots & Coriander

Grilled Poussin, Mustard, Lemon & Tarragon

Roast Guinea Fowl Breast, Celeriac & Apple Gratin

Stuffed Quail, Aromatic Rice, Pine Nuts
Raisins & Tarragon

Roast Organic Turkey Breast, Pistachio
Red Onion & Sage Stuffing

Grilled Barbury Duck, Tamarind
Honey & Black Mustard Seed

Lamb Tagine, Apricots, Prunes
Coriander & Toasted Almonds

Herb Crusted Free Range Hertfordshire Lamb
Rosemary Jus & Mint Sauce

Lamb & Root Vegetable Navarin
Caramelised Shallots, Red Wine & Rosemary

Grilled Hertfordshire Free Range Lamb
Flageolet Beans, Tomato & Oregano

Green Harissa Spiced Lamb, Mint Yoghurt
& Pomegranate

Grilled Wild Squab, Savoy Cabbage, Pancetta
Lemon & Marjoram

Grilled Venison, Button Onions, Ceps & Parsley

Pappardelle, Rabbit, Fresh Peas, Red Wine & Rosemary

Beef Carpaccio, Roquette
Parmesan & Yellow Pepper Chutney

Five Spiced Gloucester Old Spot Pork Belly
Green Beans & Sesame

Free Range Hertfordshire Beef, Asian Greens
Soy, Rice Wine & Spring Onion

Free Range Hertfordshire Beef Tornadou
Herb Butter & Shallot Jus

Beef Casserole, Celeriac, Button Onions
Red Wine & Rosemary

Buffet & Dinner

BUFFET SALADS

Soused Cucumber, Fennel & Avocado
White Wine & Dill Dressing

Pousse, Roast Butternut Squash, Feta, Kalamata Olives
Caramelized Shallots & Sherry Vinaigrette

Roast Root Vegetables, Nutmeg, Cinnamon & Honey

Chargrilled Aubergine, Courgette, Baby Leeks &
Peppers, Lemon Oil & Thyme

Plum Tomato, Buffalo Mozzarella, Avocado
& Basil Vinaigrette

Charlotte Potato, Cornichons, Spring Onion
Dijon & Chive Dressing

New Potato, Spring Onion, Cornichons
Crème Fraîche & Chives

Steamed Asparagus, Haricot Vert & Purple
Sprouting Broccoli, Dijon Vinaigrette

Camargue Red Rice & Parsley Salad, Celery, Carrots
Peppers, Spring Onion & Sherry Dressing

Baby Leaf, Cress & Herb Salad, Lemon Vinaigrette

Glass Noodle Salad, Shredded Carrots, Mooli
Fennel & Peppers, Rice Wine & Black Sesame

Hot & Sour Aubergine, Roast Chilli & Coriander

Celeriac, Red Endive, Pink Grapefruit, Avocado
Orange & Sesame Dressing

Fatoush, Cucumber, Green Pepper, Tomato, Mint
Coriander & Pitta Croutons

Roquette & Frissé, Parmesan Crisps, Marinated Wild
Mushrooms & Truffle Oil

Caesar, Romaine Lettuce, Shaved Parmesan
Sweet Anchovies & Croutons

Chick Pea, Cauliflower, Smoked Paprika
Lemon & Parsley Dressing

Red & Yellow Chicory, Ruby Chard
Stilton, Pear & Cider Vinaigrette

Rainbow Chard & Pousse, Pancetta
& Toasted Walnut Dressing

Wild Roquette, Shaved Pecorino, Oven Dried Tomatoes
& Cabernet Dressing

Wood Roast Artichoke, Portobello Mushroom
& Rosemary Dressing

Organic Heirloom Tomato & Wood Roast Artichoke
Salad with Aged Balsamic & Marjoram

Stir Fried Asian Greens, Asparagus, Haricot Vert &
Sugarsnaps, Soy, Chilli, Ginger & Toasted Cashews

Buffet & Dinner

DESSERTS

Mango, Papaya & Pineapple Salad, Lime
Vanilla & Mint

Roast Figs, Honey & Ginger Fromage Frais
& Toasted Almonds

Banana, Rum & Coconut Tarte Tatin
Cinnamon & Calvados Ice Cream

Espresso Brûlée

White Chocolate & Blueberry Brûlée

Chocolate Truffle Tart, Armagnac Mascarpone

White & Dark Chocolate Torte, Berry Compote

Key Lime Pie

Frosted Berries, Hot White Chocolate Sauce

Spiced Apple Pie, Cinnamon Ice Cream

Pear Tarte Tatin & Calvados Cream

Strawberry Shortcake

Walnut & Rum Tart

Summer Pudding, Fresh Berries & Clotted Cream

Lemon, Polenta, Almond & Orange Tart
Crème Fraîche & Pomegranate

Summer Pudding, Berries & Clotted Cream

Pannetone Bread & Butter Pudding, Grappa Ice Cream

Passion Fruit Pannacotta, Blueberry and Mint Salad

Chocolate & Salted Caramel Tart

Spiced Pumpkin & Mascarpone Pie, Vanilla Ice Cream

Plum Crumble Tart, Vanilla Crème Anglaise

Caramelized Tarte au Citron

Macadamia, Hazelnut and Lemon Cheesecake

Amaretto Tart, Espresso Mascarpone

Lemon Meringue Pie

Baked Lemon Cheesecake, Vanilla Crème Fraîche &
Berry Compote

CHEESES

**SPECIFIC CHEESES CAN BE ORDERED IN ADVANCE,
OR ALTERNATIVELY WE CAN SELECT FOR YOU**

La Fromagerie Regional French Cheeses:
Wheaten Crackers & Sourdough

Neal's Yard British Cheeses:
Walnut Bread, Bath Olivers & Plum Chutney

La Fromagerie Spanish Cheeses:
Olive Bread & Quince Jelly

La Fromagerie Italian Cheeses:
Crisp Sardinian Bread & Muscat Grapes

Buffet Sample Menus

MENU A @ £18.50

Griddled Salmon, Plum Tomato
Roast Yellow Pepper & Chive Salsa

Chargrilled Cornfed Chicken Breasts
Wood Roast Artichoke
Oven Dried Tomato & Basil

Desiree Potato, Roast Red Onion
Talleyio & Rosemary Tart

Baby Leaf & Herb Salad, Cucumber
Fennel & Dijon Dressing

Rosemary Focaccia & Ciabatta

.....

