

# Plated Dining Menu

## Plated Starters

Always served with a selection of gourmet breads and butter or olive oil / tapenade / basil oil or flavoured dinner rolls.

(For the absolute wow factor - please ask about a trio of your favourite starters served on a rectangular plate)

### Example

Ballotine of Maize fed chicken with Prunes and spiked with pink peppercorns.

Shot of sweet pepper soup with a parmesan crisp.

Wild Boar and apple sausage served on a quenelle of horseradish mash.

Or

Carpaccio of Balsamic salmon with gin and peppercorns.

Griddled Sea Bass on pea couscous with mint dressing.

Seared tuna with mango, sweet pepper and chilli salsa.

## Meat & Poultry

Warm chicken and chorizo brochettes on red chard with vine ripened seared cherry tomatoes with olive oil and lemon.

Prosciutto, ripe figs (Seasonal) and Dolcelatte on rocket leaves with aged Balsamic dressing.

Apple and Frissee salad on smoked Black Forest ham with grain mustard and honey dressing with toasted pine nuts.

Antipasti Selection – Aged Parma ham, Chorizo, buffalo mozzarella, olives, marinated artichokes, roasted and grilled Mediterranean vegetables, mature parmesan shavings drizzled with olive oil (More items can be included and this can be produced individually or as a sharing starter).

Smoked chicken salad, with pink grapefruit segments, avocado and toasted pine nuts – Walnut oil dressing.

Duck and chicken liver terrine served with red onion and fig marmalade, on a crisp radish and baby leaf salad.

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Warm Comfit of duck with a wintry sweet salad of fennel and apple marinated in olive oil and lemon.

Mille Feuille of Smoked chicken and Coriander - with fresh mango coulis and a chilli and scallion salsa.

Crispy Prosciutto, asparagus, sun - blushed cherry tomatoes, Italian leaves with basil oil and Balsamic reduction.

Oak smoked duck breast on watercress with Balsamic sweet strawberries.

Williams pear and Dolcelatte wrapped in Parma Ham on celeriac remoulade drizzled with a light mustard sauce.

Goats' cheese (Chevre Bouche) warmed gently with roast cherry tomatoes, crisp Prosciutto, vintage balsamic syrup and basil coulis.

Bresaola, sliced artichokes, wild rocket, Sicilian lemon, drizzled with olive oil with Parmesan Reggiano shavings.

### ● Vegetarian

Beetroot and Batavia leaf salad with crumbled goat's cheese dressed with honey and mustard.

Caramelized pear, Stilton, toasted pine nuts, sweet fig dressing, thyme and parmesan crisp.

Roasted red onion, sweet red pepper, Crème de Aceto, roasted vegetables and goats' cheese in crispy filo on a bed of baby salad and balsamic dressing.

Feta, mint and green leaf salad with honey walnut vinaigrette.

Charcoal roasted pepper, pressed vine tomato, basil leaves and Mozzarella layered terrine, with green pesto dressing.

Warm baby Goats' cheese, rustic country bread, baby leaf salad and apricot puree.

Hot salad of garlic roasted Asparagus and quails eggs, drizzled with Hollandaise sauce.

Wild mushrooms sautéed with shallots and chives on red chard, drizzled with tarragon Beurre Blanc.

Gazpacho jelly, curried courgette caviar, cucumber crunch.

Glazed endive tart with toasted walnut and pear.

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### Fish and Seafood

Lemon and olive oil marinated pears with slow baked salmon on red leaf salad drizzled with horse radish crème fraiche.

Wasabi baked salmon on wilted spinach with a shot of Miso soup.

Carpaccio of Gin marinated salmon with sweet pink peppercorn and dill served on a bed of avocado and leaves.

Hot white onion tart with sun blushed tomatoes, marinated anchovy and herb salad.

A trio of buck wheat blinis - gravad-lax, oak smoked salmon, marinated herring, topped with sour cream and dill

Whole Red Mullet stuffed with pesto and garlic served on a bed of rocket salad with roasted peppers and lemon dressing.

Scottish smoked fish with honey, grain mustard and dill dressing.

Lime and lemon grass prawns on Japanese radish topped with crispy noodles.

Chicory, lemon and caper salad with smoked salmon.

Lemon mustard baked salmon on peppered leaves, drizzled with dill hollandaise.

Seared Tuna on Japanese radish salad with chilli, brittle noodles, pink ginger Wasabi and creamed avocado.

Seared Sea Bass on pea couscous with mint dressing.

Pernod flamed Mediterranean king prawns finished with cream, on wilted baby spinach.

Caipiroska (vodka and lime marinated) salmon with cucumber soup.

Grilled smoked salmon with sweet potato blinis, chive flavoured oil.

Lobster, Monkfish and wild salmon terrine on a bed of sweet Lambs Tongue lettuce and lime vinaigrette.

Pan fried scallops and King prawns with slivers of garlic on red chard with Champagne and fines herb butter.

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### Soups

Sweet roasted Carrot and dill with sour cream.

Jerusalem artichoke and crème fraiche.

