



VAKS CATERING

Bronze Function Menu

Starting from £32 per person

Starter

Chicken Liver Pate

Served with toasted sourdough, Cumberland jelly and mixed leaf salad

Smoked Fish Terrine

Served with lemon and black pepper crème fraiche and toasted brown bread

Roasted Red Pepper and Tomato Soup VE

Served with basil oil with farmhouse bread

Poached Pear, Stilton, and Chicory Salad V

Served with roasted walnuts and mustard vinaigrette.

Main Courses

Smoked Haddock and Mango Fishcake

Served with sticky rice and pickled Asian vegetable ribbons.

Roasted Chicken Breast

Served with wild mushroom and tarragon sauce served with green beans

Pan Fried Pork Tenderloin

Served with roasted butternut squash, courgette and salsa verde.

Mediterranean Vegetable Tart V

Served with seasonal greens and a rich tomato sauce

Desserts

White Chocolate and Lemon Cheesecake V

Served with raspberry sauce and fresh raspberries.

Eton Mess V

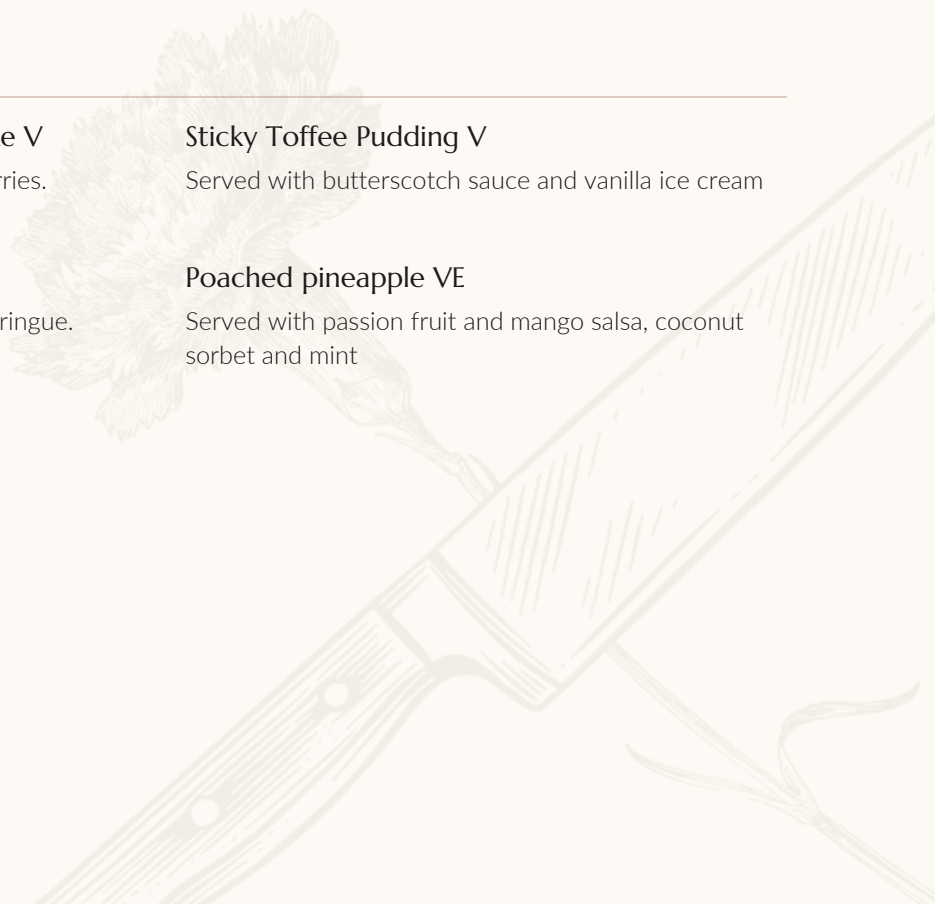
Mixed berry compote, Chantilly cream and meringue.

Sticky Toffee Pudding V

Served with butterscotch sauce and vanilla ice cream

Poached pineapple VE

Served with passion fruit and mango salsa, coconut sorbet and mint





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Silver Function Menu

Starting from £36 per person

Starter

Ham Hock Terrine

Served with homemade piccalilli puree, cornichons and watercress served with toasted brioche.

Prawn Cocktail

Served with baby gem lettuce, Marie rose sauce, lemon wedge and brown bread and paprika butter.

Watermelon, Feta, and Mint Salad V

Served with pinenuts and aged balsamic.

Spiced Roasted Butternut and Carrot Soup VE

Served with coriander oil and sourdough.

