



bovingdons



Serving great memories

Spring & Summer menu



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.

We take pride in *Serving great memories.*



Captivating canapés

Meat

- Chicken tikka poppadum with mango chutney
- Buttermilk chicken burger with rainbow slaw in a charcoal bun
- Honey garlic and sesame grilled chicken skewers
- Beef wellington bites
- Smoked duck breast on brioche croute with raspberry puree and aioli
- Teriyaki glazed pork belly skewer
- Mini sausage rolls with mushroom ketchup
- BBQ pulled pork bruschetta with apple gel



Captivating canapés

Fish

- Smoked salmon, squid ink tapioca, avocado purée and caviar
- Salmon tartare on seaweed tapioca apple gel
- Thai cod fish cake with pickled red chili
- Grilled prawn skewers marinated in gremolata with fine chorizo crumb
- Quail's egg Royale – toasted brioche, smoked salmon, hollandaise, poached quail's egg
- Mini Lobster brioche rolls coated in a warm herb lemon butter
- Tempura prawn with a chilli and lime dip
- Seared King scallops with garden pea foam



Captivating canapés

Vegetarian

- Wild mushroom pin wheel with truffle vegan cream cheese and nut free pesto (vg)
- Crispy polenta black olive tapenade semi dried cherry tomato (vg)
- Mini mushroom sausage roll (vg)
- Halloumi and courgette fritter with lemon yoghurt
- Ricotta cake, slow roasted cherry tomato and basil wafer
- Compressed cantaloupe melon with tomato basil lime and honey salad
- Chargrilled courgette ribbon, sundried tomato, ricotta and rocket
- Mini chickpea and carrot burger with spiced mango chutney (vg)



Captivating canapés

Sweet

- Deconstructed mojito cheesecake
- Waffle cone of coffee mousse and salted caramel
- Baby Guinness cupcakes and Bailey's icing
- Mini chocolate orange éclair
- Irish coffee and double chocolate mousse
- Trio of dark, milk and white chocolate lollipops
- Mini berry pavlova with chantilly cream
- Little lemon drizzle cupcakes and lemon curd icing
- Skewers of 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

Meat

- Cantaloupe melon with Jamon Serrano, micro popcorn shoot and pomegranate molasses dressing
- Duck bon bons with a light sweet potato puree and watercress salad
- Confit chicken and ham terrine with pickled girolles, tarragon mayo and honey mustard dressing
- Smoked duck and grilled pear salad with toasted walnuts
- Beef carpaccio with goats' cheese cream, pickled Japanese shimeji mushrooms and soft herb salad (+ £4.00 pp)



Sublime starters

Fish

- Black and white sesame crusted ponzu salmon with mango and mint salsa
- Sea bass ceviche with blood orange and red meat radish
- London gin cured salmon, pickled cucumber and horseradish cream
- Chilli and red pepper puree, tempura lime marinated king prawns and micro mint
- Pan fried king scallops shaved rainbow radish, apple gel, bitter leaves and caramelized walnuts (+ £4.00 pp)



Sublime starters

Vegetarian

- Vegan scallops, king oyster mushroom, truffle pea puree micro leaves
- Chevre buche grilled goats' cheese with honey glazed figs and candied walnut salad
- Pea and shallot ravioli with vegetarian parmesan sauce and pea shoot cress
- Beetroot 3 ways and whipped honey feta salad
- Bruschetta - heritage tomato marinated in extra virgin olive oil, garlic and basil with sourdough crispy shards, pesto homemade mayo and buffalo mozzarella
- Pugliese burrata grilled compressed peach basil wafer and sourdough croute (+ £3.00 pp)



The main event

Meat

- Chestnut and spinach stuffed Suffolk chicken ballentine wrapped in prosciutto on a bed of wilted kale and confit shallots, summer squash puree, dauphinoise potatoes and a light jus
- Roasted guinea fowl with pommes puree, bordelaise jus and roasted baby root veg
- Ricotta and spinach stuffed chicken supreme with rosemary parmentier potato, roasted tomato cream and chargrilled baby gem
- Sous vide butter pork medallions, five spice infused jus, chargrilled pak choi, apple crisp and togarashi sweet potato
- Roast rump of Welsh lamb, boulangère potatoes, seasonal summer greens with salsa verde – (+£4.00)
- Hereford beef sirloin, medium rare with crushed lemon and garlic new potatoes, purple sprouting broccoli and chimichurri – (+ £5.00pp)
- Mint infused rack of lamb on a pea puree, saffron pomme parisienne, chimichurri kale and dutch finger carrots with barolo jus. (+ £8.00 pp)



