



## Traditional Menu - £45 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*

Layers of roasted Scottish beef with Yorkshire pudding in a rich onion gravy

Braised beef olives in red wine with a fricassee of wild mushrooms & leeks (GF)

Beef Bourignon served with rice or potatoes, & seasonal vegetables

Beef Stroganoff served with rice or potatoes, & seasonal vegetables

Succulent roast chicken, served with stuffing, Yorkshire pudding and a rich onion gravy

Breast of chicken wrapped in a blanket of premium back bacon with rosemary & sage gravy (GF)

Breast of chicken stuffed with mascarpone & chives wrapped in Parma ham (GF)

Supreme of chicken with a smoked pepper, tomato & pancetta sauce (GF)

Supreme of chicken served honey roasted with a sweet chilli sauce (GF)

Supreme of chicken served with a mushroom & tarragon sauce (GF)

Coq au vin

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Noisettes of pork with a diced apple & sage crust with cider cream sauce

Pork belly served with cider cream mash & seasonal vegetables (GF)

Classic trio of bangers & mash (GF option available)

Individual Pie of your choice with a puff or shortcrust pastry lid  
e.g. steak & kidney, steak & ale, chicken & mushroom, chicken, leak & bacon, cheese & onion,  
cheese & vegetable, fish & seafood

Vegetable & Cheese Wellington (V)

Vegan Wellington with sweet potato and lentils (Vegan)

Vegan Wellington with Mediterranean vegetables (Vegan)

Vegetable tart with beef tomato & feta cheese (V)

Seared salmon with hot potato & tomato salad (GF)

Fish & seafood pie with a mashed potato crust (GF)

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

Beer-battered fish & chips, served with peas

Butternut squash risotto (V, & Vegan option available)

Wild mushroom risotto (V, & Vegan option available)

Chicken & chorizo risotto

Fusili pasta with Mediterranean vegetables in tomato and basil (V, & Vegan option available)

Fusili pasta with Mediterranean vegetables with a smoked pepper & tomato sauce (V, & Vegan option available)

Gnocchi pasta with prawns cooked in a garlic, parmesan, tomato & chilli cream sauce (GF)

Penne pasta cooked with courgettes, slow-roasted tomatoes, chargrilled peppers & pine kernels (V)

Spinach & ricotta ravioli (V)

Singapore noodles with chicken, prawn & egg noodles (V option available)

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Malaysian curry with sweet potato and aubergine (Vegan)

Jerk chicken, served with peas & rice with mango salsa & coleslaw

Thai Green chicken curry, served on a bed of basmati rice

Thai Green vegetable curry, served on a bed of basmati rice (V)

Thai Red prawn curry, served on a bed of basmati rice

Thai Red vegetable curry, served on a bed of basmati rice (V)

Spiced prawn curry, served on a bed of basmati rice

Spicy tomato-based lamb curry, served on a bed of basmati rice

Mild creamy chicken curry, served on a bed of basmati rice

Balti chicken curry, served on a bed of basmati rice

Creamy butter curry, served on a bed of basmati rice

Tandoori chicken, served on a bed of basmati rice with a side salad

A mild vegetable curry, served on a bed of basmati rice (V, Vegan)

## 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*

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**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*

**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 Brûlée (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*

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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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