

Canapés

Fish

Miniature Lobster Caesar Salads in a
Garlicky Croûte Basket with Parmesan
Shavings

Filo Cup with Lobster, Ginger, Lime &
Coriander

Lobster Medallions on Crisp Croûtes with
Lime Hollandaise

Lobster Croquettes with Saffron Aioli

Locally Smoked Marlin with Horseradish &
Pickled Beets on Spring Onion Blini

Mini Thai Fish Cakes with Coriander Pesto

Shrimp Croquettes with Preserved Lemon
Aioli

Asian Pesto Shrimp with a Cucumber Chilli
Dipping Sauce

Shrimp Accras with Mango Chilli Dip

Jamaican Shrimp Fritters with Jerk Mayo

Char-grilled Prosciutto & Basil wrapped
Shrimp with Chimichurri

Tempura Shrimp with Sweet Chilli Dipping
Sauce

Buckwheat Blinis topped Smoked Salmon
with Wasabi Crème Fraîche

Smoked Salmon, Dill and Mascarpone Nori
Roll

Tuna Tartare on Sesame Crisps with
Wakame

Mahi Mahi Tartare on Poppy Seed Crisps

Meat

Carpaccio of Beef on a Butter Croute with
Herbed Mascarpone, Parmesan, Olive Oil
Pearl & Truffle Salt

Confit Chicken Croquettes with Lemon &
Thyme Mayo

Curried Beef Samosa's with Our Spiced
Mango Relish

Gingery Chicken OR Beef Skewers with Satay Sauce

Tender Tandoori Chicken on a Miniature Poppadum with Raita, Mango Relish & Micro Coriander

Lamb Belly Fritters with Paloise Sauce (Minted Hollandaise)

Skewered Lamb Kofta's with Tzatziki Dip

Firecracker Beef Brisket Cigars with Sticky BBQ Dip

Lemongrass & Coriander Chicken with Cucumber Dipping Sauce

Foie Gras Toasts with Passionfruit Marmalade

Vegetarian

Spicy Butternut Samosas with Raita Dip

Chickpea Pancakes, Yellow Lentil and Pumpkin Dahl, Topped with Toasted Cumin Yoghurt

Sweetcorn Fritters with Spicy Guacamole
(Shards of Crispy Prosciutto for Non –Veggie
Option)

Three Cheese Hot Soufflé Croutons (enough
said!)

Wild Mushroom Arancini with Melting
Mozzarella Centres

Griddled Sourdough, Smashed Avocado and
Minted Goat's Cheese

Roasted Baby Potatoes filled with Creamy
Scrambled Eggs and Truffle

Cherry Tomato Puffs with Roasted Garlic
Puree & Basil Oil

Onion Bhajis with Our Own Mango & Chilli
Marmalade

Mini Puffs of Caramelised Onion, Goats
Cheese and Thyme

Potato Pakora's with Tamarind Date
Chutney

Spicy Chipotle Black Beans in a Mini Tortilla
Cup with Avocado, Tomato & Coriander Salsa
& Sour Cream

Miniature Sweet Treats

White Chocolate and Passion fruit
Cheesecakes

Our own Dark Chocolate Truffles with Boozy
Soft Centre's & Edible Gold

Chocolate Fruit and Nut Bars

Intense Lemon Marshmallow Bites

Mini Pear & Almond Frangipane Tartlets

Elderflower Cakes with Pistachio &
Raspberry Frosting

Mini Meringues with Mango Curd, Tropical
fruit, Toasted Almonds

Lemon and Lime Posset with Limoncello
Raspberries and Almond Florentine in mini
Vintage Glasses

Chocolate Truffle Espresso Cups with Rum
Cream

Tropical Fruit Skewers with Mango Rum Dip

Passionfruit Fool in Mini Vintage Glasses
with Brandy Snap Crisp

Buffet Menu Suggestions

Fish

Seared Tuna with Pistachio Crust and Pawpaw Salad

Seared Tuna Niçoise Salad with Garlicky Dressing & Soft Quails Eggs

Grilled Mahi Mahi, Lemon & Thyme Oil & Baby Leaves

Asian Shrimp Salad with Ginger, Lemongrass, Sesame Noodles

Medallions of Lime Marinated Wahoo, Intense Herb Couscous Salad & Basil Oil

Salad of Griddled Baby Squid, Tomato, Coriander & Avocado Salsa

Blackened Salmon Fillets with Citrus Labne & Forbidden Rice

Olive Oil & Paprika Poached Shrimp, Zucchini Carpaccio, Shallot Dressing & Parmesan Shavings

