

# Blistering Banquets

## MENU ONE

### SUBSTANTIAL CANAPÉS

*Served hot from the coals, beautifully decorated and circulated amongst the guests*

**Selection of Blistering Sausages** including Spinach & Pork, Tuscan Tomato, Mini Merguez, Cumberland and Boerewors, all served with homemade Chutneys, Salsas and Mustards

**Tangerine Glazed Chicken** with Wood-roasted Tomato, Oregano & Red Onion Salsa

**Griddled Squid** marinated with Lemon, Garlic and Herbs

**Sweet Potato Chips** with Cajun Seasoning served with Sour Cream & Chives

**Wood-roasted Butternut Squash** and Saffron Risotto Balls with Salmariglio (a Punchy Herb Salsa)

### BLISTERING BANQUET

*To be placed in the centre of the table*

**Slow-roasted Leg of Lamb** cooked with Garlic, Rock Salt, Rosemary and Lemon Zest served on a bed of Farro all'Amatriciana – wheat cooked with Pancetta, Chilli and Pepper

**Skewers of Monkfish & Red Onions** with Sumac, Lime and Herbs served with Pomegranate & Mint Molasses

**Mediterranean Wood-roasted Vegetables** with Pinenuts, Shavings of Parmesan and Basil

**Whole Yellow & Green Beans** with Baby Chard, Rocket, Frisée, New Potatoes, Feta and Lemon Thyme Dressing

*Served with Mint Mojo, Tomato Salsa, Sweet Mustard Dill Sauce and a selection of Grilled Breads fresh from the coals*

## PUDDINGS

*To be served on large wooden boards to the table.*

**Tarte Tatin** infused with Lemongrass Ginger Syrup served with Crème Anglaise

**Balsamic Strawberry Tart** with Honey Mascarpone and Praline

**Raspberry Crème Brulée**

## MENU TWO

### SUBSTANTIAL CANAPÉS

**Japanese Chicken** with Sake Mustard Marinade served with a Tamari & Pickled Ginger Dip

**Asian Duck Breast** marinated with Sweet Soy, Star Anise, Ginger, Coriander and Palm Sugar served with Mirin & Mustard Seed dip

**Charred Asparagus Spears** served with Hollandaise

**Seared Tuna** marinated in Mirin Ginger and Star Anise served on a deep-fried Wonton with Julienne of Pepper, Spring Onion, Alfalfa and Pickled Radish

**Tempura Vegetables** with Lemongrass, Star Anise, Ginger and Coriander Sweet Soy Dipping Sauce

### BLISTERING BANQUET

**Whole Sirloin of Beef Hong Kong** style rubbed with Szechwan Peppercorns and Chinese Five Spice marinated in and basted with Soy Mirin served on a bed of Noodle Salad with Peppers, Bok Choy, Coriander and Spring Onions

**Skewers of King Prawns** basted with Garlic, Ginger and Lemon Oil

**Chargrilled Courgette** with Charred Red Onions and Homemade Parsley & Mint Pesto

**Slow-roasted Aubergine** with Red Onion, Coriander, Chilli & Tomato Salsa

**Baby Leaf Salad** with Mushrooms, Water Chestnuts and Chinese Broccoli

*Served with Wasabi Sour Cream and Chives, Sweet Soy Star Anise & Ginger, Sweet Chilli Jam and Grilled Breads fresh from the Coals*

o with Crème Fraiche and Amaretto Biscuits



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