Tasty morsels scrummy #Yummers Devour all of it at once Temptation Aromatic Beautiful Classics with a twist Delectable Flavoursome Fantastic Copious amounts of flavour Well loved ingredients Lip smackingly good! Appetizing Succulent Tantalizing Sourced from only the very best suppliers Delicious Yummy Scrumptious Skilfully prepared #Yummers Classics with a twist Mouthwatering bites Sourced with pride Succulent Yummers Devour all of it at once Temptation with a twist Delectable Flavoursome Fantastic avour Well loved ingredients Lip smackingly Kudos Int Tantalizing Sourced from only the suppliers Delicious Yummy Scrumptious Skilfully prepared #Yummers Classics with a twist

Mouthwatering bites Sourced with pride Succulent

All prices shown in this menu pack are subject to VAT at the current rate



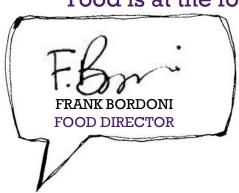
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The most fundamental part of our business approach is the emphasis we place on creating and delivering great food. We provide cutting edge modern and contemporary cuisine, alongside classic and traditional favourites.

Always, at Kudos, the main focus is to produce innovative, uncomplicated, yet elegant menus that can be tailored to meet the exacting requirements of every event and individual. We believe that there are two elements that are crucial in our ability to deliver the highest quality dishes to our clients, namely, employing and developing highly skilled chefs and sourcing the best quality ingredients.

Many of our chefs are trained to the level of World Master Chef, we have more chefs with this title than any other UK caterer and they are supported by our creative director, 2 Michelin starred chef Daniel Clifford, in terms of training and menu planning. With a strong identity and involvement in British food and farming, all our food is sourced locally wherever possible with an emphasis on sustainability and provenance. Our policy is clear; we will always work with our clients and suppliers to take advantage of locally grown produce where possible.

Food is at the foundation and the forefront of everything we do.







WE TRUST THE TRACTOR

The Red Tractor certifies that food has been produced to independently inspected standards right across the food chain – from farm to fork.



WE SOURCE SUSTAINABLY

Sustainable food is produced with good practices that minimise the impact on the environment as well as providing social and economic benefits.



WE ENCOURAGE EATING HEALTHY



As part of our Healthy Catering Commitment Charter we have eliminated GM foods, trans fats, reduced fat across all our menus and salt by a massive 50%.



WE SUPPORT ORGANIC FOOD AND FARMING

We are currently working with the Soil Association to achieve the Food for Life Catering Mark. It is the only UK-wide food certification scheme that provides a guarantee that food is fresh, seasonal and better for animal welfare.



WE TRADE FAIRLY

We took up the Fairtrade Foundation Challenge and put change on the menu! Ensuring a fair deal to the people who produce our food in some of the world's poorest countries.



WE FISH RESPONSIBLY

We only buy fish that is listed in the Good Fish Guide by the Marine Conservation Society as well as fish that is MSC (Marine Stewardship Council) accredited and certified. This ensures all our fish is from sustainable sources and stocks as well as protecting the future of our living seas.



WE BUY BRITISH

We always try to source from Britain. Locally sourced products when in season and at the peak of freshness and flavour. By supporting British farmers we believe we are also playing a vital role in safeguarding the future of the countryside.





WE ARE GOOD AT WHAT WE DO AND WE LOVE IT

We are very proud to have been awarded BEST FOOD AND BEVERAGE SUPPLIER for the last 4 years from the M&IT Awards. An accolade that we treasure as it is voted for by our clients.



CREATING SOMETHING DIFFERENT

Our Food Director works hard each season to create new menus and food concepts to ensure that our menus are delivering something special; however if you are working on an event brief that needs a bespoke menu to enhance the "event experience" then let us know. We have been working on some amazing projects over the years and look forward to many more.



A NATION OF FOODIES

We recognise that all of your guests will be foodies; they will look for the best of ingredients to be presented in a different way; from sourcing the finest of local meats to looking at the Great British 'classics' and giving them a contemporary twist.



BEST DESIGN

We have been designing events for our clients for over 35 years; our team keeps abreast of contemporary trends in the events industry; from designing tables using sleek battery operated table lamps, the latest brocades in antique silver or innovative food service counters; we will always have a way to tailor your event to impress your clients.



OUR MENU PACKS

All of our Head Chefs are members of the World Master Chefs Society, in fact our food director is the Vice President! They have a wealth of knowledge to guide you; they know what suits certain events and certain guests and they are keen to share their knowledge with you. We have designed our menus to give you a helping hand with your overall dining experience.





HOT DRINKS

We only use coffee that is fair trade and made using traditional roasting and blending methods. Our premium quality Arabica beans have a dark and intense roast which produces a rich dark chocolate and caramel flavour with a hint or roasted hazelnuts, perfect when blended with milk.

All our teas are from plants in India, East Africa and Ceylon and fairly traded.

Tea and coffee | £3.15 freshly brewed fairtrade coffee and a selection of fairtrade tea and herbal infusions

Fairtrade hot chocolate | £3.30

The even scrummier hot chocolate | £3.80 Fairtrade hot chocolate with whipped cream and marshmallows

Why not add...

