

Inspiration for autumn

Canapes

Menu A

Chive pancake with crème fraiche and red onion confit.
Prosciutto wrapped fig skewers.
Herbed artichoke and parmesan filo roll.
Mini caesar salad.
Roast pepper, goats cheese and filo parmiers.

Menu B

Ginger chicken topped with coriander
& lime mayonnaise.
Mini rosemary muffin with smoked ham and home-made
apple chutney.
Cucumber with smoked salmon & pickled ginger.
Parmesan shortbread topped with honey roast cherry
tomato & feta.
Aubergine and mint brushetta.

Menu C

Mini leek & gruyere tarts.
Beef carpaccio with cauliflower and horseradish puree
on crostini.
Mini smoked haddock and salmon fishcakes
with lime mayonnaise.
Mini chicken and wild mushroom pie.
Baby new potato with smoked trout and horseradish.

Menu D

Seared tuna nicoise.
Mini lamb kofka skewers with home-made raita.
Pulled BBQ pork topped with home-made 'slaw'.
Filo baskets filled with Asian beef salad.
Marinated duck and beansprout spring rolls.

Cold bowls

Menu A

Smoked mackerel with horseradish and new potatoes.
Sweet & sour vegetable noodles.
Smoked chicken strips with apple & walnuts.

Menu B

Pulled pork with a radish, Chinese cabbage and
beansprout salad.
Pasta with pesto, mozzarella and roast cherry tomatoes.
Chicken with 'greek style' couscous.
Roast butternut squash with couscous
and pomegranate seeds.

Menu C

Chilli & coriander prawns on a bed of fine noodles.
Poached salmon with new potatoes bound
in chive mayonnaise.
Asian beef salad with wild rice.

Menu D

Sticky salmon with herby rice.
Chinesefive spice duck with noodles
and shredded vegetables.
Tuna with baby tomatoes, pasta and salsa verde.

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Drinks

Sparkling

Edouard Brun & Cie Champagne Montagne de Reims
Nyetimber Classic Cuvee

Whites

Monrouby Chardonnay IGP Cotes de Thau
Alpha Zeta 'G' Gargenega
La Giustiniana Gavi di Gavi 'Lugarara'

Reds

Syrah/Carignan IGP Pays d'Oc
Alpha Zeta 'V' Valpolicella
Pech Matelles Organic Merlot IGP Pays d'Oc

Beers, ciders & spirits

Gadds No. 5 Kentish Best Bitter
Hook Norton Brewery, Oxford ~ Hooky Best/Old Hooky
Craigies Irish Cider

Little Bird Gin & Fever Tree Tonics

Soft Drinks

Chegworth Valley spiced winters warmer.
Chegworth Valley Pressed Organic Juices ~ Pear, Apple &
Beetroot; Cox & Bramley Apple, Egremont Russet, Apple &
Blackberry, Apple & elderflower.
Heartsease Farm ~ Traditional Lemonade;
St Clements Presse.

Hot fork buffets

Coq au vin served with new potatoes.
Chicken, sweet pepper & olive casserole.
Classic beef bourguignon with shallots
and lardons of bacon.
Lamb & aubergine bake with herb couscous.
Spinach and roasted butternut squash lasagne.
Italian bean & herb casserole.
Fish bake ~ pollock, haddock, salmon and smoked
mackerel, layered with potatoes and topped with herbs
and breadcrumbs.
Spinach and ricotta cannelloni (v).

Sweets

Apple and blackberry crumble cake.
Sticky toffee pudding with butterscotch sauce.
White chocolate and raspberry trifle.
Whisky bread and butter pudding.
Italian baked almond cheesecake.
Chilled rice pudding with spiced apple compote.

Homemade breakfast bakes – mixed boards

Sesame fruit fingers.
Spiced apple muffins.
Feel good flapjack.
Sticky honey, almond and banana cake.
Banana breakfast loaf.