

BESPOKE CUISINE

In-house Catering and Events

Summer Canapés



Fresh, seasonal and sublime

In-house | Personal Chef | Gourmet Food Delivery

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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 |

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Canapés Selection

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
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



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

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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



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
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
Strawberry shortcakes
Millefeuille of peaches and vin santo cream
Strawberry and elderflower jellies
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*