Freshly baked assorted chocolate chip cookies | £0.80

Ever so tempting brownie boards | £3.00

farmhouse boards of brownie chunks in 3 different flavours; chocolate and salted caramel, dark chocolate and walnut and rocky road

Yoga bunny station | £3.50 harvest cereal granola bars, muesli and fruit bakes, flapjacks



JUICES, PRESSES AND SOFTS

Jugs of fresh fruit juices (per litre) | £5.15 a choice of: orange, apple, grapefruit, tomato, pineapple or cranberry

Blended juices by the jug (per litre) | £5.50

orange, apple and cranberry apple pressé and elderflower cloudy apple and pomegranate finished with soda

Jugs of homemade lemonades (per litre) | £4.00

lemon and basil
peach purée blended with lemonade
morello cherry muddled with homemade lemonade

Large pop top bottles of infused waters | £3.80

lemon and lime cucumber, apple and mint orange, lemon and Thai ginger

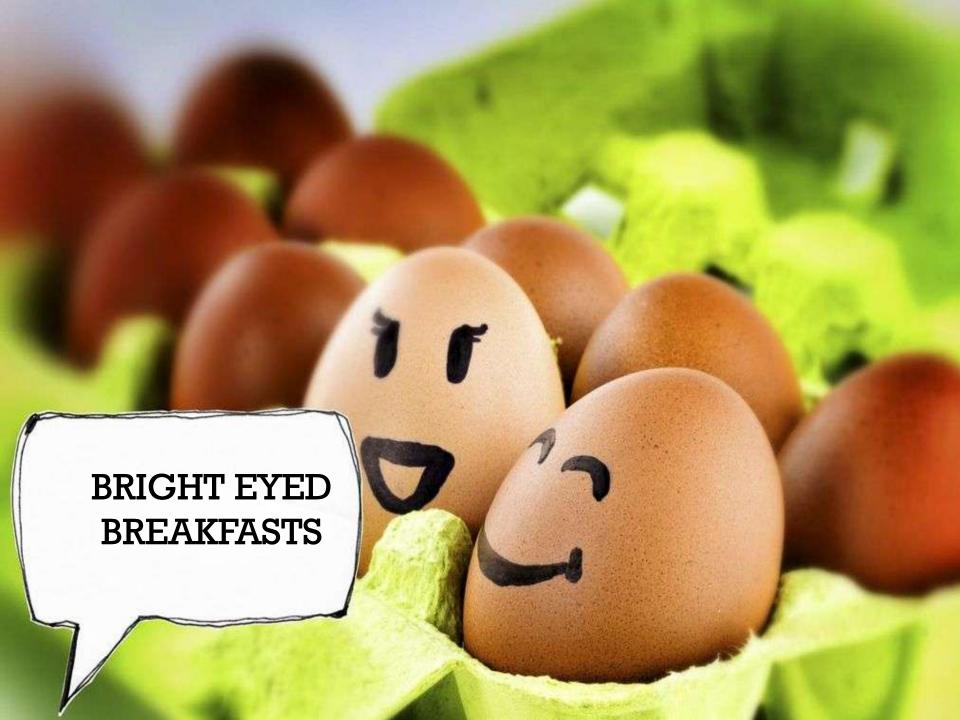
Smoothie station | £3.65

a selection of seasonal fruits blended with apple juice; son of a 'peach-er' man ginger ninja berry go round acai dream

'Old School' milk shakes | £3.65

mini milk bottles with striped straws skinny Oreo cookies and cream, go bananas, vanilla fudge

Spring water | £4.30 a choice of still or sparkling (750ml)



BREAKFAST

British bakery basket | £2.85 A selection of freshly baked breakfast pastries

Selection of mini Danish pastries | £2.85 Selection of traditional and seasonal fruit pastries

> Mini muffins | £2.85 Bran, lemon and poppy seed, blueberry

'Luxe' English breakfast muffins | £4.95

Freshly baked traditional English muffins filled with your choice of Cumberland sausage, British bacon or fried free range egg (1 muffin per person) served with pop top bottles of brown and red sauce

Poached egg pots | £4.00

Tray served to your guests, each pot contains 2 poached hens' eggs topped with; truffled gruyere (v) truffled gruyere and chopped spicy chorizo

or why not go the whole 'hog' and try the Full English 2 poached hens' eggs topped with saucy beans, Cumberland sausage and dry cured crispy British bacon (£1 extra per person)

Seasonal cut fresh fruit platter | £3.50

We can offer wheat, gluten free, dairy free and low fat alternatives. Please ask.

BREAKFAST STATIONS

The Belgium waffle emporium | £16.50

Homemade waffles straight from the iron with a hint of vanilla and choice of toppings; butter, fresh fruit, berry compote, natural yoghurt, honey, maple syrup, banana, cinnamon sugar, chopped nuts, chocolate sauce.

Freshly brewed fairtrade coffee, tea and infusions

The Continental morning start | £15.50

This yummy breakfast platter comes with a selection of freshly baked breakfast goods served with a selection of jams and preserves, our seasonal fresh fruit platter, natural yoghurt, fresh fruit juice and freshly brewed fairtrade coffee, tea and infusions

The 'oh so good & healthy' breakfast | £18.00

This healthy and delicious platter comes with freshly baked multi grain croissants and low fat spread, mini bagels with quark and chives, home roasted organic oat and 5 seed granola with low fat yoghurt, dried fruits, seasonal fresh fruit platter, fresh fruit juice and freshly brewed fairtrade coffee, tea and infusions

Now 'that's what we call' a full English | £19.95

Warm freshly baked breakfast goods served with jams and preserves,

Cumberland sausage
crispy British back bacon
scrambled free range eggs
grilled tomatoes
pan fried field mushrooms
sautéed potatoes
baked beans
freshly prepared seasonal fruits
a choice of fruit juices
fairtrade coffee, teas and infusions

BREAKFAST CANAPES

Each canapé | £3.00 Minimum 5 items

Cinnamon Chelsea bun 'bites'

Scrambled egg with chorizo and truffle gruyere (h)

Scrambled egg and truffle gruyere (h/v)

Worcester sauce grilled cheeses (h/v)

Mini haggis on oatmeal (h)

Tartlet of quails' egg benedict (h/v)

Mini English muffins topped with sausage and quails' eggs (h)

Good old bacon sarnie bites with HP or tommie sauce dollops (h)

Crumpet soldiers with Seville orange marmalade (h/v)

Little kedgeree rice balls (h)

Cinnamon waffle bites with maple syrup drizzle pots (h/v)

Granola shots with blueberries, walnuts and locally sourced bio yoghurt (v)

Smoked haddock and black pudding tartlets (h)

