

# Canapés Menu



Feuillete of aubergine caviar, sweet pepper and lime pickled chillis

Bruschetta of roasted vine tomato, nut free basil pesto and shallot marmalade

Tabbouleh salad with chives, mint and African spices on carrot crostini

Mini waldorf salad in a crispy filo pastry basket

Black olive crostini of glazed tallegio cheese, confit tomatoes and smoked garlic with pommace oil (hot)

Campbell & Niell smoked salmon, crème fraiche and caviar tartare on rye breads

Griddled crevette brochette with aioli, roasted lemon and smoked welsh sea salt (hot)

Belgian endive 'spoon' with spiced crab, pickled cucumber and crispy pancetta

Thai fishcake with ginger, galangal, chilli and white radish noodles (hot)

Spiced naan with smoked chicken mousse, coriander and mango salsa

Marinated fillet of beef skewer with roasted sesame, sweet soy and sweet chilli compote (hot)

Salami milano, roasted marinated cherry plum tomato and sweet basil brochette with red wine and balsamic reduction

Poached chicken, roasted pistachio nut and tarragon boudin with bitter leaf salad

Kofta of harissa spiced lamb, minted cucumber drizzle and lime dressing (hot)

Dark chocolate, cognac and pear shots

Ammaretto, roasted peach and biscotti crunch fingers

British crumble of bramley apples with vanilla anglaise (hot)

Selection of 7 @ £17.50 per person

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# Substantial Canapés



Spiced black bean, chick pea and sun blushed tomato  
Tortilla wrap with avocado and lime mash (hot)

Croque monsieur of porcini mushroom,  
cashel blue cheese and rocket (hot)

Roasted sweet pepper with purple basil, peppercorn  
pickled mushroom and griddled courgette skewers with aioli (hot)

Fresh egg ravioli of pork with parmesan cheese,  
olive oil and sage crisps (hot)

Our famous mini cheese burger with monteray jack cheese, sliced  
dill pickle, crisp lettuce and homemade tomato ketchup (hot)

Confit chicken, chorizo picante and olive parcel wrapped in  
braised savoy cabbage with walnut dressing

Rare Aberdeen Angus beef, crisp parsnips and  
white truffle dressing in mini Yorkshire pudding

Crispy risotto dumplings filled with confit duck, white  
beans with sweet smoked paprika and baby spinach (hot)

Thai style, slow cooked pork belly strips with coconut,  
thai basil, ginger and lemon grass (hot)

Smoked halibut, roasted asparagus and dill crème fraiche  
on roasted vine tomato bruschetta

Lobster tail, soft poached quails egg and avruga caviar with  
smoked tomato dressing and orange pickled fennel

Seared sesame coated blue fin tuna loin, white Japanese  
radish and wasabi dressing with spiced shitake mushrooms

Beetroot gravadlax of Scottish salmon on chive blinis with  
rocket, Valencia lemon and soft herb salad

Dark chocolate truffle torte with maraschino cherries and kirsch

Whisky, pecan and ginger, bread and butter pudding with  
orange anglaise (hot)

glazed Valencia lemon tart with raspberries,  
caramel threads and crisp tuille

Selection of 6 @ £19.00 per person

# Bowl Food

Fresh porcini mushroom risotto with wild rocket salad and parmesan crackling (hot)

Roasted pumpkin and banana curry with cashew rice, coconut milk and Malaysian spices (hot)

Sweet potato gnocci with blue cheese sauce, baby spinach salad and mini confit tomato bruschetta (hot)

Dressed udon noodles with scallion, spiced pickled Chinese cabbage and sesame oil dressing

Paella of langoustine, mussels, shrimp and squid with saffron rice, roasted sweet peppers and baby onions (hot)

Tempura battered hake strips, straw fries and salsa verde with dressed bitter leaf salad (hot)

Crevette and crayfish tail cocktail with mezzuna leaf, pickled cucumber, red radish and sherry dressing

Tart of Campbell & Niell smoked salmon, purple sprouting broccoli and tallegio cheese with dressed soft herb salad

Bang bang chicken noodles with sesame chicken strips, roasted spiced peanuts, lemon grass and ginger dressing

