



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.

Rare roast fillet of beef served on watermelon cubes with pickled ginger and coriander

Chopstick forks of seared Magret of duck – succulent morsels with a soy and honey dip

Mini chorizo with roasted red pepper ketchup

Cucumber cups of lemon, tarragon chicken



Broad bean and pecorino falafel with lemon yoghurt

Ricotta cakes with slow roasted vine tomatoes and basil wafers

Cucumber boxes filled with a fresh salad of feta, mint and parsley, topped with purple shiso

Fresh pea tarts with minted crème fraiche and pea shoots



Mini bagel smoked salmon and cream cheese

Fresh herb blini topped with crayfish tails and a spaghetti of cucumber

Roast baby new potatoes with smoked haddock soufflé

Wonton cups of flaked smoked trout with lemon and dill mascarpone

Spring and Summer

Simple yet Scrumptious

Mezze platter of marinated aubergine, filo pastries with spinach and pine nuts, homemade hummus, Kalamata olives and warm flat breads

Breast of Chicken marinated in lemon and thyme, baby new potatoes, roasted vegetables and finished with salsa verde

Rich chocolate tart, caramelised pineapple with ginger syrup



Fresh asparagus soup, crème fresh sage and parmesan bread

Seared salmon, crushed new potato cakes summer vegetables and a light lemon herb cream sauce

Zesty tarte au citron with summer berry compote

Summery and Sensational

Caramelised tomato tarte tatin, purple olive tapenade, parmesan shavings and sweet balsamic glaze

Sea bass, lemon mash, char grilled Mediterranean vegetables, basil crisps and herb oil

Fresh vanilla panna cotta with summer berries and chocolate wafers



Involtini of char grilled aubergine with spinach and goats cheese on a bed of wild rocket

Roast baby Poussin with fresh asparagus stuffing, lemon risotto or lemon Polenta cakes with fine French beans and tarragon jus

Homemade meringue nests with summer fruits, extra thick cream and dark chocolate sauce

Spring and Summer

Delicious and Daring

A salad of fresh buffalo mozzarella, nectarine, red chard, chive oil and prosciutto wafers

Corn fed chicken stuffed with chestnut mushrooms, ricotta cheese and roasted garlic served on white and wild rice pilaf with rosemary roasted, courgette wedges and a cream sage sauce

Lemongrass crème Brulée with char grilled pineapple and chilli shortbread



Fresh fig, caramelised red onion and goats cheese tatin with a petit herb and leaf salad and balsamic caramel

Crispy skinned sea bream with ginger and spring onion, lemon and olive oil mash wilted greens and creamed parsley salsa verde

Cardamom scented panna cotta with ginger braised rhubarb

Smart for Spring

Fresh handmade asparagus ravioli with herb emulsion and micro shoots

Roasted rump of lamb with delicious dauphinoise fine French beans, burgundy jus

Orange infused Rhubarb crumble and fresh vanilla ice cream



Warm pea soup with ham hock beignets and minted crème fraiche

Breast of Guinea fowl with spinach and ricotta served with Megaderra lentils and buttered spring greens

Warm sticky toffee pudding and fresh vanilla ice cream

Spring and Summer

Rustic and Retro

“Martini glass” prawn cocktail – delicious and still hitting the spot!

Chicken Kiev with fluffy butter mash and a panache of peas and beans

“Nonsuch Mansion Black Forest” - rich molten chocolate fondant served with a vanilla mascarpone and sweet cherries in kirsch



Sweet and juicy Ogen melon with wafer thin Parma ham

Breast of “Duck a l’ orange” with rosti potatoes
summer vegetables and a piquant orange sauce

Homemade profiteroles filled with whipped cream and finished with chocolate sauce

Luxurious and Luscious

A delicious fresh crab tian with avocado and mango, micro shoots and chive oil

Rare roast sirloin of beef, thyme and Talegio potatoes, char grilled asparagus and wild mushroom jus

A fresh and zesty citrus trio: lime mousse, tart au citron and orange cream brulee



Watercress blinis with smoked trout, cucumber vermicelli
and a salad of organic watercress with toasted walnuts

Double rib lamb cutlet with crushed rosemary roasted new potatoes
a symphony of summer vegetables and a light tarragon jus
Lavender roasted peaches on a brioche croute with fresh vanilla bean mascarpone

Spring and Summer

Extravagant and Exotic

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

Rare roast fillet of beef, Dauphinoise potatoes, caramelised shallots
fresh spinach and home made béarnaise sauce

Assiette Summer pudding, fresh vanilla panna cotta and rich chocolate pave



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

New season lamb with Boulangere potatoes, baby vegetables and a rich burgundy jus

Chilled mango soup with fresh berries and raspberry sorbet

Nonsuch Menu de Degustation

Tasting plates, to tempt, delight and enthral.

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
Desert	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 petit fours