Main Courses

Slow Roasted Pork Belly

Served with black pudding croquette, celeriac puree and pan jus

Pan Fried Chicken Breast

Stuffed with watercress and pistachio served with a white wine sauce

Pan Fried Sea Bass

Served with honey roasted beetroot, garlic sauteed kale and sauce vierge.

Creamy Tuscan Orzo V

Served with sundried tomato and spinach, topped with shaved pecorino.

Desserts

Marbled Chocolate Brownie GF V

Served warm with honeycomb and salted caramel ice cream

Tart au Citron V

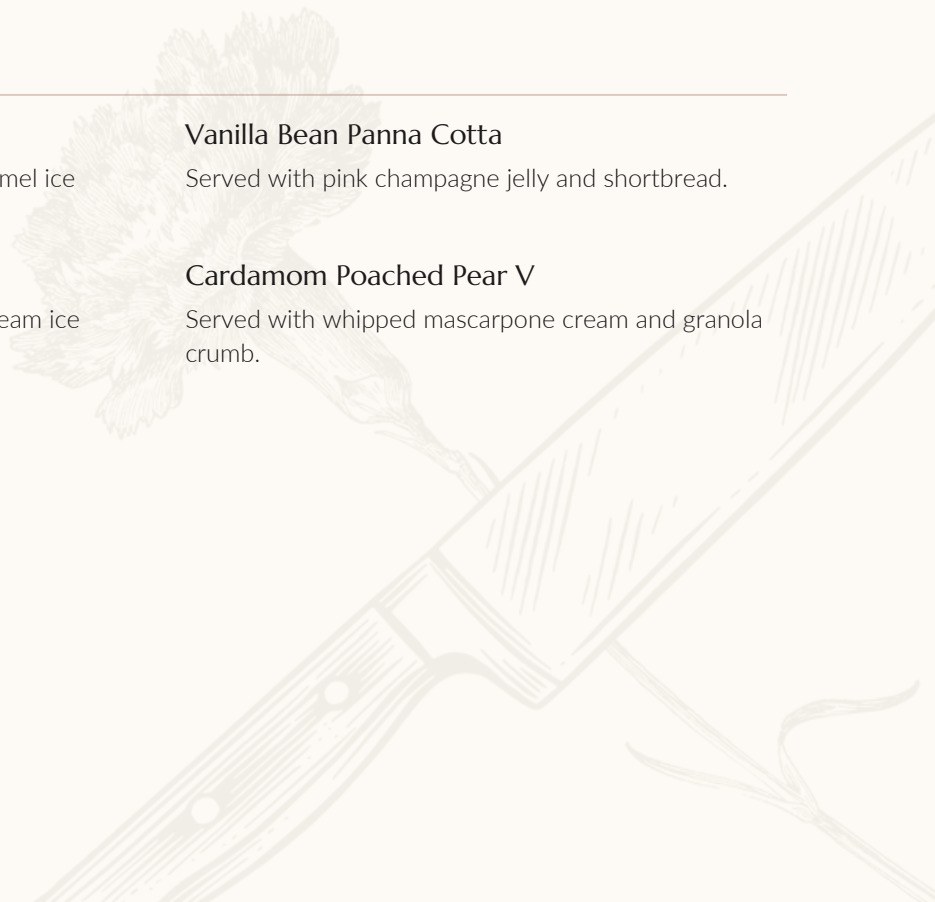
Served with raspberry compote and clotted cream ice cream.

Vanilla Bean Panna Cotta

Served with pink champagne jelly and shortbread.

Cardamom Poached Pear V

Served with whipped mascarpone cream and granola crumb.





VAKS CATERING

Gold Function Menu

Starting from £40 per person

Starter

Smoked Duck Breast

Served with rocket, watercress, and pomegranate salad with an orange dressing.

Creamy Celeriac Soup V

Served with truffle oil and parmesan crostini

Citrus Cured Salmon

Served with cucumber, radish and rocket, dill crème fraiche and rye bread.

Roasted Fig and Baked Goats Cheese Salad V

Served with pickled walnuts and vinaigrette.

Main Courses

Slow Braised Beef Cheek

In a red wine sauce, with bacon, wild mushrooms and pearl onions.

Slow Braised Lamb Shank

In red wine and garlic, served with a redcurrant and rosemary jus.

Chicken Saltimbocca

Chicken breast wrapped in sage and prosciutto pan fried in garlic butter.

Oven Baked Cod Loin

Served with a chive and shallot beurre blanc sauce.

Desserts

Limoncello Posset VE

Served with lavender shortbread.

Rich Dark Chocolate Tart V

Served with pistachio crumb and blood orange sorbet

Tiramisu V

Lady fingers soaked in masala and espresso, layered with mascarpone sabayon and chocolate.

Summer Fruit Pudding V

Served with vanilla Chantilly cream.

