

# BESPOKE CUISINE

*In-house Catering and Events*

## *Spring Menu*



*Fresh, seasonal and sublime*

# 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



"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

# BESPOKE CUISINE

*In-house Catering and Events*

## *Canapés*

### **Cold**



Our own 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



---

### **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

Myanmar chicken

Parcels of fish and chips with pea purée



# BESPOKE CUISINE

*In-house Catering and Events*

## 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 brûlée 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

---



# BESPOKE CUISINE

*In-house Catering and Events*

## Starters

Fresh Pea & mint velouté

Goats' cheese, caramelised red onion and rocket tart with thyme

Tea-smoked mackerel tart with chive butter sauce

Asparagus salad with herb vinaigrette and bacon

Pan-seared foie gras with lentil du Puy and a herb vinaigrette

Seared scallops with rocket salsa verde

Carpaccio of tuna

Parmesan soufflés with anchovy sauce

Risotto of spring vegetables and parmesan

Salad of wood pigeon with hazelnut vinaigrette

Salad of fresh fig, rocket and Parma Ham with balsamic dressing

Warm salad of white asparagus and ceps



## Main Course

Pan-fried Line-caught seabass with braised fennel

Whiting with a lemon and parsley crust

Roast turbot with an asparagus velouté

Sea trout with crushed fresh peas

Roast salmon with chorizo and aioli

Vegetable nage with shellfish

Guinea fowl with broad beans, gem lettuce and bacon

Herb-crusted rack of lamb with potatoes boulangère and courgettes Provençal

Pan-roasted loin of lamb with lentil de Puy

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

Beef Wellington, sautéed potatoes, braised gem lettuce

Fennel roast belly of pork, *poor boy potatoes*

Daube of pork with wilted greens



# BESPOKE CUISINE

*In-house Catering and Events*



## Pudding

Caramelised lemon tart  
Strawberry shortcake  
Sublime flourless chocolate cake  
Individual strawberry cheesecake  
Hot chocolate fondant

Double chocolate brownies, hot cherry sauce, crème fraiche

Classic crème brûlée with almond puff pastry twists

Classic cheesecake, raspberry coulis

Fig and frangipane tart, handmade cinnamon ice cream

Mango and passion fruit parfait

Provençal-poached nectarines, homemade vanilla ice cream

Millefeuille of raspberries and Drambuie cream

Hot apricot soufflé, poached apricots



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

