

BESPOKE CUISINE

In-house Catering and Events

Autumn Menu

Corporate



Fresh, seasonal and sublime

| In-house | Events | Personal Chef | Gourmet Food Delivery |

BESPOKE CUISINE

In-house Catering and Events

Bespoke Cuisine at HOME:

- Private lunches and dinners
- Banquets and weddings
- Informal buffets and BBQ
- Cocktail and canapés parties
- Residential and holiday cooking
- Personal chef
- Weekend house parties
- Picnic hampers and sporting events
- Shooting and fishing parties
- Gourmet food delivery



Bespoke Cuisine at WORK:

- Boardroom lunches and dinners
- Buffets
- Corporate hospitality
- Cocktail and canapés receptions
- Product and company launches
- Office lunches delivered



"I have no hesitation in recommending Bespoke Cuisine for my clients". Ms McDonald, i2Detail

"Craig is always a star; great food and excellent service." Lord & Lady Balniel

"Great food — some of the best we've had." Johnny Bute, Marquess of Bute

"Everything was wonderful: food, service, attention to detail." Mr and Mrs Larnach

"Craig and the team were great, and the food was excellent." Sir Fraser and Lady Morrison

"Truly excellent food; we had a wonderful time." Mr Buffini

"Craig was fantastic. The scallops were better than what we had in Claridges a few days later." Rt Hon Q Davies MP

"Delicious food, which everyone enjoyed. Well done!" Mrs C Harris



Sublime food | Impeccable service | Inspired wine-matching | Fine wines and spirits |
Sourcing the finest, local, seasonal ingredients | Full events management service |
Crockery, glassware, cutlery and linen hire |

Bespoke CUISINE

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Canapés Cold

Isle of Uist hot smoked salmon blinis with sour cream and chives

Paté of smoked mackerel and horseradish on ciabatta toast

Seared tuna with herbs, soy dipping sauce

Fillet of beef on ciabatta toast with beetroot and balsamic pureé

Filo parcels of roast fennel and feta with lemon and oregano

Herbed scones with mascarpone, Parma Ham and pesto

Slow-roast tomato tartlets with basil

Char-grilled courgette rolls with ricotta

Chargrilled skirt of beef with beetroot and horseradish sour cream blini

Strips of griddled leg of lamb with Romesco sauce on ciabatta toast

Smoked fillet of lamb and pea puree on ciabatta toast

Tea-smoked duck, plum chutney and toasted brioche

Handmade crispy duck pancakes with hoi sin sauce

Foie gras with sauterne jelly on toasted brioche*

Tartare of tuna

Tartare of beef fillet

Shot of gazpacho

Shot of watercress soup



Hot

Skewers of balsamic and bay-marinated beef

Skewers of free-range chicken, sage and Parma Ham, herbed aioli

Skewers of Moorish-marinated pork

Mini ballotines of chicken in lemon, garlic and thyme

Mini lamb koftes, cucumber and mint yogurt dip

Pan-roasted king prawns with a dill and caper aioli

Crab-filled choux puffs with lime and coriander

Tea-smoked mackerel and quail egg tartlet

Pissaladiere

Provençal vegetable tartlet

Potato and gruyere soufflés

Goats' cheese and red onion marmalade tartlets

Parma Ham, Parmesan and sage puffs

Rissoles of wild mushroom risotto

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Quail roulade with juniper chutney wrapped in Parma Ham
Mini fish cakes with sweet chilli dipping sauce
Pea fritters with Parma Ham and feta
Mayanmar chicken
Parcels of fish and chips with pea purée
Butternut and chickpea soup



Sweet

Snobinettes of chocolate with amaretto mousse
Mini chocolate brownies with crème fraîche
Mini profiteroles with cherry cream and chocolate
Mini lemon tartlets
Mini custard tarts
Crème brulée tartlets
Chocolate ganache tartlets
Vacherins of mango and passion fruit cream
Honey and black pepper tuiles, rhubarb ice cream
Filo horns with pistachio cream
Brandy tuiles with apple mousse
Banana beignets
Mini baked Alaskas
Almond puff pastry twists
Honey tuile with marinated autumn raspberries
Shortbread, whisky cream and autumn raspberries
Apple and blackberry tartlet
Mini scones with clotted cream and strawberry conserve
Mini apple tarte tatins
Muscovado and fig meringues
Orange and almond cakes with yogurt and pomegranate
Macaroons
Fig and frangipane tartlet

