



Ravens Ait Island

THE UNIQUE ISLAND VENUE

YOUR WEDDING OR PARTY AT RAVENS AIT ISLAND WITH CATERING BY PARTY INGREDIENTS



Introduction

Ravens Ait Island is a delightful unique venue for entertaining situated on an island on the river Thames near Kingston. It is available for private drinks parties, lunches, dinners and weddings.

Wedding ceremonies can take place on the island itself and for up to 200 guests. There is a stunning marquee that can accommodate 300 guests for a seated meal, a ballroom, reception rooms and wonderful outdoor spaces.

Party Ingredients provide a personal, tailor made catering service for cocktail parties, buffets or seated dinners combining fine cooking with friendly professional service. Our event planners will work with you before and throughout the event to ensure every aspect is perfect.

In the following pages we have illustrated some different styles and costs of catering you might like to consider.





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Party Ingredients Menus

Attached is a selection of menu examples. Party Ingredients reputation has been built on the quality of our cooking and food. We make every element ourselves using seasonal ingredients to provide dishes that are both visual and delicious.

You will see that we have suggested complete menus rather than just lists of dishes. This is because the balance of flavours, colour and style within a menu are extremely important and we want to help you imagine a complete meal. Of course, these menus are only examples and when we know more of what you want we will create a bespoke menu incorporating all your favourites.

The menu prices we quote are fully inclusive of: -

- Chefs, Catering management and service staff
- Kitchen equipment
- All catering equipment
- Villeroy and Boch china
- Fine quality cutlery
- Linen Hire



Wines and Bar Drinks

Also attached are some example drinks packages intended to give you an idea of style and budget. As part of our catering service we will look after the drinks and service whether you choose wines from our competitively price list or you decide to provide your own drinks. We will manage the entire beverage operation from delivery to the venue, to the chilling, barmen, glassware, staff and all drinks sundries. Our bottle prices include this service or we make a per person charge to handle your own drinks.

Management of staff on the day

Our event manager will be the first person on site and will not leave until the last guest has departed and the last glass cleared. He or she will ensure every detail is arranged and co-ordinated exactly as you want it including, if you wish, acting as toastmaster for your speeches. All the staff will be there to provide attentive but discrete smiling service. There are no hidden extras, we do not charge for overtime, staff taxis or uniforms.

Furniture and Linen Hire

Prices are quoted inclusive of white or ivory linen. For special finishes or colours we would make an additional charge.



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Your Special Look

To compliment your colour scheme there is all sorts of speciality glassware and coloured chinaware available to hire. We also work closely with a number of florists and can advise and guide you on your ideal party look.



Wedding Cakes

Some of the attached menu ideas include a wedding cake in place of dessert. Alternatively we can provide a wide range of different wedding cakes from a traditional French Croque-en-Bouche to a multi-tiered display of fun handmade cupcakes.

References and Tasting

Of course you want to be sure the catering is perfect on the day. We would be delighted to put you in touch with other people who have had celebrations at The Orangery to hear their experience of Party Ingredients. Also, once an event is confirmed we will lay on a special tasting so you are completely happy with your final selection.

Guest numbers and Terms

Please note that the menu prices are quoted for specific minimum numbers. If numbers drop our overheads do not reduce in the same proportion and therefore our menu prices will increase.

Attached is a copy of our full terms and conditions under which we provide catering services.

In Summary

We do hope you will find the following pages of interest but all private parties are all about personal service so please ring us to arrange a meeting to discuss things further. Once again we hope we can help you out on your special day.

All Prices are subject to VAT



Ravens Ait Island
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WEDDINGS AT RAVENS AIT

Pre- dinner Canapé Menus

PRE DINNER CANAPÉ MENU A

This menu is intended for service at a reception of up to one hour preceding a main served or buffet meal. It comprises a variety of colourful cold delicacies including, meat, fish and vegetable based items.