Mussel, prawns and fish broth finished with saffron and parsley.

### Palette Cleansers / Middle Courses

Fresh mango sorbet with pink grapefruit segments.

Fresh lemon sorbet with Sweet Pink Peppercorns and Krupnik (Polish Honey vodka).

Selection of melons with mint and lemon syrup.

Spinach cappuccino with lemon sabayon topping.

Watercress cappuccino with sour cream and dill topping.

### Plated Main Courses

We can produce 'sharing' main courses – like individual buffets at table or whole marinated legs of lamb that can be carved at table / whole salmons for each table.

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## Plated Main Courses

### ● Meat and Poultry Main Dishes

Special Coq au vin - garlic roasted Portabella mushroom with olive oil mash and an organic chicken supreme all topped with a strip of crisp Prosciutto and a hearty Lyonnaise jus.

Lime marinated chicken breast, with tequila and sea salt kissed tomatoes, grilled aubergine and pepper on coriander Polenta.

Duck leg confit on celeriac and roasted carrot mash with braised red cabbage with apples and sultanas in its own sauce.

Date and walnut chicken topped with sesame filo on cumin and onion cake with roasted baby courgette and lemon butter sauce.

Baby individual bowls of chunky (Jamie Oliver Style) shepherd's pie with a French bean parcel and extra steamed vegetables to follow (served).

Grilled chicken on Flageolet beans, braised fennel and Swiss Rosti potatoes

Steak, oyster mushroom and ale pie with French peas and celeriac mash

Caramelized onion and parsnip tart topped with garlic and thyme flavoured chicken supreme Balsamic roasted new potatoes served separate and drizzled with Chardonnay sauce.

Crispy chicken filled with apricots and fresh coriander, served with toasted sesame and caramelized honey sauce on a bed of olive oil mash and broccoli florets.

Roast pork loin on Braeburn apple, mustard mash with Balsamic butter – a selection of steamed fresh vegetables will be served separately.

Welsh leg of lamb filled with brandied plums with a port and rosemary sauce on crushed roasted onion and potatoes and braised sweet and sour red cabbage.

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Sticky roast rump of lamb marinated in Soy, Vintage Marmalade, sesame oil, chilli and spring onion served on roasted sweet potato, new potato and scattered Puy lentils – with its own lamb jus.

Steamed shank of lamb with preserved lemons and cumin on Moroccan couscous

Braised rump steak with wild mushroom and beer sauce on crushed charlotte and black pepper potato and a bundle of French beans tied with a leek string.

Slow roasted Poussin stuffed with sage and caramelized red onion on a bacon and chive potato cake finished with a vegetable bundle and Merlot jus.

Lamb shank cooked slowly, in a shallot, fresh rosemary and Port wine jus, served on olive mash with roasted root vegetables. (£ 1.00 suppl)

Guinea Fowl breast, on a spinach cake with Noilly Pratt tarragon cream, baby Romanesque.

Slow roasted lamb in saffron, cardamom infused yoghurt on Balsamic baby potato and roasted vegetables.

Baked lemon cured lamb with roasted North African vegetables flavoured with lemon grass and coriander served on a bed of roasted sweet potato, new potato and Puy lentils.

Chicken supreme baked in Pernod with oyster mushroom, cream and asparagus tips on crushed, buttered new potatoes with broccoli florets and baby carrots served at table.

### (Food Events Special Wellington)

Filet of beef stuffed with Duck liver parfait, wild mushrooms and sherry, baked in an individual filo bundle with a red wine sauce. Served with olive oil mash and a leek tied bundle of baby vegetables.

Seared Rib eye on roasted sweet potatoes, new potatoes and Puy lentils with crushed chilli and fresh coriander scattered French beans.

Roasted duck breast cooked with flambéed raspberries, sweet pink peppercorns and cream, roasted new potatoes, wilted spinach and braised red cabbage with apples and sultanas.

Scotch fillet steak, pan fried in garlic, onions, Mieux mustard, Cognac and cream sauce served on a spinach potato cake with a bundle of buttered French beans.

Best end of lamb with a parsley and mustard crust, on a bed of wild mushroom and lemon risotto with a chardonnay Jus and baby rocket and cherry tomato salad.

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### Fish and Seafood Main Dishes

Baked salmon on grilled artichokes, pancetta and charlotte potatoes drizzled with parsley oil and served with a bundle of baby vegetables.

John Dory on saffron potato cake with roasted vine tomatoes and chervil butter served with a baby rocket salad.

Fillet of Salmon filled with spinach and steamed couscous baked in crispy filo with a creamy tarragon sauce. Served on a bed of crushed new potatoes and French beans.

Slow roast Swordfish on shaved fennel, chervil puree and lemon oil served with crushed – peppered new potatoes with sea salt and a selection of fresh vegetables served separate.

Lime marinated red mullet fillet on roasted butternut squash, griddled courgette and sweet red onion splashed with Beurre Blanc – bowls of new potatoes served separate.

Roasted salmon with a zeal of orange, sweet pink peppercorn and dill sauce, watercress and beetroot salad and crushed buttered new potatoes with sea salt.