Lobster & Avocado Caesar Salad with Soft Quails Eggs

Meat

Slow Roasted Chicken, Kale, Toasted Pine Nuts, Parmesan, Green Raisins with Lemon Dressing

Skewers of Chipotle Chicken with Toasted Sweet Corn & Coriander Salsa

Chargrilled Soy, Honey & Garlic Chicken Breasts with a Pineapple Chilli and Lime Salsa

Boned Chickens Stuffed with Pesto, Pistachio's, wrapped in Prosciutto

Rare Fillet of Beef with Rocket & Horseradish Cream & Roasted Onion Salad

Thai Beef Salad, Roasted Cashews, Spicy Mustard Greens, Nuoc Cham Dressing

Jerk Spiced Baby Back Ribs with Charred Local Corn & Coriander Butter

Lamb Kofta's, Tzatziki, Hummous & Greek Salad with Black Olive, Feta, Vine Tomatoes, Cucumber

Salads & Sides

Griddled Aubergine & Pine Nut Salad with Basil,
Pomegranate & Saffron Yoghurt

Chermoula Spiced Aubergine, Green Olive,
Preserved Lemon, Bulghur Salad

Israeli Couscous, Roasted Cherry Tomatoes,
Olives, Sun dried Tomatoes, Pulled Mozzarella,
Pine Nuts & Basil Oil

Lentil Salad with Balsamic Roasted Beetroot,
Goat's Cheese, Mint & Parsley

Chick Pea, Mint & Feta Salad

Roasted Local Pumpkin, Babaganoush, Basil,
Dukkah & Pomegranate Molasses

Caprese Salad with Buffalo Mozzarella, Olive Oil
Pearls, Balsamic Glaze

New Potato Salad, Spring Onion & Dill Pesto,
Crispy Bacon

Bowl Food

Bowl Food is the perfect way to entertain any number of guests in your home in a relaxed and informal way, eliminating the need for seating. This incredibly popular option allows guests to mingle and socialise yet offers a satisfying meal at the same time and can flow seamlessly on from your canapés without interrupting the flow of the party. We recommend choosing 2 different dishes that will be presented to your guests from a tray, in bowls, along with a fork and napkin. Take a look at our sample menus below for inspiration....

Fish

Fragrant Massaman Snapper Curry with Jasmine Rice and Thai “Gremolata”

Pan Roasted Mahi Mahi with a Walnut & Parmesan Crust, Salsa Verde & Puy Lentils

Thai Spiced Lentils with Salmon, Spinach
and Harissa Labne

Creamy Lobster Mac & Cheese with Baby
leaves

Asian Pesto Crusted Shrimp, Zucchini & Bok
Choi Noodles, Chilli Sesame Dressing

Meat

Slow cooked Beef Brisket, Roasted Garlic
Mash, Port Jus, Caramelised Onions

Beef Rendang Curry with Basmati Rice &
Mini Naan Breads

Yoghurt Marinated Kashmiri Beef with
Burnt Aubergine, Pomegranate Molasses &
Roasted Butternut Squash

Slow Roasted Pulled Lamb Shoulder, Warm
Lemon, Mint & Almond Tabbouleh &
Tzatziki

Caramelised Slow Cooked Vietnamese Pork
Belly with Cucumber Ribbons, Soba Noodles,
Bean Sprouts, Shredded Spring Onions &
Toasted Cashew

Vietnamese Chicken & Tiger Prawn Laksa
with Rice Noodles & Coriander

Lemongrass & Coconut Chicken Curry with
Fragrant Rice & Thai Gremolata

South Indian Chicken Curry with Spiced
Aubergines, Raita & Deep Fried Ginger
Threads

Vegetarian

Preserved Lemon and Chilli marinated
Aubergine, Warm Roasted Vegetable
Couscous, Saffron Labne

Griddled Halloumi with Spiced Lentils
Spinach, Coriander & Cream (also delicious
with Roasted Salmon Fillet for those who can
eat fish)

Chipotle Black Beans with Basmati Rice,
Avocado Lime Salsa, Coriander Tomato Salsa
& Soured Cream

Many of the main courses above are
adaptable for Vegetarians

Dinner Parties

Starters

Lobster Saffron Ravioli with Lemongrass Velouté

Warm Lobster Croquette Caesar Salad with
Parmesan Crackling

Mahi Mahi Tartare, Avocado, & Our Seeded Thins

Smoked Salmon on Spring Onion Rösti with Dill
Crème Fraîche

Trio of Tuna – Tuna Poke, Tuna Tataki, Tuna
Sashimi and Kaffir Lime Oil

Carpaccio of Octopus, Smoked Paprika, Confit
Potato, Avocado Stack & Basil Oil

Carpaccio of Angus Beef with Micro Mizuna,
Mustard Aioli, Pearls of Extra Virgin Olive oil,
Parmesan Shavings

