

## **A La Carte Party Menu**

### **Canapes**

Prawn or vegetable Chermoula filo triangles  
Leek and mushroom filo triangles  
Caramelised shallot tatin topped with crème fraiche  
Caramelised pear tatin topped with goats cheese  
Thai marinated chicken skewers with sate sauce  
Thai prawn skewers  
Pork/chicken pincho moruno skewers  
Spanish tortilla  
Salmon and dill fish cakes and sweet chilli dressing/horseradish cream  
Blinis with smoked salmon and crème fraiche  
Parmesan and rosemary shortbread with cherry tomato and feta cheese  
Boquerones (marinated white anchovies) on skewers with green olives  
Tomato and basil bruschettine  
Tomato, basil and gorgonzola mini puff tarts  
Melon and prosciutto  
Caprese skewers  
Antipasti skewers

### **Dessert canapes**

Chocolate dipped strawberries  
Triple chocolate mini brownies  
Mini cupcakes with beautiful rosette buttercream icing  
Mini carrot cake cupcakes

### **Home-made Dips**

Platter of crudites with dips, breadsticks, etc  
Olive tapenade, balsamic, olive oil and speciality bread  
Guacamole dip n chips  
Humous dip n chips or pitta  
Blue cheese dip n chips  
Tomato chilli salsa n chips  
plus  
Roasted almonds & rock salt  
Selection of fine crisps and nuts  
Selection of marinated olives

## **Meat, Cheese, Seafood & Vegetable platters**

- Luxury Italian Antipasti platter (assorted display of prosciutto, ham and salami, fine cheese, sundried and cherry tomatoes, olives, roasted peppers marinated in garlic and olive oil etc)
- Roasted Mediterranean vegetables (e.g. peppers, courgettes, aubergines, carrots, red onions, etc) and dips (salsa verde, salsa romesco, aioli, harissa or pesto, etc)
- Mixed roasted pepper platter marinated in garlic, olive oil and herbs/pesto
- Provençal summer vegetable platter (fan of melon with a choice of 3 or 4 salads : Moroccan spiced orange carrot salad, coleslaw, beetroot & feta, rocket with toasted walnuts and balsamic, cucumber in vinaigrette, haricot bean and red onion)
- Platter of fine salami, prosciutto di parma, jamon serrano or cooked ham
- Fine cheese platter garnished with grapes and fine crackers
- Farmhouse platter with cheese, pate, onion confit garnished with grapes and fine crackers
- Platter of smoked salmon with crème fraiche and dill
- Platter of parma ham and figs
- Prawns with a creamy dill dressing
- Platter of crudites with dips and breadsticks, etc
- Cocktail sausages
- Chicken drumsticks roasted (plain, Moroccan spices, cayenne, lemon and thyme, spicy, etc)
- Poached asparagus platter with salsa romesco or salsa verde or balsamic, olive oil and parmesan
- Salmon Nicoise platter
- Hot smoked salmon nicoise platter

## **Salads**

- Provençal summer vegetable platter (fan of melon with a choice of 3 or 4 salads: Moroccan spiced orange carrot salad, coleslaw, beetroot & rocket with toasted walnuts and balsamic, cucumber in vinaigrette, haricot bean and red onion)
- Moroccan spiced carrot and orange salad
- Summer salad of French beans, grilled courgettes, slow roasted cherry tomatoes & fresh herbs
- New potato salad with sour cream or vinaigrette
- Pear, walnut and Stilton with endives and mixed salad leaves
- Rocket, free range egg, pancetta and parmesan salad
- Tuna Nicoise (egg, tuna, French beans, tomatoes, olives)
- Pasta salad with roasted vegetables & lemon oil and herbs
- Pasta salad with roasted salmon flakes, crème fraiche and lemon
- Pasta with basil pesto and peas
- Tuscan Bean and red onion salad
- Fig, Parma ham, and buffalo mozzarella with a honey and lemon dressing
- Thai Chicken Noodle salad
- Couscous salad with roasted vegetables, mint, coriander and dressing
- Couscous with almonds and raisins
- Traditional home made coleslaw
- Greek salad
- Continental mixed leaf salad
- Caprese (Buffalo mozzarella, tomato, basil)

### **Cold Buffet dish options**

Spanish chorizo and tomato empanada  
Spanish tuna, roast pepper and tomato empanada  
Spanish empanada with prawns tomato and chilli  
Spanish prawn and tomato empanada  
Tortilla espanola (potato and onion omelette)  
Coronation chicken and rice  
Mediterranean roasted vegetables with choice of sauces (harissa, humous, salsa romesco, pesto)  
Moruno chicken drumsticks on a bed of couscous, almonds and raisins  
Chicken skewers marinated in oriental spices with peanut sate sauce  
Creamy Leek Tart (can be served warm)  
Classic Quiche Lorraine  
Roasted vegetable tart  
Poached salmon fillets with lemon, sauce vierge or salsa verde  
Pasta with flaked poached salmon, crème fraiche, lemon and dill