MINIATURE YORKSHIRE PUDDINGS

Filled with Rare Roast Beef and Horseradish

OXFORD BLUE SCONES

Caramelised Quince

BALLOTINE OF FOIE GRAS

On Citrus Welsh Cakes with Honeycomb

TIGER PRAWN AND SNOW PEA BROCHETTES

Saffron Dipping Sauce

CHINA TEARDROPS OF WILD MUSHROOMS

Redcurrant and Crème Fraiche

~ * ~

ROASTED NUTS AND SABLE SELECTION

With Smoked Paprika, Walnuts and Parmesan

@ £ 8.00 per person for up to 100 guests

@ £6.50 per person for up to 200 guests





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PRE DINNER CANAPÉ MENU B

This menu is intended for service at a reception of up to one hour preceding a main served or buffet meal. It comprises a variety of colourful cold delicacies including, meat, fish and vegetable based items.

RANNOCHMOOR SMOKED VENISON
With Cranberry Relish on Poppy Seed Sables

BATONS OF ORGANIC FARMED SEATROUT
Lemon, Soy and Sesame

COTHI VALLEY GOATS CHEESE
On Tiny Pancakes with Pear and Ginger Chutney

CHARGRILLED ARTICHOKE HEARTS
Filled with Shrimp Mousse

QUAILS EGG AND ASPARAGUS TIPS
Celery Salt

~ * ~

GRILLED TWINEHAM CHEESE AND QUINCE LOLLIPOPS

SESAME CHEESE STRAWS

@ £ 8.00 per person for up to 100 guests

@ £6.50 per person for up to 200 guests





Ravens Ait Island
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PRE DINNER CANAPÉ MENU C
HOT AND COLD SELECTION

This menu is intended for the service at a reception of up to one hour preceding a main served or buffet meal. It comprises some of our most popular hot and cold canapés all presented on a variety of colourful dishes and serving baskets.

Warm Dishes

PIGS IN BLANKETS

Mini Cumberland Sausages with Puff Pastry Wrap
And Wholegrain Mustard Dipping Sauce

SHRIMPS IN WONTON WRAPPERS

Wasabi Mayonnaise

MINI FETA AND SPINACH SAMOSA

Minted Yoghurt

Cold Dishes

SMOKED SALMON BLINIS

With Sour Cream and Dill

Shots Of
PEA AND MINT SOUP
AND GAZPACHO

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FLOWER POTS OF ENGLISH GARDEN VEGETABLES

Green Herb Mayonnaise and Sweet Pepper Humous

@ £ 8.50 per person for up to 100 guests

@ £7.00 per person for up to 200 guests





Ravens Ait Island
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PRE DINNER CANAPÉ MENU D
WARM AND COLD DISHES

This menu is intended for the service at a reception of up to one hour preceding a main served or buffet meal. It comprises of some of our most popular hot and cold canapés all presented on a variety of colourful dishes and serving baskets.

Warm Dishes

DUCK AND BOK CHOY SPRING ROLLS
Mango Chilli Salsa

China Teardrops Of
ASPARAGUS AND PINENUT RISOTTO

MINI ABERDEEN ANGUS BEEF BURGER
Homemade Tomato Relish

Cold Dishes

CHANTERELLE MUSHROOM ROULADE
Layered with Cream Cheese and Rocket Leaves

SEARED YELLOW FIN TUNA
Citrus and Sesame

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HANDMADE GRISSINI AND VEGETABLE STICKS
With Babaganoush and Provencal Dipping Sauce

@ £ 9.00 per person for up to 100 guests

@ £7.50 per person for up to 200 guests





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PRE DINNER CANAPÉ MENU E
BRITISH CANAPÉS SELECTION

This menu is intended for service at a reception of up to one hour preceding a main served or buffet meal. The British Selection includes a variety of different delicacies presented and decorated on a range of different dishes and platters.

