

Garden Party experience

The buffet

Choose THREE of the following dishes:

Poached Scottish Salmon, Horseradish Cream
Sliced Honey Glazed Ham, English Mustard Mayonnaise
Poached Breast of Farmhouse Chicken, Paprika Mayonnaise
Scorched fillet of Mackerel "Escabeche", Orange Dressing
Seared Sea Bream, Fennel & Chervil
Grilled Tuna Loin, Salsa Verdi
Diced Honey Roast Ham, Flat Parsley, Grain Mustard Mayonnaise
Sherry Glazed Figs, Goats Cheese
Watermelon, Parma Ham & Feta
Vintage Cheddar & Caramelised Red Onion Quiche
Pork & Leek Sausage Roll

Available Hot or Cold:

Aubergine, Red Onion & Harissa, Hazelnuts & Coriander Yogurt
Roast Butternut Squash, Walnut Pesto & Goats Cheese
Roast Sirloin of Beef, Horseradish Cream
(£8 supplement per person)
Breast of Chicken, Tarragon Cream
Roast Loin of Pork, Apple Purée

Your salads

Choose FIVE of the following dishes:

Tomato, Red Onion & Basil
Cous Cous Tabouleh
Penne Pasta, Basil Pesto & Bocconcini
Mixed leaves with Honey & Mustard Dressing
New Potato, Mustard & Watercress
Hot Buttered New Potatoes, Parsley & Malden Salt
Charred Courgette, Hazelnuts & Soya
Baby Gem Wedges, Piquillo Pepper & Hazelnuts
Tenderstem Broccolis, Balsamic & Toasted Almonds
French Beans, Shallots & Balsamic
Romaine, Shaved Parmesan, Peas & Honey & Mustard Dressing
Roast Cauliflower, Curry & Raisins

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To finish...

Choose TWO of the following dishes:

Chocolate Brownie, Toasted Nuts
Muscovado Sponge, Chocolate Mousse & Cherries
Individual Lemon Tart, Torched Meringue
Raspberry Delice, Toffee Popcorn
Olive Oil Sponge, White Chocolate & Cream Cheese
Individual Passionfruit Tart, Meringue & Popcorn
Lemon Posset, Poached Strawberries
Individual Treacle Tart
Passionfruit Mousse, "Jam Sandwich"

Alternatively choose ONE of the following for the table:

Summer Pudding, Vanilla Cream
Pavlova, Whipped Cream, Meringue & Berries
Sherry Trifle, Vanilla Anglaise & Cherries

Vegan and other dietary items available upon request. Please note we only use the finest seasonal ingredients,
please be understanding should certain ingredients are not available at the time of your event

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