Mini berry buckets (v)

Mini blueberry pancake stacks (h/v)

Mini bagel 'bites' with smoked salmon and egg



LUNCH AND GRAZING MENUS

The working lunch | £12.00

A selection of freshly baked breads, three pieces per person, all lavishly filled with our seasonal selection of meat, fish and vegetarian fillings with kettle crisps, seasonal fresh fruit, freshly brewed fairtrade coffee, tea and infusions and our 'knowledge' bar

The 'luxe' working lunch | £18.00

A selection of freshly baked breads, three pieces per person, all lavishly filled with our seasonal selection of meat, fish and vegetarian fillings with kettle crisps, 2 items of chefs' choice light bites, seasonal fresh fruit, freshly brewed fairtrade coffee, tea and infusions and our 'knowledge' bar

Seasonal heart warming soup stop | £6.00

Freshly made soup using seasonal locally sourced ingredients served with warm chunky cuts of home baked breads
Only available as an addition to a lunch or buffet menu.

Why not add...

Warm giant pretzel stack | £4.00

Crudité garden display in edible soil | £4.50

From Paris with love ... | £3.50

A selection of specialist French fancies to enhance any offer

Macaroons

Mini éclairs

Petit gateau opera

LIGHT BITES

Each light bite | £4.25

Minimum 5 items

FROM THE SEA

Poached salmon skewers with watercress crème fraîche
Thai fish cakes with sweet chilli dip (h)
Smoked haddock croquettes with tartar sauce (h)
Tandoori salmon skewers with mint yoghurt (h)
Prawn and crab cocktail shots
Smoked salmon, crème fraîche and dill blinis
Homemade fish fingers with caper berry mayo (h)

FROM THE FARM

Shredded ham hock on crostini with Pommery mustard and endive Cumin roasted lamb skewers, yoghurt, mint and cucumber raita Rabbit and chicken rillette, toasted sourdough, piccalilli and pea shoots Oxtail bon bons with a parsley and horseradish crust (h)

Pork, sage and apple sausage rolls (h)

Individual mini pies - cottage, shepherd's and butter (h/v)

Mini beef wellington with horseradish crème fraîche (h)

Mini beef burgers, cheddar cheese and tomato relish (h)

FROM THE FIELD (v)

Broccoli and blue cheese tartlet
Mozzarella cheese and tomato crostini (h)
Mushroom and truffle rice balls (h)
Falafel with hummus and tahini
Mature cheddar, leek and potato croquettes (h)
Vegetable spring rolls, tamari (h)
Spiced sweet corn chowder shots (h)
Haloumi chips with chilli jam (h)

URBAN PICNICS

The bento box | £15.00

Our Asian bento boxes are traditionally to be eaten at room temperature.

CHOOSE ONE BOX

Shredded sesame chicken
Asian slaw with noodles, pickled vegetables, chopped roasted peanuts

Thai shredded beef Shredded vegetables, potato salad with Thai basil, chilli, coriander and mint

Flaked salmon Teriyaki
New potatoes, egg, herb, cucumber and sesame salad lemon dressing

Thai fish and shrimp balls with red curry dressing Courgette, rice and fennel salad and pickles

Grilled goats' cheese with, lentils, radicchio, French bean, walnut and honey salad (V)

Fried tofu & chilli miso dressing
Vegetable samosas with spinach and sesame salad (V)

All of our bento boxes are served with Khobez bread

CHOOSE ONE DESSERT

Bitter chocolate cake

Jasmine tea custard

Carrot and pineapple cake

Strawberry and saffron custard trifle

Fresh fruit salad

URBAN PICNICS

The great British picnic | £12.00

Chicken Club

Char grilled chicken thigh, roasted chorizo, cos lettuce, slices of pickle, garlic aioli and chilli sauce

Seaside picnic

Potted Cornish mackerel and home cured salmon, dill yoghurt, roasted beetroot and crispy flatbread

Super food salad

Grilled broccoli, peas, cucumber, avocado, quinoa, feta, fresh mint and parsley, toasted seeds, vinaigrette (v)

Mezze box | £12.00

The meat box

A selection of cooked and cured meats, marinated tomatoes, buffalo mozzarella, olives, stuffed vine leaves and flatbread

The veg box

A selection of sliced plum tomatoes, buffalo mozzarella, olives, stuffed vine leaves, balsamic onions, marinated artichokes, hummus and flatbread (v)

Sandwich grab bag | £9.50

Sandwich, crisps, whole fruit, 'knowledge' bar, fruit juice or water

COLD BUFFET

Our cold fork buffet can be delivered as two or three main items and includes two seasonal salads, a selection of freshly baked breads and one dessert. Prices also include freshly brewed fairtrade coffee and a selection of fairtrade tea and herbal infusions.

2 main course (including vegetarian option) | £20.00 3 main course (including vegetarian option) | £28.00

FROM THE FARM

Hand carved honey glazed bacon, piccalilli
Traditional pork pie with free range egg and raised pastry crust
Pulled ham hock terrine with parsley shallots and cornichons
Lemon and garlic roast chicken, herb mayonnaise
Butchers board of cold meat pies and pastries, pickles
A platter of selected cured and cooked British and continental meats

FROM THE SEA

Poached salmon fingers with dill crème fraîche dressing
Glazed smoked haddock and spinach tarts
Roasted salmon fillet on a bed of niçoise salad
Little gem leaf baskets with salmon, shrimp and crab, cocktail sauce
Smoked fish board with horseradish cream
Escabeche of mackerel with pickled cucumber and rye bread

FROM THE FIELD (v)

Feta, leek and pea frittata
Cheddar cheese and caramelised red onion tart
Roasted peppers stuffed with feta, tomato, olives and basil
Broad bean, pea shoot and mint tart

COLD BUFFET

(continued)

FROM THE SALAD PATCH

Pine nut, penne pasta and tomato salad
Mixed leaf with balsamic vinegar and olive oil
Rice salad with pine nuts and herbs
New potato and chive salad
Tomato and red onion salad, herb oil
Caesar salad with salty anchovies, crunchy croutons, parmesan
Classic niçoise with green beans, potato, tomatoes and black olive
Asian sesame slaw
Chickpea and green bean salad with a tahini dressing (vegan)
Classic Greek salad with toasted pumpkin seeds

SWEET TOOTH DESSERTS

Seasonal fresh fruit
Treacle tart and clotted cream
Salted caramel peanut and chocolate tart
Strawberry trifle, saffron custard, crushed amoretti
Glazed French style apple flan, vanilla cream
Zesty lemon tart with raspberry compote
Berry fruit pavlova, Chantilly cream

You might be tempted to try one of our dessert buffets on page 39!

