



30 PAVILION ROAD

BY SEARCYS



EVENT MENUS

SPRING / SUMMER 2019

CANAPES AND BOWL FOOD

CANAPES

4 CANAPES	£16 PER PERSON
6 CANAPES	£22 PER PERSON
8 CANAPES	£28 PER PERSON
10 CANAPES	£33 PER PERSON

WARM CANAPES

Warm confit chicken ballotine, tarragon and lime gel
Slow-braised pork belly cubes, mango gel and mango crisps
Lamb skewers with garlic green crumb and pea dip
Crispy pig head cubes with raspberry coulis
Smoked paprika chicken bites with borlotti cream
Warm cauliflower shots with parmesan crisps
Fried squid with black ink aioli
Saffron-marinated prawns with seaweed sauce
Crab and cod croquettes with tomato gazpacho
Mini crispy sea trout bites with butter and rosemary mayonnaise
Beetroot-cured salmon with avocado mousse
Crispy halloumi, carrots and ginger cream dip (v)
Goat's cheese tartlet with raisin and whisky compote (v)
Crispy polenta bites with gorgonzola fondue (v)

COLD CANAPES

Roast beef, potato crisp and pickled shallot
Chicken liver mousse, rye bread and apricot caviar
Crackling with vanilla and lemon gel
Ham hock terrine with pistachio and bitter orange
Seared beef with mushroom textures
Crostini with chorizo jam and coriander cress
Mussels with tomato mousse on shells
Seared tuna, samphire and creme fraiche
Smoked salmon cubes, beetroot crumb, rice vinegar
Blini with sour cream, keta and caviar
Smoked haddock mousse, pomegranate and molasses gel
Pulled smoked mackerel on lemon crisp
Slow-cooked harissa aubergine crostini (v)
Goat's cheese mousse on a honeyed beetroot crisp (v)
Sesame crackers with hummus and mint jelly (v)
Celery and stilton cappuccino (v)

v - vegetarian

All prices listed are inclusive of VAT at 20%

We want everyone to be able to enjoy our menus, so please let us know if anyone in your party has any dietary requirements

BOWL FOOD

£6.50 PER BOWL

Thai beef, vermicelli rice noodles, chilli and lime dressing

Moroccan-spiced Welsh lamb shoulder, pomegranate couscous, mint yoghurt

Shredded confit duck leg, pickled oriental vegetables, plum sauce

Salt and pepper chicken, Asian slaw, hoi sin sauce

Saltimbocca chicken, cucumber and broad bean salsa verde

Seared tuna, Asian slaw, soy dressing

Poached salmon, warm dill potato salad, saffron mayonnaise

Beer-battered haddock, triple-cooked chips, pea puree

Cornish sea trout, charred gem, compressed cucumber, tomato fondue

Wheat and mint tabbouleh, sorrel, beetroot, smoked aubergine (v)

Panzanella salad, roast peppers, basil (v)

Pantalete pasta, roast artichokes, heritage tomatoes, rocket and feta (v)

Butternut squash, roast beetroot, celeriac remoulade (v)

Nicoise salad, artichoke, olives (v)

LATE NIGHT SNACKS

£5 PER ITEM

Fish and chip cones

Mini burgers

Smoked bacon on brioche

Field mushrooms and creme fraiche on brioche

Cheese toasties (v)

v - vegetarian

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