

# SAMPLE PARTY MENUS

## COLD CANAPÉS

*Spinach and bacon brioche with goats cheese and onion jam*

*Fillet steak sandwich with street onions and cracked mustard*

*Chicken croquette with coronation dip*

*Panko crusted Brie with cranberry relish*

*Crab arancini with brown crab mayo*

## BOWL FOOD

*Slow and low beef cheeks, pearl barley risotto, enoki mushrooms and bourbon beef glaze*

*Smoked chicken baked macaroni cheese with crispy herb and parmesan crust*

*Slow roasted shoulder of lamb, couscous and baba ghanoush*

*Miso baked cod with pea puree, parsnip crisps and pea shoots*

*Teriyaki salmon on stir-fried udon noodles with romanesco*

*Thai red vegetable curry with coconut rice*

*Beetroot and lemon thyme ravioli with a white wine cream sauce and beetroot crisps*

## BBQ

*Short rib with Stilton hollandaise*

*Crushed new potatoes with horseradish and sorrel*

*Marinated lamb with mint and caper*

*Salt baked beetroot with Childwickbury goats cheese*

*Charred butterfly chicken*

*Asian slaw*

*Marmalade gammon*

*Torn greens and coriander and cress*

*Chilli cheese dog*

*Heirloom tomatoes and mozzarella*

*Seared tuna with coriander pesto*

*Artisan breads*

*Coconut crusted corn*

*Oils, dressings and butter*

## DESSERTS

*Meringue kisses*

*Salted caramel brownies*

*Strawberries with basil and Limoncello*

*White chocolate and raspberry cheesecake pots*

*Banana milkshake shots with caramelised mango*

*Old fashioned sweet station*