

THE HEMPEL BANQUETING & EVENT MENU

SELECTION OF CANAPES

Selection of 5 Canapés £15.00, selection of 7 Canapés £20.00

Selection of 9 Canapés £25.00, selection of 11 Canapés £30.00

Hempel breakfast canapés

- Bacon and egg tartlet
- Miniature pastries (croissants, Pain au chocolate, Danish, apple pastry)
- Miniature muffins (chocolate, blueberry)
- Smoothie shooters (strawberry, banana, mango)
- Cocktail sausages
- Fruit pots

Hempel sweet canapés

- Chocolate cheesecake
- Peach tartlets
- Mixed fruit yakitori
- Chocolate tartlet
- Banana spring rolls
- Mini crème brûlée

Hempel cold canapés

- Pickled cucumber and wakame salad (served in miso soup spoon)
- Tuna carpaccio with celeriac remoulade on crostini
- Figs wrapped in Parma ham served in a Parmesan and seaweed basket
- Bocconcini and sun dried tomatoes delight
- Vietnamese popiah
- Tuna and red pepper mayonnaise maki
- Yellow pickled mooli maki
- Mini salmon and avocado California roll
- Pear and daikon California roll
- Vegetable sushi parcel with cucumber
- Crab and coriander in gazpacho spoon

Hempel hot canapés

- Chicken satay
- Mini I-Thai fishcakes
- Chicken in golden bags
- Mini vegetables springs-rolls
- Asian risotto in tartlets
- Aubergine caviar in filo cases
- Tofu and courgette yakitori
- Salmon in miso bites
- Vegetable tempura parcels
- Mini lamb kebabs
- Wok fried chicken balsamic

BUFFET LUNCH / BOWL BUFFET

£30.00 per person, minimum of 18 persons

Choose **4** of the following and **2** desserts for the buffet lunch

Choose **6** of the following for buffet bowl

COLD

- Cold soba noodles salad with choyu dressing, spring onions, seaweed and wasabi
- Thai beef salad with mango and cucumber tossed in citrus dressing
- Chicken Caesar salad with red peppers and wasabi mayonnaise
- Chilled roasted butternut-squash and coconut soup served with lime mascarpone
- Shansho beef on sushi rice and Japanese pickles
- Salad of tomato, mozzarella bocconcini with basil and balsamic dressing
- Chilled gazpacho with cucumber and yellow-fin-tuna tartar
- Greek salad
- Soy glazed fennel with daikon salad
- Cucumber and wakame seaweed salad
- Pan-fried haloumi with chilli and rocket salad
- Lobster and penne salad with honey and mustard mayonnaise

HOT

- Stir fry of shitake mushrooms, garlic, bullet shallot and dark miso paste
- Linguini with cherry tomatoes, black olives and oregano
- Stir-fried squid with chilli and basil
- Lobster and wild mushrooms risotto with Thai basil
- I-Thai fishcakes with green mango salad and vanilla dressing
- Stir-fry chicken with shitake & spring onions
- Sweet and sour chicken with rice
- Beef in black beans sauce served with ramen noodles
- Vegetarian Pad Thai
- Green tea noodles with Thai asparagus and broccoli
- Stir-fried mussels with chillies and pac-choy

DESSERTS

- Fruit salad
- Vanilla crème brûlée
- Chocolate cheesecake
- Grand Marnier and chocolate pudding
- Whiskey and caramel parfait

WORKING LUNCH MENUS

£21.50 per person, minimum numbers of 8 apply

Working Lunch One

Spicy Thai Beef Salad with a citrus dressing
Warm Tart of Ripened Tomatoes and Herbed Goats' Cheeses
Sweet and Sour Chicken or Pork with Rice
Tempura of Seasonal Vegetables
Mixed Leaves with Basil, Bocconcini and Balsamic Vinegar
Pots of Fresh Fruit Salad
Chocolate Cheesecake

Working Lunch Two

Duck Confit and Spiced Peach Salad with Marinated Artichokes
Mini Salmon and Broccoli Quiches
Pad Thai with Prawns or Chicken
Spring Rolls of Mozzarella served with Green Mango
Mixed Leaves with Cherry Tomatoes
Sliced Seasonal Melon
Longan brûlée

AFTERNOON TEA

£15 per person

Glass of Kir Royale

Assorted Sandwiches (Salmon, Ham, Cheese and Cucumber)
Selection of Pastries
Selection of Cakes

Tea or Coffee

LUNCH/DINNER BUFFET

£30/£40 per person. Minimum 12 persons required

Choose any 4 of the following:

- Chicken, Beef or Prawn Yakitori Skewers
- Thai Sweet and Sour Pork or Chicken
- Siamese Seafood Paella
- Roast Roulade of Beef served with Green Kailan and Ginger
- Seared Salmon Teriyaki with Long Beans and Italian Tomatoes
- Assorted Sushi Rolls (Salmon, Tuna, Vegetarian)
- Fish Goujons and Fat Chips
- Lamb Musaman Tamarind Curry and New Potatoes
- Broccoli and Leek Mini Quiches (v)
- Farfalle with Tomatoes and Kaffir Lime Leaves (v)

Choose any 2 of the following:

- Meringue Pavlova
- Fruit Salad
- Longan brûlée
- Pandan Curd with Berries
- Chocolate Cheesecake

BANQUETING DINNER MENU At £50 per person

Please choose 1 dish from Starter, Main and dessert. Intermediate as advised. Tea / coffee is inclusive.

Starters:

- Smoked Salmon Rosette with Caviar
- Shredded Roast Duck Salad with Orange Dressing
- Japanese Platter of Sushi and Maki
- Thai Beef Salad with fresh Lime and Fish Sauce
- Fried Haloumi Cheese served with Chives (v)
- Breasaola and Cherry Tomatoes on a bed of Rocket
- Marinated Anchovies on Endive Leaves

Intermediate (£3 supplement)

- Lime Granite

Mains:

- Roast Rack of Lamb with Lavender and Minted New Potatoes
- Grilled Sea bass with Sautéed Asian Greens
- Slow Cooked Pork Fillet with Thai spices and Caramelised Red Cabbage
- Sansho Peppered Beef with Sushi Rice (This dish is served chilled)
- Thai Green Chicken Curry with Lime Rice
- Duck a l'orange with Kefir Lime Leaves and poached Figs
- Vegetable Terrine and Tempura Vegetables (v)
- Crispy Filo Bag of Noodles and Vegetables in Oyster Sauce (v)

Desserts:

- Cheesecake with Forest Fruit Coulis
- Lychee Chocolate Terrine
- Classic Crème brûlée
- Champagne Jelly with mixed Fruits
- Orange and Grand Marnier chocolate pudding
- Whiskey and caramel parfait

Tea / Coffee