HOT BUFFET

Our hot fork buffet can be delivered as two or three main items and includes a starch, a vegetable option, a selection of freshly baked breads and one dessert. Prices include freshly brewed fairtrade coffee and a selection of fairtrade tea and herbal infusions.

2 main course (including vegetarian option) | £20.00 3 main course (including vegetarian option) | £28.00

FROM THE FARM

Slow cooked blade of beef Bourguignon served with horseradish dumplings
Lancashire hotpot of slow cooked lamb shoulder, rosemary potatoes
Chicken, smoked bacon, mushrooms and leek pie
Slow cooked shin of beef cobbler in local ale with dumplings
South Indian style chicken curry with coconut milk and curry leaves
Lamb tagine with raisins, almonds and black pepper

FROM THE SEA

Fisherman's pie topped with crunchy cheddar mash
Pan seared fillet of MSC cod with a caper lemon butter sauce
Salmon and crab fishcakes, dill hollandaise
Marsala spiced cod with pickled carrots and coconut
Smoked haddock and salmon kedgeree, hens' egg, curry oil

FROM THE FIELD (v)

Gratin of butternut squash and sweet potato with goats' cheese
Potato gnocchi, sautéed woodland mushrooms and leeks, with truffle oil
Char grilled courgette, pepper and aubergine lasagne with basil and ricotta
Seasonal vegetable and butterbean cassoulet
Spinach and blue cheese quiche

HOT BUFFET

(continued)

POTATO, PASTA AND RICE

Creamy mash potato

Roast new potatoes with rosemary and garlic butter

New potatoes buttered with snipped chives or simply steamed

Truffled macaroni cheese

Cauliflower cheese

Steamed rice

FROM THE FIELD (v)

Fresh seasonal vegetables
Roast root vegetables with honey and thyme
Sautéed cabbage, with smoked bacon and onions
Celeriac and truffle gratin
Sautéed peas Françoise
Glazed carrots in caraway butter
Seasonal vegetable gratin

SWEET TOOTH DESSERTS

Kumquat bread and butter pudding, marmalade ice cream
Sticky banana, date and toffee pudding, toffee sauce
Black forest and cherry sundae
Baked vanilla cheesecake with berries
Cherry crumble tart, vanilla ice cream
Triple chocolate mousse, popping candy
Seasonal fresh fruit

You might be tempted to try one of our dessert buffets on page 39!



AFTERNOON TEA

The good ol' cream tea | £6.50 Fruit or plain scone with strawberry jam and clotted cream

The legend of afternoon tea | £14.50

A selection of finger sandwiches, fruit or plain scone with strawberry jam and clotted cream a selection of afternoon fancies, cakes and treats

The best of afternoon tea canapés | £12.00

A lighter version of this popular afternoon tea classic in miniature (4 items)

Calippo style ice lollies | £3.00 Pimm's, strawberry and basil mimosa, lemon sherbet

Pie pops | £3.00 Little sweet pastry treats with real fruit jam fillings

Buckets of 12 mini jam filled doughnuts | £9.50

British favourites from the tea table | £3.00 Fondant fancies, Battenberg, mini jam tarts, Eccles cakes, fruit loaf, cherry bakewell slices and Victoria sponge

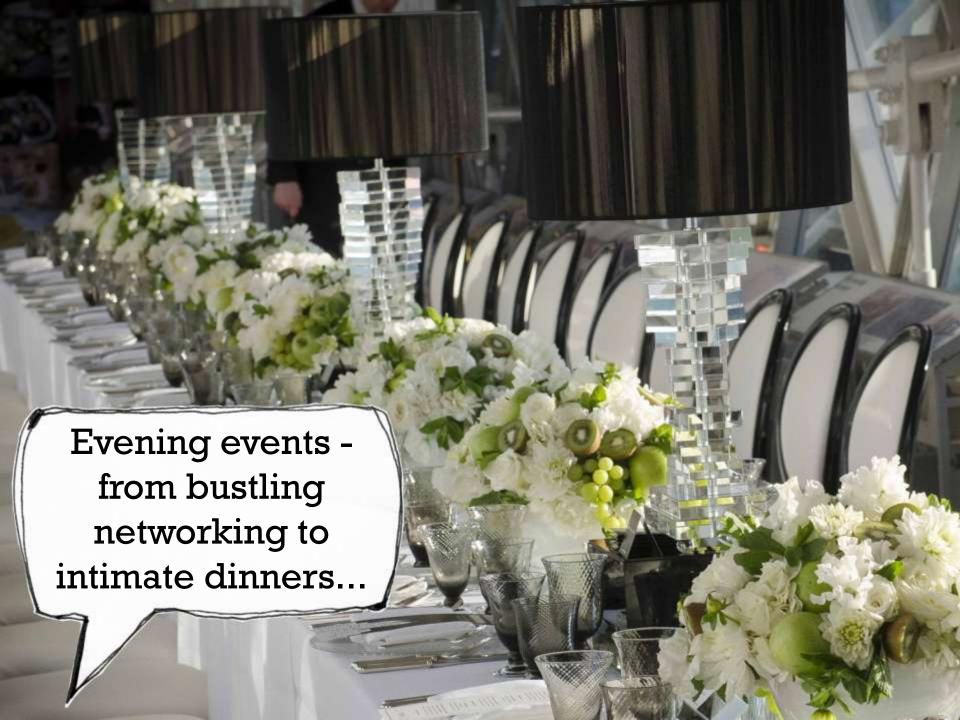
SWEET TREATS!

