

THE CAPE

Catering

The Garden Party

Canapés

Polenta chips with soft duck egg and truffle mayonnaise
Foi gras, figs and quince jelly, toasted brioche
Venison pink, violet potatoes, chilli chocolate cookie
Wild boar, juniper berry cream, cranberry chutney served on almond brioche
Potted rabbit, topped with onion jam in small jars
Halloumi and watermelon quails egg

Macaroons

Asparagus filled with goats cheese mousse
Red pepper filled with bloody mary cream
Flavoured cola bottles
Beef and horseradish
Salmon and caper
Lamb and mint
Make a choice of four canapés

Breads & Oils

On each table will be bowls of olives, aged vinegar, planeta olive oil and wooden boards with freshly baked breads

Mains with a difference

Meat station-spit roast leg of lamb flavours of oregano, lemon and garlic, delicious rib of beef all carved by our chefs to enjoy the freshness, tenderness and flavours of the meats

Fish station-we will have our own smoker set up with lemon and thyme infused bark, Smoking fish of your choice.

We will also have a selection of shell fish, mussels, whelks, clams, lobster, prawns being freshly cooked to order in front of your guests

Vegetable & Salad station-and to pull the whole experience together a selection of vegetables, baby carrots, sweet corn, leeks, turnips, courgettes, saffron infused turned potatoes, cous cous and flavoured rice. Selection of 3 salads

Desserts to wow you and your guests

vanilla panacotta, caramalized quince and almonds sprinkled with pomegranate seeds
Pear tarte tatin small jug of creme anglaise flavoured with grappa
Miniature chocolate mousse cake, White chocolate biscuit served with a shot glass of Irish coffee

Chocolate mille feuille, White chocolate cream, hazelnut praline and caramel puree

Lemon tartlet with lemon sorbet, spun sugar served in a shot glass

Lemon tartlet, fresh raspberries, physalis with gold leaf

Selection of mini ice creams in cones served on a painters pallet

Tiny eaton mess served in mini martini glasses

Miniature chocolate fudge cake, fresh cream, apricot compote and sour cherries

Or

Giant meringues served in large glass bowls on the tables, selection of sorbets, fresh berries in tall glass vases, chocolate sauce, fruit compote and cream

Large platters of fresh figs, Ragstone goats cheese and Rosemary shortbread