



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)
Sweet Potato Falafel Balls with Spicy Tomato Dip (GF)
Spinach and Taleggio Arancini with Aioli (GF, E, D)
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)
Smoked Fish Salad on Crispy Shrimp Cake (GF, S, F)
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)
Pork Rillettes on Crispy Crostini with Cornichons (G)
Leg of Lamb Skewers marinated in Oregano, Garlic and Olive Oil (GF)
Lamb Koftes with a Tahini Yoghurt Dip (GF, SS, D)
Spiced Lamb Filo Pastries with Red Onion, Cinnamon and Cumin (G)
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)

*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 £2.95-£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.



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On the Table

Handmade Soda Breads with Truffle Honey Butter (G, D, E) £3.50

Sour Dough Melba Toast with Seasoned Butter (G, D) £2.85

Small Party Roll Variety with Somerset Butter (D, G, E) £2.50

Starters

Beetroot, Apple and Watercress Salad with Walnuts and a Delicate Curry and Ginger Vinaigrette (N, GF, VG) £13

Pickled Pear, Roquefort and Cobnut Salad with a Cyder Vinegar and Hazelnut Oil Dressing (GF, D, N, M) £14

Jerusalem Artichoke Soup with Hazelnut and Spinach Pesto (GF, N) £9

Prawn Cakes with Watercress and Dill Mayonnaise (GF, S, F, E, M) £15

Grilled Scallop in the Shell with Café de Paris Butter and Roasted Red peppers (GF, S) £16

Grilled Lemongrass Marinated Seabass Fillet with Vietnamese Slaw and Lime Chilli Dressing (GF, F) £15

Winter Garden Salad with Smoked Duck and Quails Eggs (E, M) £16

Braised Oxtail Dumplings with Mushroom Broth (G) £16

Coarse Game Pate with Black Pudding, Pistachio Nuts and Chicory Salad (G, M, N) £14

Mains

Aubergine, Tomato and Goats Cheese Gratin with a Crisp Green Salad (GF, V, D, M) £18

Vegetable Hash Browns with Cucumber and Mint Salad (VG, GF) £16

Fillet of Hake, Mussels & Saffron with Red Pepper & Black Olives, Olive Oil Mash & Spinach (GF, F, S, D) £28

Potage of Shellfish with Leek and Chives, Sauté Potatoes and Buttered Spinach (GF, D, S, F) £30

Poached Chicken Breast with Mushroom, Leek and Courgette in a Tarragon, White Wine Butter Sauce, Seasonal Vegetable Panache and Parmentier Potatoes (GF, D) £32

Roast Breast of Guinea Fowl stuffed with Cumin, Spinach, Green Chilli and Coconut on a Bed of Roasted Sweet Potato, Aubergine and Oven Dried Tomato, Green Beans (GF, D) £32

Roasted Breast of Red Legged Partridge with Partridge Leg Confit on Lentil du Pays, Green Beans (G, D) £32

Rump of Lamb with Pan Fried Sweet Potato, Spinach and Mojo Verde (GF) (D) £30

Sherry Glazed Belly of Pork on Pan Fried Cavello Nero with Pan Juices and Duchess Potatoes (G, D, E) £29

Tamari, Chilli & Garlic marinated Fillet of Beef with Mint Basil Pesto on a Chard, Courgette & Beetroot Salad (GF) £35

Slow Roasted Saddle of Venison with Braised Red Cabbage and Chestnut Puree (GF) £38

Puddings

Roast Pears with Honey Ice Cream (GF, D, E) £10

Soft Centred Chocolate Cake with Orange Scented Sweet Cream (G, E, D) £12

Apple, Frangipane and Apricot Slice with Clotted Cream (G, E, N, D) £10.50

Rich Chocolate Tart with Cold Crème Fraiche (G, D, E) £10.50

Espresso Panna Cotta (GF, D) £8

Caramelised Oranges in Grand Marnier with Crème Fraiche (GF, VG if Crème Fraiche omitted) £10

Cheeseboard with Accompaniments (from £10.95 per person, British or Continental Choices available)

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



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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: hello@somethingforsupper.co.uk or telephone 07980 624 181