

## Cavendish Events - Sample menu

### Canapés

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Spring vegetable risotto spoons with parmesan crisps & pea shots  
Asparagus spears wrapped in filo with toasted seeds  
Falafels with sesame & lemon dip  
Parmesan shortbreads with sun blushed tomatoes & olive tapenade  
Chicken Caesar salad cones in filo pastry  
Hoi Sin duck & spring vegetable pancakes  
Rare roast beef & Yorkshire pudding with horse radish & tarragon  
Chicken liver & port parfait on toasted brioche with redcurrant & sage  
Mini quail Scotch eggs  
Fish cakes with green chilli salsa  
Tempura prawns with sweet chilli dipping sauce  
Beetroot cured salmon rose on buckwheat Bellini with avocado cream

### Starters

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Smoked ham hock, parsley & caper terrine with tomato chilli jam, grilled ciabatta & Bucksum leaves  
Salad of chargrilled asparagus, quails eggs, crispy pancetta, sun blushed tomatoes & herb crème fraîche  
Seared king scallops on fragrant porchetta with pea puree & micro leaves  
Calvados cured Shetland organic salmon, buckwheat & poppy seed blini with apple & beetroot salad  
Giant lemon & ricotta ravioli with tomato concasse, caper berries, basil oil & pea shoots  
Let us take the stress out of your day so that you can concentrate on enjoying yourself.

### Mains

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Chicken fillet stuffed with sun-blushed tomatoes, lemon and thyme, wrapped in Parma ham served with baby spinach, roast peppers, sauté potato and Marsala sauce  
Roast rump of lamb with sauté new potatoes topped with gremolata, fricassée of peas & beans with roasted cherry tomatoes and red wine jus  
Confit belly and roast loin of pork with potato, apple and sage rosti, chantenay carrots, pea puree and Calvados jus  
Fillet of Scottish beef with Oxford blue, sautéed greens, crispy shallots and port wine jus  
Pan-fried seabass with Asian vegetables & rice noodle salad, chilli, coriander & lime dressing, honey & sesame seed brittle  
Trio of sausages: Cumberland, pork, apple & sage, and Venison, served with creamy mash potato, cider onion gravy and seasonal vegetables  
Marsala glazed chicken, sweet potato beignets, courgette noodles and coconut broth  
Slow braised blade of beef with watercress risotto, slow roasted cherry tomatoes, a rich red wine sauce and crispy shallots

Wild mushroom & asparagus risotto cakes with a roasted tomato béarnaise sauce  
Goats cheese soufflé with caramelized shallot tatin, asparagus and cherry vine tomatoes

## **Desserts**

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Rich chocolate mousse with coffee granita and hazelnut biscotti  
Lavender macaroon with honey cream and English raspberries  
Raspberry torte with fresh raspberries, fruit puree and caramel spirals  
Pink champagne jelly set with summer berries and served with strawberry ice cream  
Warm chocolate fondant with Baileys sabayon and fresh raspberries  
Peach, raspberry and almond crumble with white chocolate ice cream  
Warm caramelised pear tarte tatin with Chantilly cream and butterscotch sauce  
Mascarpone & lemon pannacotta with honey roast peaches & toasted almonds  
Rhubarb and raspberry cobbler with buttermilk ice cream  
We aim to make every event special, be it for 2 or 2000 guests, and we provide a skilled team of happy and helpful serving staff.

## **Hand Me Rounds**

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### **Hot bowls**

Warm chorizo, chicken and Manchego tortilla  
Mini Cumberland sausages with mash & buttered leeks  
Onion squash & goats cheese ravioli  
Individual toad-in-the-hole with onion gravy  
Yellow Vietnamese vegetable curry with sticky rice scallop  
Ravioli with porchetta & thyme jus  
Mini fish and chips  
Stone baked two bite pizza  
Panko chicken & chips with garlic aioli  
Brioche crusted prawns with coriander and green chilli aioli  
Oysters Rockefeller

### **Cold Bowls**

Chicken salad tossed with avocado, pecorino and garlic mayo  
Crayfish cocktail  
Malay spiced salmon with pickled ginger salad

### **Sweet bites**

Warm spiced chocolate shot  
Nougat marshmallow with apple compote  
Champagne jelly cube  
Warm Coxes apple tarte tatin  
Cinnamon doughnuts with white chocolate and espresso mousse  
Need a print out to show everyone? Download and print out our menu as a PDF.

## **Party Food & Giant Pans**

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### **Giant Paella**

Traditional Paella with fresh prawns, chicken, & peppers, cooked with theatre and served from our giant pans by our chefs

### **Moroccan “Kebab Shop”**

Marinated roasted lamb & chicken Shish kebabs

All served in pitta breads with spicy coleslaw, pickled red cabbage, cucumber, onion and iceberg salad, sauces. Toppings include chilli sauce, minted yoghurt, lemon juice, garlic mayonnaise, grated cheddar and jalapenos

### **Mini hot dog and burger stall**

#### **Beef Teriyaki served with Udon noodles**

#### **BBQ**

Choice of three main dishes cooked from the BBQ and served with fresh baps, breads, chunky coleslaw & sauces.

#### **Creperie**

Freshly cooked crepes served from the hot plate with lemon & sugar, maple syrup, banana & chocolate sauce, strawberries & cream

If you would like to enquire about our food or any service please call us on 01844 202299.