Fish pie (our version) – baked loin of cod on a carrot potato cake, topped a succulent prawn with a strip of Mille Feuille and beurre blanc – served with buttered beans separate.

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Cod wrapped crispy Parma Ham on roasted tomato and basil sauce, with olive mash, seared pepper and crispy basil leaves and a bundle of leek tied baby vegetables.

Salted, slow roasted salmon on a saffron potato cake with parsley and caper puree and baked asparagus.

A medley of fresh seafood and fish finished with a smoked paprika cream sauce on a bed of wilted spinach and buttered mash.

Garlic infused Sea Bass pan fried with a rosemary Beurre Blanc sauce, on Dauphinoise with Calcify and buttered French beans.

Fresh seared Tuna steak marinated in lime and shallots, baked, with a red pepper pickle, served on a bed of noodles with Oriental crispy vegetables.

Roasted halibut tranche with a finished with a dill butter and white wine reduction served on asparagus risotto with watercress salad.

Salmon and scallops in a parsley Chardonnay cream with fresh asparagus tips on a spinach potato cake with a selection of baby vegetables.

Loin of roasted cod, coated in sun dried tomato on roasted peppers and sweet potatoes flavoured with lemon grass, topped with crisp leeks.

Griddled Sea Bass on roasted new potatoes, sweet potatoes and Puy lentils with French Beans, caramelized shallots and a drizzle of Dill cream.

### Vegetarian Main Courses

We have a lovely selection of vegetarian main courses – please ask for more details.

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### Plated Deserts

French crepe filled with warm apple and Calvados compote topped with caramelized oranges and crème fraiche.

Vanilla pod Panna Cotta with pomegranate soup.

Hot chocolate and almond filo parcel with white wine and cinnamon poached pear.

Baby apple and blackcurrant crumble with fresh custard, vanilla pod ice cream or clotted cream.

Warm Belgium double dark chocolate brownie with Morello compote and sour cream.

Warm individual bread and butter pudding with apricot and Brandy compote.

Sticky orange vodka cake with forest berries.

Mulled wine jelly filled with berries and cinnamon cream.

Tarte aux citron with fresh raspberry coulis.

Mascarpone and ginger cheese cake with water melon sauce.

Tiramisu in a chocolate cup with Tia Maria cream.

Chocolate torte with orange and pink peppercorn sauce.

Individual glazed pineapple with passion fruit tartlette with mango cream.

Raspberry and champagne jelly with basil lime syrup.

Individual baby Pavlova with crème fraiche and summer berries.

Grannies sherry trifle.

Lemon chocolate pot with raspberry coulis.

Individual chocolate cup filled with dark chocolate Mousse and Black cherry puree.

Pear, almond and blackberry tart with Orange crème Anglaise sauce.

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Individual sticky toffee pudding, with sticky toffee sauce and crème Anglaise.

Lavender Pannacotta cup with iced puff.

Black Forest gateaux (de constructed) Baby rich chocolate sponge – black cherry compote – quenelle of whipped cream – grated bitter chocolate.

Raspberry and Champagne jelly surrounded by basil coulis.

Vintage Balsamic strawberries in a dark chocolate cup, chocolate tower with a drizzle of grand Marnier cream.

Fresh Raspberries with a Marsala reduction finished with Pannacotta and a basil crisp.

Campari jelly and blood oranges in a Martini glass.

Lemon Polenta cake with caramelized peaches and crème fraiche.

Almond crusted pastry filled with marinated strawberries and zesty lemon sauce.

Our lemon meringue pie – a light meringue on lemon soup with a Tuille biscuit.

Blackberry, blueberry and nectarine summer pudding with clotted cream.

Poached peaches with lavender mousse and white chocolate straw.

White chocolate and raspberry Tiramisu and raspberry shot.

Mini dark chocolate torte with a swirl of chocolate, finished with roasted pears and toasted pecans.

Individual fresh raspberry and Cointreau Crème Brulee.

Hot roasted plums in a port sauce with crumble ice cream.

## Plated Dining Menu

### ● Extra Special Plated Dessert Ideas

#### 'Assiette de Desserts Gastronomique'

A 13 inch dinner plate or rectangular plate containing a selection of your favourite hot and cold beautiful desserts from our menus.

#### 'Assiette aux Chocolat.' (Rectangular plate)

A cube of chocolate and chestnut terrine, Grand Marnier crème Anglaise , mini chocolate tart and a chocolate cup of crème fraiche.

#### 'Creperie'

Our talented chefs will amaze your guests by cooking, tossing, filling, flambéing and decorating fresh crepes in front of them. We will bring a wide selection of fruit, compotes, sauces, toppings and fillings. (Please ask to see photos of this being produced)

#### 'Ivy Special'

A beautifully plated selection of freshly frozen summer berries, dusted with icing sugar. Our staff will then silver serve hot white chocolate sauce over them, which will gently defrost the berries.....divine!

#### 'Petite Buffet'

A selection of mini desserts all laid out on cake tiers for each table, or as a buffet for your guests to help themselves to.