Warm Dishes

MINIATURE TOASTED CRUMPET SELECTION

Anchovy Butter

Marmite

Pesto

COCKTAIL SAUSAGES MARINATED IN HONEY AND MUSTARD

Spicy Tomato Dipping Sauce

WELSH RAREBIT

On Toasted Date & Walnut Bread

Cold Dishes

MINIATURE BEEF WELLINGTON

Mushroom Duxelle

SCOTTISH SMOKED SALMON

With Lemon Zest and Black Pepper

LONG CHEESE STRAWS AND SALTED NUTS

@ £ 9.50 per person for up to 100 guests

@ £8.00 per person for up to 200 guests





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PRE DINNER CANAPÉ MENU F
INTERNATIONAL SELECTION OF WARM CANAPÉS

This menu is intended for service at a reception of up to one hour preceding a main served buffet meal, this includes a wide variety of different delicacies from around the world presented and decorated on a range of different dishes & platters.

MOROCCAN PLATTER

Chargrilled Lamb with Apricot
Feta and Mint Borek
Cucumber Yoghurt

MINI MOZZARELLA, TOMATO AND CAPER PIZETTA

BUTTERFLY PRAWN AND SALMON TEMPURA

Wasabi and Soy

VEGETARIAN INDIAN DELICACIES

Spinach Samosas, Aubergine and Cinnamon Puri
Courgette Raita

THE FRENCH CONNECTION

Mini Croque Monsieur
Caramelised Onion Tarts
Coquille St Jacques

@ £ 9.50 per person for up to 100 guests

@ £8.00 per person for up to 200 guests





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PRE DINNER CANAPÉ MENU G
ORIENTAL SELECTION OF WARM CANAPÉS

This menu is intended for service at a reception of up to one hour preceding a main served or buffet meal. The Oriental Selection includes a variety of meat, fish and vegetarian based items all presented in a variety of authentic Oriental Baskets, Steamers and Dishes.

MARINATED SOLE AND TIGER PRAWNS
Lime, Chilli and Coriander

SHIITAKE MUSHROOM WONTONS
With Plum Sauce

SUSHI SELECTION
Asparagus and Pickled Ginger
Tuna and French Bean
Smoked Salmon and Caviar
Wasabi & Soy

CRISPY DUCK AND BOK CHOY SPRING ROLLS
Mango Chilli Salsa

Thai Satay Selection
CHICKEN WITH CASHEW NUTS
BEEF WITH BLACK BEAN
CHARGRILLED VEGETABLES WITH TAMARIND

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PRAWN CRACKERS
JAPANESE RICE CRACKERS

@ £ 10.00 per person for up to 100 guests
@ £8.50 per person for up to 200 guests





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Buffets and Barbecue Menus

BUFFET MENU A
TWO-COURSE COLD BUFFET MENU

RARE FILLET OF BEEF

Presented with a Garden of Miniature Vegetables and Herbs
Sauce Béarnaise

SAFFRON CHICKEN JULIENNE

With Mangetout, Coriander and Pomegranate

LAYERED SUMMER MOUSSE

Of Avocado, Cucumber & Sundried Tomatoes
Filled with a medley of the same ingredients

HOT NEW POTATOES

With Butter & Parsley

SALAD OF FIVE LEAVES AND HERBS

Light Lemon Dressing

ASPARAGUS VINAIGRETTE

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TOWER OF PROFITEROLES

With Chocolate and Butterscotch Sauces

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DISPLAY OF BRITISH FARMHOUSE CHEESES

Ornamental Urns Overflowing with Fresh Fruits

~ * ~

CONTINENTAL BLEND COFFEE

MINT CHOCOLATES

@ £42.00 per person for a minimum of 100 guests

@ £38.00 per person for a minimum of 200 guests

Menu price is inclusive of catering management, service staff, catering equipment and linen hire.



