



bovingdons



*Serving great memories*

Spring & summer sample menu

2023





**Dine within the**

*Season!*





# For the love of great food

At Bovingdons, we love food.

We're passionate about delivering outstanding culinary experiences at every event we deliver. With meticulous attention to detail, we craft every dish to perfection and always strive to exceed expectations.

Our Michelin-trained chefs bring the highest quality to every dish, crafted with a commitment to sustainability and excellence.

We understand that every event is unique and that's why we offer bespoke menus where they are tailored to your preferences to exceed expectations.

With a diverse range of dishes, ingredients and styles to choose from, we guarantee a culinary experience.

Take a look at some of our favorites.

We take pride in *Serving great memories.*





# Captivating canapés

## Meat

- 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
- Beef fondant on a game chip with hollandaise
- White truffle crostini with seared sirloin of beef and wild mushroom tapenade

## Fish

- Lightly infused salmon tartare with lemongrass, chili and lime zest on puffed seaweed tapioca crisp
- Salt cod croquettes with lemon mayonnaise
- 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





# Captivating canapés

## Vegetarian

- Porcini mushroom arancini with black truffle mayo
- Courgette involtini of crushed edamame, mint and lemon
- Chargrilled courgette ribbon filled with sundried tomato, ricotta and rocket
- Tomato and basil gel, truffled goats' cheese, and black olive crumb
- Compressed cantaloupe melon with tomato, basil, lime and honey salad

## Sweet

- Deconstructed mojito cheesecake with lime and mint jelly
- Mini Valrhona chocolate éclair with orange cream
- Mini berry pavlova with Chantilly cream
- Cinnamon and apple samosa
- White chocolate topped choux buns with pistachio ganache





# Sublime starters

## Meat

- Smoked duck and grilled pear salad with toasted walnuts
- Chicken Caesar croquettes with baby gem lettuce, parmesan and anchovy
- Confit duck leg bon-bon, on sweet potato puree garnished with watercress

## Fish

- London gin cured salmon, pickled cucumber, shallots and crème fraiche
- Yellowfin tuna with a zesty carrot escabeche and smoked aubergine purée
- Scottish seared scallops, burnt cauliflower purée, pine nut and curry oil dressing

## Vegetarian

- Double-baked cheddar and Gruyère cheese soufflé with pomegranate salad
- Asparagus with soft poached quail's egg, shaved parmesan and truffle dressing
- Pugliese burrata, grilled peach and basil wafer with sourdough croute





# The main event

## Meat

- Confit pork belly on a bed of blanched leafy rainbow chard with pomme Lyonnaise and a sweet apple jus
- Pan fried Welsh lamb rump with fondant potato, heritage carrots and sauteed kale
- Beef fillet, truffle pomme purée, wilted spinach, heritage carrots and a red wine jus

## Fish

- Confit sea trout with crushed lemon new potatoes and pickled vegetables with a horseradish crème fraîche
- Gray mullet on a bed of roasted new potatoes, asparagus and shaved rainbow radish
- Pan fried halibut, roasted jersey royals, purple sprouting broccoli, peas à la Parisienne and white onion foam

## Vegetarian

- Chargrilled butternut squash filled with Parmentier butternut squash, red onion and crumbled feta with wilted spinach and wild rice
- Sweet and sour cauliflower bon bons and white sesame seeds with rondelles of Thai sticky coconut rice and crisp spring onion
- Cauliflower Katsu Curry with steamed coconut rice and pickled salad





# Delicious desserts

## For chocolate lovers

- Chocolate boîte with raspberry coulis base and chocolate cremeux topped with hazelnut crumb and salted caramel
- Italian tiramisu with gold leaf and mocha ice cream on chocolate crumbs
- Rich chocolate delice with liquid white chocolate centre and crisp base served with caramel popcorn

## Fruity classics

- Rum baba with poached pear and ginger spiced ice cream
- Passion fruit and white chocolate cheesecake with orange sorbet
- Summer berry tart, vanilla custard, raspberry sorbet and a white chocolate shard

## Showstoppers

- “Black forest sphere” - vanilla Chantilly, Kirsch cherries and chocolate pan di spagna
- White chocolate, caramel and cinnamon ‘apple’
- Edible garden – kataifi nest, coconut and passionfruit egg, dark chocolate tree, pistachio sponge, chocolate pebbles and soil





# Something in mind...

## **An initial theme in mind, or a family favourite?**

Creating bespoke menus that reflect you is what we love to do.  
Contact us to view the full menu or to discuss options for your event.

**Email:** [info@bovingdons.co.uk](mailto:info@bovingdons.co.uk)

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**Instagram:** [@bovingdonscatering](https://www.instagram.com/bovingdonscatering)

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