Baked Lemon Cheesecake
Vanilla Crème Fraiche & Berry Compote

MENU B @ £25.00

Chermoula Spiced Lamb, Lime & Coriander

Chargrilled Tuna Nicoise, Haricot Vert
Charlotte Potatoes, Baby Plum Tomatoes
Quail's Egg, Kalamata Olives
& Lemon Vinaigrette

Aubergine & Portobello Mushroom
Parmigiana, Tomato, Parmesan & Basil

Fatoush Salad–Cucumber, Green Pepper
& Yellow Pepper, Tomato, Spring Onion
& Pitta Croutons with Lemon
Mint, Coriander & Sumak

Saffron Cous Cous

.....

Belgian Dark Chocolate Truffle Tart, Berry
& Mint Salad & Vanilla Mascarpone

Cafetiere Coffee & Cafetiere Mint Tea

MENU C @ £30.00

Grilled Barbury Duck, Tamarind
Honey & Black Mustard Seed

Steamed Wild Seabass, Crisp Shallots
Soy, Mirin, Ginger & Spring Onion

Hot & Sour Aubergine, Roast Chilli
& Sesame Dressing

Baby Spinach, Horenzo Spiced Shrimp
Lime & Sesame Dressing

Glass Noodle Salad, Shredded Carrots
Fennel, Mooli & Peppers,
Rice Wine & Black Sesame

Watercress, Frisée & Pousse Salad
Lime Vinaigrette & Toasted Cashews

.....

White Chocolate & Blueberry Brûlée

Mango, Papaya & Pineapple Salad
Lime, Vanilla & Mint

Cafetiere Coffee & Cafetiere Mint Tea
Orange Spiced Truffles

MENU D @ £36.00

Fruits de Mer–Native & Rock Oysters
Mignonette Sauce, Langoustine
Mediterranean Prawns, Clams & Mussels
Sourdough Wholemeal & Lemon Aioli

.....

Charcuterie–Acorn Fed Ham, Chorizo
Pancetta, Bresaola, Salame Finocchiona
Caperberries, Olives & Cornichons

.....

Free Range Hertfordshire Beef Tornado
Herb Butter & Shallot Jus

Boulangier Potato Gratin

Steamed Baby Seasonal Vegetables
Lemon Dressing

Red & Yellow Chicory
Roquefort, Pear & Cider Vinaigrette

.....

Pear Tarte Tatin & Calvados Cream

.....

La Fromagerie French Cheeses:
Wheaten Crackers & Sourdough

Cafetiere Coffee & Cafetiere Mint Tea
Belgian Dark Chocolate Truffle Tartlets

Sit Down Dinner

SHARING PLATE MENU A

Organic Roast Chicken;
Lemon Thyme, Salsa Verde & Gravy

Roast New Potatoes

Spring/Summer Vegetables;
Chive Dressing

Mushroom & Ricotta Cannelloni, Porcini Cream
(Vegetarian option, plated seperately)

.....

Pistachio Crème Brûlée
(Served individually plated)

SHARING PLATE MENU B

Free Range Chicken Tagine;
Romano Peppers, Ras el Hanout & Coriander

Butternut, Courgette, Baby Turnip & Chickpea Tagine;
Green Olives, Preserved Lemon
Chilli & Spring Onion

Stuffed Aubergine;
Plum Tomato, Feta, Parsley & Pine Nuts

Saffron Cous Cous

Fatoush Salad;
Pitta Croutons, Cos, Tomato, Cucumber, Radish & Pomegranate
Lemon & Sumak Dressing

Pitta & Flat Breads;
Humous I Babaganoush I Cucumber & Mint Labneh

.....

Caramelized Passion Fruit Tart;
Berry Compote & Vanilla Cream

SHARING PLATE MENU C

John Ross Junior Smoked Salmon;
Classic I Hot Kiln I Whiskey
Spinach, Radish, Cucumber, Capberberries & Dill

Roast Baby Yellow & Candy Beetroot;
Pearl Barley, Spring Onion, Goats Cheese & Asparagus

Selection of Sourdough Breads with Herb Butter

.....

Slow Roast Devonshire Lamb;
Boulangier Potatoes, Black Cabbage
Red Wine & Rosemary Jus

Seasonal Grilled Vegetables, Catalan Vinaigrette

Herb Gnocchi;
Butternut Squash, Artichoke, Green Beans
Walnut & Goats Cheese Pesto
(Vegetarian option, plated seperately)

.....

Raspberry Pavlova;
Berry Compote, Cornish Cream
& White Chocolate Shavings

Sit Down Dinner

SIT DOWN DINNER MENU D

Beef Carpaccio;
Baby & Candy Beet, Wood Roast Artichoke, Broad Beans
Garlic Chives, Pine Nuts & Sherry Dressing

Sourdough Breads & Herb Butter

.....

Wild Cornish Seabass;
Saffron Mash, Griddled Asparagus, Green Beans
& Sauce Vierge

Asparagus & Porcini Risotto;
White Truffle Oil, Parmesan & Crisp Sage
(Vegetarian option)

.....

Deconstructed Raspberry Mascarpone Cheesecake;
Passion Fruit & Pistachio, Freeze Dried Raspberries
& Caramel Crumble

.....

