



CANAPES

Choice of 3 - £5.20 per person plus vat

Choice of 5 - £8.50 per person plus vat

MEAT CANAPES

FIGS, DOLCELATTE CHEESE & PARMA HAM, BALSAMIC GLAZE

GRILLED BEEF FILET CROUTE WITH SALSA VERDE

CHICKEN LIVER PARFAIT WITH ONION CONSERVE

SMOKED CHICKEN CAESAR SALAD, PARMESAN CRISPS, ANCHOVY DRESSING

HAM HOCK, PICCALILLI DRESSING AND PEA SHOOT ON CROSTINI

FISH & SEAFOOD CANAPES

SMOKED SALMON AND DILL ROULADE ON MINI BLINI PANCAKES

QUAIL EGGS WITH LUMPFISH CAVIAR ON CROSTINI

SMOKED SALMON AND DILL ROULADE ON MINI BLINI PANCAKES

POTTED SHRIMP, MELBA TOAST, MANGO CHUTNEY

VEGETARIAN CANAPE

GRAPES WRAPPED WITH GOAT'S CHEESE AND COATED WITH PISTACHIOS

SPINACH ROULADE, CREAM CHEESE PESTO AND SUNDRIED TOMATO (V)

TOMATO, GARLIC, ONION AND BASIL TOASTED BRUSCHETTA (V)

TOASTED FICELLE, OLIVE TAPENAD, GRILLED MED VEG (V)



CARVERY WEDDING BREAKFAST

£47.00 per person plus vat

We pride ourselves in our Carvery, as a former Chef at a Famous SIMPSON'S IN THE STRAD, we show to our guest exactly what English Traditional Heritage is and we demonstrate particular attention of serving meat in the old-fashioned style

SELECTION ON BREAD ROLLS WITH BUTTER

TABBOULEH SALAD

Couscous, Tomato, Cucumber, Finely Chopped Parsley, Mint, Onion, Extra Virgin Olive Oil & Lemon Juice

NEW ORLEANS COLESLAW SALAD

White Cabbage, Red Cabbage, Carrots, Sultanas, Mustard, Mayonnaise & Lemon Juice

CRAYFISH AND PRAWN COCKTAIL

With our homemade Marie rose sauce

WHOLE DRESSED SALMON

Poached in white wine, onion, bay leaves, carrots & Fish stock

CARVERY

SELECT TWO MEAT OPTION

ROAST SIRLOIN ANGUS BEEF

WHOLE ROASTED BONELESS LEG OF WELSH LAMB

ROAST PORK LOIN WITH CRACKLING

ROAST TURKEY BREAST WITH STUFFING

HAUNCH OF ROAST VENISON (£8.00 per person extra)

All Served with Potatoes Roasted in Goose fat, Rosemary, Thyme,
Red Onion & Garlic, Rich Beef Gravy, Yorkshire Pudding Accompanied by Seasonal Vegetables

Or

Crushed new Potatoes with Mustard and Spring Onion
Yorkshire Pudding Accompanied by Seasonal Vegetables

VEGETARIAN OPTION

(VEGETABLE WELLINGTON, HOME-MADE NUT ROAST, VEGETABLES STRUDEL)

DESSERT

TIRAMISU

LEMON MERINGUE ROULADE

WHITE CHOCOLATE & RASPBERRY CHEESECAKE



DOLCE PASSIONE

PRIVATE EVENTS AND CATERING

2000



CLASSIC MENU

£50.00 PER PERSON PLUS VAT

STARTER

ROASTED PEPPER SOUP

Served with Minted Pesto & Crusty bread

KENT ASPARAGUS AND PARMA HAM

Roasted Asparagus Wrapped with Parma Ham on a bed of Rocket and Italian Dressing

PAN FRIED SCALLOPS

Pancetta, Spinach, Lemon & Dijon Dressing

GOAT'S CHEESE AND CARAMELIZED ONION SALAD

MAINS

CORN FED CHICKEN SUPREME

Stuffed with Baked Ricotta Cheese & Spinach
Served on a Bed of Glazed Vegetables & Paris Potato

FILLET OF SCOTTISH SALMON

French Beans, Mascarpone Mash Potato Chives sauce

BRAISED LAMB SHANKS

Slow Braised Lamb Shank Cooked in rich red wine jus
Served with Creamy Mash potatoes and Green Beans

ROASTED PUMPKIN AND SAGE RISOTTO (V)