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BUFFET MENU B
CLASSIC BARBECUE BUFFET

This colourful buffet menu comprises an interesting variety of barbecue favourites served with a selection of salads and then followed by our most popular summer desserts. Uniformed chefs will cook on charcoal or gas fired grills in view of the guests and then present the food on a presentation display buffet.

MEXICAN CHICKEN FILLETS
Marinated with Lemon, Chilli and Coriander

THE ABERDEEN ANGUS GOURMET BURGER
Served in Handmade Sesame Rolls with a
Selection of Special Relishes, Chutneys and Smoked Cheddar Cheese

CHARGRILLED KING PRAWNS
With Lime Mayonnaise

LAMB AND MINT WELSH SAUSAGES
With Redcurrant Jelly

CHARGRILLED AUBERGINE TOURNEDOS
Filled with Puy Lentils, Mango and Pinenuts

CRISPY VEGETARIAN SAUSAGES
With Tomato and Apple Chutney and Relishes

MINI SALT BAKED POTATOES
With Sour Cream and Chives

CONTINENTAL LEAF SALAD
Cherry Tomatoes, Radishes and Cucumber

GARLIC BREAD
With Fine Herbs

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Central Display Cascading with Fruits, Flowers and Foliage:-

MERINGUE PYRAMIDS
Tiered with Summer Berries and Sliced Nectarines

WATERMELON LILIES
Filled With Exotic Fruits

SHOT GLASSES OF RICH CHOCOLATE MOUSSE

SELECTION OF CONTINENTAL FARMHOUSE CHEESES
£45.00 per person for a minimum of 100 guests
£41.00 per person for a minimum of 200 guests





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BUFFET MENU C
3 COURSE HOT AND COLD BUFFET MENU

1st Course set out in places:-

SEAFOOD AND WATERCRESS ROULADE
Encased in Smoked Salmon
Tangy Lime Mayonnaise

A Choice of Hot and Cold Main Dishes from the Buffet:-

Hot:-

LAMB AND APRICOT TAGINE
With Toasted Pinenuts

MINTED COUSCOUS
Cucumber Yoghurt

Cold:-

CHICKEN BREASTS WITH ASPARAGUS AND FINE HERBS
Gribiche Dressing

WOODLAND MUSHROOM GALLETTE
Seasoned Crème Fraiche

CAESAR SALAD
Parmesan Shavings

NEW POTATOES AND DILL VINAIGRETTE

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BITTER CHOCOLATE, PRUNE AND ARMAGNAC TART
Cinnamon Crème Anglaise

MELON, PAPAYA & GRAPEFRUIT SALAD
With Star Anise Syrup

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A SELECTION OF ENGLISH AND FRENCH FARMHOUSE CHEESES
Ornamental Urns overflowing with Fresh Fruits

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CONTINENTAL BLEND COFFEE
MINT CHOCOLATES

@ £48.00 per person for a minimum of 100 guests
@ £44.00 per person for a minimum of 200 guests





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BUFFET MENU D

This celebration barbecue menu comprises an unusual variety of spectacularly barbecued dishes prepared in view of the guests and then presented on a beautifully decorated display buffet

1st Course Set Out in the Place

SALMON AND FINE HERB TARTARE
Avocado Pear, Watercress and Cherry Tomato Chiffonade

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Chefs Cooking on Barbecue Grills

FILLET OF BEEF MEDALLIONS
With Green Peppercorn and Mustard Seed Marinade
Served with a Choron Sauce

SPATCHCOCK QUAIL
Marinated with Lemon, Dill and Garlic

BROCHETTES OF MONKFISH, MUSHROOM AND BUTTERNUT
Red Onion and Chilli Marmalade

SWEET PEPPERS FILLED WITH ARTICHOKE HEARTS AND PLUM TOMATO
Pesto

MINTED NEW POTATOES

COUSCOUS WITH CHARGRILLED MEDITERRANEAN
Vegetables and Feta Cheese

THAI SALAD
Bok Choy, Mango, Spring Onion, Baby Corn and Soy

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Dessert Centrepiece

BANOFFEE PIE
With Chantilly Cream

RED FRUIT KISSEL

DIAMONDS OF CHOCOLATE AND GRAND MARNIER TRUFFLE CAKE

A SELECTION OF BRITISH TRADITIONAL CHEESES
Grapes, Radish, Celery and Bath Olivers

