

CANAPES RECEPTION

Asparagus and Parma ham puffs
Chorizo quails Scotch eggs
Seared scallops wrapped in pancetta with avocado mousse
Crispy crab bon bons on flash fried samphire served on tear drop spoons
Mini quail's egg Benedict
Savoury herb scones with tomato chilli jam & crème fraiche
Dolcelatté & glazed fig on sultana bread
Sweet Pimento & chorizo crostini with basil oil
Chicken Caesar salad cones in filo pastry
Hoi Sin duck & Asian vegetable pancakes
Chicken liver parfait on toasted brioche with hazelnut and honeycomb crumb
Beef tartare with truffle salt on rye
Smoked salmon, crayfish and lemon mascarpone crostini
Seared sesame tuna with wasabi on teardrop spoons
Beetroot cured salmon blini with avocado cream
Potted shrimp on Melba toast with celery cress
Broad bean, pea & mint fritters with saffron aioli
Chorizo lolly pops with peach chutney
Baby new potatoes with smoked chicken and goats cheese & chive
Fragrant spiced crispy crab cakes with coriander & lime
Pork belly & black pudding with apple compote
Stilton crumpets with quince jelly
Cauliflower beignets coriander lemon raita
Wild mushroom arancini with smoked mozzarella



cavendish events

www.cavendishevents.co.uk | 01844 202299

Selection of Starters

Seared king scallops on fragrant porchetta with pea puree & micro leaves

Chicken liver parfait cherry bomb with honey toasted seed granola

Dorset crab tian with cucumber jelly, soft poached quail egg and pink grapefruit

Beetroot cured salmon, smoked halibut, fennel shavings and lemon oil

Warm spiced crab cakes with Asian vegetable salad

Smoked Ham hock, parsley & caper terrine with tomato chilli jam, grilled ciabatta & summer leaves

Foie gras and duck parfait with brioche fingers, cherry and baby herb salad

Salad of chargrilled asparagus, quails eggs, crispy pancetta, sun blushed tomatoes & herb crème fraiche

Duck and mango salad with walnut vinaigrette and crispy goats cheese

Carpaccio of beef fillet with buffalo mozzarella, salsa Verde & wild Rocket

Giant lemon & ricotta ravioli with tomato concasse, caper berries, basil oil & pea shoots

Seared scallops with creamy lobster bisque and buttered samphire

Mozzarella & marinated Mediterranean vegetable bruschetta with aged balsamic & baby basil

Crispy goats cheese salad with poached pear jelly, hazelnuts and red wine syrup



Selection of Main Dishes

Rack of English lamb with a garden herb crumb, Pomme Anna, carrot and anise puree, wilted greens and baby parsnips *

Roast breast of free range chicken stuffed with truffle butter on crushed new potatoes with asparagus spears and pea puree

Confit belly and roast loin of pork with potato, apple and sage rosti, Chantenay carrots, pea puree and calvados jus

Confit shoulder of lamb wrapped in buttered filo pastry with fondant potatoes with fricassee of peas and beans and rosemary jus

Feather blade of English beef with rich Bourguignon sauce, bubble and squeak croquettes and buttered greens

Roast loin of lamb with mini Shepherd's pie, roasted root vegetables & redcurrant jus

Sea bass with seared scallops, saffron potato, English asparagus and carrot pearls

Whole roasted truffle butter guinea fowl with fondant potato, pea puree, summer greens and port wine jus

Crispy confit of Cotswold duck leg, sweet potato hash cake, greens and peppercorn sauce

Vegetable Mille Feuille served with Asparagus and a Cumin Butter Sauce

Wild Mushroom & Asparagus Risotto Cakes with a Roasted Tomato Béarnaise Sauce

Best end of English lamb with potato croquette, summer beans and salsa verde*

Roast fillet of English beef with triple cooked chips, homemade chunky tomato ketchup, watercress and crispy shallots *

