



Luxury Menu - £48 per person (incl VAT)

**Please note that you can mix and match between the Traditional & Luxury menus if you wish, and we will base the price on the main course chosen*

**You are also welcome to choose in advance three starters, three mains and three desserts for your guests. Your guests can then choose from those options. We just ask that one option per course is vegetarian.*

Starters

Ripened honeydew melon with Parma ham dressed with berries (GF)

Parma ham, vine ripened tomatoes & mozzarella with fresh basil (GF)

Avocado, vine ripened tomatoes & mozzarella with fresh basil (V, GF)

Tomato & mozzarella salad dressed with an olive tapenade (V, GF)

Home made soup of your choice

e.g. butternut squash, tomato & basil, vegetable, winter vegetable, leek & potato, carrot & coriander (V, GF, & Vegan option available)

Crostini topped with finely chopped mushrooms, garlic, herbs and a baby spinach pesto (V, GF & Vegan option available)

Bruschetta topped with an olive tapenade & goat's cheese (V)

Traditional bruschetta topped with red onion & tomato (V, Vegan)

Grilled field mushroom with Parma ham & Parmesan cheese crust (GF, V & Vegan options available)

Grilled field mushroom with spinach & Stilton (V, GF)

Baked Camembert on a bed of leaves, topped with red onion chutney (V, GF)

Red onion, mushroom & mascarpone tart (V)

Spinach, pepper & goat's cheese tart (V)

Broccoli & Stilton tart (V)

Spinach & tomato quiche served on a bed of leaves (V)

Chicken Caesar salad (GF)

Chicken, bacon, Stilton & cashew nut salad with a creamy blue cheese dressing (GF) *Contains nuts

All products are made in a premises that uses the following nuts: Almonds, Walnuts, Pecan Nuts, Hazelnuts & Coconut

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Pear, date & walnut salad with a creamy Stilton dressing (V, GF, & Vegan option available) *Contains nuts

Chicken liver paté with red onion chutney & Melba toast on a bed of salad

Sauté chorizo with a butter bean & tomato salad (GF)

Traditional prawn cocktail (GF)

Tiger prawns smothered in pesto served on a bed of leaves (GF option available) *Contains nuts

Avocado, tomato, cream cheese, prawn & sweet chilli (V option available, GF)

Thai fish cakes on a bed of leaves, served with sweet chilli sauce

Salad of avocado & crab with a pink grapefruit dressing (GF)

Smoked salmon, cream cheese & a side salad, served with brown bread & butter

Salmon & asparagus terrine (GF)

Smoked haddock & crème fraiche pate with lemon and dill compote (GF)

Main Courses

*Served with either roasted new potatoes or roast potatoes & seasonal vegetables
Dauphinoise potatoes available on request*

Rack of English lamb with a thyme & shiitake mushroom stuffing with redcurrant jus (GF)

Braised lamb shank with saffron & white wine with braised fennel & thyme (GF)

Braised lamb shank cooked in red wine, garlic, shallots & rosemary (GF)

Slow-cooked leg of rosemary-infused lamb (GF)

Roast Lamb with mint sauce and all the trimmings (GF)

Classic Beef Wellington

Beef medallions cooked in a red wine & mushroom sauce

Supreme of chicken stuffed with sausage stuffing with a red wine & thyme jus (GF)

Breast of Gressingham duck with slow roasted plums & Marsala sauce (GF)

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Teriyaki Salmon with steamed Asian greens, coconut rice & sweet chilli sauce (GF)

Pan-fried seabass, cooked in lemongrass, ginger & spring onion, and served with couscous & salad (GF)

Cod wrapped in Parma ham served with seasonal vegetables & dauphinoise potatoes (GF)

Tuna steak served with black rice, salad & sweet chilli sauce (GF)

Smoked haddock cooked on a bed of tomatoes, courgettes & leeks, topped with a craiche fraiche, mustard & cheese sauce (GF)

Desserts

Vanilla & Seasonal Berry Cheesecake

Classic set cheesecake made with cream cheese, vanilla & berries, topped with seasonal berry glaze

Raspberry Cheesecake

Domed cheesecake made with cream cheese & real raspberry puree topped with raspberries

Chocolate Truffle Torte

Rich dark Belgian chocolate torte on a chocolate sponge base

Chocolate Fondant (V)

Rich warm gooey chocolate fondant served with a warm berry compote & vanilla ice cream

Tiramisu

Domed Italian dessert made with mascarpone cheese & coffee soaked sponge

Banoffee Pie (V)

Fresh bananas & caramel in a sweet pastry case topped with a coffee flavoured fresh cream

Lemon Tart (V)

Traditional lemon curd made with fresh lemon juice in a sweet pastry case finished with an apricot glaze

Normandy French Apple Tart (V)

Layered apples baked on a crème patisserie & sweet pastry case finished with a light apricot glaze

Apple & Cinnamon Crumble Tart (V)

Traditional crumble topping with stewed apples in a sweet pastry case

Blackberry & Apple Crumble Tart

Fresh blackberries & stewed apples topped with a traditional crumble topping in a sweet pastry case

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Chocolate Brownie (V, GF)

Soft & indulgent chocolate brownie served raspberries and vanilla ice cream

Vegan Chocolate Brownie (Vegan, GF)

Soft & indulgent chocolate brownie served with raspberries and soya ice cream

Chocolate & Raspberry Ganache (Vegan, GF)

A delicious chocolate & raspberry ganache sponge served with raspberries and soya ice cream

Crème Brulée (V, GF)

Smooth and creamy custard with a sweet sugar topping

Vanilla Panna Cotta (GF)

Classic Italian style dessert made with vanilla pods

Sticky Toffee Pudding (V, GF)

A deliciously moist sponge cake served with toffee sauce & vanilla ice cream

Eton Mess (V, GF)

The classic and refreshing dessert made from cream, meringue & fresh strawberries

Summer Pavlova (V, GF)

An individual meringue filled with strawberries, raspberries, blueberries & whipped cream

Winter Pavlova (V, GF)

An individual meringue filled with vanilla ice cream, raspberries & blueberries, decorated with chocolate drizzle

Profiteroles (V)

Light choux pastry filled with cream & smothered in rich chocolate sauce

Bakewell Tart (V)

A warming Bakewell tart served with cream or custard

Fruit Salad (V, GF, Vegan)

A mixed salad made from fresh fruit

Poached Pear (V, GF, Vegan)

Refreshing, simple and elegant

Tea/Coffee & Mint Chocolates

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