



Autumn & Winter Menus



Our philosophy is simple: creating food to excite, inspire and leave a lasting impression.





Captivating Canapes

Let our canapes do the talking ...

Meat Canapes

- Skewer confit of belly pork, apple compote and pancetta crisp
- Chicken saltimbocca wrapped in potato spaghetti with sage pesto
- Treacle marinated beef with pickled mooli
- Crisp cone with juliennes of cucumber and spring onion wrapped with five spiced duck, hoisin and wasabi
- Chicken satay with a chiffonade of mint and coriander with a peanut sambal dip
- Beef fondant on a game chip with hollandaise
- Chargrilled garlic and oregano chicken strips with tzatziki dip
- Chicken tikka masala poppadum with lemon yoghurt dip
- Skewers of mildly spiced Kentish lamb kofta with mint raita dip
- Mini beef slider with gherkin, smoked cheddar and red pepper ketchup
- White truffle crostini with seared sirloin of beef and wild mushroom tapenade (+£2.00)

Fish Canapes

- Smoked salmon on a black rice wafer with avocado purée topped with caviar
- Salt cod croquettes with lemon mayonnaise
- Smoked salmon on a black rice wafer with avocado purée topped with caviar
- Tuna tartare on a black rice cracker with avocado puree
- Quails egg Royale – toasted brioche, smoked salmon, hollandaise, quails egg
- Ahi tuna with toasted black and white sesame seeds and soy caviar
- Mini Lobster brioche rolls coated in a warm herb lemon butter (+£1.00)
- Cornish crab salad on a fennel tapioca crisp (+£2.00)



Captivating Canapes

Let our canapes do the talking ...

Vegetarian Canapes

- Goats cheese profiterole, Surrey honey and poppy seeds
- Courgette involtini of crushed edamame, mint and lemon
- Crisp cone of baba ghanoush, avocado puree, and tomato concasse
- Gruyère, cheddar and wholegrain mustard soufflé in a crispy cup, red onion marmalade and sage crisp
- Seasonal risotto in a crisp cone
- Mini brioche box of wild mushroom, crispy leeks and hollandaise
- Chargrilled courgette ribbon, sundried tomato, ricotta and rocket
- Crystal wraps of marinated Thai vegetables with purple shiso cress
- Ricotta cake with slow roasted cherry tomato and basil wafer
- Porcini mushroom arancini with black truffle mayo

Sweet Canapes

- Deconstructed mojito cheesecake with lime and mint jelly
- Rich chocolate and coffee mousse in a cone with salted caramel drizzle
- Baby Guinness cupcakes and Bailey's icing
- Mini Valrhona chocolate éclair with orange cream
- Irish coffee and double chocolate mousse
- Trio of Belgian dark, milk and white chocolate lollipops with freeze dried fruits
- Mini berry pavlova with Chantilly cream
- Little lemon drizzle cupcakes and lemon curd icing
- Skewers of seasonal fresh fruit kebabs
- Double chocolate brownies
- Cinnamon and apple samosa
- Lemon posset with homemade crumble
- White chocolate topped choux buns with pistachio ganache





Sublime Starters

Start as you mean to go on ...

Meat Starters

- Wild mushroom cappuccino, white onion foam, bacon powder with a savory croissant
- Confit chicken, semi dried tomato and basil pesto tartlet with baby leaves
- Sesame beef Asian noodles, crispy shallots and coriander leaf
- Ham hock chive and cheddar croquettes, smoked tomato sauce and ham crisp
- Roast duck breast, compressed fig, braised fennel and five spice jus (+£2.00)
- Beef carpaccio, sun-blushed tomato, parmesan and rocket salad with balsamic glaze (+ £4.00)

Fish Starters

- Red mullet, cumin spiced aubergine puree and carrot escabeche
- Gin cured salmon, pickled cucumber, shallot and crème fraiche
- Honey roast salmon, shaved fennel & orange salad with black olive powder
- Tuna tataki, pickled baby vegetables and wasabi mayonnaise (+£2.00)
- Cornish Crab, chargrilled pineapple, coconut and cashew nut (+£3.50)
- Scottish seared scallop, cauliflower puree and winter apple salad (+£4.00)

Vegetarian Starters

- Individual butternut squash ravioli, sage beurre blanc and micro herb salad
- Double-baked cheddar and Gruyère cheese soufflé with pomegranate salad
- Sun-blushed tomato and red onion tarte tatin with a rocket and parmesan salad





The Main Event

Meat Mains

Marvel at our mains ...

