**Recipes**

**1: Meat, Game & Poultry**

**Beef Burger R**

Modern beef burger served on seeded brioche with mild cheddar alongside fat chips and crisp creamy coleslaw

**Fillet Steak R**

Fillet steak served with a creamed horseradish sauce alongside spiced fondant baby new potatoes and crisp tenderstem broccoli

**Venison Burger R/P**

Modern style venison patty on ciabatta with goat’s cheese and candied apple walnuts alongside sweet potato fries and horseradish red cabbage coleslaw

**Rack of Lamb R**

Herb crusted rack of lamb with a rosemary sauce served with crisp yorkshire puddings and paprika-saffron cauliflower

**Lamb Curry**

Mediterranean lamb curry with roasted vegetable couscous

**Sausage & Pancetta Rice**

Smoked italian sausage, pancetta, borlotti beans, tomatoes and spices with arborio rice

**Carbonara**

Traditional roman spaghetti carbonara with guanciale and grated pecorino romano

**Prosciutto Chicken R**

Tender chicken breast stuffed with mushrooms and fontina cheese enclosed in crisp prosciutto with rosemary and thyme on a bed of sautéed leeks served with creamed mashed potatoes

**All the Trimmings C/P**

Bacon wrapped pork sausages, pork and chestnut stuffing, pork, sage and onion stuffing, herby double roasted potatoes and parsnips, Christmas-spiced creamed mashed potatoes, a roast medley of carrots, sprouts, onions and garlic and, a cranberry, port and orange sauce

**2: Seafood**

**Scallops S/R**

Fresh scallops on truffled pesto with garden peas and fennel finished with fresh dill and a beetroot horseradish sauce

**Tempura of Squid & Prawns S**

Paprika battered squid and chili with coriander breaded prawns simply fried and served with a garlic aioli and a sweet chilli sauce

**Whitebait S**

Lightly fried whitebait with a citrus dill mayonnaise

**King Prawn Tortelloni**

Fresh pasta tortelloni filled with crushed king prawn, mascarpone and red chili with a parsley and chili flake sauce

**Seafood Linguine R/P**

Baby scallops, king prawns and salmon flakes cooked alongside fresh linguine in a creamy and herby garlic and parsley sauce

**Shellfish Spaghetti**

Mussels and clams in an oceanic anchovy, mission olive and garlic sauce with fresh spaghetti and parsley

**Risotto**

Lobster tail, roasted red pepper, red onion and saffron risotto finished with sun-dried tomatoes

**British Fish and Chips**

Lightly beer battered cod served with crisp and fluffy marris piper chips, tartar sauce and English style mushy peas

**3: Vegetarian**

**Crisp and Flatbreads S**

A mixture of fresh flatbreads and thin and crispy breadsticks with fresh houmous, kalamata olive tapenade and a spiced edamame dip

**Lightly Baked Goat’s Cheese S/R**

Sourdough panino topped with goat’s cheese and rocket finished with extra indulgent stilton crumb and thinly sliced pickled beetroot

**Halloumi Fries S/P**

Paprika fried halloumi strips served with a sweet chilli barbeque sauce

**Macaroni Cheese**

Baked cheddar and red leicester cheese with truffle oil and chifferi pasta noodles

**Falafel Burger**

Modern style falafel patty on a sesame seeded bagel served with red cabbage, a fresh yoghurt sauce and houmous

**Mozzarella di Verdure R**

Layers of sautéed red onions with chestnut mushrooms, aubergine, green lentils, buffalo mozzarella, basil pesto and vitoria tomato finished with fresh basil

**Mediterranean Style Mushroom R**

Fresh portobello mushroom filled with red and orange peppers in addition to fresh petits pois and blue stilton served alongside pasta penne with a red pepper ricotta pesto and sliced green beans

**4: Tapas, Antipasti and Deli**

**Cured Meat & Cheese Platter**

A selection of Mediterranean meats and cheeses with rocket prosciutto, salami, chorizo, scamorza and manchego

**Crostini Platter**

A selection of mozzarella with chili, mackerel with rocket and balsamic and, tomato with olive on crisp ciabatta crostini

**Mixed Pastry Platter**

A selection of chicken and chorizo, sundried tomato and mozzarella, ricotta with spinach and halloumi with aubergine pastries

**Coleslaw and Salad Selection P**

A variety of creamy, sweet chipotle with jalapeno and coronation coleslaws and an original baby charlotte potato salad with spring onions and shallots

**Greek Platter P**

Fragrant and zesty brown rice rolled in large vine leaves, traditional falafels and fresh lamb koftas

**Antipasto Platter P**

Manzanilla olives with garlic and herbs, sun-dried tomatoes, grilled artichoke, goat’s cheese stuffed sweet cherry peppers, and mozzarella with crisp Italian flatbread and mixed leaves

**Houmouses P**

Original, roasted red pepper and caramelised red onion with coriander houmouses

**Mediterranean Dips**

Zesty tzatziki, taramasalata, chunky beetroot with carrot and babaganoush dips

**Spanish & Mexican Dips**

Chunky and creamy guacamole, cool tomato salsa, creamy aioli and refreshing sour cream and chive dips

**5: Desserts and Sweets**

**White Chocolate and Strawberry Gateau P**

Layers of moist sponge, strawberry preserve, rich white chocolate buttercream and white chocolate shavings and shards

**Apple Pie P**

Deep filled apple pie spiced with cinnamon

**Tarte au Citron**

Delicate lemon custard tarte in a moist and indulgent pastry

**Cherry Bakewell Tart**

Iced, candied cherry and marzipan tart

**Iced Fruit Cake C**

Christmas iced fruitcake with a candied orange layer, marzipan and brandy butter

**Triple Chocolate and Pecan Brownies**

Rich gooey and indulgent chocolate brownies with white, milk and dark chocolate

**Ginger Tiffin Block**

A candied ginger take on an original smooth biscuit tiffin

**Passionfruit Crêpes R**

Thin and crisp crêpes served in a flaming passionfruit and orange liqueur syrup with candied orange slices and a dark chocolate drizzle

**Churros with Dulce de Leche P**

Spanish strip doughnuts with a traditional vanilla and caramel dulce de leche sauce

**Individual Peanut Butter Brownie Sundae P**

Layers of triple chocolate brownie, peanut butter and salted caramel topped with a whipped vanilla cream and a milk chocolate drizzle

**Individual Mint Bomb R**

Chocolate sponge bomb filled with rich mint fondant topped with dark chocolate ganache and mint leaf served alongside mint chocolate chip ice cream

**Individual Praline Soufflé R**

Sweet praline mousse of hazelnut topped with pistachio nuts and praline ice cream

**Individual Panna Cota R/P**

Exotic mango and passionfruit panna cota with a raspberry crumb

**Individual Chocolate Orange Torte R/P**

Dense, rich and indulgent chocolate and orange ganache finished with an orange and gold glitter layer, gold leaf, a dark chocolate shard, a candied orange twist and served with salted caramel ice cream

**Individual Banoffee Pie R**

A moist pastry filled with banoffee sauce with chunks of banana topped with whipped vanilla cream, caramelised banana and dark chocolate shavings

**Individual Caramelised Lotus Biscoff** **Cheesecake P**

A long cheesecake slice built of a lotus Biscoff base and a sweet cream cheese and lotus Biscoff cream cheese swirled centre topped with lotus Biscoff dusting, a caramel drizzle and finished with a lotus Biscoff biscuit