### **Hot Buffet dish options**

Lamb/Beef/Veg & Date Tagine with Pomegranate and lemon couscous  
Red Thai chicken/Veg curry  
Aromatic Indian spiced beef/chicken curry  
Chilli con carne (with red wine and organic beef)  
Moroccan meatballs with spicy tomato sauce and couscous  
Luxury Fish pie  
Beef Bourguignon  
Coq au vin  
Pork or mushroom stroganoff and rice  
Hungarian Goulash with crème fraiche served with rice  
Lasagne (with organic beef or Veg)  
Beef Wellington  
Ginger Salmon en croute  
Sicilian Salmon roasted with anchovy, caper and lemon dressing  
Vegetable Lasagne (V)  
Vegetable gratin (V)  
Leek and ricotta cannelloni in tomato sauce and cheese bechamel sauce (V)  
Chicken, leek and mushroom pie

### **Spanish Tapas (served on site only)**

Empanadas (chorizo, tuna or spicy prawn & tomato pastry)  
Albondigas – Spanish meatballs in spicy tomato sauce  
Patatas Bravas roasted with spicy tomato sauce and aioli  
Gambas al ajillo – sizzling prawns with chilli and lots of garlic  
Lamb or Pork pincho moruno skewers  
Classic Tortilla (with potato and onion)  
Chicken and chorizo skewers  
Chorizo al vino  
Platter of Jamon, chorizo, manchego, marinated boquerones and olives  
Platter of roasted vegetables served with Salsa Romesco  
Pan con tomate

## **Deluxe Sandwich platters**

Wholemeal, white or mixed sliced, mini ciabatta or baguettes

Flaked salmon, crème fraiche, scallions and lemon  
Organic mature cheddar and pickle (or onion confit or mango chutney) and rocket (V)  
Free range egg, bacon and mayo  
Beef and horseradish  
Chicken and avocado salad  
Sausage and onion confit  
BLT  
Tuna & mayo  
Tuna & coleslaw  
Humous and bacon salad  
Humous and roast vegetables  
Ham, organic mature cheddar and mustard  
Brie, tomato and basil (V)  
Free range egg mayo (V)

## **BBQ**

Burgers  
Bangers  
Chicken skewers (Tandoori, Pincho Moruno, Sate, Teriyaki, etc)  
Pinchos Moruno (tenderloin pork marinated in Spanish/Moroccan spices)  
Lamb chops/steaks (fab with moruno spices)  
Salmon  
Chicken drumsticks  
Char grilled vegetables (courgettes, asparagus, etc)  
Gambas al ajillo – sizzling prawns with chilli, lots of garlic and olive oil

## **Sides/Other**

Gratin Dauphinois  
Vegetable Gratin  
Spinach Gratin  
Patatas Bravas (Spanish spicy potatoes-served hot)

## **Speciality Breads**

Selection of delicious Breads available (rosemary schiacciata/focaccia, ciabatta, sourdough, walnut; wholemeal; raisin, olive, organic, etc, etc). Excellent served with butter or fine olive oils & balsamic or our home made olive tapenade.

## **Party Desserts**

Victoria sponge with strawberry preserve or lemon curd and cream (topped with fresh strawberries and cream-optional)  
Fraisier (genoise sponge, crème patissiere and framboise liqueur. Topped with strawberries)  
French Fruit Tart made with crème patissiere and fresh fruits  
Bakewell tart with raspberry preserve and amaretto liqueur  
Bramley apple, prune and Armagnac cake  
Plum and cardamom cake  
Rhubarb and cinnamon cake  
Lemon and raspberry drizzle cake  
White chocolate and raspberry tart  
Rich, moist Chocolate Cake (flourless)  
Chocolate praline cake (choc and roasted hazelnuts) with or without chocolate icing  
Chocolate fudge cake  
Vanilla butter cake with chocolate fudge frosting (light –great for summer)  
Tiramisu (contains alcohol)  
English Trifle with strawberries  
Chocolate praline mousse roulade  
Our famous Triple chocolate brownies (Best in Dulwich!)  
Carrot cake with cream cheese frosting  
Cupcakes with rosette piped buttercream frosting (glitter, hand-crafted decorations etc available)

### **Dessert canapes**

Chocolate dipped strawberries  
Mini cappuccino cakes with white chocolate frosting  
Triple chocolate mini brownies  
Cupcakes with fancy buttercream icing  
Carrot cake cupcakes