

WINE & DINE
FULL MENU SELECTOR 2020



Menu Selector

Tel : 07914 783 011

or

07773850147

www.wineanddine.uk.com

email: wineanddine@btinternet.com

Nothing Suits - No problem, there are always plenty of other options

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Canapés

Hot Canapés

Tandoori Chicken Poppadum, Mango Chutney, Fresh Coriander and Lime Shavings
Mini Cheese Burger (Burger Sauce, Homemade Burger and Cheddar Cheese)
Seared Fillet Steak with Bearnaise Sauce Yorkshire Pudding
Cajun Coated Chicken Wrapped in Streaky Bacon
Haggis, Neeps and Tattie Tartlet with a Whisky Sabayon
Teriyaki Beef, Red Onion and Diced Cucumber Lettuce Cup
Fillet Steak, Brie and Chilli Jam Crostini
BBQ Pulled Chicken Tartlet topped with Cream Cheese and Fresh Chive
Cajun Spiced Pork Meatballs with Salsa Sauce
Honey Toasted Sesame Cocktail Sausages
King Prawn in a Tomato Basket with Bloody Mary Mayonnaise
Cornet of Battered Fish with Chips and Mayonnaise in a Newspaper Cone
Roasted Scallops, Sweet Chilli, Coriander and Crème Fraiche Boat
Salmon and Dill Fishcake Spiced with Fresh Chilli and Lime Zest with Aioli Dressing
Goats Cheese Tartlet with Red Onion Marmalade (v)
Vegetable Spring Rolls with Sweet Chilli Dip (v)
Baby Stuffed Mushrooms with Cream Cheese and Parsley topped with Parmesan (v)
Garlic and Parsley Mushroom Cream Tartlet (v)
Caribbean Sweet Potato Cake with Spice Coconut and Spinach Sauce (vegan)
Sweetcorn, Red Onion and Chilli Potato Cakes with Sweet Chilli Dip (vegan)

Cold Canapés

Lemon and Tarragon Chicken Skewer with Herb Crème Fraiche
Parma Ham, Sun Blushed Tomato and Mozzarella Blinis
Chorizo, Tomato and Basil Biscotti
Chicken Liver and Thyme Parfait, Red Onion Marmalade on Ciabatta Melba Toast Watermelon, Cured Ham and Feta skewer with Honey and Chive Sauce
Chicken Caesar Tartlet with Shaved Parmesan
Hot Smoked Salmon, Mango and Avocado Salsa Brioche
Smoked Salmon and Crème Fraiche Blinis
Minted Pea and Prawn Crostini
Crab Mousse and Julienne of Sun Dried Tomato Cucumber Cup
Salmon and Cream Cheese Courgette Curl
Duo of Salmon Roulade
Sweet Red Pepper Tapenade with Caramelised Onion Yorkshire Pudding (v)
Mixed Pepper Spanish Tortilla with Spicy Salsa (v)
Baby Jacket Potato, Cream Cheese, Chive and Cracked Pink Peppercorn (v)
Buffalo Mozzarella, Cherry Tomato and Olive Skewers with Pesto Dressing (v)
Gauamole, Roasted Tomato and Coriander Chilli Scone (v)
Mushroom and Spring Onion Frittata (v)
Roasted Sweet Potato topped with Spicy Salsa and Tarragon (vegan)

Sweet Canapés

Chocolate Coated Strawberries
Mixed Berry Tartlets
Assorted Petit Fours
Sticky Toffee Pudding with Toffee Sauce
Orange and Gingernut Cheesecake
Lemon Tart with Light Italian Meringue
Chocolate Brownie Topped with Raspberry Cream
Tart Tatin with Mascarpone Cream
Cheddar Cheese and Red Grape Skewers

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Dinner

Starters

Soup of your choice with Crusty Bread

Breast of Chicken, Gammon Ham and Tarragon Terrine

Seared Venison on a Bed of Red Cabbage and Apple Coleslaw

Black Pudding and Haggis in Panko Crumb with Whisky Sauce

Chicken Liver Patè, Red Onion Maramlade, Bistro Salad and Honey Dressing with Toasted Ciabatta

Traditional Chicken Caesar Salad -

Cos Leaves tossed in Caesar Dressing, shaved Parmesan, Shredded Chicken with Free Range Egg

Gateau of Haggis, Neeps and Tatties with a Whisky and Chive Cream Sauce

Tandoori Chicken on a Bed of Avocado and Mango Salsa

Bacon, Cheddar Cheese and Red Onion Croquettes on a Bed of Mixed Leaves

Serrano Ham, Feta Cheese, Olive and Rocket Salad

Smoked Salmon Parcels on a bed of Rocket with Lemon and Dill Dressing

Hot Smoked Salmon with Mango and Avocado Salsa topped with Fresh Coriander, Chilli and Red Onion

Seared Scallops with Garlic and Parsley Butter, Toasted Hazelnuts and Rocket Salad

Trio of Fish Terrine on a Bed of Mixed Leaves and Beetroot with Lemon Cream Dressing

