

Take Away Menus

Cold Savoury Canapés

Vegetarian Sushi

Sticky rice with vegetables marinated in rice wine rolled in nori seaweed

Corn Cakes with Japanese Chicken

Little corn cakes topped with chicken salad with wasabi mayonnaise
And pickled ginger and garnished with baby purple basil leaves

Little Olive Scones

Topped with guacamole and sun-blushed tomato

Bacon Lettuce and Tomato Rolls

Little homemade white rolls filled with smoked bacon, Cos lettuce
Sliced cherry tomato and mayonnaise with chives

Ham Hock Terrine with Homemade Piccalilli

Served on toasted brioche

Beetroot Gravlax Salmon

Served on rye bread with soured cream and chives

Cured Fillet of Beef

Served on a crispy crouton with a soured cream and chive relish
Topped with shavings of Parmesan and a sprig of chervil

Chicken Liver Parfait

On toasted Brioche with quince jelly

Tomato and Basil Bruschetta

Topped with homemade pesto

Smoked Salmon Martini

[Served in little shot glasses](#)

With Vodka garnished with a little Perspex skewer with a caper

Vodka Soaked Cherry Tomatoes

[Served in little shot glasses](#)

Served with a little reduced balsamic vinegar, torn basil and a thin stick of celery

Marinated Mozzarella Stacks

Pearls of mozzarella with marinated pitted black olives and sprigs of fresh basil

Seared Tuna

Seared tuna steak served pink and served on little rings of thinly sliced lime
Sprinkled with chilli pepper

Mini Caesar Salads

Served in Parmesan tartlets with a salad of sliced Cos leaves
Fresh Parmesan and anchovies

Quails Eggs

Served with celery salt dip

Smoked Salmon Blinis

Served on buck wheat pancakes with keta eggs and dill

Filo Tartlets

Filled with spiced prawns and coriander

Smoked Fillet of Salmon

Served on a baby gem leaf with a soured cream and chive dip

Little Mango Puffs

Little choux buns filled with mint and mango salsa

Beetroot Rosti with Smoked Trout

Potato and beetroot rosti topped with smoked trout and Horseradish cream

Mini Poppadoms with Creamy Chicken Tikka

Creamy chicken Tikka with coriander served with broken poppadoms

Fennel Marinated Feta and Olive Skewers

Perspex skewers with feta cheese and black olives drizzled with a dressing of
chopped mint and zest of lemon

Celery Barquettes

Little sticks of celery with creamed Stilton cheese and walnuts
Sprinkled with Paprika

Smoked Salmon Pancake Wraps

Little chive pancakes filled with creamed cheese with smoked salmon
Garnished with long chives

Salmon Tartar

On toasted Brioche with soured cream

Prawn Cocktail Boxes

Little puff pastry boxes filled with thinly sliced Cos lettuce
Topped with creamy prawn cocktail

Crispy Croutons

Topped with goats' cheese, pesto, a cherry tomato and fresh basil

Smoked Duck Breast

On a crispy crouton with redcurrants

Cured Dill Gravlax Salmon on Rye

Tiny squares of rye bread with smoked salmon, crème fraiche, caviar and dill

Butter Nut Squash the Sage Pesto

Little boxes of butternut squash filled the sage pesto and toasted pine nuts

Little Crab Salads

Little cornmeal muffins filled with fresh crab
Drizzled with lime juice and coriander mayonnaise

Parma Ham Éclairs

Little choux fingers filled with sun-blushed tomatoes and basil
Wrapped in Parma ham

Spicy Dahl Cakes

Topped with an avocado relish

Little Pimentos

Filled with mozzarella, basil and sun-blushed tomato

Game Terrine

Served on rye bread

Cold Sweet Canapés

Mini Sticky Orange and Almond Cakes

Tiny orange sponges topped with Greek yoghurt, decorated with pomegranate seeds

Baby Chocolate Truffle Cakes

Dark chocolate truffles with a glossy chocolate glaze

Tropical Fruit Brochettes

Pretty fruit cocktail sticks with a Mascarpone, Honey and Orange Dip

Citrus Ginger Cream Tarts

Stem ginger, zest of lemon and double cream baked pastry tarts
Decorated with sugared stem ginger