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CONTINENTAL BLEND COFFEE
A Selection of Teas and Infusions

@ £50.00 per person for a minimum of 100 guests

@ £46.00 per person for a minimum of 200 guests





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MENU E

This light, summery menu begins with our own farm grown asparagus followed by a cornfed chicken breast with broccoli and almonds. Finally we propose three delightful miniature raspberry desserts.

SUSSEX ASPARAGUS WITH CUCUMBER MOUSSELINE
Toasted Pinenuts and Gazpacho Salsa

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CORNFED CHICKEN BREAST
Crispy Parcels of Broccoli and Almonds
Honey, Tarragon and Mustard Seed Jus

BUTTERED JERSEY ROYALS

For Vegetarian Guests

BAKED HALLOUMI WITH SWEET PEPPER BROCHETTES
Tamarind, Lime and Coriander Jus

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WHITE & DARK CHOCOLATE CURL WEDDING CAKE

AUTUMN FRUIT COMPOTE
Cranberry Coulis

~ * ~

CONTINENTAL BLEND COFFEE
A SELECTION OF TEAS

HANDMADE CHOCOLATES AND SWEETMEATS

@ £48.00 per person for a minimum of 100 guests

@ £45.00 per person for a minimum of 200 guests





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MENU F

This menu presents a delicious piquant fish starter followed by a classic lean and tender rack of lamb accompanied by Chanterelle mushrooms. To finish we have proposed a delectable summer sunshine dessert.

MARINATED SOLE AND TIGER PRAWN CEVICHE
Avocado, Orange and Watermelon
Mild Chillies and Citrus

For Vegetarian Guests

CHARGRILLED ASPARAGUS
Avocado Orange & Watermelon
Mild Chillies and Citrus

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BROCHETTE OF CARMARTHENSHIRE LAMB FILLET
Chanterelle Mushrooms
Fino Sherry Reduction

HERB CHAMP POTATOES

MEDLEY OF GREEN SUMMER VEGETABLES
(For the Whole Table to Share)

For Vegetarian Guests

BAKED AUBERGINE FILLED WITH PUY LENTILS, CHANTERELLE MUSHROOMS AND VEGETABLES
Green Herb Salsa

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WHITE PEACHES IN ROSÉ CHAMPAGNE
Mascarpone Ice Cream

~ * ~

CONTINENTAL BLEND COFFEE
A SELECTION OF TEAS

HANDMADE CHOCOLATES AND SWEETMEATS

@ £48.00 per person for a minimum of 100 guests
@ £45.00 per person for a minimum of 200 guests





Ravens Ait Island
THE UNIQUE ISLAND VENUE

MENU G

This menu presents two of our most popular choices for wedding meals followed by a buffet display of desserts. Both the Salmon and the Guinea Fowl are beautifully balanced stylish dishes served individually plated. Guests will then have the chance to mingle as they choose their own desserts from the buffet.

ORGANIC SALMON AND CORNISH CRAB
Watercress, Cherry Tomato and Citrus Vinaigrette

For Vegetarian Guests

SPINACH, TARRAGON AND SUNBLUSHED TOMATO ROULADE

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BREAST OF GUINEA FOWL
With Crispy Pancetta, Red Onion And Tarragon

RÖSTI POTATO CAKES

MINIATURE PARCELS OF FRENCH BEANS AND BABY CARROTS
Tied With Leeks



For Vegetarian Guests

BAKED TARTLET OF ARTICHOKE HEARTS, GOATS CHEESE AND CARAMELISED RED ONION
Sauce Hollandaise

~*~

Desserts from a Central Display Buffet, Cascading with Foliage, Flowers and Fresh Fruits