Salad Caprese - *Buffalo Mozzarella and Pesto filled Beef Tomato on a Bed of Bistro Salad (v)*

Trio of Melon, Feta Cheese and Caramelised Orange Syrup (v)

Spinach and Ricotta filled Mushrooms topped with Savoury Crumble and Chilli Oil(v)

Toasted Ciabatta topped with Melted Goats Cheese, Salad and Pesto (v)

Shallot, Thyme and Cherry Tomato Tatin on a Bed of Bistro with Balsamic Dressing (v)

Grilled courgettes filled with Roasted Vegetables and Rosemary (vegan)

Garlic and Parsley Wild Mushrooms on Toasted Bread (vegan)

Trio of Melon Basket with Exotic Fruits (vegan)

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Main Courses

Prime Fillet of Beef with Caramelised Onion and Pepper Sauce on a Bed of Sautéed French Beans
Individual Beef Wellington
Slow cooked Blade of Beef on a Buttery Mash with Lardons, Pearl Onions and Red Wine Jus
Roasted Fillet of Lamb topped with Sautéed Shallots and Burgundy Jus
Coriander and Maple Syrup Rack of Lamb
Lamb shank with Pomegranate and Walnut
Char grilled Breast of Chicken with a Bordeaux and Wild Mushrooms Jus
Seared Breast of Chicken topped with Asparagus and Tarragon Cream
Marinated Chicken Skewer with a Cajun Cream Sauce
Cream Cheese and Pesto stuffed Breast of Chicken wrapped in Bacon
Pan Fried Fillet of Pork topped with a Whisky Cream Sauce
Crispy Confit of Duck with Garlic and Thyme on Balsamic Braised Red Cabbage
Seared Breast of Duck in Honey and Orange Sauce
Fillet of Salmon and Julienne of Vegetables en Papillote in a Fragrant Green Curry Sauce with Lemon Grass, Ginger and Coconut Milk
Creamy Garlic, Lemon and Spinach Salmon
Pan Fried Seabass on a Bed of Buttered Leeks
Baked Seabass stuffed with Fennel and Red Pepper Tapenade
Peppered Crusted Monkfish, Leeks and Parsley in a Mustard Dill Sauce topped with Spring Onion Mash
Poached Haddock and King Prawns with a Classic Beurre Blanc Sauce
Roasted Flat Cap Mushroom, Aubergine, Courgette and Buffalo Mozzarella Tower drizzled with Tomato and Garlic Sauce
Wild Mushroom Stroganoff with Wild Rice (v)
Mixed Peppers, Spring Onion, Fresh Green Chilli and Spinach Risotto topped with Shaved Parmesan (v)
Butternut Squash stuffed with Quinoa, Kale and Cranberry (vegan)
Beetroot and Squash Wellington with Kale Pesto (vegan)

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Desserts

Individual Tart Tatin with Mascarpone and Mint

Lemon Tart topped with a light Italian Meringue

Traditional Cranachan - Layers of Fresh Raspberries soaked in Whisky with Toasted Oatmeal and Chantilly Cream

Philippe's Tiramisu with Chocolate Rolled Biscuits

Trio of Mini Desserts -

Crème Brûlée, Lemon Posset with Shortbread and Berry Scottish Crumble

Raspberry Crumble with Homemade Custard

Toasted Almond and Fig Tart with Chantilly Cream

Homemade Chocolate Mousse

Fresh Strawberry Tartlet filled with Mascarpone Cream and topped with a rich Strawberry Jam

Traditional Crepe Suzette - *Crepe topped with a sauce of caramelised Sugar and Butter, Orange and Lemon Zest served Flambé with Grand Marnier*

Sticky Toffee Pudding with Toffee Sauce

Hazelnut Crème Brûlée

Lemon Cheesecake

Fruit Skewers with a Red Berry Coulis

Continental Cheese Platter served with Celery, Grapes, Figs and Oatcakes

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Booking Terms

- We work on a first come first served basis. Any provisional booking will be initially held for two weeks, after which confirmation is required
- A deposit is required as confirmation of your booking
- All deposits are non-refundable
- An itinerary will be sent for you to check and confirm the arrangements to be correct
- Pre-orders are required
- Mileage is charged at 45p per mile
- Prices do not include staffing or travel unless otherwise stated
- Additional staff are charged by the hour for a minimum of 4 hours
- Hire Charges for crockery, glasses, cutlery or kitchen equipment may be applicable dependant on numbers/venue - please ask for details
- Payment is required in advance or on departure unless otherwise agreed
- Payments can be made by cash, cheque in advance or BACS

Cancellation Policy:

The following amount is due in the event of cancellation

14 Days prior	25% of the total amount
10 Days prior	50% of the total amount
5 Days prior	75% of the total amount
72 Hours prior	100% of the total amount

We will be happy to arrange an appointment to discuss your event in fuller detail at a time convenient to you

**Visit our website at www.wineanddine.uk.com
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