



Luxury Menu - £66 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 or vegan.*

Starters

Ripened honeydew melon with Parma ham dressed with raspberries (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, with Vegan option available). *Served with bread which may contain sesame

Crostini topped with finely chopped mushrooms, garlic, herbs and a baby spinach pesto (V, GF & Vegan option available) - *Ciabatta may contain Sesame

Bruschetta topped with an olive tapenade & goat's cheese (V) - *Ciabatta may contain Sesame

Traditional bruschetta topped with red onion & tomato (V, Vegan) - *Ciabatta may contain Sesame

Grilled field mushroom with Parma ham & Parmesan cheese crust (GF)

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

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

Red onion, mushroom & mascarpone tart (V) - *Made in a premises that houses Nuts

Spinach, pepper & goat's cheese tart (V) - *Made in a premises that houses Nuts

Broccoli & Stilton tart (V) - *Made in a premises that houses Nuts

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

Chicken Caesar salad

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

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

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

Chicken liver paté with red onion chutney & Melba toast on a bed of salad – Contains gelatine. *May contain Nuts & Sesame. Contains Gelatine.

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 generously filled with Tiger prawns in a lemon mayonnaise, served with a bed of leaves (GF)

Thai fish cakes on a bed of leaves, served with sweet chilli sauce - *Sweet Chilli Sauce may contain Nuts, Peanuts & Sesame

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

Smoked salmon, cream cheese & a side salad, served on a slice of ciabatta - *Ciabatta may contain Sesame

Salmon & asparagus terrine (GF) – Contains gelatine. *May contain Sesame

Smoked haddock & crème fraiche pate with lemon and dill compote (GF) - Contains gelatine. *Crème

Fraiche may contain Nuts

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)

Spicy curried lamb shank with chilli & coconut, served with Mediterranean vegetables, sweet potato &

Basmati rice (GF)

Slow-cooked leg of rosemary-infused lamb with Yorkshire pudding, mint sauce & all the trimmings

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Classic Beef Wellington - *Pate may contain Nuts

Beef medallion cooked in a red wine & mushroom sauce

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

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

Curried duck cooked in an array of spices with aubergine & green beans, served with Basmati rice (GF)

Teriyaki Salmon with steamed Asian greens, coconut rice & sweet chilli sauce - *Sweet Chilli Sauce may contain Nuts, Peanuts & Sesame

Seared salmon with hot potato & tomato salad (GF)

Salmon cooked in lemon butter, served with Mediterranean vegetables & couscous (GF option available)

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

Cod wrapped in Parma ham served with homemade spinach pesto dressing & served with dauphinoise potatoes (GF)

Smoked haddock cooked on a bed of tomatoes, courgettes & leeks, topped with a creme fraiche, mustard & cheese sauce (GF) - *Crème Fraiche may contain Nuts

Shrimp Creole – Tiger prawns cooked with tomatoes, peppers and chilli on a bed of Basmati rice (GF)

Desserts (*Pls note most of our desserts are made in a premises that houses nuts)

Vanilla & Seasonal Berry Cheesecake – Contains Gelatine

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

Raspberry & Strawberry Cheesecake – Contains Gelatine

Cheesecake made with cream cheese & real raspberry puree topped with raspberries

Chocolate Truffle Torte – Contains Gelatine

Rich dark Belgian chocolate torte on a chocolate sponge base

Chocolate Fondant (V) - *May Contain Nuts

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

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Tiramisu – Contains Gelatine

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 – Served with cream or custard

Apple & Cinnamon Crumble Tart (V)

Traditional crumble topping with stewed apples in a sweet pastry case – Served with cream or custard

Blackberry & Apple Crumble Tart

Fresh blackberries & stewed apples topped with a traditional crumble topping in a sweet pastry case – Served with cream or custard

Chocolate Brownie (V, GF or we can offer a Vegan Brownie on request for any Vegans but please note that these *may contain traces of milk, eggs, nuts, soya, peanuts & sulphites)

Soft & indulgent chocolate brownie served raspberries and vanilla 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) – Contains Gelatine

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

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Bakewell Tart (V) - *Contains Nuts

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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