

SUMMER IN THE CITY MENU OPTIONS



MENU 1 Canapés + Bowl Food
£90.00 per head excl. VAT
Includes 3 hour unlimited drinks package

Drinks Package

One hour welcome drinks. Choose either Condessa Blanca Cava, Pimms No.1 with lemonade, mint, cucumber and fruit or cocktails. Followed by unlimited bar drinks including:

Sauvignon Blanc, Moon Valley, Chile

Merlot, Moon Valley, Chile

Imported bottled beer

Elderflower, mint and ginger ale refresher

Summer juice cocktail

Still & sparkling water

Choose 3 Mini Meals + 8 Canapés from lists below

Mini Meals - Deli Boxes

Chicken Teriyaki with glass noodles, bean sprouts, pepper onions and crushed peanuts

Smoked chicken Panzenella salad with avocado, croutons, parmesan, basil, and leaves

Classic pan-seared chicken Caesar salad

Prawn, asparagus, coriander and sesame salad with cellophane noodles

Pan-seared tuna niçoise with lemon dressing

Honey roast salmon salad with rocket and orange dressing

Cajun seared beef carpaccio with blue cheese dressing and rocket

Thai beef salad with crisp red onion, tomato and fresh coriander and spicy dressing

Roasted Mediterranean vegetable couscous (v)

Griddled peach, mint and feta salad (v)

Buffalo mozzarella and baby tomato salad with pesto (v)

Mini Meals – Bowls

Gooseberry and mint lamb served on crunchy rosemary sautéed potatoes with burgundy and redcurrant sauce

Spiced Moroccan lamb tagine with apricots, golden raisins and couscous

Baron of beef with burgundy and caramelised shallot gravy served with horseradish and grain mustard mash

Mini Lincolnshire sausage and mash with red onion gravy

Oven baked corn-fed chicken smothered in lemon and saffron sauce with wild rice

Red Thai chicken curry, jasmine rice and coconut crisps

Duck confit with pancetta on crispy roast potatoes with roast thyme jus

Shredded duck and Asian slaw, ponzu citrus dressing

Tiger prawn cocktail with lemon zest and paprika

Ginger and lemon swordfish on a potato sauté with lime, red onion and rosemary dressing

Thai Salmon on a bed of sesame noodle salad with soy, bean sprouts, mange tout and red peppers

Pan-seared Scottish salmon with Martini glaze and roots



Vegetarian Mini Meals - Bowls

Green Thai vegetable curry with jasmine rice (v)

Asparagus risotto with truffle oil and shaved parmesan (v)

Wild truffle mushroom risotto with fresh basil leaf and parmesan curls (v)

Asian ribboned vegetables topped with lemongrass vegetables and crunchy angel hair noodles (v)

Rosemary puy lentils with roast tomato and basil salsa (v)

Mini Meals - Sweet

Winter berries with white chocolate sauce served in Martini glasses

Eton mess

Traditional raspberry fruit trifle

Seasonal fruit salad with Archers Peach Schnapps

Black sticky rice pudding with mango and coconut cream

Crème brulee spoons

Petits pots de crème au chocolat

Mini Banana Split

Cold Canapés

Tandoori chicken mini popadoms with chutney, coconut pesto and fresh coriander

Roasted tomato and red onion tarts with garlic aioli (v)

Whipped goats cheese mousse with aged balsamic and candied Seville orange (v)

Hot pepper and smoky mozzarella empaniditas (v)

Cocktail corn cakes with piquant mango salsa (v)
Sweet potato, pecorino and pea frittata (v)
Mini chicken Tikka burgers with mint chutney on naan
Pork, lemongrass and coriander skewers
Coronation chicken on mini popadoms
Mejool dates with bacon and Gorgonzola on polenta
Tiger prawns on forks with a piquant red pepper salsa
Rosemary muffins with smoked ham and peach relish
Cajun salmon cubes with coriander aioli and candysseared lime
Sesame and wasabi crusted tuna cubes
Warm Canapés
Mini hot dogs with classic American yellow mustard
Traditional beer battered cod and chips served in mini cones with homemade tartar and Maldon
Mini beef burgers with rocket and gherkin
Honey and wholegrain glazed mini Lincolnshire sausages
Mini spicy bean pies (v)
Chilli con carne in corn cups with guacamole
Chilli sweet potato chips with sour cream
Jenga chip stack with Maldon and Heinz

Sweet Canapés

Frozen vodka shots with fruit salad
Mini chocolate and pistachio tarts
Strawberry panna cotta white chocolate cups
Chocolate cups with white chocolate mousse

MENU 2 - Contemporary Summer BBQ
£90.00 per head excl. VAT
Includes 3 hour unlimited drinks package

Drinks Package

One hour welcome drinks. Choose either Condessa Blanca Cava, Pimms No.1 with lemonade, mint, cucumber and fruit or cocktails.
Followed by unlimited bar drinks including:
Sauvignon Blanc, Moon Valley, Chile
Merlot, Moon Valley, Chile
Imported bottled beer
Elderflower, mint and ginger ale refresher
Summer juice cocktail
Still & sparkling water



Chicken or Turkey Breasts or Skewers

CAJUN Cajun spice, yoghurt and coriander

CHINESE 5 spice, Ginger, garlic and soy

FRENCH Lemon rosemary, thyme and garlic

INDIAN Tamarind, ginger, cumin and coriander

MOROCCAN - Lemon, garlic and cumin and coriander

PORTUGUESE Peri-peri, tomato and garlic

THAI Lemongrass, ginger, lime chilli and coconut



One Seafood and Fish Option

Skate wings with salsa verde

Prawns and scallops on rosemary skewers *+ £2 surcharge

Lemon and garlic marinated Mediterranean sardines

Half lobsters with parsley and butter * + £5 surcharge pp

Marinated tuna with arugola and lemon

Monkfish, peppers and red onion skewers

Baby squid stuffed with chorizo

One Meat Option

300gm Rib-eye with Maldon and cracked pepper

Lamb, mint and chilli burgers with yoghurt

Bison steaks with buttered shallots and parsley

Sticky marinated ribs with hoi sin

Spiced Moroccan lamb kofte

Italian chipolatas with fennel or tomato

One Vegetarian Option

Buttered corn on the cob

Mushroom and lentil burgers

Grilled haloumi with tapenade

Bruscettas with plum tomato and shallots

Choose Four Salads

Tomato, mango and coriander salad with purple basil (v)

Buffalo mozzarella and plum tomato salad with pesto (v)

Bulgur wheat salad with tomato and citrus (v)

Roasted butternut and pumpkin salad with toasted pumpkin seeds and pine nuts (v)

Arucola and goats cheese salad with berry dressing (v)

Sage and garlic borlotti beans (v)

Curried potatoes and green beans with cumin (v)

Tabbouleh with chickpeas (v)

Carrot salad with cumin and garlic (v)

Spiced quince, baby gem, ricotta and edamame (v)

Haloumi with spinach, chilli, orange and sun blush (v)

Choose Three Desserts

Spiced fruit salad

Strawberries with Elderflower cream

Rhubarb syllabub with amaretto biscuits

Blood orange and polenta cake with mascarpone ice cream

Ricotta and honey tart

Pecan and bourbon tart

Grilled pineapple rings with mascarpone