Fairtrade Arabica Cafetiere Coffee, Fresh Mint
English & Herbal Teas

Salted Caramel & Hazelnut Truffles

SIT DOWN DINNER MENU E

Home Cured Lime & Dill 'Loch Duarte' Gravdax;
Soused Baby Vegetables, Melba Toasts, Lemon
& Horseradish Crème Fraîche

Spelt & Sourdough Breads, Herb Butter

.....

Roast Maize-fed Guinea Fowl;
Fondant Potato, Savoy Cabbage, Caramelized Baby Onions
Red Wine & Rosemary Jus

Celeriac Rösti;
Baby Artichokes, Asparagus, Wild Mushrooms & Porcini

.....

Roast New Season Rhubarb;
Vanilla Mascarpone, Almond Tuile & Pomegranate

Macaroons

SIT DOWN DINNER MENU F

Griddled Cornish Scallops;
Pak Choy & Shiso Cress
Tom Yum Dressing

.....

Miso Glazed Monkfish;
Buckwheat Noodles, Chinese Leaf, Shiitake
Edamame Beans & Tenderstem Broccoli
Sesame, Honey & Soy

.....

Mango Pannacotta;
Pineapple, Coconut & Rum Salsa

.....

PNG Purosa Organic Arabica Coffee & Cafetiere Mint

Dark Chocolate, Orange & Pistachio Truffles

Wines, Cocktails & Soft Drinks

Wine		Origin	Vintage	Cost (bottle)
CHAMPAGNE				
Prosecco Frizzante DOC Trevise CA' MORLIN :: Veneto	Scented and aromatic with delicious lightness and good length (house Prosecco).	Italy	NV	£15.00
Brut VALENTIN BIANCHI:: Mendoza	An intense biscuit and fruit character, good richness and a fresh, clean finish.	Argentina	NV	£19.50
Cuvée Prestige MOUTARDE PERE ET FILS :: Champagne	Soft, well rounded & easy to drink. Smooth on the finish with good length (house Champagne).	France	NV	£25.00
Grande Reserve DEVAUX :: Champagne	Lovely Pinot Noir richness, with aromas of baked apples and vanilla.	France	NV	£35.00
Brut Reserve CHARLES HEIDSIECK :: Champagne	Radiant gold with fine persistent bubbles. A perfect balance of freshness and generosity.	France	NV	£42.00
D de Devaux Le Rose DEVAUX :: Champagne	Notes of ripe red berries on the nose, with a rich, lively character on the palate.	France	NV	£47.50
Brut Vintage CHAMPAGNE LOUIS ROEDERER :: Champagne	Almonds and toast on the nose followed by the characteristic complexity and roundness of Louis Roederer on the palate.	France	2008	£60.00
Cristal Brut CHAMPAGNE LOUIS ROEDERER :: Champagne	Elegant, deep, and silky-textured. It is immensely concentrated, pure, packed with apple flavors, and astoundingly long in the finish.	France	2007	£152.00
WHITE: FRESH & CRISP				
Trebbiano/Garganega PONTE PIETRA :: Veneto	Almond blossom perfume on the nose followed by soft, fresh apple fruit on the palate, with a zesty finish (house white).	Italy	2014	£12.50
Macabeo DO Yecla MOLINO LOCO :: South East	The palate is full of juicy, ripe fruit with a slight minerality which combine to give a pleasant finish.	Spain	2014	£13.00
Catarratto/Inzolia BORGIO SELENE :: Sicilia	Perfumes of apples and ripe pears. Crisp and lively on the palate with a fresh, dry finish.	Italy	2014	£14.50
Chenin Blanc SANGOMA :: Durbanville	This perfumed white has excellent varietal character, crisp acidity and good length.	S. Africa	2015	£15.00
Pinot Grigio ALPHA ZETA :: Veneto	Floral bouquet, reminiscent of acacia flower. Fantastic purity of fruit that is also fresh, dry and well balanced on the palate.	Italy	2014	£16.00

Wines, Cocktails & Soft Drinks

Wine		Origin	Vintage	Cost (bottle)
Sauvignon Blanc BARON DE BADASSIERE :: Languedoc	Excessive and fruity on the nose with grades of citrus and exotic fruit. Subtle equilibrium of volume and vivacity in the mouth; beautiful freshness.	France	2014	£16.00
Leyda Sauvignon Blanc MONTES LIMITED SELECTION :: Leyda Valley	Intense and lively Sauvignon Blanc, with passion fruit, grapefruit and lime aromas. Racy acidity and a sleek finish.	Chile	2014	£17.00
WHITE: MINERALLY & AROMATIC				
Pinot Blanc 'Klevner' Réserve CAVE DE HUNAWIHR :: Alsace	A clean, peachy nose gives way to a rich but well-balanced palate, with apricot and peach fruit characters tempered by mineral notes.	France	2014	£17.00
Pinot Gris KIM CRAWFORD :: Marlborough	Wonderfully lifted aromatics of pear and apples. The palate is well rounded with ripe fruit flavours. It finishes with a soft, round mouthfeel.	New Zealand	2014	£18.00
Beneventano Falanghina VESEVO :: Campania	Fresh, crisp and aromatic - honeysuckle, citrus and apples with a full, ripe palate. Lovely length and elegance, with a touch of honey on the finish.	Italy	2014	£18.00
Chardonnay INNOCENT BYSTANDER :: Yarra Valley	Restrained, structured, citrusy and refreshing. Alpine influences and flinty soils make for a taut, elegant and fine Chardonnay.	Australia	2014	£20.00
Estate Riesling DREISSIGACKER :: Bechtheim	Aromas of ripe, juicy peaches and yellow pears. This wine has zesty citrus flavours which define the palate.	Germany	2014	£20.00
Albariño MARTIN CODAX :: Rias Baixas	Pale straw in colour. Fresh passion fruit, pear and citrus aromas. Zesty on the palate, with good flavour intensity and great freshness on the long finish.	Spain	2012	£21.00
WHITE: RIPE & RICH				
A Mano Fiano/Greco A MANO :: Puglia	Perfumes of citrus, peach and apricot with a hint of honey and almonds. The palate is clean and fresh, with lively fruit and a refreshing finish.	Italy	2014	£16.00
Roussanne IGP Pays D'Oc DOMAINE LA CROIX GRATIOT :: Languedoc	A bright yellow wine with ripe stone fruit aromas. A dry, medium to full-bodied Roussanne with plenty of apple and stone fruit and a lingering lemon sherbet finish.	France	2014	£16.00
Grillo CENTO CAVALLI :: Sicilia	Pale lemon in colour. It has a lovely lime zest character on the nose, with full yet balanced fruit on the palate and a fresh, lifted character on the finish.	Italy	2014	£16.00
California Series Chardonnay DE LOACH :: Sonoma Valley	Asian pear and apple on the nose with flavours of caramelized brown sugar, apples and pears accompanied by a full and creamy mouthfeel.	USA	2013	£18.00

