



## Summer 2024

### Ideas for parties & sit down meals

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#### Bites & Canapés

Piparras (antipasti skewers)

*Quail egg, piparras (Basque pickled peppers), olives, poponcini peppers*

Zesty asparagus cigars

*Asparagus wrapped in golden baked filo & topped with a little lemon & parmesan*

Salmon ceviche

*Salmon & lime, avocado, corn & radish, micro coriander*

Spinach feta nutmeg tartlets w. hazelnut pangrattato

Whipped ricotta, honey & macadamia filo cups

Pea & feta croquettes w. mint mayonnaise

Sandwiches or Toasts

*sandwiches are afternoon tea style, toasts are open*

Whipped cream cheese, chive & radish sandwiches

Smoked salmon, lemon & cracked pepper sandwiches

Egg, caper & dill mayonnaise

Blue-cheese & celery with chives

Coronation chicken

Mini Yorkshire puddings with roast beef & horseradish cream

Merguez sausage rolls w harissa mayo

Zucchini fritter mini burgers

*Bun, fritter, sweet chili & shredded lettuce*

Beef sliders

*Bun, 100% beef patty, pickle, shredded lettuce*

Harissa squash 'sausage' rolls w. mustard mayo

Welsh rarebit' tarts.

*Pastry shells filled w. cheesy, mustardy filling w. Worcestershire sauce*

Cheddar, bacon & sun-dried tomato fluffy mini savoury muffins

Devilled eggs or Shakshuka eggs

*Traditional deviled eggs, or filled with a Shaksbuka sauce of red peppers, tomato & herbs*

#### Or try a chilled soup?

Chilled pea & mint soup

Gazpacho with chilled cucumber garnish

Leek & yoghurt soup with a chili butter



### Accompanied by nibbles

Marinated olives            Home-roast mixed nuts  
Artisanal crisps            Pink-pickles  
Crispy corn                 Popcorn

### Skewers

Chicken satay skewers  
Patlican kebabs  
*Persian lamb & aubergine kebabs*

Aubergine yakitori skewers  
*Aubergine & carrot skewers marinated in a yakitori sauce*  
Corn on the cob with tamarind chili butter & coriander

Spicy white-fish kebabs  
*Tangy yoghurt based marinade*  
Zatar & preserved lemon salmon skewers

Haloumi, caramelised squash & sweet red pepper  
Paneer & pepper shashlik w. chat masala


### Crudités

Persian cucumber, sweet baby peppers, radish, heritage carrots, endive, podded peas

### Sauces & dips

Black olive tapenade, Salsa verde, Tzatziki, Hipti (red pepper & feta), Artichoke & lemon, Labneh  
Hummus with herbs & dukkah, Muhammara (red pepper & walnut), Babaganoush

Flatbreads, pita, ciabatta



## BBQ ideas

*Mostly all of these dishes can be cooked with an indoor grill*

Lemongrass tofu steaks & Vietnamese dipping sauce

### Fish

Chargrilled whole squid, chili & mint, Vietnamese dipping sauce

Salmon en papillote with tomato & black olive / preserved lemon and zatar

Whole seabass with lemongrass, ginger & coriander stuffing. Sweet & sour sauce

### Meat

Spatchcock chicken with tandoori-style rub. Served with lemon wedges & chutney

Butterflied leg of lamb, black garlic & baharat rub. Served with radish, cucumber, fennel tarator

Onglet steaks. Rosemary, oregano & thyme marinade. Served with light pickled red onions

Italian sausages. Pork & fennel, pork & chili

## Centerpiece dishes

*Served cold but can be warmed on request*

Porchetta stuffed with fennel, garlic & herbs & crispy skin

Roast rib of beef. Served medium rare

Chicken Marbella

*Classic chicken dish with overnight marinated chicken pieces roasted in a slightly sweet sauce with contrasting flavours of olives, capers & prunes*

Gravlax, home-cured with cured beetroot carapaccio, mustard-dill sauce, soused cucumber & radish.  
Pumpernickel breads

