

# BESPOKE CUISINE

*In-house Catering and Events*

## *Canapés*



*Fresh, seasonal and sublime*

In-house | 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
- Weekend house parties
- Picnics, shooting and fishing parties
- Personal chef
- 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



"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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## **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 puree

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

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 fresh pea soup



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## **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

Quail roulade with juniper chutney wrapped in Parma Ham

Mini fish cakes with sweet chilli dipping sauce

Pea fritters with Parma Ham and feta

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Mayanmar chicken  
Parcels of fish and chips with pea purée



## **Sweet**

Snobinettes of chocolate with amaretto mousse  
Mini chocolate brownies with crème fraîche  
Mini profiteroles with cherry cream and chocolate  
Mini lemon tartlets  
Crème brûlée tartlets  
Chocolate ganache tartlets



Mini Victoria sponge with strawberry conserve and Chantilly cream

Banana beignets  
Mini baked Alaskas  
Almond puff pastry twists  
Black pepper tuile and marinated strawberries  
Shots of cherry soup with caramelised balsamic ice cream



*We use the finest, freshest, local produce to create sublime food  
and would be delighted to put together a bespoke menu for your occasion*