PAVLOVA OF PEACHES AND REDCURRANT
Chantilly Cream

THE ULTIMATE CHOCOLATE MOUSSE
Glass Bowls Swirled with Bitter Chocolate, Milk Chocolate and White Chocolate Mousse

WATERMELON LILLIES FILLED WITH TROPICAL FRUITS
Dressed with Pomegranate

A SELECTION OF CONTINENTAL & BRITISH FARMHOUSE CHEESES
Served with Bath Olivers & Fresh Fruits

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CONTINENTAL BLEND COFFEE
A Selection of Teas

DARK & WHITE CHOCOLATE TRUFFLES



@ £ 50.00 per person for a minimum of 100 guests
@ £47.00 per person for a minimum of 200 guests



Ravens Ait Island
THE UNIQUE ISLAND VENUE

MENU H

This more unusual wedding menu begins with a selection of starters placed in the centre of each table for guests to share. This is followed by a classic Fillet of Beef main course and then a Champagne and Elderflower Jelly, served in a Martini Glass for dessert.

Starters to Share:

BUFFALO MOZZARELLA, TOMATO AND AVOCADO
Pesto Dressing

CLASSIC SHRIMP & MANGO COCKTAIL
Marie Rose Sauce

BROCHETTES OF CHARGRILLED CHICKEN
Gem Salad, Cherry Tomatoes and Croutons

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MEDALLIONS OF ABERDEEN ANGUS BEEF
Pink and Green Peppercorns and Armagnac Reduction

HERB CHAMP POTATOES

ROASTED MEDLEY OF COURGETTES,
SWEET PEPPERS, PUMPKINS AND RED ONION

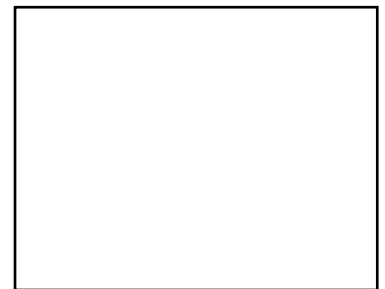
~*~

MARTINI GLASSES OF
Champagne and Elderflower Jelly
With Gold Leaf, Raspberries and White Chocolate Florentine

~*~

CONTINENTAL BLEND COFFEE
A Selection of Teas

SELECTION OF HANDMADE CHOCOLATES



The Starters include suitable dishes for vegetarian guests and for the main course we would recommend Pancakes filled with Leaf Spinach and Cheddar Cheese with Béarnaise Sauce.

A Selection of Cheeses and Fresh Fruits would be available as an alternative to the Dessert.

@ £ 54.00 per person for a minimum of 100 guests
@ £51.00 per person for a minimum of 200 guests



Ravens Ait Island

THE UNIQUE ISLAND VENUE

MENU I

As an alternative to plated service this menu proposes a selection of informal “Mezze” style Mediterranean Dishes presented in the centre of each table for guests to pass and share among themselves. For Dessert we have proposed a French Croque–en-Bouche Wedding Cake made from Vanilla Cream Profiteroles and Caramel. Once the Bride and Groom have cut the cake it would be individually plated and served with the Fruit Compote.

First Course Dishes

CHARGRILLED KING PRAWNS
With Paprika Coriander

FILO PARCELS OF SPINACH & RICOTTA
With Crème Fraiche and Coriander

ARTICHOKE HEARTS
Filled With Sundried Tomatoes and Basil

ASPARAGUS SPEARS
Parmesan, Olive Oil and Balsamic

RED PEPPER HOUMOUS, BABA GANOUSH AND GUACAMOLE
With Hand Made Speciality Breads

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Main Courses Dishes

SLOW BRAISED LAMB & APRICOT TAGINE
WITH PINENUTS

CHARGRILLED CHICKEN BREAST WITH LEMON, OLIVES & CINNAMON

FILLETS OF RED MULLET AND SEABASS
Seared Lemon, Sweet Peppers and Olive Oil

MINTED TABBOULEH
Parsley and Petit Pois

TOMATO & RED ONION SALAD
Mild Chillies and Coriander

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CROQUE–EN-BOUCHE WEDDING CAKE
Compote Of Marinated Nectarines And Cherries