Price per head from £8 for 6 options

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Dinner Menu

Starter

- Goats' cheese, caramelised red onion and rocket tart with thyme
- Tea-smoked mackerel tart with chive butter sauce
- Prawn and langoustine ravioli, dill velouté
- Pan-seared foie gras with lentil du Puy and a herb vinaigrette
- Seared scallops with cauliflower purée, pancetta and lemon vinaigrette
- Our own hot-smoked salmon, horseradish potato salad and wild herbs
- Salad of chargrilled breast of partridge, fondant beetroot and hazelnut vinaigrette
- Trio of salmon: our own hot-smoked, confit and poached, horseradish new potato salad, en-dive with lemon dressing
- Pork terrine, chicory with sherry vinegar dressing, homemade onion bread
- Parmesan soufflés with anchovy sauce
- Risotto of wild mushrooms
- Caramelised sweet onion tart, seasonal leaves and balsamic dressing
- Salad of wood pigeon, beetroot and pancetta with hazelnut vinaigrette
- Salad of fresh fig, rocket and Parma Ham with balsamic dressing
- Warm salad of white asparagus and ceps
- Carpaccio of tuna

Main Course

- Roast salmon with chorizo, butter beans and confit tomato and aioli
- Pan-fried line-caught seabass with braised fennel
- Whiting with a lemon and parsley crust
- Roast turbot with morel velouté
- Sea trout with crushed fresh peas
- Vegetable nage with shellfish
- Guinea fowl with broad beans, gem lettuce and bacon
- Rump of autumn lamb, lentil de Puy
- Herb-crusted rack of lamb with potatoes boulangère and courgettes Provençal
- Roasted rump of lamb with a rosemary-scented jus and roasted Provençal vegetables
- Saddle of lamb stuffed with spinach and mascarpone
- Braised shoulder of spring lamb with balsamic, shallots and thyme
- Roast leg of lamb with lemon, garlic and rosemary
- Roast rib of beef, goose fat roast potatoes, glazed baby carrots
- Roast fillet of beef, fondant beetroot and spinach and watercress
- Pan-roasted rib of beef with watercress puree



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Beef Wellington, sautéed potatoes, braised gem lettuce
Braised short rib of beef, celeriac puree and wilted spinach
Trio of pork: braised cheek, pressed belly, sautéed sirloin,
Madeira sauce, butternut puree, creamed kale
Daube of pork with wilted greens

pudding

Caramelised lemon tart
Raspberry shortcake
Sublime flourless chocolate cake
Individual blackberry cheesecake
Hot chocolate fondant, crème fraiche
Double chocolate brownies, hot bramble sauce, crème fraiche
Classic crème brûlée with almond puff pastry twists
Classic cheesecake, seasonal berries
Fig and frangipane tart, handmade cinnamon ice cream
Apple tarte tatin ,homemade vanilla ice cream
Mango and passion fruit parfait
Millefeuille of raspberries and Drambuie cream
Hot apricot soufflé, poached apricots
Apple mousse, gingerbread and hot apple sauce
Individual plum crumble with poached plums and handmade custard



