

THE CAPE

Catering

The Cape Table

Canapes

Home made Cape seed bread, olive oil & balsamic vinegar

Served hot

Rolled chicken breast filled with mozzarella & sun dried tomatoes, wrapped in Parma ham served with a creamy sage sauce

Char grilled chicken breast, coriander relish and cumin yoghurt

Oven roasted corn fed chicken, mango, red onion and coriander salsa

Bresse chicken with wild mushroom and truffle sauce

Thai green or red curry

Cape Malay curry and saffron rice served with coconut, banana and chutney

Homemade chicken, mushroom and celery pie

Leg of lamb and potatoes slowly braised in lemon and oregano

Oven roasted rack of chiltern lamb & fondant potatoes

Fish and fat hand cut chips, coarse sea salt served in a newspaper basket

Selection of sausages, mash potato, onion gravy and mustards

Oven baked sea bass, tarragon and cream sauce

Fish cakes, sun dried tomato, herbs and chilli mayonnaise

Oven roasted Scottish Salmon in coconut milk, coriander, chilli and Ginger

Cod cooked with baby plum tomatoes, olive oil and fresh summer herbs

Baked cod fillets with a chevril butter sauce

BBQ peppered sirloin of beef, Selection of mustards

Confit of duck with grilled figs and orange glaze

Meat lasagne

Carvery

A selection of roast meat, roast potatoes, Yorkshire pudding, gravy and all the trimmings. The meat will be served under hot gantry lights, where our chefs will carve the meats in front of your guests

Quiche Selection

Butternut and feta

Spinach, olives, tomato, oregano and feta

Sweet red pepper, Aubergine and courgette

Red onion, caramelised beetroot, dill and goats cheese

Asparagus when in season

Italian sausage bacon and mozzarella

Baby tomato, buffalo mozzarella and basil

Vegetarian

Penne pasta, wild mushroom, White truffle sauce and grated parmigiana

Butternut and creamed spinach lasagne

Beetroot, goats cheese and caramelised walnut tart

Mushrooms filled with risotto, topped with pan fried bread crumbs, garlic, feta & crispy leeks

Vegetable options

Oven roasted butternut, carrots and sweet potato

Char grilled sweet red pepper, Aubergine, red onion, garlic and Rosemary

Potato dauphinoise

New potatoes roasted in garlic and Rosemary

Saffron rice, apricots, sun dried tomatoes, mint, coriander and toasted almonds

Baked layers of potato, courgettes, Aubergine, feta, mint & dill

Creamy mash potatoes

Crunchy broccoli with chilli, lemon & oil, toasted pine nuts

Cold Buffet

Poached Salmon, Prawns, asparagus, lemon and chilli dressing

Rare roast sirloin, selection of mustards and horseradish

Large platters of salami, Parma ham, char grilled Mediterranean vegetables, buffalo mozzarella, black and green olives, artichokes, asparagus, baby tomatoes and rocket.

Platters of smoked salmon, caper berries & lemon creme fraiche

The Cape's home cured organic Honey roasted ham with pickles & mustard

Asparagus terrine with watercress salad and tarragon puree

Chicken terrine with apple cider pear and caramelised almonds

Char grilled chicken breast, coriander relish and cumin yoghurt

Mediterranean slate with hummus, tzatziki, baba ganoush, marinated olives, orchestra of crunchy vegetables

Duck, black olives, watercress, orange segments and pomegranate seeds

Salads

New potatoes, green beans, olives, feta & red onion salad

New potatoes, ribbon courgettes, peas, feta, mint, lime oil dressing

Roasted butternut, char grilled vegetables, tahini yoghurt dressing and roasted pumpkin seeds

Watercress, spinach, blue cheese, pear and caramelised walnuts

Watermelon, Parma ham, rocket, feta cheese and black pepper

Spinach, apple, walnut, bacon, parmigiana, ceasar dressing

Rice, chick pea, lentils, raisins, coriander, mint, Ginger & lime

Char grilled Aubergine & sweet red peppers

Shredded cabbage, kidney beans, chickpeas, coriander, soya sauce and roasted sesame

Mixed leaf and herb salad with champagne vinaigrette

Char grilled French beans with sun blush tomatoes and toasted pine nuts

Desserts

Pavlova filled with summer berries or passion fruit, mango and cream

Raspberry chocolate pavlova

Hot toffee sponge with vanilla ice cream

Belgium chocolate mousse

Coconut tart with mango fool, toasted pistachio & Rosemary

Small glass jars filled with mango, yoghurt, honey and pistachio nuts

Mini chocolate mousse cakes, shot glass of sour cherries and cream

Lemon posset, lavender short bread, meringue fingers

Large fruit tart with seasonal fruit

Traditional trifle

Chocolate brownies

Pannacotta various flavours

Creme brûlée

Bread and butter pudding

Hot baked caramelized apple pudding

Pear tart

Meringue selection

White chocolate mousse and blueberry trifle

Celebration cake square, three sizes available from £65.00

Chocolate mouse cake, filled with mousse, decorate with ganache, truffles and fruit

Local cheeses and chutneys