

# food envy

©

## Dinner party menu

Costs based on a full delivery service, of pre prepared, food, ready for the client to cook, or heat through.

Prices start from (see below) and are inc vat, cost based on all guests choosing the same dishes for each course. If you'd like different dishes, please enquire.

For a chef to attend, to prep, cook, serve and clear, £30 pr hr will be charged. And there is a minimum spend of £285 for this service.

*(delivery and collection fees, dependent on address, please enquire)*

**£35.50 prhd**

**3 course set menu**

*Minimum 2 guests*

*Starter, main, 2 sides, dessert*

**£42.50 prhd**

**Canapés, 3 course set menu**

*Minimum 2 guests*

*Choice of 2 canapés, starter, main, 2 sides, dessert*

**£55.50 prhd**

**Canapés, 4 course set menu**

*Minimum 2 guests*

*Choice of 2 canapés, starter, main, 2 sides, dessert, cheeseboard*

**£95.50 prhd**

**Canapés, 6 course tasting menu**

*Minimum 2 guests*

*Choice of 2 canapés, soup, fish, meat, dessert, cheese, truffles and coffee*

*Please request separate menu via email*

## **Canapés**

**Choice of canapés dependent on party size, please enquire.**

### **Meat**

Chorizo cups with black beans, guacamole and sour cream  
Chicken tinga tacos with harrisa, mango salsa and mint yoghurt  
Lamb kofta, with mint raita  
Beef Carpaccio, rocket and parmesan bite with truffle oil, hazelnuts and lemon  
Chicken Caesar lettuce leaf wrap with egg, and garlic croutons  
Brie and pancetta tartlet with red onion chutney  
Spicy chicken wings with guacamole  
Spicy chipolatas with mushroom ketchup dip  
Chicken goujons with tomato dip  
Parma ham and melon skewers

### **Fish**

Smoked salmon on rye bread with a lemon, & dill cream  
Smoked haddock pate on a tortilla chip with lemon crème fraiche  
Seared scallops with tomato vierge and salsa verde  
Salmon and avocado tartare spoonfuls  
Malaysian prawn satay  
Prawn cocktail, in a baby gem lettuce leaf  
Salmon ceviche spoonfuls  
Tempura King prawns with soy dipping sauce  
Cod goujons with tartare sauce  
Smoked haddock fish pie with quail egg

### **Vegetarian**

RAW vegetable rice paper rolls and soy dipping sauce  
Quail egg, on a celery stick with celery salt  
Sweetcorn, chilli and courgette, quinoa fritters  
Shots of roasted cauliflower and cumin soup  
Vegetable gyoza with a soy dipping sauce  
Watermelon, marinated feta, and watercress skewer  
Linguine arrabiata fork  
Sweet potato chip with vegan chilli and guacamole  
Mini poppadum with crunchy Asian salad  
Tortilla chips with Mexican black beans, guacamole and harrisa  
Vegetable Pakora with raita dip  
Mini vegetable spring rolls with soy dipping sauce

## **Starter**

### **Choose 1**

#### **Meat**

Mexican tinga chicken taco salad  
Lamb, feta and spinach filo cigars with tzatziki  
Chicken Caesar salad  
Beef Carpaccio with hazlenuts, rocket and parmesan  
Parma ham and melon salad  
Thai shredded chicken and papaya salad  
Beef tartare  
Baked agave peaches with parma ham and mozzarella, rocket salad  
Lamb koftas with tzatziki

#### **Fish**

Asian seared tuna steak salad  
Grilled King scallops with salsa verde  
Fennel, King prawn, avocado and orange citrus salad  
Tomato risotto with crab, parsley and lemon  
Moules marinere  
Salmon and avocado citrus tartare stack  
Scallops with a bloody mary dressing

#### **Vegetarian**

Marinated herby feta, with puy lentils, and a rocket and sundried tomato salad (*with crispy Parma ham or Smoked salmon option*)  
Baked feta with vine ripened tomatoes and fresh basil salad  
Quinoa cakes with dill yoghurt (*with crispy parma ham or smoked Salmon option*)  
Mix of bruschetta - broad bean, pea and mint - roasted tomatoes, pesto and mozzarella - wild mushroom and sage  
Wild mushroom veloute with truffle oil  
Butternut squash and sage risotto  
Baked stuffed portobello mushrooms with garlic, herbs, pesto and goats cheese

## **Mains**

### **Choose 1**

#### **Lamb**

Za'atar crusted pan seared lamb rump  
Slow cooked pulled Moroccan spiced lamb with mint and pomegranate seeds  
Slow cooked pulled Greek shoulder of lamb  
Moroccan lamb tagine  
Thyme and red wine braised lamb shanks  
Pistachio crusted lamb rump