Wines, Cocktails & Soft Drinks

Wine		Origin	Vintage	Cost (bottle)
Bourgogne Chardonnay 'Les Ursulines' JEAN-CLAUDE BOISSET :: Burgundy	Pale in colour with a very fresh nose, notes of citrus and a touch of elegant oak. Very well balanced on the palate with good levels of acidity. Finesse on the finish.	France	2013	£21.00
Chardonnay PLANTAGENET :: Great Southern	Clean lifted aromas of lightly caramelised figs, mandarin and a nutty vanilla oak character. Good body balanced by a refreshing acidity.	Australia	2013	£22.00
WHITE: FAVOURITES & CLASSICS				
Soave Classico LEONILDO PIEROPAN :: Veneto	Clean, fresh and crisp on the palate, with notes of passion fruit, gooseberry and a zingy herbaceousness. Good weight without being heavy.	Italy	2014	£18.50
Marlborough Sauvignon Blanc TINPOT HUT :: Marlborough	This wine has lovely depth and intensity of passion fruit and citrus, with an attractive mineral character characteristic of good Marlborough Sauvignon Blanc.	N. Zealand	2015	£18.50
Sancerre DOMAINE SAUTEREAU :: Loire Valley	A pure, fruity style, with good depth on the palate. There is a touch of minerality which combines nicely with the aromatic gooseberry character on the nose.	France	2014	£20.00
Gavi di Gavi 'Vigneti Lugarara' LA GIUSTINIANA :: Piemonte	The wine is fresh and clean with good concentration on the palate with mineral and citrus notes. It has good richness and nicely moderated acidity.	Italy	2014	£20.50
Chablis DOMAINE CORINNE PERCHAUD :: Burgundy	The wine is beautifully lifted on the nose, concentrated and elegant on the palate with a lovely balance of pure fruit and classic mineral quality.	France	2013	£22.00
Godello DO Monterrei MARA MARTIN :: Monterrei	Clear and vivid straw-yellow colour. On the palate, the wine is intense and upfront, with an attractive depth and structure and a long, persistent finish.	Spain	2014	£22.00
Springvale 'Watervale' Clare Valley Riesling JEFFREY GROSSET	This wine is delicately fragrant with a touch of talc, intensely limey with some lemony notes and immaculate purity of fruit.	Australia	2015	£30.00
Condrieu Nicolas Perrin :: Southern Rhone	Pale yellow in colour. The aromatic nose is exotic with notes of citrus and subtle floral hints. On the palate, the Condrieu is balanced and leaves a lovely impression and good length.	France	2014	£40.00
Puligny-Montrachet DAVD MORET :: Burgundy	Pale golden hues in the glass with zesty citrus aromas, this Chardonnay is generous on the palate with spicy undertones and a lingering finish. Delicious and complex.	France	2013	£47.00

Wines, Cocktails & Soft Drinks

Wine		Origin	Vintage	Cost (bottle)
ROSE				
R' Rosato ALPHA ZETA :: Veneto	A vibrant pink colour, with delicate aromas of cherry blossom, it has enough body to drink with food as well as on its own.	Italy	2014	£12.50
'Cuvee Alexandre' Rose CHATEAU BEAULIEU :: Provence	Bright and clear in the glass. A subtle and expressive nose with hints of strawberry. The palate follows with powerful yet juicy red fruit character.	France	2014	£18.00
Pansy Rose KIM CRAWFORD :: Hawkes Bay	Vibrant pink in colour with aromas of ripe strawberries. Ripe and juicy, this refreshing rose is loaded with sweet Summer berries, hints of watermelon and an off-dry finish.	N. Zealand	2015	£18.50
Rose of Virginia CHARLES MELTON :: Barossa Valley	Vivid fuschia in colour, with lovely aromatic Grenache perfumes on the nose, given a touch of spice by the Shiraz and Cabernet.	Australia	2014	£22.50
RED: BRIGHT & JUICY				
Merlot/Corvina PONTE PIETRA :: Veneto	The Merlot lends the wine a soft, blackberry voluptuousness, whereas the ripe Corvina adds the characteristic cherry blossom perfume to the palate (house red).	Italy	2014	£12.50
Monastrell DO Yecla FAMILIA CASTANO :: South East	Bright red cherry in colour with violet hints. Intense aromas of ripe red fruit including blueberry and raspberry. The palate is soft, round and fruity with good weight and concentration.	Spain	2014	£13.50
Shiraz EXCELSIOR :: Robertson	The nose shows prominent aromas of dark cherry and sweet violet, with additional notes of pepper. The palate is soft and juicy, with freshness and a long finish.	S.Africa	2013	£14.00
Cabernet Sauvignon INSPIRA :: Maipo Valley	Ripe red fruits, a fragrant lift with liquorice and spice notes, well integrated with a smooth finish.	Chile	2013	£14.50
Syrah BARON DE BADASSIERE :: Languedoc	A beautiful deep purple in colour with delicate flavouring of ripe red fruit and spices. Smooth in the mouth with plumpness and persistence.	France	2014	£14.50
Grenache WILLUNGA 100 :: McLaren Vale	Fruity characters dominate. A rich, full palate with red fruits, oak, crisp acidity and delicate 'Turkish Delight' notes.	Australia	2013	£17.50
Pinotage FAIRVIEW :: Paarl	A vibrant purple colour. Spicy black fruit on the nose leads to a palate of opulent fruit and ripe, soft tannins.	S.Africa	2014	£17.50