Cheese

Selection of fine British and French cheese, oatcakes, crackers and quince

Coffee and Petits fours

The finest Javan coffee and handmade petits fours

Price per head From £30.00
Based on up to 25 guests for dinner

BESPOKE CUISINE

In-house Catering and Events

Buffet Lunch

Main Plates

Whole baked salmon on a bed of herbs, marinated cucumber and dill salad

Our own hot-smoked salmon, horseradish crème fraiche

Fish cakes with parsley sauce

Smoked mackerel tart

Classic creamy fish pie

Butterflied leg of lamb with Romesco sauce

Roast leg of lamb with oregano, lemon and garlic

Slow-roast shoulder of lamb with thyme, shallots and balsamic

Black pepper coated striploin of beef

Char-grilled skirt of beef with herb butter

Roast rib of beef

Classic beef lasagne with handmade pasta

Slow-roast belly of pork with fennel, quince paste

Striploin of pork with lemon, sage and garlic

Pork terrine

Green garlic chicken thighs with lemon and thyme

Char-grilled free-range chicken

Swiss chard and artichoke tart

Goats' cheese, balsamic onion and thyme tart

Spinach and watercress tart with ricotta

Pancetta, gruyere and rocket tart

Side Plates

Roast new potatoes with olive oil, garlic and bay

Salad of new potatoes with crème fraîche, chives and parsley

Warm salad of new potatoes, cider vinegar dressing

Roast new potatoes with lemon and capers

Poor Boy Potatoes

Seasonal leaves

Rocket and artichoke salad with parmesan

Herb salad with lemon and olive oil

Endive with sherry vinegar dressing

Beetroot and horseradish salad

Char-grilled broccoli with lemon and chilli

Char-grilled courgette and halloumi with tomato

Caramelised endive with Serrano ham

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Cauliflower and cumin fritters
Marinated aubergine with tahini and oregano
Chargrilled Provencal vegetables
Chickpea salad
Aubergine gateau
Tomato and butter bean salad with thyme and paprika dressing
Haricot and green bean salad with feta and olives
Slow-roast tomato and red pepper salad
Swiss chard and lentil salad with lemon
Roast butternut and caramelised onion
Pissaladiere
Parsley and olive focaccia
Feta, olive and slow-roast tomato tartlets

Selection of fresh handmade bread

pudding Plates

Caramelised lemon tart
Mango and passion fruit pavlova
Apple and blackberry crumble
Fresh apple bavaois
Double chocolate brownies with crème fraîche
Classic carrot cake with butter cream icing
Apple and cinnamon torte, almond cream
Custard tart
Chocolate ganache tart
Flourless chocolate cake
Espresso and amaretto chocolate ganache tart
Pan-roasted poached pears with ginger ice cream
Orange and almond cake
Millefeuille of filo pastry and summer berries
Chocolate dacquoise
Earl Grey-soaked raisin cake with cinnamon cream

Selection of finest British and French cheese, grapes, quince, oatcakes and crackers

Coffee and petits fours

Finest Javan coffee and handmade petits fours

Price per head From £18.00

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Finger Food and Sandwiches

Egg and cress
Smoked salmon and cream cheese
Cucumber
Our own roast beef and horseradish
Baked ham and mature cheddar
Mull cheddar and tomato
Rocket and brie
Salami and tomato
Tomato and mozzarella
Pastrami and cream cheese
Coronation chicken
Roast chicken with herbed mayonnaise

Rocket, goats' cheese and caramelised red onion tartlet
Pancetta and gruyere tart with leeks
Lamb koftes, yogurt, mint and cucumber dip
Skewers of beef espatada
Skewers of prawns with lemon mayonnaise
Skewers of free-range chicken breast with sage and Parma Ham

Cakes

Handmade scones, preserve and clotted cream
Victoria sandwich with lashings of cream
Earl Grey-soaked raisin tea loaf
Banana bread
Madeira cake
Coffee and walnut
Double chocolate brownies
Orange and almond torte
Apple and cinnamon torte with cinnamon cream
Macarons
Tarte des fruits
Mini tarte fine
Mini chocolate dacquoise
Flourless chocolate cake
Vacherins of raspberries and cream

Price per head From £15.00

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Morning tea and coffee

Selection of fresh pastries
Homemade blueberry muffins
Tea loaf
Raisin and cinnamon bread
Apple and cinnamon bread
Gingerbread
Handmade shortbread

Selection of seasonal fruit

Selection of fine teas and coffee
Freshly-squeezed orange juice

Breakfast

Sublime scrambled egg
Finest dry-cure smoked back bacon
Finest pork breakfast sausages
Griddled flat mushrooms
Roasted vine tomatoes
Selection of bread
Selection of pastries
Homemade blueberry muffins

Seasonal fruit salad
Greek yogurt and fruit compote

Tea and coffee
Freshly-squeezed orange juice
Selection of fruit juices

Price per head

From £8.00

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In-house Catering and Events



**In-house Catering | Personal Chef Service | Event Catering | Gourmet Food Delivery |
Boardroom Dining | Canapés | Corporate Hospitality | Office Lunch Delivery Service**

Additional services

Waiting and event staff	From £12 per hour
Crockery, glassware and linen hire	
Flowers and table decoration	
Wine, champagne and beer	<i>Separate list available</i>
Soft drinks and bottled water	
Cocktail bar	

*We produce sublime food using the finest, local, seasonal ingredients,
and would be happy to create a bespoke menu for your event.*

Contacts

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