Award winning pork and leek sausages with apple mash, rich shallot glaze and crispy 'tobacco' onions to finish (hot)

Beef steak, guinness and mushroom pie with crisp pastry topping and mini roasted potatoes (hot)

Confit duck, fine bean and lime spiced maris peer potato salad with roasted shallots and rocket (hot)

Spiced lamb, roasted sweet pepper and red onion skewers with harrissa, lemon and cous cous

Steamed orange and cinnamon pudding roasted figs and citrus ice cream

Sour fruit bavarois with seasonal fruits and kirsh

Crumble of rhubarb and stem ginger with toasted oatflakes and fresh vanilla custard

Selection of 4 @ £21 per person

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# Set Menus

## Set Menu A

Confit duck leg, barlotti bean and asparagus salad with  
lemon dressed mezzuna leaf

Campbell & Niell Scottish smoked salmon with griddled  
Valencia lemon, spiced pickled cucumber and rye bread

Roasted pumpkin and sweet potato soup, soya cream drizzle, roasted pumpkin seeds  
and lightly spiced sweet potato crisps

Seared fillet of mahi mahi, roasted sweet pepper and  
basil pepperonata, black olive and maris piper mash

Slow roasted pork belly with apple and sage, braised rare breed ham hock parcel,  
fine beans with roasted garlic and a light port glaze

Poached ballotine of chicken, pistachio and amontillado sherry mousseline,  
orange pickled fennel and confit maris peer potatoes

A selection of fresh dairy ice-creams and sorbets with rum  
soaked fruits and cantuccini biscuits

Glazed Valencia lemon tart with cinnamon mascarpone

Warm chocolate fondant with glazed Seville orange  
and Bushmills whisky

Set Menu A@ £29.50

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# Set Menus cont'd

## Set Menu B

Freshwater crayfish, spiced pickled Japanese white radish and shiso cress salad with confit tomato dressing

Smooth celleriac and canellini bean soup, herb and potato gnocchi with truffle oil and parmesan crackling

Fresh egg pasta 'saccottino' parcels filled with Prosciutto  
Crudo ham, sage butter sauce and parmesan shavings

Seared lobster tail, fillet of Nile perch and saffron poached langoustine in shell  
with pearl potatoes, baby carrots and mussel veloute

Confit of corn fed chicken, poached ballotine of chicken with pistachio,  
roasted fennel and treviso with a port wine and orange glaze

Harissa spiced chump of Welsh lamb, fondant potato with thyme and sweet garlic,  
confit aubergine and aged balsamic reduction

28 day aged rib of Aberdeen Angus beef, crispy parsnips with sesame,  
roasted baby carrots and chateaux potatoes all finish with a rich pan gravy

British cheese selection with quince jelly, roasted  
Walnuts, raisins, poached comice pear and crackers

Classic home made tiramisu with coffee soaked biscuit fingers,  
mascarpone cream and amaretto

A selection of fresh dairy ice-creams and sorbets with  
Rum steeped soft fruits and cantuccini biscuits

Set Menu B @ £39.50

# Set Menus cont'd

## Set Menu C

Capaccio of Aberdeen Angus 28 day aged beef with citrus dressed rocket,  
aged balsamic reduction, parmesan shavings and organic breads

half dozen native oysters served on ice with shallot vinaigrette, roasted cracked red peppercorns,  
buttered soda bread and a glass of chilled Guinness

Roasted organic vine tomato, puy lentil and sweet basil soup with parmesan beignets,  
mini tomato bruschetta and spiced pommace oil drizzle

Chargrilled rib eye steak of aged Aberdeen Angus beef, roasted lobster tail,  
chive and lemon mayo and homemade chunky chip stack

Braised shank of welsh lamb, roasted root vegetable selection with honey glaze,  
rosemary and sweet garlic mash and natural glaze of the cooking liquor reduction

Whole baked redfish stuffed with Belgian endive and fennel with lemon oil dressing,  
vegetable ribbons with caraway and confit potatoes with fresh bay

British cheese selection with quince jelly, roasted walnuts,  
reislung poached commice pear and crackers

