



SAMPLE MENUS

CANAPES

BUTTERNUT SQUASH ARANCINI (V)
PORK BELLY WITH CELERIAC, APPLE & CRISPY ONION
ROAST GARLIC HUMMUS, PARMA HAM & OLIVE CROSTINI
BEETROOT & GOATS CHEESE CROSTINI (V)
SMOKED CHICKEN, CHORIZO & RED PEPPER SKEWERS
MOCK DUCK & HOISIN HAND ROLL (VG)
PICKLED CARROT & GINGER MAKI ROLL WITH SESAME MAYO (VG)
SMOKED MACKEREL NIGIRI
SMOKED RED PEPPER NIGIRI (VG)
HALLOUMI FRIES (VG)
TANDOORI CHICKEN SKEWERS WITH CUCUMBER & MINT RAITA
MUSHROOM & TRUFFLE TARTLET (V)
TEMPURA KING PRAWN WITH SWEET CHILI
COCONUT SHRIMP
VIETNAMESE RICE PAPER SUMMER ROLLS (VG)

STARTERS

TIAN OF SALMON - SALMON MOUSSE, SMOKED SALMON, CONCASSE TOMATOES,
SAFFRON MAYONNAISE, FOCACCIA CROSTINI
SATAY CHICKEN SKEWERS WITH
CUCUMBER, SPRING ONION & CORIANDER SALAD
CHICKEN & CHORIZO TERRINE, SAFFRON MAYO WITH
FOCACCIA, CHERRY TOMATO CHUTNEY
BROAD BEAN & PARMESAN BRUSCHETTA (V OR VG)
BEETROOT CARPACCIO, GOATS CURD, WALNUT (V OR VG)
SWEETCORN CHOWDER, SPRING ONION PAKORA (V OR VG)
CURED FILLET OF MACKEREL, WATERCRESS SAUCE, KALE CRISPS
BUFFALO CAULIFLOWER WINGS, BLUE CHEESE & CELERY (V OR VG)
DUCK LIVER PARFAIT, BRIOCHE WITH
GINGERBREAD & HAZELNUT CRUMB, PLUM CHUTNEY
TEMPURA KING PRAWNS, SWEET CHILLI
BUTTERNUT SQUASH ARANCINI WITH ARRABBIATA (V OR VG)
SMOKED CHICKEN & CHORIZO OR SWEET POTATO & CHICKPEA
EMPANADAS WITH SMOKED RED PEPPER SAUCE (M OR VG)
SPICED LAMB KOFTA, TAHINI & FLATBREAD
SPICED CAULIFLOWER & HERB CHEESE FALAFEL
CAULIFLOWER SALAD, MANGO CHUTNEY (V OR VG)
TIAN OF AUBERGINE - ROASTED AUBERGINE BABA GANOUSH,
FOCACCIA CROSTIN (V OR VG)
SPICE CURED MACKEREL, TABOULEH SALAD, HARISSA SAUCE



SAMPLE MENUS

MAIN COURSE

BLACK OLIVE TAPENADE CRUSTED COD LOIN
SAFFRON MASH, WILTED SPINACH, SMOKED RED PEPPER, BEURRE BLANC

FILLET OF SEA BASS, JERSEY ROYAL POTATOES, SAMPHIRE CRAB & RADISH
SALAD, THAI GREEN CURRY SAUCE

ROLLED LAMB SHOULDER, POMEGRANATE MOLASSES, HONEY SPICED CARROT,
SAFFRON POTATO, GREEN BEAN PICKLE

TAMARIND & LEMONGRASS SEABASS, HERB COUSCOUS,
CHARGRILLED TENDERSTAM

POLENTA STEAK WITH SPICED CAULIFLOWER & CASHEW CRUMB, SAFFRON
POTATO, FENNEL & APRICOT SALAD

BEEF CHEEK & GUINNESS PIE WITH FILET MIGNON, CONFIT GARLIC MASH
PURPLE SPROUTING BROCCOLI, RICH BEEF & PORT GRAVY

VENISON SHOULDER & JUNIPER PIE WITH PAN ROASTED FILLET OF VENISON,
CARROT AND SWEDE MASH, PURPLE SPROUTING BROCCOLI
RED CURRANT GRAVY