## **Poultry**

Confit duck with plums and star anise  
Coq au vin  
Moroccan chicken with pomegranate, coriander and flaked almonds  
Mediterranean baked chicken with chorizo and sweet peppers  
Mexican chicken with, coriander, and cumin  
Macadamia, herb and garlic crusted baked chicken leg

## **Beef**

Beef Bourguignon with button mushrooms and pancetta  
Braised beef short ribs in a rich red wine sauce  
Beef Stifado  
Oxtail Stew  
Onglet steak with salsa verde  
Surf and Turf - *Herb butter lobster tail, with a griddled rump steak, and hollandaise + £5 prhd*

## **Fish**

Cajun spiced salmon fillet  
Baked cod fillets, olives, fennel and lemon  
Seared seabass fillet with salsa verde and tomato concasse  
Baked tapenade crusted cod loin  
Hot smoked salmon fillet with pea puree and crispy salmon skin  
Pan seared Trout with garlic lemon and parsley  
Tiger Prawns baked in garlic, butter and fresh herbs  
Mediterranean Seafood stew  
Surf and Turf - *Herb butter lobster tail, with a griddled rump steak, and herb butter + £5 prhd*

## **Pork**

Slow cooked chipotle pork with guacamole  
Stuffed Porchetta with salsa Verde, and crispy Parma ham  
Pork satay with a RAW peanut Thai dipping sauce  
Pork belly with apple compote and crispy crackling  
Balinese pork curry with lime and coriander  
Stuffed pork loin with apricot, cream cheese, and walnut stuffing

## **Vegetarian**

Baked aubergine parmigiana stacks  
Wild mushroom risotto with sage and smoked garlic  
Tomato and feta baklava  
Butternut squash, cannellini bean, lemon and fennel gratin, with a garlicky herb granola crumble topping  
Chickpea, and pepper goulash with smoked paprika  
Puy lentil and wild mushroom stroganoff  
Lemon, asparagus and pecorino orzotto

Mexican bean chilli with guacamole  
Puy lentil and tomato dauphinoise potato gratin  
Asparagus, pine nut and mascarpone, lemon linguine  
Roast, raw and powdered beetroot spelt barley risotto  
with pecorino

## **Sides**

**Choose 2 side dishes to compliment your chosen main**

### **Hearty**

Creamy bean mash with rosemary and garlic  
Brown basmati rice with coriander and cashew nuts  
Cannellini beans, griddled courgettes, roast cherry  
tomatoes and pesto  
Creamy potato dauphinoise  
Farro, chickpeas and roast veg salad  
Giant cous cous with apple sticks, mint and lemon  
Orzo with green beans and spinach  
Pearl barley salad with roasted butternut squash, pumpkin  
seeds and spring onions  
Puy lentil salad with cherry tomatoes,  
Quinoa tabbouleh with fresh herbs, cucumber, mint, dried  
apricots and toasted flaked almonds  
Roast new potato salad, with homemade mayonnaise  
Spelt barley with broccolini, and toasted flaked almonds  
Triple cooked chips

### **Light**

Slow roast cherry tomatoes with toasted pumpkin seeds and  
a balsamic glaze  
Flaxseed coated baked courgette chips  
Baby spinach, rocket, fennel and sour cherry salad  
Beetroot, carrot and orange salad  
Butternut squash wedges and roast peach halves with feta,  
parsley and walnuts  
Crunchy green beans with garlic and lemon oil  
Greek Salad  
Kale, avocado and courgette salad  
Mixed green leaf salad with a toasted nut and seed  
topping and French vinaigrette  
Panzanella salad  
RAW courgette, pumpkin seed, and lemon dressed salad  
RAW Shredded brussel sprout salad with pine nuts, & lemon  
Root veg spicy slaw  
Tomato and red onion salad  
Rainbow carrots  
Watermelon and feta salad  
Fresh ratatouille  
Crunchy leafy green salad with a nut and seed topping and  
a French vinaigrette  
Tenderstem broccoli  
Sautéed spinach and garlic

Baby courgettes in a tomato sauce  
Selection of mini veg (carrots, leeks, courgettes)

## **Dessert**

Salted caramel chocolate pot  
Apple and Berry nut granola crumble  
Decadent chocolate brownies  
Deconstructed Bannoffie pie  
Lemon cheesecake  
Lemon posset with a honeycomb shard  
Mango fool  
Pot au chocolate  
Roast peaches with a granola crumble topping  
Roasted Rhubarb with flaked almonds  
Roast pineapple with a mint salsa, meringue shards,  
mascarpone and a mango coulis  
Winter berry eton mess with honeycomb shards  
Salted caramel cheesecake  
Sticky Toffee pudding  
Chocolate fondant

## **Cheeseboard**

**Can add to any menu for £9.50 pr hd**

A selection of cheeses, chutneys, crackers and fresh  
fruit

*For full t's and c's please enquire*

*We take a 50% non refundable holding deposit to secure the date, and  
the remaining 50% 1 week - 2 days prior to the event*

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