Wines, Cocktails & Soft Drinks

Wine		Origin	Vintage	Cost (bottle)
Bourgogne Pinot Noir 'Les Ursulines' JEAN-CLAUDE BOISSET :: Burgundy	Intense ruby in the glass. Nice opened nose with juicy red fruits and a touch of spice. The palate is very complex with elegant tannins and very good length.	France	2013	£24.00
Marlborough Pinot Noir DELTA VINEYARD :: Marlborough	Delicious pinot noir characters with very lifted cherry aromas and violet notes. The palate has a silky start and a grainy, mineral-rich finish.	N.Zealand	2012	£25.00
RED: BIG & SPICY				
Carmenere Seleccion VINA CHOCOLAN :: Maipo Valley	Cherry, coffee, herb and cassis aromas which last well on the palate. Relatively full in body with smooth tannins and underlying fresh acidity.	Chile	2013	£15.00
Cabernet Sauvignon Reserve KAIKEN :: Mendoza	Intense ruby red in colour with violet hues. Powerful on the palate with soft tannins, excellent concentration and a long finish.	Argentina	2011	£15.00
Primitivo LA MASSERIA :: Puglia	Red jam, blueberries, sweet spices on the nose; the body is full with good balance.	Italy	2014	£16.00
Mendoza Malbec ALTOS LAS HORMIGAS :: Mendoza	Fresh, youthful perfumes, giving way to flavours of red berries and liquorice. Good length, with perfumes of chocolate and liquorice on the finish.	Argentina	2014	£17.00
L de Lyeth Sonoma County Merlot LYETH :: Sonoma Valley	Ripe black cherry, lively raspberry, plum, currant, thyme and spice notes on the nose. On the palate it is well-balanced with hints of mint and spices.	USA	2012	£18.00
Pinot Noir INNOCENT BYSTANDER :: Yarra Valley	The palate is juicy, succulent fresh berries with a slippery, rich and slightly tart finish. Long, lean and savoury.	Australia	2014	£19.00
Petit Verdot AZAMOR:: Alentejo	Concentrated perfume of plums and ripe stoned fruit. Full bodied on the palate but not overwhelmingly alcoholic.	Portugal	2011	£21.00
L'Expressio del Priorat L'EXPRESSIO DEL PRIORAT:: Cataluna	Powerful and seductive with blueberry fruit on the nose. Juicy and fruit driven with tender fruit tannins, plenty of acidity, smooth and luscious on the palate.	Spain	2014	£24.00
Rosso di Montalcino POGGIO SAN POLO :: Tuscany	Deep coloured, with good intensity of fruit and excellent balance. Combines good structure with an attractive youthful freshness.	Italy	2014	£25.00
Sonoma County Zinfandel SEGHEISIO :: Sonoma Valley	Good depth of red/black colour and perfumes of cracked black pepper give way to fine, ripe tannins and pure cherry fruit.	USA	2013	£28.00

Wines, Cocktails & Soft Drinks

Wine		Origin	Vintage	Cost (bottle)
RED: FAVOURITES & CLASSICS				
Chianti DA VINCI :: Tuscany	The wine is ripe and plummy with perfumes of spiced cherry, black pepper and fresh red fruit. It is well structured with prominent blackberry and cherry fruit flavours and a long finish.	Italy	2013	£15.00
Valpolicella Classico ALLEGRIINI :: Veneto	Ripe, slightly spiced cherries on the nose. On the palate the wine is medium-bodied, with sweet, ripe fruit flavours.	Italy	2014	£18.00
Bordeaux Rouge CHATEAU DE FONTENILLE:: Bordeaux	Fresh cassis aromas precede a spicy, complex palate. Firm but fine tannins match the fruit on the finish.	France	2012	£18.00
Rioja Crianza VINA IZADI :: Rioja	Intense youthful purple in colour, with the vanilla oak perfumes well integrated with the juicy black fruit on the palate and fine, savoury tannins.	Spain	2011	£18.00
Chianti Classico TENUTA FONTODI :: Tuscany	Bright in colour with a wonderful perfume. Has aromas of fresh cherries and blackberries, giving way to light, supple tannins and lovely balance on the palate.	Italy	2012	£24.00
Crozes Hermitage DAVID REYNAUD :: Northern Rhone	Deep red in colour. The nose has cassis, cinnamon, pepper and cocoa. The palate is full and intense with a depth of flavour to give a long, satisfying finish.	France	2013	£24.00
'Mangan Vineyard' Margaret River CULLEN :: Western Australia	Intense deep red in colour, with an opulent perfume of blackberries. On the palate, the wine is both rich and fresh, with mulberry and blackberry flavours.	Australia	2013	£26.50
Chorey-Les-Beaune 'Les Beaumonts' JEAN-CLAUDE BOISSET :: Burgundy	Attractive, open perfume of berries and plums. Rich on the palate, with spicy depth added by the new oak, supporting the ripe tannins and berry fruit.	France	2012	£29.00
'A' Amarone ALPHA ZETA :: Veneto	Aromas of ripe black cherry, plum and hints of fruit cake. On the palate it is full bodied and rich, with cherry, vanilla and coffee flavours.	Italy	2012	£31.00
Coonawarra Cabernet Sauvignon BALNAVES :: Southern Australia	The nose is rich and complex, with perfumes of black fruits. On the palate, it is rich and powerful, balancing intense, sweet fruit with dark chocolate.	Australia	2010	£32.50
'Nine Popes' Barossa Valley CHARLES MELTON :: South Australia	Has a musky, spicy perfume giving way to plump ripe fruit and good structure. Long and intense through to the finish which ends on a silky raspberry note.	Australia	2012	£36.00
Barolo MASSOLINO :: Piemonte	Remarkably accessible, it is lifted and perfumed on the nose with spicy and woodland notes. A classic and harmonious wine.	Italy	2011	£38.00
Nuits-Saints-Georges JEAN-CLAUDE BOISSET :: Burgundy	Ruby red in colour with subtle perfumes of dark fruit, followed by delicate hints of oak. An elegant wine with refined tannins and good structure.	France	2012	£53.00