Brûlée'd Chicken Liver Parfait with our Sour
Dough Bread

Crispy Poached Egg, Shards of Proscuitto & Baby
Leaves

Sticky Ginger Pork Belly, Vietnamese Salad & Roasted Peanuts

Seasonal Sharing Boards with Freshly Baked Breads, Pate's, Smoked Fish, Cured Meats, Garden Veggies (can elaborate on request)

Roasted Pumpkin & Coconut Soup with Warm Chilli Muffins

Roasted Squash, Spicy Salami, Feta & Wild Rocket Salad

Crispy Aubergine Fingers, Feta, Mint & Date Molasses

Zucchini & Cumin Fritters with Lime Yoghurt

Mains

Herb Poached Lobster on Lemon & Asparagus Risotto, Parmesan Crisp

Roasted Mahi Mahi Fillet, Tahitian Vanilla Foam, Creamy Mash

Mahi Mahi with Garlic Roasted Squash Purée,
Crispy Salami

Snapper Fillets with Sauce Viérge, Confit Cherry
Tomatoes, Gratin Dauphinois, Micro Basil

Snapper Fillets with a Spicy Lemongrass Crust,
Thai Green Sauce & Jasmine Rice

Seared Tuna, Soy, Kaffir Lime Glaze, Sesame
Julienne Veg, Sticky Coconut Rice

Rocket Pesto Crusted Wahoo, Roasted Baby New
Potatoes, Grainy Mustard Dressing, Griddled
Vegetable Stack

Hall Farm Lamb Rack **OR** Angus Fillet Steaks,
with Red Wine Reduction, Crunchy Wedges, Carrot
Puree and Seasonal Green Vegetables

Rum & Ginger Pork Tenderloin, Sweet Potato
Gratin with Cumin & Chilli and Mustard Glaze

Crispy Pork Belly, Port Jus, Local Spinach,
Seasonal Vegetables & Parsnip Crisp

Puddings

Hot Chocolate Fondants with (Aged) Rum & Raisin Ice Cream

Lemongrass Ice Cream with Tropical Fruit & Pistachio Wafer

Kaffir Lime Leaf Crème Brûlée

White Chocolate Ice Cream Terrine studded with Out-size Chocolate Amaretto Truffles, Berry Coulis

Chocolate Nemesis Cake, (velvety, flour-less heaven!) with Rum Cream

Classic Tarte Au Citron with Crème Fraîche

Sticky Toffee Pudding with Ginger Liqueur Ice Cream

White Chocolate and Passionfruit Cheesecake, Passionfruit Coulis

Warm Rum-Glazed Antiguan Black Pineapple with Tamarind Ice Cream

Coconut Pancakes with Rum Roasted Pineapple, Coconut Shards, Rum & Raisin Ice Cream

Banana Bread French Toast, Flambée'd Bananas, Tahitian Vanilla Ice Cream, Honeycomb

For The Pantry

Boxes of Treats

Some of our favourite treats at this time of year can make your life easier when entertaining, or are perfect as a gift...

Boxes of Home Made Truffles- our own soft centred boozy Chocolate Truffles with Edible Gold

Boxes of Smoked Salmon and Buckwheat Blinis - Perfect for Festive Drinks parties

Christmas Mince Pies - by the dozen!

Frozen Goodies

F's Pasties

Home made puff pastry pasties - a full meal in one

Steak and mushroom

Spicy Vegetable

Chicken and Leek

Local Spinach, Ricotta and Pine Nut

Small Bites & Canapés

Parmesan Cheese Sables - deliciously light, cheesy bites - perfect for aperitif's

Beef Brisket Filo Cigars with Sticky Homemade BBQ Dip - also perfect as a starter

Chicken Croquettes

Lobster Croquettes

Shrimp Croquettes

Buckwheat Blinis

Spicy Pumpkin Samosas

Curried Beef Samosas

Sauces

These intense, rich and smooth Sauces will add the finishing touch to your dish.

All 8oz Pots - Serves 8

Lobster Velouté

Lemongrass Velouté

White Wine Velouté (herbs of your choice to be added)

Port and Red Wine Jus

Ice Creams & Sorbets

These all come in 16oz pots - serves 6-8

Tahitian Vanilla Bean

Tamarind

Honey Combe

Double Chocolate

Espresso

Lemon Grass