

*Spring / Summer
Menu 2026*



bovingdons

A white, oval-shaped plate is filled with a variety of small, bite-sized appetizers known as canapés. The canapés are arranged in a circular pattern around the center of the plate. Some are on round, golden-brown crackers, while others are on rectangular crackers or small pieces of bread. The toppings are diverse, including fresh salmon, avocado, green peas, cherry tomatoes, and other colorful ingredients. The lighting is soft and even, highlighting the textures and colors of the food. The word "Canapés" is written in a white, elegant cursive font across the middle of the plate.

Canapés

Canapés

The Heroes

AHI SESAME TUNA
Soy Caviar

BUTTERMILK CHICKEN BUN
Rainbow slaw, charcoal bun

COURGETTE INVOLTINI
Edamame, mint, olive oil

Meat

BEEF TATAKI
Wasabi crisp, lime aioli, mooli

CORONATION CHICKEN
Potato cylinder, dill

GOCHUJANG GLAZED DUCK BREAST
Red pepper salsa, croustades,
coriander cress

SWEET SLOW ROASTED PORK BELLY
Asian salad

Fish

TUNA POKÉ
Tapioca cracker, mango & red onion relish

SEABREAM CEVICHE
Grapefruit supreme, lime

SMOKED SALMON BALLOTINE
Chives, mascarpone, lemon zest

Vegetarian

JACKFRUIT TOSTADAS (VG)
Tomato salsa, guacamole

TOMATO & BLACK GARLIC BRIOCHE (V) (VG Available)
Tomato Caviar & Black Garlic Butter Brioche, basil cress

COMPRESSED WATERMELON (VG)
Soy pearls

MINI 'SUPER GREENS' TART (VG)
Vegan cream cheese, truffle, mint cress







Starters

Starters

The Hero

HERITAGE TOMATO & BUFFALO
MOZZARELLA SALAD (V)
Basil mayo, crispy brioche

Meat

PORK, PISTACHIO & DATE TERRINE
Pickled veg, piccalilli, charred
sourdough

BEEF CARPACCIO
Egg yolk, truffle tapioca crisps,
fried capers, sour cream

Fish

SMOKED MACKEREL SALAD
Breakfast radish, pickled apple,
crispy potato ribbons

SMOKED SALMON CARPACCIO
Champagne jelly, caviar, watercress,
crème fraîche

Vegetarian

ASPARAGUS & PEA TART (V) (VG Available)
Sugar snap, mint yoghurt tuille, crème fraîche

SPRING TOMATO GAZPACHO (V) (VG Available)
Datterini, chive oil, pea shoots, orange bocconcini





Mains

Mains

The Hero

Beef Fillet (*Surcharge applies)
Thai asparagus, crispy new potato,
roasted tomatoes, veal jus,
asparagus cream

Vegetarian

Broccoli & Spinach Orecchiette
Pasta (V) (VG Available)
Burrata, pistachio

RED PEPPER, CAULIFLOWER &
CHICKPEA TAGINE (VG)
Giant couscous, pomegranate
pearls, mini flat bread, fresh
coriander

Meat

PORK TENDERLOIN
Apple sauce, spring broccoli, confit
shallot, fondant potato, light jus

COURGETTE & GRUYÈRE SUFFOLK
CHICKEN BALLOTINE
Charred baby corn, pea & spinach
purée, vine cherry tomatoes, pomme
Parisienne

Fish

COCONUT RED PRAWN CURRY
Coriander rice, garlic roti, pickled red
onion and lime

GREMOLATA COD SUPREME
Tahini and broccoli quinoa salad, red
chillies, Kentish crispy potato, salsa verde



A rectangular slice of chocolate cake is presented on a white, octagonal-shaped plate. The cake has a thick, smooth chocolate top layer. On top of the chocolate, there are several decorative elements: three dollops of white cream, a whole pecan nut, and some small, light-colored crumbs. The bottom layer of the cake is a lighter, possibly vanilla or cream-colored layer, with some crumbs visible at the base. The plate is set on a dark, woven placemat. The word "Desserts" is written in a white, cursive font across the center of the image, partially overlapping the cake.

Desserts

Desserts

CITRUS CIRCLE

Zingy lemon tart, poached grapefruit, citron sorbet, lemon grass mallow

MILLIONAIRES MOUSSE

Rich chocolate ganache, whipped caramel, chocolate sablé, caramel ice-cream

STRAWBERRY DREAM

Vanilla bavarois with set strawberries, strawberry sesame glaze, Oreo crumb, strawberry sorbet

APPLE TARTE TATIN

Caramelised Apple, crispy pastry, salted caramel, praline ice cream


THE NUTTY MOCHA SLICE

Indulgent chocolate & coffee crèmeux, whipped white chocolate ganache, candied pecan nuts

BANOFFEE TART

Banana & dulce de leche bavarois, whipped white chocolate, banana tart



A glass of a light-colored cocktail, possibly a margarita, is served on a wooden cutting board. The drink is garnished with a small red cherry tomato. Two red chili peppers are placed on the board next to the glass. The background is a plain, light-colored surface.

Summer Cocktails

Cocktails

RUM ROCK

Bush original spiced rum, mango, lime, cinnamon cordial, coconut

PICANTE

Tradicional Reposado 100% Blue Agave Tequila, lime, agave nectar, chilli, coriander

STRAWBERRY DAIQUIRI

Merser white rum, strawberry puree, lime juice, and simple syrup.

HUGO SPRITZ

Sparkling wine, elderflower liqueur, fresh mint leaves, topped with soda

APEROL SPRITZ

Aperol, Prosecco, soda water and garnished with a fresh orange slice





Lets begin

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