- Whisky braised short rib of beef, pomme puree, roasted shallot, confit savoy and braising liquor
- Pork belly with a sweet sherry glaze, dauphinoise potatoes, buttered cabbage and chantenay carrots
- Honey roasted duck, braised lentils, crispy kale and cranberry jus
- Guinea Fowl breast, dauphinoise potato, baby leeks and black kale
- Slow braised feather blade, pomme puree, spiced red cabbage and chantenay carrots
- Roasted chicken breast, thyme & garlic pomme puree, winter ratatouille, tender stem broccoli and roasted tomato cream
- Lamb shank, pomme puree, sweet roasted chantenay carrots (+£7.00)
- Beef fillet, truffle pomme puree, wilted spinach, heritage carrots and a red wine jus (+£9.00)

Fish Mains

- Pan fried sea bream, saffron pomme Parisienne, samphire, wilted spinach and seaweed beurre blanc
- Roasted hake, braised lentils, cavolo nero and crispy pancetta
- Korean miso and honey glazed cod, tender stem broccoli and basmati rice
- Gray mullet, parmentier potato, panache of green beans, snow peas & broad beans and a white wine sauce
- Pan fried halibut, handmade gnocchi, forest mushrooms and spinach with beurre noisette (+£7.00)

Vegetarian Mains

- Charred red pepper filled with butternut squash and chestnuts, wild rice and tomato velouté
- Parmesan fregola, heritage baby carrots & leeks and herb oil
- Almond and pine nut fritters, roast butternut squash & white beans cassoulet and braised baby fennel
- Roasted Mediterranean vegetable strudel, pomme puree and buttered sprouts





Devilish Desserts

What you've all been waiting for!

For the Chocolate lovers

- Chocolate boîte, hazelnut praline, salted caramel, chocolate cremeux and hazelnut crumb
- Italian tiramisu with gold leaf and mocha ice cream on chocolate crumbs
- Coffee mousse and chocolate crumble verrine with chocolate macaron
- Dark and white chocolate mille-feuille with brandy cherries

Fruity Classics

- 'Sticky toffee pudding' with apple, date, butterscotch and crème fraiche
- Traditional bread and butter pudding with brandy creme anglaise
- Passionfruit curd tart, white chocolate leaf and mascarpone cream
- Winter berry tart, vanilla custard and clotted cream ice cream
- Seasonal fruit plate, edible flowers and raspberry coulis

The Show Stoppers

- “Black forest sphere” - vanilla Chantilly, Kirsch cherries and chocolate pan di spagna (+£2.00)
- White chocolate, caramel and cinnamon 'apple' (+£3.00)
- Edible garden – kataifi nest, coconut and passionfruit egg, dark chocolate tree, pistachio sponge, chocolate pebbles and soil (+£5.00)





Evening Food

Passed around on platters to keep the dance floor lively!

A Quick Pick Me Up

- Cones of loaded chips – with lardons of bacon, grated cheddar and sour cream
- Perfect bacon butties – soft baps, crispy bacon and ketchup
- Cones of chicken goujons and chips with aioli
- Cheddar cheese and farmhouse ham melt on fresh white bloomer bread
- Mini margherita pizzas
- Cones of macaroni cheese bites – with a spiced tomato chutney
- Cones of pea and mint falafels – with smashed orange chickpeas

Street Food Favourites*

- Fabulous hot dogs with caramelized onions and mustard
- Gourmet beef/ veggie burgers – with cheddar cheese, lettuce, tomato and ketchup
- Cones of battered cod and chips with crushed peas and tartare sauce.
- Pulled pork in a crusty roll with apple sauce
- Steak sandwich in a ciabatta roll with onions and a mustard mayo



Minimum order of 30 per portion

*Premium selection, supplement charges apply

Evening Food

Cheese & Charcuterie

Artisan Selection

Cheese:

- **Soft: Brie de Meaux A.O.C.**
Delicious, rich and creamy French Brie
- **Goats: Saint Maure**
Buttery with citrus notes
- **Blue: Cashel Blue**
Medium flavor with a melt in the mouth creaminess
- **Semi Soft: Epoisses**
Mild and pleasantly creamy
- **Cheddar: Black Bomber**
A creamy extra mature cheddar – a unique texture and a strong taste



Signature Selection*

Cheese:

- **Soft: Brie de Meaux A.O.C.**
A delicious, rich and creamy French Brie
- **Goats: Saint Maure**
Buttery with citrus notes
- **Blue: Cashel Blue**
Medium flavor with a melt in the mouth creaminess
- **Semi Soft: Epoisses**
Mild and pleasantly creamy
- **Cheddar: Black Bomber**
A creamy extra mature cheddar
- **Semi Hard: Cornish Yarg**
Nettle wrapped cows' milk pale cheese, creamy and crumbly

Meat:

- A selection of Spanish charcuterie
- Homemade Scotch eggs
- Farmhouse pork pies
- Seasonal pate

Served with a full table of water biscuits, cream crackers, charcoal squares, digestives and Scandinavian crispbread, whole and sliced seasonal fresh and dried fruit, quince jelly, caramelised onion chutney, fig chutney, piccalilli.

Minimum order of 80 people.

*Premium selection, supplement charges apply





Theme in mind? Family favourites?
Bovingdons is proud to produce
bespoke menus.

We love creating new dishes, the plate
is yours!

Call us to discuss the options.

