

Festive Menu

Scott Anderson Event Caterers

All prices include VAT at the current rate of 20%

THREE COURSE MEAL

Please choose 1 Starter, 1 Main and 1 Dessert *or exchange the starter for 3 canapés per person on arrival*
Special dietary requirements will be catered for separately

CANAPÉS

COLD

Mini blinis topped with smoked salmon, dill and caviar
Smooth chicken liver parfait on toasted brioche with sweet caramelised onion
Baby mozzarella, Kalamata olive and semi dried cherry tomato skewers with pesto (V)
Hummus with red peppers served in a cucumber boat (Ve)
Mini tomato and shallot bruschetta with fresh basil (Ve)
Puff pastry pizza wheels with roasted red pepper and fresh basil compote (V)
Peppered goats' cheese croustade with tomato and mild green chilli chutney (V)

HOT

Chicken satay skewers topped with roasted peanuts
Baby roast new potatoes with roasted peppers and cheese (Ve)
Salmon cakes with herb mayonnaise
Spiced chicken fillet goujons with guacamole and coriander
Courgette and halloumi fritters with Greek yoghurt (V)
Fried risotto balls with fresh basil pesto (Ve)
Classic macaroni parmesan cheese bites with herb mayonnaise

STARTERS

Roasted butternut squash with beetroot, roasted figs and walnuts, grain mustard dressing toasted almonds and croutons (Ve)
Charentais melon and cured ham with fresh rocket, cherry tomatoes and a honey grain mustard dressing
Trio of filled roasted tomatoes topped with basil and pine nut pesto rocket and olive ciabatta (Ve)
Slow roasted plum tomato and basil soup with ciabatta croutons and crème fraiche (V)
Gravadlax of salmon with celeriac remoulade, pickled cucumber, white radish and pea shoots
Italian vine tomato and buffalo mozzarella puff pastry stack with a basil pesto and rocket (V)
Salad of asparagus and roasted butternut squash with fresh rocket and balsamic dressing (Ve)
Pesto marinated chicken fillets served on a salad of fresh plum tomato and buffalo mozzarella, balsamic glaze
Crisp puff pastry topped with asparagus and caramelised red onion, parmesan and micro herbs (V)
Charentais melon and marinated avocado salad, pumpkin seeds, olive oil croutons and blackberry vinegar dressing (Ve)
Char-grilled vegetable stack with sweet peppers, aubergine, courgette and plum tomato, topped with mozzarella and basil pesto (V)
Nori rolls of Thai vegetables with soy seared tofu, sweet pickled cucumber and radish salad, black sesame seeds (Ve)
Roasted butternut and spinach served on a charred Portobello mushroom with wild rocket and a basil pesto dressing (V)
Port wine infused chicken liver parfait with caramelised onion confit, crisp breads and baby leaves
Chicken, pistachio and apricot roulade served warm, seasonal salad leaves and a crisp pancetta sherry shallot dressing



MAINS

Rollod loin of pork with celeriac mashed potato, caramelised Bramley apple puree, fine beans and a cranberry and red wine sauce

Honey mustard glazed chicken breast, wild rice and spinach timbale finished with a tarragon cream sauce

Wild mushroom and spinach risotto topped with roquette salad, shaved parmesan and olive oil (V)

Roasted vegetable stack on a ragout of borlotti beans and fresh herbs with a slow roast tomato sauce (Ve)

Kentish pork sausages with honey and wholegrain mustard mashed potatoes, caramelised red onions and red wine sauce

Aubergine and courgette moussaka baked in a rich slow roasted tomato sauce topped with mature cheddar cheese, potato wedges (V)

Salmon and crab cake served on ribbon vegetables, new potatoes and a herb butter sauce

Vegetarian Shepherd's pie gratinated with mature cheddar cheese, served with a plum tomato and red onion salad (V)

Hot roasted salmon Niçoise with a new potato, cherry tomato and Kalamata olive crush, green beans and a light mustard and basil dressing

Chargrilled vegetable terrine with fig and balsamic chutney, roasted new potatoes and watercress (Ve)

Free range roasted chicken breast with crisp Maris Piper potatoes, seasonal vegetables and red wine sauce

Baked vegetable strudel with basil and parmesan pesto cream wrapped in filo pastry with steamed new potatoes (V)

Pancetta wrapped breast of chicken with herb creamed potatoes, savoy cabbage and bacon, white wine cream

Thai red vegetable curry with coconut rice and bok choy (Ve)

DESSERTS

Marinated pineapple with vanilla and cinnamon syrup and lemon sorbet (Ve)

Dark chocolate fondant served hot with vanilla anglaise and hazelnut tuile

Glazed lemon tart with Chantilly cream and fresh raspberries

Wild berry and champagne jelly topped with fruit syrups and spun sugar (Ve)

Slow roasted rhubarb and Bramley apple crumble with vanilla crème anglaise and viola flowers

Dark chocolate and salted caramel delice with white chocolate sauce and praline ice cream

Eton mess, layers of meringue, fresh strawberries and vanilla cream finished with berry purée

Tofu cheesecake with various toppings (Ve)

Warm double chocolate brownie, whipped praline cream, fresh raspberries and pistachio nuts

Kentish strawberries with pouring and vanilla whipped double cream (seasonal)

Profiteroles filled with Chantilly cream and finished with warm dark chocolate sauce and double cream

Vanilla cheesecake topped with a wild berry compote

Sticky toffee pudding with salted caramel sauce and double cream, praline crumb

Treacle tart served warm with Channel Island clotted cream

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