

Dinner Party Menu

Starting from £55 per person

Starter

The Meats

Crispy Game Rilette

Confit game coated in panko crumb served with damson chutney, and pickled red onion. Sd, G, E,

Ham Hock Roulade

Rolled with a pistachio and parsley jelly, peppery salad, and griddled sour dough. G, Mu, N

Wild Duck Parfait

Coated in a thyme and peppercorn butter, cornichons, and rustic marmalade (served with toast) G, Sd, D but Can be GF

Ham & Asparagus

Gloucester Old Spot ham, locally grown asparagus spears, soft poached hens' egg with a rich hollandaise sauce. Sd, E, D

Caesar Salad

Roast chicken breast, bacon lardons, Romaine lettuce, anchovies, shaved Parmesan with our homemade Caesar dressing. F, E, D, Sd (can be made V)

Vegetarian & Vegan

Roast Mediterranean Vegetables and Crumbled Feta

Served on a garlic oil crostini with mixed leaf salad with a vinaigrette dressing. Sd, D, G, V

Caramelised Shallot Tart

With whipped blue cheese and rocket salad. D, Sd. (V but can be made Ve)

Roasted Cauliflower

Marinated in cumin and turmeric on spiced, coconut dahl, garlic crisps and coriander oil. Ve

Honey roast heritage beetroot

Pickled walnuts, grilled goats' cheese, lollo rosso leaf with honey and thyme dressing. N (V but can be made Ve)

Tomato and Watermelon Salad

Sliced heirloom tomatoes & watermelon with smoked pine nuts, fresh basil and balsamic dressing. N, Sd, Ve

The Soups

French Onion Soup

Lashings of lightly caramelised sweet onions in a rich beef stock with cognac, topped with a melted gruyere crouton. Sd, D

Long Island Chowder

Flaked smoked haddock with sweetcorn, Parmentier potato and leeks, topped with a tomato concasse. F

Cauliflower Cheese Soup

Finished with cream and continental cheeses served with a truffle and parmesan tuile. D, Sd V

Smoked Ham and Pea Soup

A meaty and vibrant green soup topped with fresh mint. Sd

The Fish

Salt and Pepper Squid

With a caper and dill remoulade served with burnt lemon. Mo, Sd, E,

Pan Seared Scallops

With salt baked celeriac puree, smoked bacon shards and a black pudding crumb. (Premium) Ce, C, Mo.

Thai Spice Fish Cakes

With chilli jam, sweet Asian slaw, and a lime wedge. F, sd, E, G.

King Prawn Cocktail

Sliced avocado, crisp cos lettuce (served with brown bread, butter, and lemon) Cr, G, D, F. (can be GF)

To Share

Tapas To Share

Selection of patatas bravas, albondigas, huevos rellenos, Padron peppers, mussels, sauté squid and much more by request. (allergens dependant on final choice)

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Mains

The Fish

Monkfish Saltimbocca

Monkfish tail wrapped in prosciutto ham and sage, pan fried. Served on puy lentils with a rich jus. F, Sd

Oven Baked Cod fillet

With a mornay sauce, served with buttered new potatoes and spinach. D, F

Pan Fried Sea Bass

With Provençale vegetables, sun-dried tomatoes, black olives, garlic, and basil oil. F, Sd

Roast Salmon

A light beurre blanc, diced cucumber, capers, peas and chopped parsley. F, D, Sd

Vegetarian & Vegan

Mushroom Pithivie

Sauteed shallot and mushroom wrapped in Vegan puff pastry served with sweet potato mash and seasonal greens. Ve

Dukkha Spiced Aubergine

Chickpea, olive and pomegranate tabbouleh, tahini dressing. N, Se, Sd Ve

Cauliflower Curry

Cauliflower, sweet potato, and red pepper in a mild masala sauce, served with rice, a coriander flatbread and mint yoghurt. D Ve

Mushroom Risotto

A variety of pan-fried mushrooms, arborio risotto rice, finished with shaved Parmesan and butter. D, Sd V

Roast Squash

Half a butternut squash, mixed quinoa, steamed kale, pumpkin seeds, crumbled goats' cheese, lemon, and honey dressing. D V but can be Ve.

Roasts

We can also do a wide variety of roasts on request.

The Meat

Rack of Lamb

Dijon mustard and fresh herb crust on a bed of buttery wilted spinach and pan jus. (Premium) Mu, D

Roast Beef Fillet

Sautéed oyster and shitake mushrooms and a madeira and truffle sauce. (Premium) Sd, D

Pork Belly

Slow roasted with crispy crackling, stuffed savoy cabbage parcel and fondant potato. Ce, D

Chicken Breast

Stuffed with a watercress and pistachio mousse, white wine, and tarragon cream sauce. N, Sd, D

Duck a l Orange

Honey glazed duck breast, hassle back potatoes and caramelised oranges.

Old Spot Sausage

Braised leeks, creamy wholegrain mustard mash and a rich cider gravy. Mu, D, Sd

Low and Slow

Duck Cassoulet

Confit duck leg, Toulouse sausage, haricot beans, baby onions and tomatoes. Sd

Beef Ragout

Slow cooked oxtail in a rich bolognaise sauce, served with pappardelle pasta and garlic and herb ciabatta. Ce, G, D

Lamb Shank

Braised lamb shanks flavoured with quince and rosemary, finished with a red wine glaze. Sd

Beef Bourguignon

Succulent beef cheeks, pearl onions, bacon lardons, button mushrooms and red wine. Sd



VAKS CATERING

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Desserts

White and Dark Chocolate Brownie GF

Golden syrup marshmallow, honey combe ice cream. E, G, D.

Plum Bakewell Tart

Spiced plum compote served with clotted cream. N, Sd (can be made Ve served with vegan ice cream)

Bread and Butter Pudding

Made with brioche, baked in a Seville orange marmalade and vanilla infused custard. E, G, Sd

Banoffee Cheesecake

Made with dulce de leche, fresh bananas with vanilla ice cream or pouring cream. D, E

Lemon Tart

Classic lemon tart, fresh raspberries, raspberry puree, crème fraiche. E, G, D

Chocolate Fondant

The ultimate melt in the middle pudding, white chocolate sauce, salted caramel ice cream. E, D, G

Crème Brulee

A set custard made with vanilla pods, with a hard, caramel topping served with fresh berries. D, E

Grilled Pineapple

Marinated in a rum and pepper syrup, chargrilled, served with a mango and passion fruit salsa, coconut sorbet. Sd. Ve

Allergen Key – Molluscs Mo – Eggs E – Fish F – Lupin Lu – Soya S – Dairy D – Peanuts P – Gluten G – Crustaceans Cr – Mustard Mu – Nuts N – Sesame Se – Celery Ce – Sulphites Sd Vegan Ve - Vegetarian V - Gluten Free - GF

Please be aware this list is not exhaustive and a whole range of additional dishes are available by discussion. Theme menus can be produced to your specification. Almost anything is possible so please do not hesitate to ask.