

# BESPOKE CUISINE

*In-house Catering and Events*

## Spring 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

# BESPOKE CUISINE

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## *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

Shot of watercress 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 risotto primavera

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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



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## Sweet

Strawberry meringues

Mini Eton mess

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, strawberry 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 raspberries

Berry tartlets with mascarpone cream

Mini scones with clotted cream and strawberry conserve

Mini apple tarte tatin

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

# BESPOKE CUISINE

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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 pea purée, pancetta and lemon vinaigrette
- Our own hot-smoked salmon, horseradish potato salad and wild herbs
- Salad of chargrilled breast of wood pigeon, 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 spring vegetables
- Caramelised sweet onion tart, seasonal leaves and balsamic dressing
- Salad of fresh fig, rocket and Parma Ham with balsamic dressing
- Warm salad of asparagus, pancetta and hollandaise
- Parma Ham, pea mousse, fresh peas and pea shoots
- Carpaccio of tuna



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### **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 spring 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



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Pan-roasted rib of beef with watercress puree  
Beef Wellington, sautéed potatoes, braised gem lettuce  
Braised short rib of beef, celeriac puree and wilted spinach  
Roast rib of rose veal, shallot and caper sauce with vermouth,  
celeriace puree and sautéed cavolo nero  
Ris of pork: braised cheek, pressed belly, sautéed fillet, Madeira sauce,  
butternut puree, spring greens  
Daube of pork with wilted greens

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## Pudding



Caramelised lemon tart  
Raspberry shortcake  
Sublime flourless chocolate cake  
Strawberry cheesecake  
Hot chocolate fondant, crème fraîche, seasonal berries  
Double chocolate brownies, hot bramble sauce, crème fraiche  
Classic crème brûlée with almond puff pastry twists and soused strawberries  
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



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## Cheese

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

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## 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

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## **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

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### **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

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## **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  
Strawberry 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

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## ***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

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### **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  
Macaroons  
Tarte des fruits  
Mini tarte fine  
Mini chocolate dacquoise  
Flourless chocolate cake  
Vacherins of raspberries and cream

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**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

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## *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

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**Price per head**

**From £8.00**

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**In-house Catering | Event Catering | 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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