Saddle of English lamb stuffed with apricots, rosemary and caramelised shallots, fricassee of peas, beans, asparagus and baby turnips with châteaux potatoes *

Fillet of Beef with Pomme Dauphinoise, Slow Roasted Vegetables and Thyme and Madeira Jus *

Roast turbot with Cornwall crab risotto and baby cress, lemon and herb oil, fennel carpaccio *

Where not specified dishes are accompanied by Seasonal Vegetables

** These dishes incur a menu supplement per person*





Selection of Desserts

Lemon & basil panna cotta with fresh berries & poppy seed tuille

Frozen caramel parfait with coffee mousse and caramelised bananas

Mango & crème fraiche mousse with chocolate sable, seasonal berries

Chocolate terrine with toasted hazelnuts and salted caramel popcorn

Passion fruit mousse with raspberry meringues, grand marnier cream

Rich chocolate and peanut torte with passion fruit syrup

Hazelnut and chocolate meringues, mango and English raspberries

Warm caramelised pear tart tatin with clotted cream ,
caramel sauce & pear crisps

Frangipane tart served with raspberry coulis, Chantilly cream & raspberries

English strawberry sable and grand Marnier cream

Mango tart with pistachio ice cream chocolate bon bons

Warm sticky toffee pudding with caramel sauce and vanilla bean ice cream

Classic Madagascan vanilla crème brûlée with all butter shortbread hearts

Lemon curd & blueberry bread and butter pudding

Macadamia and white chocolate cheesecake, mandarin and raspberries



Late Night Bites:

Suggested ideas!

British mini steak and ale pies

Black treacle cured bacon baps

Mini Burgers with pickles & spiced relish

Chilli hot dogs and French fries

Mini Fish & Chips with curry sauce

Mini pulled pork baps

Mini Croque Monsieur's

Chicken Tikka flat bread cones with mango salad

Noodle pot of Thai green chicken cashew curry

Flower pot falafel with cucumber & chilli raita



Miniature Dessert and Sweet Buffet

Miniature Desserts:

Chocolate ganache tart topped with Italian meringue

Vanilla poached apricots, maple crème fraiche, pistachio & chocolate crumb

Tiramisu shots

Mini vacherins with vanilla cream & fresh berries

Mini cinnamon doughnuts

Mango, vanilla mascarpone & basil sugar

Milk chocolate mousse, oreo crumb

Raspberry crème brûlée

White chocolate cheesecake, banana and passion fruit

Raspberry vodka jellies

Chocolate, raspberry & hazelnut meringues

Cheery & white chocolate cheesecake pot

Lemon posset shots with crushed raspberries

Rhubarb & custard pots

White chocolate mousse with caramel sauce & almond brittle

Black forest gateau pots

Hand Me Round Ices :

Assorted wafer cones topped with:

Pistachio ice cream

Honeycomb ice cream

Peanut ice cream



American food station

Mini burgers with pickles and spiced relish

Chilli chicken schnitzel
& French fries

Oreo milkshakes

Mexican Street Food Station

Tostadas de picadillo

Crispy tortilla with spicy ground beef

Tlayuda de carne asada

Soft tortilla filled with beans and grilled chicken

Guisados

Cool sour cream &
chunky guacamole



Taste of the Orient food station

Nasi goreng chicken

Steamed Gyoza prawn dumplings

Crispy squid with Szechuan sauce

Vietnamese grilled pork belly

British food station

Mini traditional Cornish pasty

Fish and Chips

Mini steak and ale pies

Mini strawberries and cream

Vodka jelly and Ice cream



Greek BBQ station

Rosemary & paprika lamb souvlani with tatziki and grilled pepper

Lemon and garlic shish kebabs with pickled red cabbage

Greek salad & flat breads

Giant Pan Dishes

Paella

Free range chicken, prawn, chorizo & saffron paella
Cooked freshly by our chefs

Beef Teriyaki

Beef Teriyaki served with Udon noodles

