green fig
modern catering

Dinner Parties Menu

FORMAL MENU

STARTERS

Chicken Liver Parfait, Endive, Toasted Brioche and Chutney
Thai Beef Salad, Papaya, Thai Herbs and Chilli Dressing
Cornish Mackerel, Avocado, Fennel and Beetroot
Lucky Squid, Crisp Garlic, Chilli Jam and Chinese Broccoli
Hot Smoked Salmon Fishcakes with Caper Berry Salsa
Beef Carpaccio, Blue Cheese Watercress Salad
Potted Shrimps, Toast, Capers and Herbs
Buffalo Mozzarella, Roast Vine Tomatoes
and Bruschetta
Proscuitto with Celeriac Remoulade and Crostini
Contemporary Prawn and Avocado Cocktail

MAIN COURSE

Beef Wellington, Madeira Sauce and Duxelle with Dauphinnoise Potatoes
Herb Roast Chicken, Roast New Potatoes, Ceps and Jus
Lamb rump with Baby Carrots, Beets and Red Wine Jus, Dauphinnoise Potatoes
Sea Bass with Caponata and Lemon Mash
Herb Crusted Cod, Spiced White Beans and Swiss Chard
Honey Glazed Duck Breast, Cherries and Pomme Fondant
Venison with Celeriac Puree and Roast Vegetables
Wild Mushroom Risotto with Truffle and Parmesan

DESSERTS

Baked Peaches with Amaretto and Crème Fraiche
St Emillion au Chocolat
Lemon Pots with Blueberry Compote
Chocolate and Salted Caramel Tart
Blueberry and Almond Tart with Crème Fraiche
Tart au Citron with Vanilla Cream
Passion Fruit and Mango Pavlovas
Exotic Fruit Platter
Pannacotta with Raspberries

Coffee and Truffles

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Sharing Dinner Menu

CANAPÉS

Buffalo Mozzarella, Roast Tomato and Pesto Crostini
Chicken, Proscuitto and Sage Skewers
with Roast Pepper Aioli
Chinese Duck Pancakes with Spring Onion,
Cucumber and Plum Sauce
Sesame and Wasabi Crusted Tuna Cubes
Moroccan Spiced Swordfish Skewers
Mini Sis Kebab (Shish Lamb Kebab), Mint Yogurt Dip

STARTERS

ANTIPASTI

Herb Stuffed Mushrooms, Marinated Olives, Baked Beetroot
with Balsamic Vinegar and Garlic, Chargrilled Peppers
and Zucchini, Roast Asparagus with Parmesan, Roast Vine
Tomatoes, Salami and Bresola with Rosemary Foccacia

THAI PLATTER

Sesame Soy Beef Skewers, Spicy Chicken Satay Sticks,
Tangy Prawn Skewers, Thai Fishcakes with a Sweet Chilli Sauce

MEZZE

Hummus, Baba Ghannouj and
Chargrilled Vegetables with Flat Breads.
Falafels with Tzatziki, Feta Cheese Salad, Dolmades,

MAIN COURSE

Sea Bass with Crushed New Potatoes, White Wine,
Olives, Herbs and Anchovies
Thai Salmon served with Noodles, Stir fried Bok Choy
with Ginger, Oyster and Soy Sauce.
North African Lamb with Chilli, Ginger and Chick Peas
served with Cous Cous, Apricots, Almonds and Saffron

PUDDINGS

Baked Peaches with Amaretto and Crème Fraiche
St Emillion au Chocolat
Little Lemon Pots with Blueberry Compote
Passion Fruit and Mango Pavlova
Exotic Fruit Platter
Pannacotta with Raspberries

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