The main event

Fish

- Pan roasted Scottish Cod supreme, saffron infused potatoes, North Fork asparagus, braised baby fennel and blistered cherry tomatoes
- Chargrilled sea bass supreme with capers, olives and sun dried tomato dressing, tender stem broccoli, heritage carrots and thyme infused fondant potato
- Paprika crispy skin cod supreme with lemon and garlic asparagus, new potato and artichoke salad with fresh pea shoots and beurre blanc
- Roasted Scottish Stone bass fennel puree sea herbs beurre noisette poached baby fennel and sauce Vierge (+ £2.00 pp)
- Pan fried halibut, roasted jersey royals, purple sprouting broccoli, peas à la Parisienne and white onion foam (+ £7.00 pp)



The main event

Vegetarian

- Jerk style cauliflower bites with coconut rice and coriander cress
- Aubergine involtini with ricotta, raisin and pinenuts with salsa verde
- Pan roasted King Oyster mushroom steaks with oyster mushroom, blistered haricot verts, polenta, charred onion pearls and chimichurri
- Harissa spiced cauliflower steak with olive oil mashed potato and a warm lemon chickpea salad

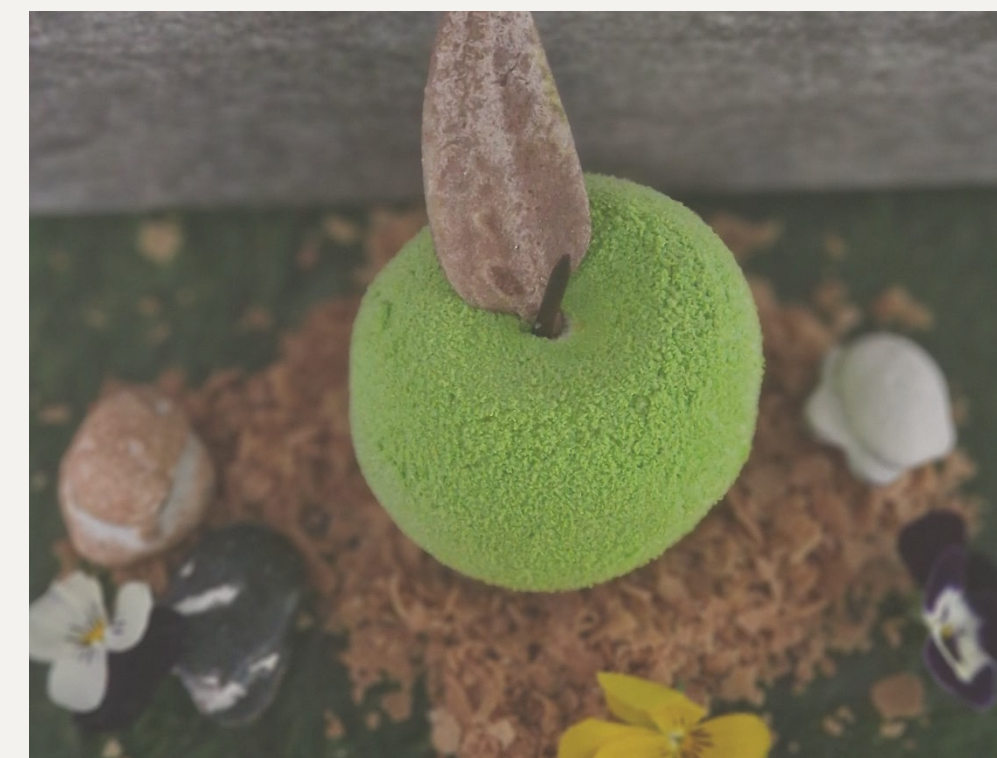


Delicious desserts

- Malibu caramelized pineapple with coconut cream and passionfruit caviar
- White chocolate and Scottish raspberries profiteroles
- Limoncello and mint posset with sea salt crumble and edible flowers
- Strawberries and ricotta tiramisu with raspberry powder and homemade savoiardi
- Toffee banana crème brulee with toasted hazelnut
- Rich chocolate delice with liquid white chocolate centre and crisp base served with caramel popcorn

Showstoppers

- "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)



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 discuss options.

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