Chard, caramelised onion & feta tart with toasted pine nuts

Roast trout fillet, with lemons, herbs & white wine sauce

Tahinat betinjan

*Fried aubergine, pomegranate, parsley & mint atop tabini-yoghurt sauce*

Rosemary, garlic and parmesan polenta wedges served in a homemade tomato & basil sauce with black olives

Spring green pasta

*Cavatelli pasta w. green sauce & vegetables peas, spinach, chard, & mint*

Caponata

*Mediterranean vegetables, capers, olives, pine nuts, herbs*



## Sides & Salads

[choose 3-4 to accompany BBQ or centrepieces]

Grilled hispi cabbage with chili, garlic & ginger dipping sauce

Mustard & orange dressed summer veg

*Roasted asparagus, leeks, radish & broad beans with orange mustard dressing*

Salt baked Jersey Royals with peas, mint & mustard

Sweet braised summer vegetables

*Baby leeks, carrots, fresh peas braised in a light stock with mint & parsley*

Braised butter beans with fennel & white wine

Garlicy charred broccoli & kale with hazelnuts & coriander dressing

Roast cauliflower salad, rosemary, turmeric, crispy cauliflower leaf, capers, cherry tomato, vinegar & sea salt

BBQ'd baby gem lettuce & spring onion salad with shaved manchego cheese & membrillo dressing

Broad bean, pea, mint & feta salad with peashoots

Toasted fregola & grilled haloumi. Orange wedges, toasted pine nuts & parsley

Panzanella

*Tomato & onion salad with fresh basil & sourdough bread*

Rainbow salad in a lime & tahini-tamari-maple dressing

*Shards of red cabbage, carrot, cucumber, red onion, fennel, lettuce, coriander, mint*

Smoked rice, barberry & black bean. Lime zest and juice

Puy lentil salad of courgette & roast red onions

Mixed green leaves with a classic French vinaigrette

## Breads

Plump warmed focaccia, sourdough, rustic baguette, mini-rolls

And choose from sauces and dips on page 2



## Sweets

*Cakes are served whole with some slices pre-cut. Shortcakes to friends are served as individual portions*

Chocolate nemesis cake

*A hugely rich decadent chocolate cake*

Pavlova -Summer fruits or Chocolate & Espresso

*Meringue & cream & choice of topping*

Basque burnt cheesecake

Strawberry shortcakes

*Fluffy shortcakes served with strawberries & cream*

Chocolate & caramelised walnut brownies

Gooseberry & elderflower creams

*Little pots of elderflower compote with a set sweet cream topping*

Saffron panna cotta & maple roast cherries

Cardamom, vanilla & orange blossom posset. Almond brittle

Lemon & lime meringue tartlets

Cherry & basil friands

*Sophisticated little almond cakes*

Chocolate pots de crème

Baklavas

*Syrup soaked nut & filo pastries*

## Fruit

Seasonal fruit skewers featuring pineapple, grape, strawberries, melons

Berry & citrus fruit salad

Medjool dates stuffed w. almonds, honey, spices Chocolate dipped strawberries

## Ice-creams & sorbet

Ice-creams:


Coffee, vanilla, salted caramel, fruit, clotted cream, mint, chocolate - choose your flavours

Sorbet:

Lemon, mango, coconut, rose – choose your flavours

## Cheeseboard (self-service)

Example: Lancashire, Gorywdd Caerphilly, Gubeen, Skegness Blue, Goat's log  
Sourdough, cracker & crispbread selection, quince jelly, grapes, celery, dried figs & chutney  
(or make a personal selection of cheeses)



## Summer Drinks

*A selection of refreshing summer cocktails to accompany other soft drinks, wine & beers*

Watermelon & basil iced tea

Tarragon & cucumber lemonade

Peach & lime spritzer

Pimms with cucumber, orange, strawberry & lemonade

Mojito

*White rum, mint, syrup, soda*

Peach Bellini

*Peach, sparkling wine or champagne*

Raspberry caipirinha

*Cachaca, lime, raspberry, mint, sugar, ice*