Served with Parmesan Shavings

DESSERT

TIRAMISU

LEMON MERINGUE ROULADE

HONEYCOMB AND CHOCOLATE CHEESECAKE



HUNTERS CLUB GAME MENU

FROM £65.00 PER PERSON PLUS VAT

STARTERS

WARM SALAD OF QUAIL
With Red Wine and Walnut Dressing
FROG'S LEGS PROVENCALE
With Garlic, Parsley, Lemon Juice
PAN FRIED PIGEON BREAST
With Port and Cherry Sauce
TRADITIONAL FRENCH ONION SOUP (V)
Gruyere Cheese Crostini & Baguette

MAINS

VENISON MEDALLIONS
Grilled Exmore Venison Medallions with Chocolate and Wild Winter Berry Sauce
WILD BOAR BOGINGTON
Slow-cooked Wild Boar, braised with carrots, mushrooms, juniper berries & herbs in red wine & rich game stock
PHEASANT AU VIN
Traditional Braised Pheasant in Red Wine with Lardon and Onion
RABBIT BOLOGNESE
Rabbit Bolognese with Pappardelle pasta, black pepper and pecorino cheese
GRILLED TROUT FILLET
With Puy Lentils and Brown Butter Sauce
WILD MUSHROOM AND TRUFFLE RISOTTO
With Pecorino Cheese and Truffle Oil

DESSERT

LEMON TART & RASPBERRY COULIS
HOMEMADE LAVENDER CREME BRULLE
CHOCOLATE FONDANT WITH MADEGASCARIAN VANILLA ICE CREAM
WHITE CHOCOLATE & RASPBERRY CHEESECAKE WITH RASPBERRY COULIS



OLD FASHIONED LUX MENU

FROM £59.00 PER PERSON PLUS VAT

STARTER

LOBSTER BISQUE

Old Recipe from Famous Simpson Of The Strand

TRADITIONAL FRENCH ONION SOUP (V)

Gruyere Cheese Crostini & Baguette

A PRAWN & LOBSTER COCKTAIL

Seasonal Leaves, Marie Rose Sauce, Sliced Cucumber & Baby Capers

BURRATA

Burrata Cheese cherry tomatoes, rocket and Italian Dressing

MAINS

ANGUS BEEF FILET STEAK

28 Day matured, Wild Mushrooms, Toasted Spinach, Flat Fondant Potato & Red Wine Jus

ASPARAGUS & WILD MUSHROOM RISOTTO

Served with Truffle Oil & Reggiano Parmesan Cheese

SEARED DUCK BREAST IN CHERRY & PORT SAUCE

Seasonal Greens and Fondant Potato

FILET OF SEA BASS

Pesto Mash, Chili Jam, Cress & Ginger Butte

DESSERT

THE OLD CLASSIC STICKY DATE PUDDING

Served with Vanilla Ice-Cream & Popping Candy

PEAR & ALMOND TART

Served with Chantilly Vanilla Cream

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

With raspberry coulis

FRENCH ITALIAN CHEESE BOARD



TRADITION MENU

£37.50 PER PERSON PLUS VAT

STARTER

BUTTERNUT SQUASH AND GINGER SOUP
Topped with Pickled Ginger and Artisan Bread

FRESH ORGANIC SALMON GRAVLAX
Marinated With Beetroot, Lemon & Lime Juice and June berry
Seasonal Leaves With dill & Cream Fresh Dressing

PARMA HAM, WILD ROCKET, AND PECORINO CHEESE SALAD
Served with Italian Dressing

BALSAMIC TRUFFLE MUSHROOMS OIL CROSTINI
With Wild Rocket

MAINS

PORK MEDALLIONS, CELERIAC PUREE
Braised Endive, Roast Apples, Mustard & Thyme Ju

CORN FED CHICKEN AU CHAMPAGNE
Chicken Breast with Champagne, Shallots, Tarragon and Creamy Sauce
Served on a Bed of Glazed Vegetables & Paris Potato

HERB CRUSTED FILET OF COD
Mediterranean Vegetables and Sun-Dried Tomato Dressing

BAKED VEGETABLES WELLINGTON
Balsamic Dressing and Italian Salad

DESSERT

NEW YORK BAKED CHEESECAKE
With Mix Berries and Fruit Compote

LEMON MERINGUE PIE
With Fresh Raspberries and white chocolate Sauce