'Pick n Mix' your own sweetie jars | £4.50 per jar

Pop top jars of loose candy classics including dolly mixtures, jelly babies, wine gums, fizzy cola bottles, pear drops and sherbet fruits, serves 10

Willie Wonka sweetie station | £3.00 per person

Wrapped and free flow candies including giant drum sticks, flying saucers, love hearts, fizzers, liquorice torpedoes, giant marshmallows and chocolate popping candy bars (minimum 50)



BAR SNACKS

Bar nibbles | £5.00 for 3 items

Marinated mixed olives
Kettle crisps
Wasabi peanuts
Selection of roasted and salted nuts
Corn chips, tomato salsa
Smoked Applewood cheese straws
Sesame bread sticks
Pitta chips, garlic, sea salt and rosemary

SUPPER MENUS

These packages are designed for a more relaxed supper solution. These menus are only available after a conference. Minimum 80 persons

Sandwiches | £6.50

A selection of freshly baked breads, three pieces per person, equivalent to a round and a half, all lavishly filled with our seasonal selection of meat, fish and vegetarian fillings

The 'give me a smile' hog roast bun | £6.50

Succulent roast pork hand carved and served in soft rolls, sage and onion stuffing, apple sauce and our own HP style sauce

The darn good bacon rolls | £4.95

Freshly baked rolls filled with British bacon (1 roll per person) served with pop top bottles of brown and red sauce

Hot Dawg! | £5.50

Our own special recipe hot dog sausages served in subs or rolls (1 roll per person) with crispy street style onions and mustard served with pop top bottles of brown and red sauce

From the chicken shop basket | £12.50

Crisp baked British farm assured chicken with skinny fries and garlic aioli

Fish 'n' chips | £14.50



CANAPES

Each canapé | £3.00 Minimum 5 items

FROM THE SMOKEHOUSE

Smoked salmon with crème fraîche and caviar
Smoked eel with crispy pork and celeriac remoulade
Smoked haddock bon bons, light curry dipping oil (h)
Smoked and potted ham, mustard and pickle
Smoked bacon, cheddar and onion tartiflette
Smoked aubergine caviar, roast garlic and lemon (v)
Smoked trout, dill and horseradish
Smoked goats' cheese, balsamic onion, bran (v)

ON TOAST

Devilled crab, rocket
Quails' egg benedict (h/v)
Pork and sage rillettes, piccalilli
Welsh rarebit, spring onion salad (h/v)
Chicken liver parfait, red onion marmalade
Potted salmon, pickled fennel and lemon
Mushroom paté with truffled mascarpone (v)
Potted Morecombe bay shrimp

SOMETHING CRISPY

Scotch quails' egg, ham hock, wholegrain mustard (h)
Mini vegetable spring rolls, dipping sauce (h/v)
Smoked haddock and dill croquettes (h)
Asian style salmon pastries, chilli crème fraîche (h)
Confit duck spring roll, sour cherry dipping sauce (h)
Black pudding wontons, mustard mayo dip (h)
Little vegetable samosa wraps (h/v)
'Pop' corn tempura, green pepper relish (h/v)





BOWL FOOD

Each bowl | £5.25 Minimum 4 bowls

SALADS

Chicken Caesar salad, foccacia croutons, shaved parmesan
Pressed ham hock, mustard lentils and baby spinach
Smoked trout, fennel slaw, watercress
Charred mackerel, horseradish and dill potato, lemon, caper and shallot dressing
Heritage tomato, basil pesto, red onion and mozzarella (v)

TEMPURA

Plaice, minted mushy peas, lemon (h)
Seasonal vegetables, soy dipping sauce (h/v)
Freshwater prawns with chilli aioli (h)
Popcorn fish and chips, homemade tartar sauce (h)
Asparagus 'soldiers' with whipped goats' cheese (h/v)

RISOTTO

Spiced confit lamb, saffron rice (h)
Mushroom, cep powder, truffle dressing (h/v)
Roasted pumpkin with mascarpone and walnuts (h/v)
Tandoori glazed cod, crispy shallots, onion seed infused rice (h)
Artichoke, wilted rocket, hazelnuts (h/v)

BOWL FOOD

(continued)

TARTLETS

Ham hock and mature cheddar cheese
Haddock and truffled cream leek (h)
Crab and parmesan, rocket dressing
Caramelised onion, goats' cheese, thyme (h/v)
Roasted baby beetroot and blue cheese (v)

MINI MAINS

Confit lamb hotpot with crispy rosemary scented potato, red cabbage (h)
Fricassée of chicken 'coq au vin', red wine, root vegetables (h)
Fisherman's pie, mature cheddar mash crust (h)
Cumberland sausage, mustard mash, onion gravy (h)
Sweet potato and chickpea tagine, cous cous (h/v)

DESSERTS

Ricotta, yoghurt and honey cheesecake
Strawberry and vanilla Eton mess
Kumquat bread and butter pudding (h)
Gluten free bitter chocolate popping candy cake
Lemon posset, shortbread biscuits



STREET FOOD

Street food menus | £21.00

Bowl food service with an interactive station 3 bowls and 1 station per event

SERVED HOT

Chorizo or mushroom truffled mac 'n' cheese pots
Mini steak sandwiches with grated horseradish and rocket
Grilled fish dogs with minted pea purée and homemade tartar dollops
Spicy shrimp popcorn with wasabi mayo dipping sauce
Corn cake fritters with green chilli salsa (v)

SERVED COLD

Garden buckets of retro prawn cocktail
Half-length Vietnamese style pork banh mi
Slaw, roasted beets, sour cream and roasted pine nuts (v)
Thai beef rolls with chilli, coriander and mint
Pint of prawns with lemon and Marie rose

FROM AN INTERACTIVE STATION

Steamed pulled pork bun with slaw and pickles
Shredded chicken or butternut squash naked burrito bowls
Chinese noodle bar
American hot dog station
New York style slider bar

The majority of the above choices are available for vegetarians



DESSERT STATIONS

Interactive dessert station | £8.00 per person Minimum 100 guests..