Wines, Cocktails & Soft Drinks

Wine		Origin	Vintage	Cost (bottle)
DESSERT AND FORTIFIED				
10 Year Old Tawny QUINTA DO INFANTADO :: Douro - 37.5cl	Light tawny colour, flavours of dry fruits and hints of citrus. Medium weight in the mouth, elegant and long on the finish.	Portugal	NV	£20.00
Fino Inocente VALDESPINO :: Jerez	The aromas are delicate and complex, with notes of almonds and autolysis. On the palate it is savoury with flavours of green apple, sea salt and toasty yeast. Long and persistent.	Spain	NV	£22.00
La Beryl Blanc FAIRVIEW :: Paarl - 50cl	Rich golden straw in colour, with intensely concentrated perfumes of honey and lemon. On the palate it is sweet, clean and intense all the way to the finish.	S. Africa	2014	£22.00
LBV QUINTA DO INFANTADO :: Douro	Dark ruby hue, floral and cherry aromas. On the palate, bright red berry fruits. Moderate tannins and refreshing acidity make it very drinkable.	Portugal	2011	£24.00
Monastrell Dulce BODEGA CASTANO :: Yecla - 50cl	The wine is cherry-red in colour, with intense perfumes of spicy, raisined fruit. Vanilla and cinnamon spices add a rich sheen to the voluptuous fruit palate.	Spain	2013	£24.00
Amontillado Saco SACROMONTE :: Jerez	Full, expressive palate with salty-nutty style and baked character. Fresh acidity	Spain	NV	£25.00
Pedro Ximenez SACROMONTE :: Jerez	Dark mahogany in colour, this wine has aromas of raisins and other dried fruits. It is rich and unctuous on the palate with lasting flavours of raisins, figs, dates and prunes.	Spain	NV	£26.00
Limoncello CASSANO 1875 :: Southern Italy	Bright yellow in colour with an extraordinary perfume of fresh lemons. On the palate it is powerful but perfectly balanced, clean and fresh on the finish.	Italy	NV	£28.00
Vintage Port QUINTA DO INFANTADO :: Douro	Excellent colour concentration. Nose with spice, black fruit layers and cocoa. Focused fruit, powerful and elegant, very mature tannins. Long, fruity finish.	Portugal	2011	£52.00
Grappa di Chardonnay PILZER :: Trentino	An intense, complex floral aroma on the nose, with a hint of camomile on the palate.	Italy	NV	£33.50
Chateau Laville Sauternes JEAN CHRISTOPHE BARBE :: Bordeaux	Rich and sweet, with apricot flavours and a clean, refreshing finish.	France	2009	£36.00

Wines, Cocktails & Soft Drinks

Cocktails		Cost
VODKA		
SEA BREEZE	Cranberry, Grapefruit & Lime	£3.95
COSMOPOLITAN	Cointreau, Cranberry & Lime Juice	£3.95
MOSCOW MULE	Ginger Ale & Lime Juice	£3.95
BLOODY MARY	Tomato Juice, Angostura, Spices & Tabasco	£3.75
MARTINI	Dry Vermouth, Lemon Twist & Pimento Stuffed Olive	£4.25
RASPBERRY MARTINI	Raspberry Puree, Lime Juice & Gomme Syrup	£4.25
MANGO MARTINI	Mango Puree, Lime Juice & Gomme Syrup	£4.25
WATERMELON MARTINI	Watermelon Puree, Lime Juice & Gomme Syrup	£4.25
HIBISCUS MARTINI	Lemon Vodka, Peach Schnapps & Hibi Juice	£4.95
POMEGRANATE MARTINI	Absolut Citron, Pomegranate Juice & Lime	£4.75
LYCHEE MARTINI	Absolut Mandarin, Stoli Vanilla, Lime, Lychee Liqueur & Puree	£4.75
GIN		
MARTINI	Vermouth, Lemon Twist & Pimento Stuffed Olive	£4.75
SINGAPORE SLING	Cherry Brandy, Cointreau, Lemon & Soda	£4.95
RASPBERRY GIN FIZZ	Tanqueray, Raspberry Purée, Cointreau, Framboise, Soda	£5.25
RUM		
CAIPRINHA	Cachaça, Crushed Ice & Crushed Limes	£4.25
SUMMER PUNCH	Dark Rum, Citrus Fruits, Lime Juice & Pineapple	£4.95
STRAWBERRY DAIQUIRI	Dark Rum, Lime & Blended Strawberries	£4.95
MOJITO	Havana Club Tres Anós, Crushed Mint, Brown Sugar & Lime Juice	£5.25
THAI TWIST	Havana Club Tres Anós, Lemongrass, Mint & Ginger Ale	£5.50
TEQUILA		
TEQUILA COLLINS	Lemon Juice, Sugar & Soda Water	£3.95
MARGARITA	Cointreau & Lime	£3.95
PASSION FRUIT MARGARITA	Cointreau, Lime & Passionfruit Juice	£4.25

Wines, Cocktails & Soft Drinks

BRANDY

METROPOLITAN	Sweet Vermouth, Sugar & Angostura Bitters	£4.75
BRANDY FIX	Cognac, Cherry Brandy & Lemon	£4.75
PISCO SOUR	Lime, Sugar & Pisco	£3.95