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CONTINENTAL BLEND COFFEE
A Selection of Teas

SWEETMEATS OF STUFFED DATES, TURKISH DELIGHT, FRANGIPANES AND PRALINES

The First Course dishes include many items suitable for vegetarians. For the Main Course we would recommend a Chick Pea, Courgette & Apricot Tagine accompanied by the Tabbouleh and Salad. A Selection of Cheeses and Fresh Fruits would be available as an alternative to the Dessert.

@ £55.00 per person for a minimum of 100 guests
@ £52.00 per person for a minimum of 200 guests





Ravens Ait Island
THE UNIQUE ISLAND VENUE

MENU J
INDIAN WEDDING MENU

Appetisers

POPPADOMS, NAAN BREADS AND YOGHURT BREAD
Beetroot, Saffron and Hot Lime Dipping Sauce

FETA AND SPINACH SAMOSA
Homemade Mango Chutney

CHICKEN TANDOORI KEBABS

TOMATO, RED ONION AND AUBERGINE SALAD
Chilli Dressing

FRIED POTATO BONDA
Cucumber Raita



Main Course Dishes

BAKED RED MULLET AND SEATROUT FILLETS
Fennel, Coriander, Ginger and Fenugreek Glaze

CHICKEN WITH ALMONDS AND LEMON
Cinnamon and Yoghurt

BASMATI RICE

SPINACH AND NEW POTATOES
Spiced Okra, Tomato and Onions

Dessert

STAR ANISE CRÈME BRULEE
Caramelised Pineapple, Papaya and Pomegranate
Cinnamon Twille



~ * ~

CONTINENTAL BLEND COFFEE
Collection of Sweetmeats

@ £58.00 per person for a minimum of 100 guests
@ £54.00 per person for a minimum of 200 guests



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MENU K

This Magnificent Wedding Menu begins with a huge Central Display of Seafood and other delicacies presented on each table for guests to share. For the Main Course we are then recommending Roasted Fillet of beef with classic accompaniments. Finally we have suggested a special cheesecake wedding cake. This is a multi tiered display of individual exotic fruit cheesecakes which after the cake cutting ceremony are served individually.

“PLATEAU DE CHOISIR”

Langoustine, King Prawns, sliced Smoked Salmon, Galia Melon,
Watermelon, Asparagus, Artichoke, Quails Eggs & Crudit 
Served with a Watercress Mayonnaise And Seafood R moulade

~*~

RARE ROAST FILLET OF HEREFORD BEEF

Carved by Uniformed Chefs within the Dining Area
Presented with Vine Tomatoes and Sauce B arnaise

MINTED NEW POTATOES

Bowls on Each Table to share of
FIVE LEAF AND FIVE HERB SALAD
Lemon Dressing

~*~

INDIVIDUAL EXOTIC FRUIT CHEESECAKES

Dressed with Fresh Flowers and Berries

Kiwi, Raspberry, Passion Fruit and Pomegranate
Mango Coulis

~*~

CONTINENTAL BLEND COFFEE

A Selection of Teas

HANDMADE CHOCOLATES AND FLORENTINES

There are many items on the “plateau” suitable for vegetarian guests or we will offer individual platters of asparagus with watercress mayonnaise as the first course. For the main course we would propose a wellington of spiced vegetables and pulses, served with a b arnaise sauce.

A Selection of Cheeses and Fresh Fruits would be available as an alternative to the Dessert.

@ £60.00 per person for a minimum of 100 guests

@ £56.00 per person for a minimum of 200 guests