Churros and chocolate

Build your own Eton mess

A homage to the doughnut

'Willie Wonka' sweetie station

Fruit sushi station

Orchard fruit festival

Waffle bar

Ice cream factory

To give your dessert station even more wow factor why not hire one of our dessert conveyor belts for guests to hand pick their treats! POA

DINNER MENUS

We have a wonderful seasonal selection of starters, main courses and desserts that utilise the best available regional ingredients throughout the year.

All our menus offer 'restaurant quality' plated dishes by our award winning chefs.

3 Course A | £35.00 3 Course B | £40.00 3 Course C | £45.00

Please choose one starter, one main course and one dessert from the relevant seasonal menu selections shown.

Vegetarian and other dietary requirements should be pre booked.

All our menus include a selection of artisan breads and butter, freshly brewed fairtrade coffee and a selection of fairtrade tea and herbal infusions with mints.



SPRING A

MARCH, APRIL, MAY

Please choose one starter, one main course and one dessert

STARTER

Smoked and cured trout, fennel lemon, cress

Garden pea soup, shredded ham hock, mint crème fraîche

Pork and apple rillette, confit apple salad

MAIN COURSE

Fillets of plaice, crushed potatoes, sea asparagus, sauce vierge

Breast of Farm Assured chicken, celeriac, burgundy potatoes, spinach

Stuffed breast of lamb, faggot, shoots, mint, creamed dauphinoise, crispy onion

DESSERT

Elderflower and lemon tart

Carrot cake, pineapple, cream cheese, spiced bread

Chocolate fondant, salted caramel

SPRING B

MARCH, APRIL, MAY

Please choose one starter, one main course and one dessert

STARTER

Pulled ham hock terrine, parsley jelly, piccalilli, melba toast

Arbroath smokie fish cake, shallot and herb gremalata, charlotte potato salad

Chicken liver paté, cornichons, sourdough

MAIN COURSE

Sautéed chicken breast, salardaise potatoes, leeks and girolles, roast carrots, Madeira jus

Steamed coley fillet, Bombay potato, spring greens, baby carrots, lime, poached quails' egg

Breast of lamb, pea purée, black olive crumble, poached tomatoes, basil

DESSERT

Old fashioned gooseberry tart, pouring cream

Strawberry and elderflower jelly, vanilla bean panna cotta, pistachio biscotti

Chocolate tart, vanilla cream, salted caramel sauce

SPRING C

MARCH, APRIL, MAY

Please choose one starter, one main course and one dessert

STARTER

Cured salmon, crab and watercress salad, crispy caper berries, chive dressing

Chicken liver parfait, Prosecco jelly, toasted grains, warm brioche

Salt beef "sandwich", celeriac remoulade, gherkin relish, watercress, oats

MAIN COURSE

Roast stone bass, brown shrimp butter, wild garlic, crisp potatoes, sauce vierge

Pork fillet, chorizo and new potato crush, hispi, peppercorn sauce, sweet onion tatin

Slow cooked beef, potato mousseline, mushroom, bone marrow and parsley crust, red wine

DESSERT

Tiramisu with coffee jelly, vanilla cream, chocolate mousse, Kahlua syrup

Vanilla cheesecake, hazelnut crumbs, nougatine, raspberry jelly

Coconut and white chocolate panna cotta, coconut biscuit, caramelised pineapple

SUMMER A

JUNE, JULY, AUGUST

Please choose one starter, one main course and one dessert

STARTER

Bacon, goats' milk purée, pickled asparagus and quails' eggs Smoked trout, potato, fennel and radish salad Pressed rabbit terrine, summer vegetables, mustard dressing

MAIN COURSE

Slow cooked pork, black pudding fritters, candied apple, warm potato and celeriac salad

Roast chicken with sage and onion, bread sauce and spring vegetables

Cod fish fingers, minted pea purée, shoots, potato, tartar

DESSERT

Orange tart, bitter chocolate

Hazelnut meringues, chocolate sauce, raspberry compote

Lemon and blueberry mille feuille

SUMMER B

JUNE, JULY, AUGUST

Please choose one starter, one main course and one dessert

STARTER

Ham hock, fresh pea and new potato salad, pea mousse, quail's egg, mustard dressing

Cured sea trout, apple and radish slaw, lemon dill jelly, beurre noisette vinaigrette

Black pudding cromesquis, wild rocket, lemon, mustard

MAIN COURSE

Belly of pork, goats' cheese, black pudding, apple compote, pan roasted potato

Warm salad of hot smoked salmon, charlotte potato, shaved fennel, watercress

Roast chicken breast, ballotine leg in speck, truffle mash, buttered leeks, Vichy carrots

DESSERT

Strawberry trifle, saffron custard, syllabub cream, crushed almond biscuit

Lemon posset, raspberries, white chocolate, shortbread

Eton berry mess, summer fruit gel, meringue, Chantilly cream

SUMMER C

JUNE, JULY, AUGUST

Please choose one starter, one main course and one dessert

STARTER

Gravadlax and brown shrimp, chive crème fresh and rocket salad Pressed beef cheek, shallot and radish salad, oyster emulsion, crisp Confit duck scotch egg, spiced date purée, chicory salad, orange

MAIN COURSE

Pressed shoulder of lamb, crispy bon bon, courgette and basil purée, confit tomatoes

Guinea fowl breast, fondant potato, cauliflower purée, spinach, wild mushrooms, red wine

Poached beef loin, mustard butter, summer cabbage, glazed carrot, horseradish mash

