

flair

CATERING & EVENTS



Plated Meals

Starter

- Smoked Cauliflower Soup with Bacon Croutons
- Thai Butternut & Coconut Soup, Coriander & Coconut Shavings (V)
- French Country Vegetable Soup with Root Vegetables Fennel Seed & Nutmeg (V)
- Parma Ham & Melon Salad with Feta & Minted Yoghurt Dressing
- Beef Carpaccio with Parmesan, Rocket & Salsa Verde
- Roast Dukkah Butternut Salad with Spring Onion, Vine Tomato, Cucumber, Feta & Herb Dressing (V)
- Sesame Chicken Poke Bowl with Pineapple, Cucumber, Avocado, Black Rice & Wasabi Mayo
- Ginger Glazed Prawn Poke Bowl with Paw Paw, Cucumber, Carrot, Red Cabbage & Thai Chili Mayo
- Blue Cheese Salad with Oven Roast Beetroot & Cinnamon Poached Pear (V)
- Roasted Mushroom with Spinach & Feta Filling, Parmesan Gratin (V)
- Caramelized Pear & Brie Tart with, Walnut & Baby Rocket (V)
- Bacon, Caramelized Red Onion & Crème Fraiche Tart with Sage & Nutmeg
- Butter Chicken Open Pie with Coriander Raita & Tomato Jam
- Zucchini Blini with Smoked Salmon, Cream Cheese, Dill & Cucumber Salsa
- Bacon & Cheese Croquettes with Mushroom Sauce
- Sweetcorn Fritters with Pulled Pork, Coriander & Beetroot Chutney
- Baked Camembert in Puff Pastry with Cranberry Glaze (V)
- Venison Springrolls with Cinnamon & Date served with Apricot & Ginger Chutney
- Caprese Salad with Ripe Tomato, Basil & Mozzarella on Puff Pastry
- Individual Mezze Platter with Roast Marinated Peppers, Olives, Risotto Balls, Humus, Cheese, Salami & Toasted Pita
- Fried Calamari in a Chorizo & Peppadew Sauce with Fresh Coriander
- Thai Fishcake with Ginger Glazed Prawn, Wasabi Mayo & Coriander Salad

Main Course

- Grilled Sirloin with Portobellini Mushroom Sauce, Parsley Butter Baby Potato & Roast Vegetables
- Filetto al Limone, Grilled Fillet with Lemon & Salsa Verde on Parmesan Mash with Italian Roast Vegetables
- Grilled Sirloin on Crushed New Potato, Grilled Mushroom, Roast Dukkah Butternut & Béarnaise Sauce
- Beef Fillet Strips in a Creamy Madagascan Pepper Sauce on Puff Pastry with Grilled Mushroom & Baby Onion
- Grilled Beef Fillet with a Herb Crust & Red Wine Jus, Dukkah Butternut, New Potato Bake & Wilted Spinach
- Marinara Braised Beef Shin on Parsley Mash with Gremolada, Roast Carrot & Red Onion
- Tarragon Braised Chicken, Roast Potato, Caramelized Pumpkin, Onion & Leek with its own Sauce

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Red Wine, Rosemary & Cumin Whole Braised Lamb off the bone with Baked Baby Potato & Roast Mediterranean Vegetables

Red Wine & Mint Braised Lamb Pie with Crushed New Potato Bake & Roast Vegetables
Chicken Parmigiana, Parma Ham & Roast Pepper on Crushed New Potato with Mediterranean Roast Vegetables

Red Wine & Smoked Paprika Braised Chicken on Potato & Leek Sautee with Roast Mushroom & Red Onion

Rosemary Roast Chicken Pie with Crushed New Potato Bake & Roast Vegetables
Creamy Chicken, Broccoli & Cashew Risotto with Parmigiana

Grilled Line Fish with Herb Crust on Sautéed Parsley Potato with Lemon Thyme Hollandaise

Baked Line Fish with Prawn Butter on Spinach, Potato & Leek Sautee with Roast Tomato

Creamy Broccoli & Pea Risotto with Fennel Seed & Almond (V)

Butternut Ravioli with Burnt Sage Butter & Cream Cheese (V)

Grilled Aubergine & Zucchini in Napolitano with Parmigiana Gratin (V)

Dessert

Cardamom Crème Brulee with Cinnamon Roast Pineapple in Phyllo Pastry

Vanilla Bean Panna Cotta with Fresh Berries & Raspberry Coulis

Panna Cotta with Rose Syrup & Strawberries

White Chocolate Mousse with Raspberry Mirror Glaze & Dacquoise Sponge

Milk Chocolate Mousse with Cinnamon Roast Pear & Sugared Pastry Straw

Cinnamon Crusted Chocolate Springrolls with Toffee Dipping Sauce

Strawberry, Custard & Cheesecake in Phyllo Pastry Layers

Malva Pudding with Cardamom Syrup, Crème Anglaise & Vanilla Bean Ice Cream

Apple, Cinnamon & Date Crumble with Vanilla Bean Ice Cream

Apple & Orange Bake with Custard & Whipped Cream