Warm dark chocolate and cognac fondant  
with citrus mascarpone and grappa

A selection of fresh dairy ice-creams and sorbets  
with rum steeped soft fruits and cantuccini biscuits

Set Menu C @ £49.50

# Light Lunches Menu

## Fresh sandwich selection

A selection of sandwiches served on speciality breads to include:-

Roasted beef with English mustard

Oak smoked Scottish salmon with cucumber

Egg mayonnaise with mustard cress

Mature cheddar, red onion and chutney

Chicken with spiced avocado

Watercress, sun blushed tomato and blue cheese

Line caught tuna mayo with peppercorn

Honey glazed ham with grain mustard

Bacon and brie open sandwich

Fresh sandwich selection @ £7.50 per person

Fresh fruits and dessert will be available on the day ranging from home made tiramisu to glazed fruit tarts and hot chocolate fondant.

Breakfast meetings can be catered for with a wide range of continental and traditional English food items available.

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# Corporate Buffet Menu

## Option A

A selection of sandwiches on speciality breads  
Honey and sesame roasted vertigo recipe pork sausages  
Mini pizzeta's with meat, fish and vegetarian toppings  
Roasted vegetable brochettes with tomato dressing  
Crispy dim sum selection with sweet chilli dipping sauce  
Antipasto platter with cured meats, marinated olives, pickles, chorizo bites and smoked fish  
Fillet of beef skewers with sweet soy, sesame and hoi sin  
  
Mini fruit tartlets, chocolate éclairs and iced buns

Option A @ £18.50 per person

## Option B

A selection of sandwiches on speciality breads  
Honey and sesame roasted vertigo recipe pork sausages  
Mini pizzeta's with meat, fish and vegetarian toppings  
King prawn, ginger and cucumber brochette with aioli  
Roasted vegetable brochettes with tomato dressing  
Crispy dim sum selection with sweet chilli dipping sauce  
Antipasto platter with cured meats, marinated olives, pickles, chorizo bites and smoked fish  
Fillet of beef skewers with sweet soy, sesame and hoi sin  
Oak smoked salmon on rye breads with caviar and dill  
King prawn, ginger and cucumber brochette with aioli  
  
Mini fruit tartlets, chocolate éclairs and iced buns

Option B @ £21.50 per person

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# Christmas Menu

## Christmas Menu

Roasted butternut squash and coriander  
soup with herb croutons and chilli oil

Crayfish tail, cucumber and crevette platter  
with lemon and smoked garlic aioli

Carpaccio of venison and Aberdeen Angus beef  
with port and balsamic reduction and rocket

Roasted Norfolk black turkey with kilted sausages,  
sweet chestnut stuffing and honey glazed parsnips

Grilled fillet of sea bream, warm salad of fine beans, confit Maris peer potatoes and  
smoked pancetta with red pepper and fenugreek dressing

Fresh egg tagliatelle with roasted artichokes, sweet garlic, rocket and  
sun blushed vine tomatoes with parmesan cheese and hazelnut pesto

Steamed plum and fig pudding with fresh vanilla custard

A selection of fresh dairy ice creams and sorbets

Warm mince pies to complete

Set menu @ £28.50 per person

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# Cocktails



## Vodka Cocktails

### Flirtini

Vodka mixed with fresh raspberries, raspberry liqueur, pineapple juice. Top up with champagne.  
Served in Martini glass

### Collins Avenue

Vodka shaken with pressed lemon juice, sugar syrup and your choice of raspberry, mango, pineapple, lychees, passion fruit or strawberry finished with sparkling water.  
Served in long glass

### Vertigo on the Rocks

Vodka blended with fresh raspberries, cinnamon syrup, cranberry juice.  
Served in rock glass

## Gin Cocktails

### Charlie Chaplin

Gin shaken with apricot brandy and lemon juice and garnished with a sliver of lemon zest.  
Served in Martini glass

### Tom Collins

Gin shaken with lemon juice, sugar syrup and charged with soda water and lemon for garnish  
Served in long glass

### Bramble

Gin laced with crème de mure, blackberry liqueur, lemon juice and sugar syrup.  
Served in rock glass