DESSERT

Vanilla and star anise crème brûlée, white and black sesame brittle

Chocolate and coffee opera cake with hazelnuts

Strawberries, marshmallow, pistachio and passion fruit

VEGETARIAN OPTIONS

SPRING & SUMMER

Please choose one starter and one main course

STARTER

Asparagus soup, poached duck egg and pea cress salad

Heritage tomatoes, tomato tartare and tomato jelly, balsamic

Truffled brie, puff pastry, hazelnut cream and little gem salad, pickled shallot

Crispy hens' egg, char grilled asparagus, goats' curd, toasted sourdough, truffle salt

Pan roasted potato gnocchi, pea purée, broad bean and mint, white onion tuille

Pickled summer vegetable salad, warm goats' milk jelly, goats' milk purée, truffle and chive dressing

MAIN COURSE

Asparagus tortellini, char grilled asparagus, smoked plum tomatoes, truffle cream

Pea and marjoram risotto, pea cress, lemon oil, pecorino

Niçoise salad, steamed duck egg, saffron potatoes, confit tomatoes, shallot and black olives

Homemade goats' cheese ricotta and spinach ravioli, warm English beetroot salad, roast hazelnut, tomato and chervil dressing

Smoked cheddar and spring onion croquette, cauliflower purée, cauliflower cous cous, leeks

Baked Thai aubergine, smoked aubergine purée, tomato and chilli



AUTUMN A

SEPTEMBER, OCTOBER, NOVEMBER

Please choose one starter, one main course and one dessert

STARTER

Venison paté with horseradish, chive and roasted walnut cream Crispy pork, smoked eel, cauliflower, maple and sherry vinegar Terrine of ham with apple and celery, walnut and raisin toast

MAIN COURSE

Stuffed breast of lamb, crispy lamb bacon, shallots, potato gratin, lamb jus

Roast loin of pork, haggis mash, roast root vegetables, creamed watercress, juniper

Mackerel in pastry, roasted beets, watercress purée

DESSERT

Egg custard tart, nutmeg ice cream
Orchard apple cake, apple purée, toffee sauce
Hot chocolate brownie, chocolate sauce, whipped cream, honeycomb

AUTUMN B

SEPTEMBER, OCTOBER, NOVEMBER

Please choose one starter, one main course and one dessert

STARTER

Mackerel, horseradish cream, lemon, celery shoots, cob nut brittle

Pork rillettes, radishes, pickled mustard seeds, fresh apple, crackling

Chicken liver parfait, pickled mushrooms, brioche

MAIN COURSE

Roast chicken, spiced dumplings, fondant potato, crispy skin, late summer succotash

Stuffed salmon in puff pastry, shallots, grilled vegetables and grains

Lamb breast, faggot, mushy peas, salsify chips, onion gravy, black pepper glaze

DESSERT

Plum crumble tart, spiced plum sauce, clotted cream

Muscovado and hazelnut slice, honey sauce, vanilla ice cream

Chestnut and chocolate cheesecake

AUTUMN C

SEPTEMBER, OCTOBER, NOVEMBER

Please choose one starter, one main course and one dessert

STARTER

Home soused British herring, roasted baby beets, sour cream, cress

Confit duck, pear and walnut salad, wild rocket, shaved parmesan, balsamic

Chicken and rabbit terrine, fig chutney, pickled salsify, toasted brioche

MAIN COURSE

Stone bass, Provençal vegetable salad, sliced potato, aubergine caviar, pistou, olives Guinea fowl supreme, parsnip dauphinoise, creamed leeks, red cabbage, red wine sauce Slow cooked beef shin, thyme potato cake, horseradish, celeriac, ox cheek croquette

DESSERT

Sablé of pan-fried apple and rosemary, Calvados jelly, green apple sorbet, apple crisp

Mango mousse, white chocolate, cookie dough, yoghurt panna cotta

Pecan pie, salted caramel fudge, dark chocolate

WINTER A

DECEMBER, JANUARY, FEBRUARY

Please choose one starter, one main course and one dessert

STARTER

Ham hock with parsley jelly and peas pudding

Crab and tea-smoked mackerel tarts with duck egg mayonnaise

Slow-cooked Hereford oxtail with stout, prune compote, horseradish biscuit

MAIN COURSE

Venison sausage roll, chestnut, mushrooms, potato, roasted salsify chips,

Herb stuffed British farm assured chicken, cabbage and chestnuts, fondant potato

Masala-spiced dab with red lentils, pickled carrots and coconut rice

DESSERT

Rhubarb and custard

Warm raspberry rice pudding, almond caramel biscuits
Orchard apple mousse, apple crisp, honey syrup, yoghurt

WINTER B

DECEMBER, JANUARY, FEBRUARY

Please choose one starter, one main course and one dessert

STARTER

'Corned Beef' with horseradish panna cotta, pickled beets, beef jelly

Smoked haddock and salmon kedgeree arancini, mollet hens' egg, curry oil

Mackerel rillette, roast and pickled apple, parkin

MAIN COURSE

Spiced hogget lamb pie, shallot tatin, creamed potato, sprouting broccoli, braising juices

Slow cooked belly of pork, potato and pork cheek fritter, apple and fennel

Baked cod, shrimp and potato cake, sprout leaves, winter mushroom broth

DESSERT

Blood orange jelly, Madagascar vanilla crème fraîche, milk chocolate

Banana parfait, banana bread, toasted hazelnuts, miso tar

Sticky toffee bread and butter pudding, date purée

WINTER C

DECEMBER, JANUARY, FEBRUARY

Please choose one starter, one main course and one dessert

STARTER

Smoked salmon, lemon purée, parsley jelly, capers, gherkins

Jerusalem artichoke velouté, truffle oil, duck, toasted penny bun brioche

Chicken and wild mushroom terrine, spiced apple chutney, croute

MAIN COURSE

Confit duck pie, smoked potato mash, sautéed winter greens, Madeira jus

Beef blade, wild mushroom, truffled celeriac purée, baby onion, January king cabbage, jus

