



The Love of Food

Food is our passion and it is at the heart of everything we do.

A menu may produce many moods and messages. It can either be a talking point or provoke a revered silence. It should look heavenly and taste divine. Your chosen menu is guaranteed to do all of this and more.

The following menus are the ones that we love the most; the balance of flavours, colours and textures give the ultimate in taste sensations.

Please ask for more.

Details, Details, Details

It's often the smallest of elements that can often be overlooked at a meal – our motto is that what matters least in size, matters most on the plate.

We take time to ensure that every detail of your meal perfectly blends taste, combination and style. Our chefs plunder the local markets for seasonal and fresh ingredients, flavours are balanced and the taste combinations perfect.

Your guests will notice every thoughtful detail.

The Realm of Possibility...

The following pages are simply representative examples of just a fraction of the possibilities.

Please ask us if you have your own favourites that you would like to add, an additional course or your very own degustation menu.

Make the menu mean something to you.

Delicious Canapés

Set the scene with something fabulous to start. These canapés are passed amongst your guests on decorated platters with herb and flower garnishes and service with a smile. The choice is up to you.

Crisp black pudding topped with poached quails eggs and chive hollandaise

Chopstick forks of spiced duck breast with orange and anise dipping sauce

Goujons of chicken with roasted garlic aioli

Mini “Toad in the holes” with red onion marmalade



Smoked haddock Soufflés – sublime!

Brioche croutes of smoked salmon and celery with horseradish cream

Grilled tiger prawns marinated in coconut and lime

Thai crab cakes with sweet chilli sauce



Tortes of wild mushrooms, sour cream and thyme

Sweet potato scones with grilled goats cheese and yellow sultana relish

Broad bean and pecorino falafel with lemon yoghurt

Warm shots of white bean cappuccino with lemon oil

Autumn and Winter

Simple yet Scrumptious

Stuffed Portobello mushroom with parmesan, roasted garlic and thyme
with a demi tasse of wild mushroom soup, truffle oil and homemade ciabatta

Slow roasted belly of pork served on butter mash
with braised red cabbage, fine French beans and a cider and sage sauce

Homemade apple tarte tatin served with fresh vanilla ice cream



Smoked salmon and smoked trout tian served with fennel remoulade and dill bread

Breast of Chicken marinated in thyme , served with creamed leeks,
braised red cabbage, rosti potatoes and a natural jus

Sticky toffee pudding, butterscotch sauce and fresh vanilla ice cream

Warming and Welcoming

Warm leek and farmhouse cheddar torte with dressed winter leaves

Pancetta wrapped chicken on roasted winter roots with buttered Savoy and sage beurre blanc

Individual blackberry and apple crumble with fresh vanilla bean ice cream



Mild and creamy curried parsnip soup with parsnip beignets and parsnip crisps or
Butternut squash and sage soup with red onion and goats cheese bread

Fresh salmon en crouete with roasted baby new potatoes, winter vegetables and a
light fresh herb cream sauce

Sicilian lemon cheesecake – simple, yet delicious

Autumn and Winter

Wonderful for Winter

Smoked salmon parfait served with celeriac remoulade
and delicious warm wholemeal bread

Guinea fowl filled with spinach and ricotta, confit of leg, smoked garlic mash,
winter greens and tarragon jus

Warm caramelised pear and thyme tarte tatin with fresh vanilla ice cream



Winter green pea soup with ham hock beignets

Breast of duck on crisp rosti potatoes with confit of Savoy cabbage, an
involtini of root vegetables and a rich natural jus

A warm honey and pine nut tart, served with caramelised baby pear and fresh vanilla mascarpone

Delicious and Daring

Smoked duck and smoked chicken with fresh walnuts,
plum compote and a micro cress salad

Tournedos of salmon, on a coriander rice cake with wilted pak choi and star anise jus

Trio of Miniature desserts:
Passion fruit panna cotta, espresso brulee and vanilla bean ice cream with chocolate sauce



Pastrami of cured salmon with a hint of vanilla vodka, cucumber ribbons
and roasted beetroot remoulade

Winter lamb duo - confit of lamb on white onions soubise and a delicious Welsh lamb cutlet served
on a bubble and squeak cake with winter vegetables

Coconut panna cotta with exotic fruits and passion fruit coulis

Autumn and Winter

Luxurious and Luscious

Chermoula red mullet served on roasted baby fennel
with lemon yoghurt and chive oil

Pink rump of Welsh lamb on Dauphinoise Potatoes, wilted spinach,
fine French beans, rich rosemary jus

“Nonsuch” Black Forest - Warm molten chocolate fondant
served with black cherries and vanilla mascarpone



A long white plate of Seared scallops on pea puree with crisp pancetta wafers

Pistachio and shallot stuffed duck on a bed of celeriac mash
with confit Savoy cabbage and Marsala jus

Chocolate marquise with fresh lime tarte and crème Anglais

Extravagant and Exotic

Smoked salmon and leek nests with quails eggs, capers and parsley

Slow roasted fillet of beef on a bubble and squeak cake with chicken liver parfait, roasted winter
vegetables and a rich burgundy and thyme jus

Brioche and apricot bread and butter pudding with crème Anglaise



A large hand made ravioli of wild mushrooms with herb emulsion and micro shoots

Rack of Welsh lamb with delicious dauphinoise, redcurrant tart,
baby vegetables and a rich rosemary and claret jus

Goat's cheese and sultana mille feuille with glazed figs and slow gin chutney

Autumn and Winter

Fabulous and Flamboyant

Sweet cured tuna with orange and fennel salad,
caramelised orange balsamic dressing and purple shiso cress

Rump of Venison on roasted potato fondant
with creamed leeks, baby beets and a chocolate and barberry jus

Warm fresh vanilla bean "risotto", amaretto baked plums and cinnamon tuille



Smoked trout, marinated foie gras and apple wafers with a port and sherry reduction

Tournedos of beef, with creamed white bean and coriander mash,
tarte tatin of caramelised shallots and mushrooms, cavalero nero and a rich marrow jus

An Assiette of sauterne poached pear, pistachio cheese cake and rich chocolate terrine

Nonsuch Menu de Degustation

Tasting plates, to tempt, delight and enthrall.

With Drinks	Wasabi seared beef and watermelon with pickled ginger and coriander Ricotta cakes with oven roasted plum tomatoes and basil Fresh herb blinis topped with crayfish tails and a spaghetti of cucumber
Amuse Bouche	A demi tasse of chilled grape and white almond soup
To Start	Ham hock ravioli with pea veloute and truffle oil
And Then	Fresh sardine filed with pine nuts, brioche, chervil and raisins
Followed by	Lemon, parsley and gin sorbet
Main	Guinea fowl filled with spinach and ricotta, smoked garlic mash, wilted spring greens and tarragon jus
Cheese	Trio of European cheese with membrillo, grapes and walnut bread
Dessert	Sicilian lemon cheesecake with macadamia crust, lime mousse with frosted berries and glazed tarte au citron.
To Finish	White Sambucca shot with coffee bean
And finally	Fine teas, coffee and fresh mint tea with petits fours