



SOMETHING FOR SUPPER

Winter 2024 Private Dining Menus

Canapes

Crudit  Platter of Roasted Vegetables with Saffron Aioli (E)
Tomato, Basil and Cr me Fraiche Tartlets with Pesto (D, N, C)
Sweet Potato and Spinach Blini with Goats Cheese,
Honey and Thyme (GF, D, E)
Carrot and Feta Cheese Roulade with Chives (E, D)
Chicory Endive Leaves with Walnuts and Blue Cheese (N, D)
Pecan Nut Shortbread with Dolcelatte (N, D, C)
Sweet Potato Falafel Balls with Spicy Tomato Dip (GF)
Roasted Mediterranean Vegetable and Feta Phyllo Pastry (G,D)
Simply Grilled Tiger Prawns with Garlic and Chilli Butter (GF, D, S)
Anchovy, Roasted Pepper and Caper Sour Dough Melbas (F, G)
Sesame Panko Crumbed Squid & Prawn with Spicy Marie Rose & Fresh Lime (GF, E, SS, S)
Baked Baby Potatoes with Prawn, Lemon and Sour Cream (GF, S, D)
Spicy Asian Fish and Green Bean Cakes with Lime and Sweet Chilli Dipping Sauce (GF, F, E)
Grilled Sesame Crusted Salmon with a Tamari Dipping Sauce (GF, SS, F)
Deep Fried Cajun Style Hake with Tartar Sauce (GF, E, F)
Pumpernickel, Smoked Salmon and Horseradish Cream Cheese (G, F, D)
Herby Crab Mayo on Sour Dough Melbas (S, G, E)
Crab, Chilli and Lime Phyllo Tartlets (S, G)
Chicken Karaage Goujons with Cucumber Dip (GF, E)
Chicken Kiev Balls with Tarragon Garlic Butter (GF,
Chicken Caesar Salad Tartlets with Quails Eggs (G, E, F)
Persian Sesame Sausage Rolls with Apricot and Sumac (G, E, SS)
Manchego and Ham Croquettes (GF, E, D)
Grilled Dates Stuffed with Goats Cheese and wrapped in Pancetta (D, GF)
Carpaccio of Beef with Rocket, Truffle Mayonnaise and Parmesan (GF, D, E)
Asian Beef Salad in Cucumber Cups (SS, GF, F)
Steak au Poivre - on a Stick with Hollandaise (E, GF)
Leg of Lamb Skewers marinated in Oregano, Garlic and Olive Oil (GF)
Pork Rillettes on Crispy Crostini with Cornichons (G)

*For **Vegan** Options please do enquire as
we offer a extensive menu.*

We recommend 2-3
canapes per person with
pre dinner drinks.

Should you be hosting a
drinks party where just
canapes will be served,
we suggest serving a
variety of 8-10 canapes
but allowing 6 per
person.

You could also
supplement the menu
with some bowl food
options.

Please feel free to call us
for more information
about formulating a
menu for your event.

Canapes cost between
 2- 3.50 each.

For drop off canapes
please call us for a
separate menu as many
of these canapes on this
list require last minute
cooking.

Starters

Flowering Brussel Sprout Salad with Oyster Mushrooms, Pecorino & Quails Eggs (V)(M, E, D)  13.95
Japanese Persimmon and Avocado Salad with a Ginger and Sesame Dressing (VG) (S)  12.95
Roast Jerusalem Artichokes, Goats Curd, Roasted Pine Nuts, Sesame and
Sunflower Seeds with Rosamary Emulsion (V) (D, SS)  14



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- Salad of Baked Savoury Cheesecake with Salted Honey Walnuts,
Crisp Green Apple and Gem Lettuce (V, GF) (D, N, M) £15
- Salad of Lobster with Curry Mayonnaise, Orange and Radish (CR, E, M) £30
- Smoked Haddock Ravioli with Saffron Sauce and Leek Puree (F, E, D, G) £17
- Composed Salad of Chicken Liver Parfait and Parmesan Mousse, Melba Toast (G,D,E) £16

Mains

- Potato, Leek, Sage & Gruyere Gratin with Shaved Red Cabbage & Date Salad (V, GF) (E, D, M) £16
- Tian of Aubergine, Tomato and Goats Cheese with a Crisp Green Leaf
and Green Bean Salad (GF,V) (D, M) £17
- Baked Fillet of Brill on Caramelised Puy Lentils with Carrots, Celery and Onion
and a Parsley Velouté (GF) (F, C, D) £24
- Roast Turbot Marinated and Cooked in a spicy Lime and Coconut Milk on Stir Fried Ribbon Vegetables with Cucumber
and Coriander Salad (GF) (F, SO) £32
- Gorgonzola Stuffed Guinea Fowl Breast with Cavalo Nero and Chestnuts (GF) (D) £26
- Pan Fried Breast of Partridge on Buttered Kale with Truffle Sauce & Pureed Celeriac (SU, D) £28
- Rump of Lamb with Pan Fried Sweet Potato, Spinach and Mojo Verde (GF) (D) £30
- Pan Fried Loin of Venison with Apple and Plum Puree, Celeriac and
Potato Dauphinoise and Romanesco (GF) (SU, D, N, G) £38
- Roast Fillet of Beef with Braised Oxtail Croquette,
Mushroom Risotto & Tender stem Broccoli (GF) (SU, D) £35

Puddings

- D's Chocolate Decadence with Plum Sorbet (GF) (SO, D, E) £15
- Red Wine & Orange Poached Pear with Almond Streusel & Whipped Vanilla Ricotta (SU, D, N) £14
- Lemon Tart with Crème Fraiche (G, D, E) £12
- White Russian Pannacotta with Shortbread (GF if no biscuit added) (G, D, SU) £13
- Warm Chocolate and Hazelnut Pudding with Coffee Sauce (G, N, D, E) £14
- Thin Apple and Calvados Tart with Vanilla Ice Cream £12

GF – Gluten Free, D – contains Milk and Dairy, E – contains egg, N – contains nuts, VG – vegan, V – vegetarian, C – contains celery, S – shellfish, F – Fish, M – Mustard, G – Cereals containing Gluten, P – contains peanuts, SS – contains sesame seeds, SD – contains sulphur dioxide CR – Crustaceans, SO – Soy, SU – contains Sulphites

SERVICE STAFF

These menus are serviced with staff which therefore attracts 20% VAT on the total amount. Chefs are £30 per hour, Waiters £20 per hour with a minimum charge of 4 hours per member of staff. If serving a choice of items, a minimum of 6 portions is required for each dish. Please be aware we prepare this food in a kitchen that handles all known allergens. It is essential to know what allergies are present amongst guests prior to booking.

For further queries and discussion please contact our office on
01749 813 082 or email angela@eatwestcountryfood.co.uk

Email: angela@eatwestcountryfood.co.uk or telephone 07980 624 181