

Dinner Selector

To Start

Meat & Poultry

Pressed ham, soft herbs and vegetables
in a white wine jelly, herb leaf salad

Ballotine of chicken Caesar, parmesan
crisp, cos lettuce, sun blush dressing

Parma ham, ventricina, Milano and chorizo
with roast peppers and bocconcinni

Chicken liver parfait, Madeira jelly, a la Greque mushrooms

Potted duck and pistachio, confit of duck,
celeriac remoulade, micro greens

Serrano ham, caramelised figs, buffalo
mozzarella, fig balsamic dressing

Cream of chicken and leek soup, crispy leeks, croutons

Fish and Seafood

Smoked salmon parcel filled with salmon
rilette, curly leaf, citrus salsa

Prawn cocktail tian, rouille dressing

Warm Thai fish cakes, micro greens,
tomato and cucumber salsa

Pressed smoked salmon layered with shallot,
anchovy and lemon, warm potato salad

Tian of tuna nicoise, quails eggs, sun
blush tomato and saffron potatoes

Marinated salmon in "Oranges and
Lemons", asparagus and celeriac

Vegetable

Warm tart of gorgonzola, spinach, mushroom
and plum tomato, balsamic syrup

Asparagus and goats cheese panacotta,
asparagus and asparagus shot

Feta cheese, kalamata olives, green peppers,
mint and cucumber with tomato

Terrine of tomatoes and goat's cheese,
soft herb salad, pesto crostini

Forest mushroom terrine, brioche
crouete, soft herb gribiche

Artichoke, sun dried tomato and ricotta
pressing, red pesto emulsion



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To Follow

Meat & Poultry

Herb crusted chicken breast with Mediterranean vegetables, fondant potato

Roast breast of Guinea fowl, leeks and baby vegetables, herb crushed potatoes

Pan fried rump of lamb, minted pea puree, thyme potatoes, thyme jus

Honey spiced duck breast, sauté potatoes with shallot confit, fine beans

Lemon and thyme chicken with garlic dauphinoise, wilted greens

“Best End” of lamb, puy lentils, sauté of squash

Aged fillet of beef with potato gratin, wilted spinach

Roast fillet of beef, garlic rosti, plum tomato, béarnaise sauce

Fish and Seafood

Tournedos of Scottish salmon, crushed potato cake, peas and beans, red wine reduction

Pan fried sea bass, aubergine confit, baby vegetables, saffron sauce

Roast halibut, on fennel and pepper caponata, saffron potato, basil jus

Pan fried balsamic and honey glazed salmon, cheese and rocket mash

Scottish salmon with a smoked cheddar rarebit, crispy rosti potato cake, scallop and chive cream sauce

Vegetarian

Pan fried risotto cakes with pea and mint, vierge oil

Portabella mushroom stack, mushroom ragout

An open ravioli of summer vegetables, scorched cherry tomatoes



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To Finish

Frozen strawberry parfait, red berries, strawberry liquor

Coconut panacotta, marinated pineapple, chilli and lime syrup

Passion fruit and orange jelly, orange sabayon

Lemon and orange semi fredo, caramel oranges, orange dust

Eton mess with strawberry pavlova, strawberry crush and clotted cream

Dark chocolate tart, mascarpone, raspberries and chocolate

Burnt orange tart with quenelle of Italian meringue, orange salsa

Kentish apple tart with apple brandy cream

Information

Please note the above menus are only intended as a guide as CBH can design a bespoke menu package tailored to the event and the client's personal requirements.

CBH can provide a tasting of your chosen menu upon confirmation of a "booking".



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