WHISKEY

MANHATTAN	Sweet Vermouth, Angostura Bitters	£4.25
WHISKY SOUR	Lemon, Sugar & Soda	£3.95
OLD FASHIONED	Bourbon & Angostura Bitters	£4.75
JACK FROST	Jack Daniels, Dry Vermouth & Crème de Banane	£5.25

CHAMPAGNE & SPARKLING

CHAMPAGNE COCKTAIL	Cognac, Angostura Bitters & Sugar	£4.95 / £2.75
BELLINI	White Peach Purée	£4.95 / £2.75
ROSSINI	Strawberry Purée	£4.95 / £2.75
FRAMBOISE	Floating Raspberry	£4.95 / £2.75
KIR ROYAL	Crème de Cassis	£4.95 / £2.75
POINSETTIA	Cointreau & Cranberry Juice	£4.95 / £2.75
ELDERBUBBLE	Cucumber-infused Vodka, Elderflower Cordial & Cucumber twist	£4.95 / £2.75

Beers

Cost

ASAHI (Japan—UK brewed)	£2.50
SAN MIGUEL (Spain)	£2.50
MORETTI (Italy)	£2.50
CORONA (Mexico)	£2.50
PERONI NASTRO AZZURO (Italy)	£2.50
SCHIEHALLION LAGER (Craft Beer - Scotland)	£2.95
NOTTING HILL BLONDE (Craft Beer - England)	£3.50
GAMMA RAY AMERICAN PALE ALE (Craft Beer - England)	£3.50
PARTIZAN INDIAN PALE ALE (Craft Beer - England)	£3.50

Wines, Cocktails & Soft Drinks

Spirits & Minerals	Cost
SPIRITS	
JAMESON	£26.00
TANQUERAY GIN	£27.00
BOMBAY SAPPHIRE LONDON GIN	£28.00
ABSOLUT VODKA	£27.00
STOLICHNAYA VODKA	£28.00
JACK DANIELS' BOURBON	£28.00
PIMMS NO.1	£25.00
MYERS DARK RUM	£28.00
HAVANA CLUB TRES ANOS	£28.00
GLENMORANGIE 10 YEAR OLD	£32.00
HINE SIGNATURE COGNAC	£32.00
ARMAGNAC, BARON DE SAINT FEUX 1986	£32.00
LOGIS DE BEALIEU 10 YEAR RESERVE	£35.00
MINERALS	
BELU STILL & SPARKLING WATER (500ml) - Plastic	£1.10
STRATHMORE STILL & SPARKLING WATER (1.5L) - Plastic	£2.25
AQUA PANNA & SAN PELLEGRINO STILL & SPARKLING WATER (750ml)	£2.75
BELU STILL & SPARKLING WATER (750ml)	£2.25
EAGER ORANGE & CRANBERRY JUICE (Litre)	£3.50
ASSORTED EAGER JUICES (Litre)	£3.50
BOTTLE GREEN ELDERFLOWER PRESSE (750ml)	£4.25
ASSORTED BOTTLE GREEN PRESSES (750ml)	£4.50
FRESHLY SQUEEZED ORANGE JUICE (Litre)	£5.65
FRESHLY PRESSED APPLE JUICE (Litre)	£5.65
FRESHLY PRESSED APPLE, MANGO, RASPBERRY & PASSIONFRUIT JUICE (Litre)	£5.95
COKE, DIET COKE, PELLEGRINO LIMONATA & ARANCIATA	£1.10
MIXERS (Litre)	£3.50
ICE (30lb bags: crushed +£1)	£9.75

Menu Notes

MENUS & QUOTATIONS

Sample Menu prices are based on a minimum of 50 guests, though we are happy to cater for smaller guest numbers. Menus can be designed either from our listings or at the client's suggestion and we can work to a specific brief or budget. Once the client has provided a brief, suggested menus and a comprehensive quotation will be prepared.

ORGANIC / FREE RANGE / FAIR-TRADE FOOD

We are happy to prepare our menus with organic, free-range and fair-trade produce. We endeavour to source the best available ingredients, however, due to unpredictable availability, alternatives may be suggested. Organic / free-range and fair-trade menus are approximately 25% more expensive than regular produce. We are focused on using locally sourced, seasonal produce as much as possible and have been using the same trusted suppliers for many years. We work with an excellent meat supplier from Devon (Devon Rose), that produces traditionally traditionally reared meats, where animal welfare is paramount.

STAFF

Our staff are young, friendly, smart and helpful. The following prices include obligatory taxes and transport until 11.30 p.m. Staff taxis will be charged after 11.30 p.m. from venues in central London and after 11.00 p.m. from venues elsewhere. When possible, we will select our staff from areas close to the event location. For events outside London, if travel is more than 2 hours in each direction, there is an hourly charge for time travelled, if the travel time is under 2 hours in each direction, one-way travel time is charged. All staff are charged on a 4 hour minimum:

Event Co-ordinators	£35.00 per hour
Floor Supervisors	£30.00 per hour
Premium Waiting Staff.....	£85.00 for the first four hours £19.50 per hour thereafter
Waiting Staff.....	£65.00 for the first four hours £14.00 per hour thereafter
Cloakroom Staff.....	£65.00 for the first four hours £14.00 per hour thereafter
Bar Staff.....	£85.00 for the first four hours £19.50 per hour thereafter
Bar / Floor Manager	£30.00 per hour
Cocktail Bar Staff.....	£30.00 per hour
Hosts / Hostesses	£25.00 per hour
Chefs.....	£25.00 per hour
Porters / Drivers.....	£75.00 for the first four hours £17.50 per hour thereafter

DISCOUNTS

Volume discounts are available on both food and wine.

VAT

All prices are exclusive of VAT at the current rate.

DEPOSITS

50-75% of the estimated expenditure (plus VAT) is payable prior to the event, depending on the value of the booking. Balance payable 14 days after the event.

TERMS AND CONDITIONS

Available on request and supplied upon confirmation to be signed and returned with the deposit payment.