Fillet of bass with Jerusalem artichoke, roasted garlic, parsley crisp, red wine

DESSERT

Bakewell pudding, cherries, bitter chocolate, praline

Apple tarte tatin, vanilla ice cream, apple crisp, caramel

Rhubarb crumble cheesecake, rhubarb and ginger syrup, ginger ice cream

VEGETARIAN OPTIONS

AUTUMN & WINTER

Please choose one starter and one main course

STARTER

Pumpkin velouté, sage crisps, Tallegio, vanilla oil

Whipped goats' cheese, pickled beetroot salad, pistachio and beetroot crumb, balsamic reduction

Wild mushroom and pine nuts, pickled mushroom, crispy shallots, wasabi crème, coriander cress

Crispy hens' egg, celeriac and truffle purée, smoked sea salt, confit cherry tomato

Balsamic braised red onion tarte tatin, red onion marmalade, rocket salad

Creamed stilton, celeriac remoulade, walnut bread char grilled pear, walnut and frisée lettuce

MAIN COURSE

Brie, artichoke and potato rosti, cipollini onion, garlic and tomato ragout, artichoke purée

Pumpkin and sage ravioli, caper brown butter, creamed leeks, toasted pumpkin seeds

Butternut squash risotto, gorgonzola, toasted walnuts, olive oil, thyme braised endive, celeriac fondant, celeriac purée

Pan roasted potato gnocchi, sautéed spinach, blue cheese and chive sauce

Leek, walnut and blue cheese pithivier, celeriac chips, creamed leeks



TEMPTING EXTRA COURSES

Sorbet | £4.00

Passion fruit
Pink grapefruit
Champagne
Apple
Lemon

Fish course option | £7.50

Salmon fishcake with caper berry mayo and mixed leaves Roast pollock with a potato purée, wild mushrooms and sage Paupiette of plaice, wilted spinach and sauce vierge Smoked haddock chowder

Savoury course options | £6.50

Glazed pear and stilton tartlet

Scotch Woodcock – toasted sour dough, Gentlemen's Relish and scrambled egg
Traditional Welsh rarebit made with mature cheddar and local ale
Potted stilton with port, green peppercorns, melba toast

Artisan cheese slate | £9.50

A selection of locally produced British and European cheeses, biscuits, crackers, chutney and grapes



SUMMER GRILL MENU

Menu A (2 from the grill, 2 from the field and one dessert) | £15.00

FROM THE GRILL

100% prime all British beef burger with cheese Our own recipe classic jumbo hot dog sausage Cajun spiced chicken breast fillet Minted lamb koftas, lavash flatbread, hummus Marinated halloumi, lime chilli and oregano (V)

All served with a selection of breads, sauces and relishes

FROM THE FIELD

Classic British potato salad Red cabbage Waldorf Watercress, rocket & parmesan Roasted cauliflower and pasta Baby leaf and soft herb

FOR PEOPLE'S SWEET TOOTH

Peach and cherry trifle
Chocolate brownie with dense chocolate ganache and berries
Lemon mascarpone, pistachio and apricot biscotti

SUMMER GRILL MENU

Menu B (3 from the grill, 3 from the field and one dessert) | £20.00

FROM THE GRILL

8oz 100% prime all British beef burger with cheese Chorizo and prawn skewer soaked in red wine Marinated lamb rump, garlic, lemon and herbs Chicken piri piri
Gammon steak and charred pineapple
Cod and prawn masala, wrapped in banana leaf Marinated halloumi, lime chilli and oregano (V)
Mediterranean vegetable skewers (V)

All served with a selection of breads, sauces and relishes, jacket potatoes or minted new potatoes and grilled corn on the cob

FROM THE FIELD

Classic British potato salad
Red cabbage Waldorf
Watercress, rocket & parmesan
Roasted beetroot and rhubarb with creamy blue cheese
Tart apple, quinoa, celeriac and poppy seed
Classic Caesar salad

FOR PEOPLE'S SWEET TOOTH

Seasonal fruit salad & passion fruit syrup, shortbread
Vanilla panna cotta, balsamic strawberries
Chocolate pot, Kirsch macerated raspberries, lavender biscuit

SUMMER GRILL MENU

Menu C (3 from the grill, 3 from the field) | £25.00

FROM THE GRILL

Flat iron steak, teriyaki glaze
Lamb rumps, smoked garlic & mint pesto
Seafood skewer of salmon, prawn and squid, wasabi oil
Chinese BBQ free range chicken
Roast spatchcock poussin, honey and lemon glaze
Marinated halloumi, lime chilli and oregano (V)
Mexican spiced Mediterranean vegetables (V)
BBQ honey roasted vegetable brochettes (v)

All served with a selection of breads, sauces and relishes, jacket potatoes or minted new potatoes and grilled corn on the cob

FROM THE FIELD

Lentil, radicchio, walnut and honey
Celery salad with feta and soft boiled egg
Classic Caesar salad
Roasted beetroot and rhubarb with creamy blue cheese
Tart apple, quinoa, celeriac and poppy seed
Crunchy root vegetable with chilli
Radish and broad bean, lemon, herb
New potato, spinach and pecorino



The sky is the limit and we have the knowhow to take you there!

SHARING DESSERTS WINE PAIRING TABLE BLOOMS SUPPER CLUB TABLE LAMPS SIGNATURE TABLEWARE **'SMOKING' CANAPE TRAYS** L.E.D AND BRANDED BARS MOLLECULAR SORBET STATIONS ROAMING OYSTER SHUCKERS MERINGUE STEAM ENGINES **BRANDED DRINKS BOTTLES** HAY BAIL COFFEE TABLES BESPOKE FURNITURE

We have seen it all and we know where to source it, how to design it or how to arrange it... so ask us more



Gibson Hall, 13 Bishopsgate, London, EC2N 3BA T: +44 (0)207 334 3982 E: sales@gibsonhall.com W: www.gibsonhall.com