

Bar and Bat Mitzvah

Canapés

Baby vegetable garden with beetroot hummus (Ve)

Falafel with harissa hummus (Ve)

Marinated tofu spoons with pickled ginger, soy and chilli oil (Ve)

Grape, tomato and bocconcini skewers with basil leaf and red pesto dressing (V)

Pea and parmesan arancini(V)

Chicory leaf with blue cheese and walnut pesto (V)

Buckwheat blinis with beetroot and goat's cheese mousse (V)

Roasted artichoke, Tomberry and baby mozzarella skewers

Panko coated pollock goujons with tartare dressing

Spinach pancakes with smoked salmon and cream cheese

Canapé sushi selection (avocado, salmon and tuna)

Tuna and wasabi ceviche spoons

Buckwheat blini with Keta caviar, chives and horseradish cream

Baby halloumi burgers with baby gem, red onion and tomato

Bar and Bat Mitzvah *continued*

Sharing starters

Please choose one, served at the table for all your guests minimum 8 guests per table

Smoked fish platter with beetroot gravadlax, cold and hot smoked salmon, potted shrimp, baby gem with Atlantic prawns, classic Marie Rose dressing, grilled artichokes, caper berries, cornichons and mini baskets of bread

Vegetarian platter with roasted peppers, artichokes, pesto marinated baby mozzarella, potted mushroom pate, falafel with harissa hummus and mini baskets of bread

Mains

(Please choose three)

Sumac roasted summer squash with red onion, rocket and harissa hummus (V)

Roasted vegetable platter with baby capers, black olives, sundried tomatoes and extra virgin olive oil (V)

Pea and parmesan frittata with a peashoot salad (V)

Roasted romanesco broccoli with romenesca sauce (Ve)

Hot smoked salmon with fennel, peas, crumbled goat's cheese and lemon dressing

Rare seared salmon with charred baby gem and salsa verde

Luxury fish pie with mixture of smoked and poached fish

Hot smoked salmon with baby gem, Caesar dressing, rustic croutons and shaved parmesan

Roasted cod fillet with wilted spinach and salsa verde

Salads and sides

(Please choose three)

Rainbow "slaw" with red peppers, summer cabbage, red cabbage, spring onion and spiced mayonnaise

"Bow" pasta with pesto dressing, Tomberries and micro basil

Watermelon, Kalamata olive, feta and basil salad

Green bean and mangetout salad with citrus dressing and toasted hazelnuts

Peppery leaf salad with micro herbs and edible flowers

Heritage tomato and heritage radish salad with sea salt flakes, baby basil and extra virgin olive oil

Sumac-spiced chickpea salad with shaved fennel and roasted artichokes

Baby new potato salad with Dijon mayonnaise, parsley and chives

Bar and Bat Mitzvah *continued*

Desserts

Please choose 4, Served on a buffet station or on the table to share. This will depend on table set up

Baby lemon meringue tartlets

Mini dark chocolate expresso pot with English raspberries

English custard tarts with freeze-dried raspberries

Mini macarons

Profiteroles

Mini pavlovas

Chocolate and salted caramel truffle cubes

About our food

All our meat is from Pipers Farm www.pipersfarm.com whose philosophy is to grow healthy animals with a strong natural immunity. They grow contented animals slowly, in small groups, with minimum stress using medication when it is absolutely necessary. The end result is meat of the highest quality. All our milk is Organic and all our eggs are British free range. Our bread comes in daily from The Bread Factory. "Yes Chef" supply us with fresh fruit and vegetables and we champion British produce where possible.

Terms & conditions

The quoted invoice price shall be payable no later than 7 days prior to the event. Pink Food Ltd will take this payment as the official agreement between Pink Food Ltd and the client. Final numbers of guests must be confirmed no less than ten days before the event and cannot be reduced within seven days of the event.

Any extras consumed at the event need to be settled on the day by debit or credit card.
