



## Blue Strawberry Mini Meal Menu

### Autumn/Winter 2010 - 2011

#### Fish and Shellfish

Fish & Chips:	Beer battered plaice, thick cut chips, mushy peas and tartare sauce
Monkfish Masala:	Roast monkfish tail with Masala spice, braised Indian lentils, caramelised carrots and toasted coconut
Salmon Sashimi:	Lime and coriander cured salmon fillet with a vegetable Nori roll, pickled ginger, pickled cucumber and wasabi
Green prawn curry:	Fragrant Thai and vegetable curry with lime infused jasmine rice and chewy onion tobacco
Trout beurre noisette:	Baked fillet of brown trout, purple sprouting broccoli, almond and caper butter, Jerusalem artichoke
Spanish Cod:	Roast fillet of cod, butter bean and stewed pepper casserole with chorizo and parsley

#### Meat and Chicken

Osso Bucco:	Veal Osso Bucco raviolini with cavalo nero and Barolo sauce
Mediterranean lamb:	Braised lamb shoulder with caramelised onions, aubergine and tomato, creamy potato topping
Bangers and mash:	Mini Cumberland sausages, mustard mash, glazed baby onions, crispy bacon and gravy
Butter chicken:	Lightly spiced chicken in a tomato and yoghurt sauce, pilau rice and paratha bread
Cantonese duck:	Sticky roast duck breast, stir fried hokkien noodles and choy sum
Steak, egg and chips:	Roast Herefordshire sirloin with triple cooked chips, fried quail egg and bois boudran sauce

#### Vegetarian

Soufflé:	Twice baked Stilton soufflé with pickled grapes, candied walnuts and watercress
Warming risotto:	Winter risotto with roast pumpkin, chestnut, baby spinach and parmesan
Tortellini:	Tortellini of Gruyère with French onion soup, croûtons and fresh chopped herbs
Stir fry noodles:	Stir fried hokkien noodles with choy sum, spring onions and oyster mushrooms, soy, sesame and ginger dressing
Gnocchi:	Parmesan gnocchi with a fricassé of wild mushrooms, rocket and truffle cream sauce
Malaysian curry:	Malaysian coconut milk and autumn vegetable curry with a lime and coriander infused rice



### Mini desserts

Rum baba with tropical fruits and vanilla cream

Baked cheesecake with orange and passionfruit compôte, diced crumble topping

Griotte compôte with white tonka bean mousse, meringue topping

Mandarin and praline jellies with hazelnut streusal and praline espuma

Light and dark chocolate mousse, spiced apples and chocolate tuille

Traditional English sherry trifle

If you would like any further suggestions for your event, or have any dietary requirements, please do not hesitate to ask.