Mini Meringues

Filled with little berries

Glazed Fruit Tartlets

Made with sweet pastry
Filled with crème patisserie and soft fruit in a redcurrant glaze

Mini Apricot Scones

Filled with pureed apricot and cream

Zesty Lemon Tarts

Dusted with icing sugar

Strawberries dipped in Chocolate

Chocolate Truffle Log

Mini Chocolate Éclairs

Filled with cream drizzled with dark chocolate

Tiny Chocolate Brownies

Dusted with icing sugar

Summer Berry Tartlets

Filled with Vanilla cream, strawberries, raspberries and blackberries

Treacle Tart

Topped with clotted cream

Blueberry Muffins

With an light icing glaze

Little Banoffee Cheese Cakes

With a biscuit base, with toffee and bananas garnished with physalis fruit

Little Lemon Cheese Cakes

With a biscuit base and a creamy zingy topping with kiwi fruit

Salads

Waldorf Salad

Fennel, celery, walnuts and red apples

In a yoghurt dressing

Tossed Green Salad

Mixed leaves with feta cheese, strawberries and black olives

In homemade French dressing

Hot New Potatoes

In butter and fresh parsley

Rice Salad

Brown, white and wild rice with peppers and sweet corn

With fresh chopped herbs

Homemade Coleslaw

White cabbage with carrot, apples, onions and sultanas

In a light homemade mayonnaise

Garden Herb Salad

Assorted leaves with and garden herbs and French dressing

Pasta Salad

Colourful fresh pasta in a light basil dressing

With cherry tomatoes

Carrot and Beetroot

With buckwheat and toasted sunflower seeds in a light dressing

Roasted Pepper Salad

Red, yellow and green peppers, roasted and skinned
Cut into strips and drizzled with olive oil

Salsa Salad

A colourful combination of red onions, tomatoes
Avocados, peppers, cucumber, celery
All finely chopped in a light dressing

Tomato Salad

Cherry tomatoes with sliced tomatoes in Fiona's French dressing
with snipped chives

Summer Fruit Salad

Fine Kenya beans, cherry tomatoes, peaches, nectarines
Black grapes, melon, all tossed in their natural juices

Tabouleh Salad

Couscous with spring onions and peppers, fresh mint leaves
Finely chopped cucumber and dressing

Roasted Tomato Salad

Halved tomatoes roasted with garlic, olive oil and basil
Cooled, then marinated in more olive oil and Balsamic vinegar
Decorated with fresh Basil and black olives

Caesar Salad

Assorted crunchy lettuce leaves, fresh anchovies and croutons
with grated Parmesan, garlic and a gutsy dressing

Minted Cucumber and Cherry Tom Salad

Lovely summery salad with cherry toms and cucumber
Tossed in olive oil with fresh Mint and black pepper

Greek Village Salad

Feta cheese, plum tomatoes, Kalamata olives, cucumber
Red onions and fresh Oregano
In a dressing made with anchovies, capers, garlic and red wine vinegar

Cos, Pea and Parmesan Salad

This is a very chic salad - simple but delicious
With the lettuce and peas mixed with fresh Parmesan
Torn fresh Mint leaves and a crème fraiche dressing

Panzanella

Peasant style salad with ripe tomatoes, garlic, red onions and fresh basil
All tossed in Olive Oil with torn Ciabatta

Cold Buffet

Whole Poached Salmon

Freshly poached salmon with cucumber scales decorated with quails eggs
(Serves 25)

Poached Chicken Salad

Served in a cream and Dijon mustard sauce with toasted almonds and coriander

Large Vol au Vent

Filled with peeled prawns in a tangy lemon mayonnaise

Or

Chicken with wild mushroom

(Serves 15)

Poachers Roll

Sausage meat, mushrooms and fresh herbs wrapped in a rich, rough puff pastry

(Serves 10 - 15)

Cold Beef

Sliced medium rare with a cold ratatouille salad

Whole Ham

On the bone cooked in a mustard glaze

(Serves 75)

Homemade Hot Water Crust Pie

Filled with pork and fresh herbs in natural jelly

(Serves 18 - 20)

Spinach Roulade

Filled with garlic mushrooms

(Serves 8 - 10)