BRAISED LAMB SHOULDER PIE WITH RUMP OF LAMB, CONFIT GARLIC MASH,
PURPLE SPROUTING BROCCOLI, MINT AND ROSEMARY GRAVY

MUSHROOM & PUY LENTIL PIE WITH CAULIFLOWER CASHEW CRUMB & TRUFFLE
POLENTA STEAK, PURPLE SPROUTING BROCCOLI
PORCINI GRAVY (V OR VG)

GUINNESS & MALBEC SLOW BRAISED OX CHEEK
DAUPHINOISE POTATOES, BRAISED RED CABBAGE

CORN-FED CHICKEN SUPREME, SUNDRIED TOMATO ARANCINI
COURGETTE, CHICKEN JUS

SEA TROUT, GNOCCHI, RATATOUILLE, HERB OIL

GUINEA FOWL BREAST, CHESTNUT PUREE, FONDANT POTATO
KOFFMANN CABBAGE

HAUNCH OF VENISON, ROAST CELERIAC PUREE
FONDANT POTATO, FIG JAM

ROLLED SHOULDER OF LAMB, DUCHESS POTATOES
TURNIPS & CARROTS

MUSHROOM SUET PUDDING, JERUSALEM ARTICHOKE, WILD MUSHROOMS PURPLE
BROCCOLI, RED CABBAGE (VG)

BAVETTE STEAK OR WALNUT, SMOKED GARLIC & SPINACH PORTOBELLO,
CHIMICHURRI VERDE
CORN ESQUITES, POLENTA CHIPS (M/VG)

FILET MIGNON, OSSOBUCCO SUET PUDDING
DAUPHINOISE POTATOES, CHARRED TENDERSTEN, BEEF & TOMATO JUS

TRUFFLE POLENTA STEAK WITH CAULIFLOWER MACADAMIA CRUMB
RATATOUILLE SUET PUDDING
DAUPHINOISE POTATOES, CHARRED TENDERSTEM, TOMATO JUS (VG)



SAMPLE MENUS

PUDDING

VANILLA PANNA COTTA, BLOOD ORANGE

KIWI & PASSIONFRUIT PAVLOVA

PEACH FRANGIPANE TART, MADAGASCAN VANILLA ICE CREAM

HOT CHOCOLATE FONDANT, SOUR CHERRY COMPOTE
PRALINE MASCARPONE

PRUNE & DATE CRANACHAN, SHORTBREAD (V OR VG)

APPLE & BLACKBERRY CRUMBLE TART, MADAGASCAN VANILLA CUSTARD

ALFAJORES DE DULCE DE LECHE

STICKY TOFFEE PUDDING, MADAGASCAN VANILLA ICE CREAM (V OR VG)

TREACLE TART, MADAGASCAN VANILLA ICE CREAM

PEAR & SULTANA PUDDING, ROASTED NUTS & MASCARPONE

PASSIONFRUIT CHEESECAKE, MANGO SORBET

MULLED WINE POACHED PEAR, TEMPURA RICE PUDDING (V OR VG)

CHOCOLATE & ALMOND TART WITH HONEY ICE CREAM (V OR VG)

LEMON & ROSEWATER POSSET
PISTACHIO CRUMB, MAAMOUL DATE COOKIE

BAKED ORANGE AND POMEGRANETE CHEESECAKE

SHARING BOARD

DULCE DE LECHE PROFITEROLE (V OR VG)

DARK CHOCOLATE BROWNIE (V OR VG)

BLOOD ORANGE TART (V OR VG)

THESE DISHES ARE JUST A SAMPLE OF THOSE WE
LOVE TO COOK.

WE WOULD ALSO BE DELIGHTED TO CREATE A
BESPOKE MENU JUST FOR YOUR EVENT.

WWW.GRAVYANDCUSTARD.CO.UK