

menu  
*Inspiration*

WISECATERING



# Canapé Reception

Maple Glazed Ham Hock  
Roulade  
Rosemary Crostini, Piccalilli Gel

Hampshire Beef Carpaccio  
Horseradish Scone, Watercress Pesto

Smoked Salmon, Buttermilk Blini  
Beetroot Jam

Rosary Goat's Cheese &  
Candied Walnut  
Parmesan Shortbread, Fennel Cress (v)

3 canapé items £9.90 per person\*

The above canapes are just a small collection from our Full Menu Portfolio

## Drinks Collection

Prosecco  
drinks reception

Kir Royale  
drinks reception

Lanvin Brut Champagne  
drinks reception

Millstream  
Chenin Blanc & Cinsaut  
Ruby Cabernet  
1/2 bottle per person to enjoy  
during your meal

Las Ondas  
Sauvignon Blanc & Cabernet  
Sauvignon  
1/2 bottle per person to enjoy  
during your meal

Chablis, J Moreau et Fills &  
Chateau de L'Abbaye Fleurie  
1/2 bottle per person to enjoy  
during your meal

Iced Water

Still & Sparkling Mineral Water

Still & Sparkling Mineral Water &  
Elderflower Cordial

£20.90 per person\*

£26.40 per person\*

£38.50 per person\*

## Glass Hire & Bar Services

Supplying your own drinks? We offer a range of glass hire & service options.

As well as beautiful food, we are also able to supply a bar services for your event, please ask for more details.

Our prices vary depending on venue and location, please ask for a quotation

\* Our prices are exclusive of VAT & subject to change

## Menu Collection

Roasted Plum & Sun-Blushed Tomato  
Soup (v)  
Basil Puree



Chargrilled Chicken Supreme  
Baby Carrot, Courgette & Aubergine,  
Garlic & Thyme Roasted Parisienne Potatoes,  
Sauce Vierge

Pumpkin & Porcini Mezzaluna  
Wilted Baby Spinach, Pickled Porcini, Roasted  
Garlic & Sage Cream (v)



Lemon Posset  
Candied Lemon & Lemon Curd, Summer Berry  
Compote, Vanilla Shortcake

£37.60 per person\*

Including coffee & chocolate to finish

Maple Glazed Ham Hock Terrine  
Soused Vegetables, Toasted Brioche,  
Micro Cress



Hampshire Lamb Duo  
Lamb Rump, Lamb Shank Shepherd's Pie,  
Roasted Cauliflower, Spinach & Leeks,  
Dauphinoise Potato, Madeira Jus

English Asparagus & Sweetpea Risotto  
Finished with Truffle Oil & Parmesan Tuile (v)



Summer Berry Eton Mess Jam Jar  
Double Butter Shortbread,  
Honeycomb Crumb

£41.85 per person\*

Including coffee & chocolate to finish

Lobster & Crayfish Jam Jar  
Bloody Mary Sauce, Cucumber & Tomato Salsa,  
Wholemeal Bread



Beef Fillet & Braised Ox Tail  
Grilled Baby Artichoke & Beets, Thyme Fondant  
Potato, Morel & Port Reduction,  
Horseradish Foam

Sweet Potato & Artichoke Pithivier  
Coriander & Cumin Spiced Aubergine,  
Tomato Ragù (v)



Dark Chocolate Torte  
Chocolate Soil, Nougatine Crunch,  
Crème Fraiche Chantilly

£50.60 per person\*

Including coffee & chocolate to finish

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