Salmon Roulade

Filled with prawns in cream cheese with fresh dill wrapped in fresh spinach leaves

(Serves 12 – 15)

Cucumber Mousse

A light ring mousse made with shredded cucumber, fresh mint and chives

Filled with watercress and prawns and garnished with jumbo prawns

(Serves approximately 15 people)

Beetroot Jelly

Made with English apples and beetroot, set in a red wine jelly with watercress

(Serves 12 - 15)

Large Quiches

Creamy Leek or Smoked Salmon

(Serves 12-24)

Hot Main Courses

Fish Pie

A rich assortment of fish in a cream and parsley sauce with a light cheese pastry

Beef in Guinness

Strips of beef cooked in a Guinness casserole

Chicken Dijon

Chicken breasts cooked in cream and Dijon mustard

Spicy Lamb

Pieces of lamb cooked in almonds, yoghurt and coriander
With cumin and various mixed spices

Beef Bourguignon

Strips of beef cooked in a mushroom and red wine sauce

Moussaka

Minced lamb in a cinnamon and red wine sauce
Topped with aubergines and egg soufflé

Creamy Chicken and Leek Pie

Chicken breasts with leeks in cream and lemon sauce
With a topping of rough puff pastry

Lasagne

Bolognese sauce layered with lasagne Verdi with Béchamel sauce and Parmesan

Beef Stroganoff

Fillet of beef cooked in a mushroom and cream sauce

Pork, Celery and Orange Casserole

Pork cooked in a celery and rosemary sauce
Garnished with fresh orange segments and served with apple dumplings

Bobotie

South African curry dish made with a delicious egg topping

Potato Bake

Potatoes, garlic and onions in cream

Chili con Carne

Not too hot, but good and spicy chili with lean minced beef and lots of beans

Chicken Provencal

Chicken breasts with Mediterranean vegetables and black olives in a rich tomato sauce

Steak and Kidney Pie

With a rich gravy in rough puff pastry

Vegetarian Options

Ratatouille & Oregano Tart

Shortcrust pastry tart filled with aubergines, courgettes, peppers, tomatoes
And fresh oregano topped with freshly shaved Parmesan
Drizzled with oil, baked and sprinkled with oregano leaves
(Serves 12)

Deep Set French Tarts

Various fillings set in double cream baked in rich shortcrust pastry
Creamy Leek
Smoked Salmon
Asparagus
Roquefort & Spring Onion
(Serves 12)

Spinach Roulade

Filled with garlic mushrooms
(Serves 8 - 10)

Cucumber Mousse

A light ring mousse made with shredded cucumber
Fresh mint and chives, filled with watercress and prawns
Garnished with jumbo prawns
(Serves 15)

Beetroot Jelly

Beautiful 'old fashioned' jelly made with English apples
And beetroot, set in a red wine jelly
Garnished with watercress
(Serves 12 - 15)

Puddings

Ginger, Orange and Caramel Trifle

A stunning trifle filled with fresh oranges
Topped with cream, pierced with shards of broken caramel
Serves 12

Hazelnut Meringue

Hazelnut meringue filled with chestnut purée and cream
Serves 8 - 10

Cherry or Apricot and Almond Pie

Cherries or apricots set in an almond paste
Serves 12

Crème Brûlée

Rich cream custard cooked with a vanilla pod
Topped with caramelised sugar

Serves 12

Lemon or Lime Soufflé

A light tart soufflé made with fresh lemons or limes,
Decorated with seedless green grapes, limes and kiwi fruit

Serves 12 - 15

Light and Dark Chocolate Mousse

A swirly mousse decorated with large cream rosettes and strawberries

Serves 12 - 15

Chocolate Roulade

Rolled with melted chocolate and filled with fresh cream

Serves 8 - 10

Fresh Fruit Pavlova

A light meringue nest filled with fresh fruit

Serves 8 - 10

Gooey Chocolate Cake

A rich chocolate cake, filled with cream
Decorated with lots of dark chocolate rolls and strawberries

Serves 14

Summer Pudding

A wonderful assortment of summer fruits
In bread soaked in puréed fruit juices

Serves 15

Raspberry Roulade

Meringue roulade filled with fresh raspberries
Fresh cream and raspberry sauce

Serves 8-10