
PLATEAU 2020



CANAPÉS

*PLEASE NOTE we do REQUIRE AT LEAST 2 WORKING days' NOTICE IN ORDER TO SERVE CANAPES
AND we kindly ask A MINIMUM ORDER of 10 CANAPES PER TYPE*

MEAT:

Classic beef TARTARE (Cold) £3.00

Confit duck with HOISIN AND SPRING ONION (Cold) £3.00

HONEY AND MUSTARD ROASTED MINI SAUSAGES ON A SKEWER (Hot) £3.00

CURRIED CONFIT CHICKEN CROQUETTES, CURRY MAYONNAISE (Hot) £3.00

SEARED lamb fillet, COURGETTE PUREE, basil (Hot) £3.00

Fish:

CURED salmon blinis, CRÈME FRAICHE, KETA CAVIAR (Cold) £3.00

SMOKED Haddock fish cake, LIME YOGURT (Hot) £3.00

TUNA TARTARE, SESAME, lime IN A SESAME CONE (Cold) £3.00

WHITE CRAB IN A CUCUMBER CUP WITH AVOCADO AND CORIANDER (Cold) £3.00

BRIOCHE COATED KING PRAWN, SWEET chilli dip (Hot) £3.00

VEGETARIAN:

LINSEED CRACKER WITH GOAT'S CURD, BEETROOT AND RED VEIN SORREL
(Cold) £2.75

Wild MUSHROOM ARANCINI, WHITE TRUFFLE EMULSION (Hot) £2.75

PARMESAN AND ROSEMARY SABLE, CHIVE CREAM CHEESE (Cold) £2.75

Bric PASTRY CIGAR OF GUACAMOLE (Cold) £3.00

MOZZERELLA, CHERRY TOMATO, PESTO BROCHETTE (Cold) £2.50

SWEET TREATS:

Espresso CHOUX BUN £2.50

DARK CHOCOLATE MACARON £2.50

MANGO AND PASSION FRUIT "Yolk" £2.50

CRÈME BRÛLÉE £2.50

PLATEAU BOWL FOOD

*PLEASE NOTE WE DO REQUIRE AT LEAST 2 WORKING DAYS' NOTICE IN ORDER TO SERVE CANAPES
AND WE KINDLY ASK A MINIMUM ORDER OF 10 BOWL PER TYPE*

THESE CAN BE ADDED TO YOUR CHOSEN CANAPÉ MENUS

WE RECOMMEND TWO BOWLS PER PERSON

SAVOURY £6.00 - PER BOWL

Slow BRAISED BEEF CHEEK BOURGUIGNON, POMME PUREE

Wild MUSHROOM RISOTTO, WITH WHITE TRUFFLE OIL AND PARMASAN

CHICKEN AND MUSHROOM STROGANOFF WITH PILAFF RICE

POACHED MONKFISH AND PRAWN BOUILLABAISSE, SAFFRON POTATOES

MISO MARINATED SALMON, WITH CHINESE GREENS, AND STEAMED SESAME RICE

CHICKPEA AND SWEET POTATO CURRY, COCONUT RICE, LOTUS ROOT



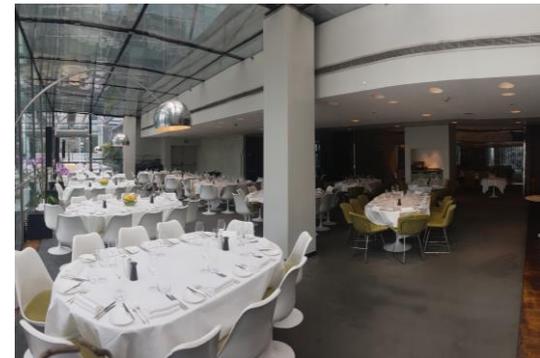
SET MENUS

We kindly REQUIRE THAT YOU SELECT EITHER MENU A OR B IN ADVANCE

PLEASE NOTE THAT SOME DISHES MAY CHANGE ACCORDING TO SEASONALITY OF THE INGREDIENTS.

We kindly ask you TO CHOOSE ONE STARTER, ONE MAIN AND ONE DESSERT FOR ALL YOUR GUESTS.

DIETARY REQUIREMENTS CAN BE CATERED FOR SEPARATELY, PLEASE ADVISE OUR EVENTS TEAM AT LEAST 7 WORKING DAYS PRIOR THE EVENT.



MENU A

3 COURSES FOR £45.00 PP

STARTERS

MARINATED HERITAGE BEETROOTS, GOATS CHEESE BEIGNET, BAYONNE HAM AND WATERCRESS
CITRUS CURED WILD SALMON, WITH AVOCADO, GRAPE FRUIT, AND CAVIAR
ROASTED DELICA PUMPKIN SOUP, WITH SAUTÉED WILD MUSHROOMS (V)

MAINS

TRUFFLE STUFFED GUINEA FOWL BREAST, HAND ROLLED LINGUINI, SAUCE VIN JAUNE
SLOW POACHED PLAICE, JERUSALEM ARTICHOKE PUREE, GOLDEN RAISINS, CHIVE BEURRE BLANC
ROASTED BABY CAULIFLOWER, COCONUT AND CAULIFLOWER PUREE, RED LENTIL DHAL, SPICED DUKKHA (V)

DESSERTS

EGGNOG BRULEE, PALMIER BISCUIT
TOFFEE AND MILK CHOCOLATE TART, INSIGNY CRÈME FRAICHE
GRAND MARNIER JELLY, 70% CHOCOLATE FOAM, ORANGE TUILLE



MENU B

3 COURSES FOR £50.00 PP

STARTERS

PITHIVIER OF GAME WITH A SPICED APPLE SAUCE AND BITTER LEAVES
RAVIOLI OF SCALLOP AND CRAB, BABY SPINACH AND A LEMON VERBENA BISQUE
TRUFFLED CELERIAC VELOUTÉ, WILD MUSHROOMS AND HAZELNUTS (V)

MAINS

BEEF FILLET AND CHEEK WITH GRELOT ONIONS, PANCETTA, POTATO FONDANT, RED WINE SAUCE
BRAISED TURBOT, GLAZED BABY VEGETABLES, RATTE POTATOES, CRAB SAUCE
WILD MUSHROOM RISOTTO WITH FRESH BLACK TRUFFLE (V)

DESSERTS

MADAGASCAN VANILLA AND SALTED CARAMEL Mille feuille
CUSTARD TART, NUTMEG CHANTILLY
WILLIAMS PEAR SEMI FREDDO, EAU DE VIE

Dishes may vary dependent on seasonal availability.
The menu does not list all ingredients, please inform us of any dietary requirements