DELIVERY

There is a delivery / collection charge of £75.00 for jobs in Central London. Charges for other locations available on request.

CORKAGE

There is no corkage charge, however a 'one-off' handling charge may be levied to cover the cost of disposal and recycling of bar waste.

ANCILLARY SERVICES

We are happy to introduce clients to, or co-ordinate with, on the client's behalf: Stylists, Florists, Event Documenters & Photographers, Invitation Printers, Entertainers, Lighting, Projection & Sound Engineers, Musicians, DJs, Specialist Cake Makers, Transport, Security and a variety of other services.

HIRE

Allow approximately £6.00 for buffets and £8.50 for sit-down dinners (per person) for crockery, cutlery and linen hire depending on requirements. Charges for furniture and ancillary services are available on request. A delivery charge of £95.00 to £250.00 will be levied, depending on the size, location and nature of the event.

BAR SERVICES

We offer a full bar and cocktail service with a range of bespoke bar units available. Our consultant cocktail designer, Alberto Barbieri, can create a unique cocktail to reflect the theme of an event.

Our Clients

Abbot Mead Vickers BBDO	Credit Suisse First Boston	Hugo Boss	19 Entertainment
AHMM Architects	Deutsche Bank	The Institute of The Masters of Wine	Nokia
American Express	Diesel	The Independent	Odey Asset Management
Amnesty International	Dior	Land Securities	OXFAM
André Simon Trust Food & Wine Writer's Awards	Elizabeth Arden	Liberty Wines	Pepsi
The Arts Council of England	EMI	LinkedIn	Roche
Aquascutum	English Cricket Board	London Film Festival	Proximity London
BBC	Financial Times	London Real Estate Forum	Royal Festival Hall
Berwin Leighton Paisner	French Connection	London Stock Exchange	Selfridges
Bill & Melinda Gates Foundation	Goldman Sachs	LVMH Group	Sky BSB
Bloomberg	Guerlain	Macfarlanes	Sony
British Red Cross	GE	Microsoft	Time Based Events
Cap Gemini	Habitat	Morgan Stanley	Unicef
Channel Four Television	Harper Collins	MTV Europe	Unilever
Christian Louboutin	Harvard University	National Trust	Warner Brothers
City of Westminster	Hayward Gallery	Nike	Zürich Financial Services

Testimonials

“The event went very well and we've had some great feedback. The team did an excellent job and the food was very well received. A big thank you to you and your team, it was great working with you!”

UNILEVER - AWARDS CEREMONY, MC MOTORS, SEPTEMBER 2014

“Thank you. You did a fabulous job, really excellent. Staff, food, drinks were amazing!!”

DIANA MILLER - PRIVATE CHRISTMAS PARTY, DECEMBER 2014

“Everything went absolutely perfectly last week. Your team are a credit to you - very professional, organised and fun to work with. The food was fantastic as always and I had really good feedback from all of the delegates.”

HUGO BOSS - PARTIES, SELLING SEASONS, PRESS DAYS, 2004 - PRESENT

“We were really happy! The cocktails went down a treat, and the food looked great. Thanks for your help and patience. The hard work paid off and we've had nothing but good reports.”

DESIGN MUSEUM - VARIOUS EVENTS, 2007-PRESENT

“Thursday night went extremely well. The service was smooth and everyone was extremely happy with the food. I happened to find myself sitting next to the Managing Director of the company and he commented on how good the food was. Please do pass on my thanks to the team. You've made this process so easy.”

BOXWOOD - CHRISTMAS PARTY, WESTON ROOF PAVILION, SOUTHBANK CENTRE
DECEMBER 2014

“Thanks a million for all your hard work today. The event went perfectly. The staff were all great...engaging and very switched on. The dressing of the space was completely spot on. The internal team have praised our efforts.”

LAND SECURITIES - VARIOUS EVENTS, VARIOUS VENUES, 2008 - PRESENT

“

“Friday was a huge success, thank you. The food offering was great and went down well with our guests. The barman was wonderful and had a great manner with the press, really creating an appropriate element of theatre to his cocktail making.”

H&M - PRESS DAY, ARGYLL STREET SHOWROOM, OCTOBER 2014

“We just wanted to take the opportunity to thank you so much for the weekend - everyone commented on how good the food was so I daresay you'll be hearing from a few of the guests at some point! Thank you to all of your amazing and hardworking team for making the event go so well. The food and service was completely first class.”

DAVID & BECCY - WEDDING RECEPTION, ST. STEPHEN'S CHURCH, DECEMBER 2014

“I just wanted to say a big thank you for all your hard work and flexibility with helping us out, your service means a lot to us. The sales team have been really happy with the menu etc.”

SUPERDRY - VARIOUS EVENTS, REGENTS STREET STORE, 2012 - PRESENT

“Thank you for all you did for us on the day - the food was outstanding. I heard nothing but positive comments from our delegates who seemed very happy with all aspects. If I might add a personal piece - I thought it was delicious, all of it.”

BASW - AGM, LSO ST. LUKES, APRIL 2015

“I would like to say a really big THANK YOU to yourself and the rest of the team. The event ran seamlessly and we had lots of really lovely guest comments on the food and service. Thank you so much for your attention to detail, it made for a wonderful event!”

TIME BASED EVENTS - LONDON REAL ESTATE FORUM, BERKELEY SQUARE, JUNE 2015

“Many thanks for providing a fantastic team for our event yesterday; organised, helpful and friendly. The quality of the food provided was excellent and very well recieved.”

ALLFORD HALL MONAGHAN MORRIS - CANAPE RECEPTION, MARCH 2015



STYLISH,
INNOVATIVE
& CATERING
& EVENTS

Mange

Phone 020 7263 5000
Email info@mange.co.uk
Unit 19, CityNorth, London N4 3HF
www.mange.co.uk

Design by Glueball :: www.glueballdesign.co.uk