## Whisky Cocktails

### Cherry Love

A generous measure of Scotch Whisky blended with cherry & amaretto liqueurs.  
Served in Martini glass

### Mango Splash

Scotch Whisky accompanied by mint sweet & sour, mango puree and top up ginger beer.  
Served in long glass

### Godfather

Scotch Whisky balanced with amaretto giving you a great combination.  
Served in rock glass

All cocktails are priced at £6.50

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# Cocktails cont'd



## Tequila Cocktails

### Grand Cosmo

Tequila and grand marnier shaken with lime and cranberry juice flamed orange zest  
Served in Martini glass

### Tequila Ping Pong

Lemon & lime squeezed with tequila shaken with limoncello, top up with pomegranate and orange juice.  
Served in long glass

### Blue Rocks

Built Tequila with blue curacao, charged with pineapple juice and maraschino cherry for garnish.  
Served in rock glass

## Rum Cocktails

### Daiquiris

The classic served straight up or frozen; with fruits & flavours added to white rum & lime - banana, raspberry, mango, lychee, strawberry, passion fruit, cassis blueberry, peach.  
Served in Martini glass

### Fresh Fruit Mojito

Rum Classic Cuban cocktail made with fresh lime, mint and a dash of soda: raspberry, mango, lychee, strawberry, passion fruit, cassis blueberry, peach & pomegranate  
Served in long glass

### Vanilla & Fig Sour

A large measure of house dark rum shaken with fig liqueur and sweet & sour.  
Served in rock glass

## Dessert Cocktails

### DJ Martini

Kahlua coffee liqueur mix with amaretto, baileys, frangelico liqueur and cream.  
Served in Martini glass

### Banana Juice

Strawberry liqueur poured over banana juice with fresh strawberry for garnish  
Served in long glass

### Tropical Heaven

Frangelico shaken with Coconut rum, dash of pineapple juice and cream  
Served in rock glass

All cocktails are priced at £6.50

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# Cocktails cont'd



## Champagne Cocktails

### Gold digger

Brandy shaken until ice-cold with fresh raspberries and a hint of chambord liqueur finished with a layer of champagne.

### Bellisimmo

Butterscotch schnapps mixed with apple schnapps liqueur top up champagne.

### Lychee Licious

Mandarin Napoleon mix with lychee puree and top up champagne.

All champagne cocktails are priced at £8.50

## Non-alcoholic Cocktails

### Very Berry

Cranberry & apple juices shaken with strawberry and raspberry puree.  
Served in tall glass.

### Virgin Mojito

Muddled fresh lime & mint, accompanied by apple juice. Very refreshing.  
Served in tall glass.

### Illusion

Raspberry & lychee puree shaken with apple juice.  
Served in tall glass

### Tropicana

Cranberry juice with mango & passion fruit puree shaken.  
Served in tall glass.

All non-alcoholic cocktails are priced at £5.50

# Champagnes & Wines

## Champagnes

Perrier Jouet NV (house)	bottle £43	glass £8.50
Moet & Chandon Brut Imperial	bottle £65	
Laurent Perrier Rose Brut	bottle £90	

## White wines

Pinot Grigio Sant 'Orsola, Italy	bottle £15.50	glass £4.00
Reserve St Jacque Chardonnay	bottle £23	
Chevalier Delatour Sauvignon Blanc, France	bottle £26.50	

## Red wines

Reserve St Jacque Merlot, France	bottle £15.50	glass £4.50
Solera Shiraz, Australia	bottle £24	
Chevalier Delatour Cabernet Sauvignon	bottle £28.50	

## Rose wines

Pinot Grigio Rose	bottle £22	
Chateau Les Crostes 2006	bottle £23	
Chateau Mourgues du Gres 2006	bottle £22	

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# Beers, Spirits & Soft Drinks

## Beers & Soft Drinks

Becks	bottle £3.50
Michelob teardrop	bottle £3.50
Peroni (draught)	half pint £2.50
Cobra	bottle £3.50
All softs and juices	glass £2.50

## House spirits 25ml with mixers

Vodka	glass £4.50
Scotch Whiskey	glass £4.50
American Whiskey	glass £4.50
Rum	glass £4.50
Tequila	glass £4.50