



RIVERSIDE MARQUEE
AT BRAY-ON-THAMES

Menu Pack 2018 - 2019



Designed by our very own team of skilled and experienced Chefs, our menus offer a variety of delicious, innovative food which is beautifully presented for any occasion.



CANAPES

Served hot:

Buttermilk chicken slider with sriracha mayo

Black pudding beignets

Crab and goats cheese soufflé with crushed avocado

Short rib croquettes with horseradish

Thai pork balls with a sesame miso

Chili and coriander fondue (v)

Haloumi, chestnut mushroom burger with wild garlic mayo (v)

Fennel and red wine arancini (v)

Served cold:

Fennel and chili sausage rolls

Beef carpaccio

Oriental shredded duck pancakes with hoi sin

Chicken caesar salad

Cumin and beetroot cured salmon with pickled cucumber

Mini thyme and wookey hole cheddar scones with smoked chili jam (v)

Shots:

Bloody Mary

Gazpacho

Minted garden pea, crispy bacon and parmesan

Cock-a-Leekie

Clam Chowder



BBQ

Please choose two meats and a vegetarian from the list below

Riverside beef burgers served in a brioche bun

Posh dogs

Slow cooked pork ribs

Chili and fennel meat balls

Sriracha pork steaks

Jerk chicken skewers with mango and corn salsa

Hickory smoked chicken thighs

Grilled garlic prawns

Grilled field mushroom and brie fondue bun (v)

Grilled haloumi and watermelon skewers (v)

Feta and beetroot aloo tiki burgers served with a pickled slaw and a saffron aioli (v)

Please choose three sides from the options below

Veg: *Smoked roasted new potatoes, patatas bravas, teriyaki greens, corn,*

Salads: *Caesar salad, tomato, mozzarella and red onion salad, baby gem, orange and toasted hazelnut salad, mixed bean, potato salad, mixed leaf salad, panzanella salad, roquefort and walnut slaw*



Desserts

Please choose one from the list below

Individual strawberry and amaretto pavlova

Rhubarb and custard panna cotta

Pimms jelly pots

Cookies and cream jars

Blueberry marshmallow tarts



STREET FOOD

Please choose two options from the below

Pork Fajorda: Slow cooked pork and chorizo in a chili, tomato and coriander sauce

Chicken and shrimp paella

Chicken fajitas

Slow cooked beef brisket subs with a fennel and apple slaw

Jerk chicken gumbo

Sweet chili crispy pulled chicken wraps

Pork, fennel seed and chili balls with an arrabiata on a garlic bruschetta

Cider and wholegrain cooked baby new potatoes and sausage

Minimum numbers of 80 apply

HOG ROAST

Watlington hog roast served with soft white baps, stuffing, apple sauce and crackling

Minimum numbers of 80 apply

MAC N CHEESE STALL

Please choose one meat and one vegetarian filling from the below

The Dirty Pig: *Crispy bacon, smoked sausage, chorizo, scratchings*

The Mushroom: *Wild mushroom, crisp onions, spinach, truffle oil*

The Cray Twin: *Cray fish tails, pimento, lemon, parsley*

Quattro Formaggio: *Reblochon, gruyere, stilton, mozzarella.*

All topped with a parmesan crust

Minimum numbers of 80 apply



STREET FOOD SALADS

Please choose three options from the below

Honey roasted butternut squash, beetroot and feta salad

Rocket pesto and sun blushed tomato orzo salad

Grilled courgette, fennel, lemon and goats cheese salad

Asparagus, green bean, edamame with mint and ricotta salad

Tomato, mozzarella and red onion salad

Slaw

Mixed baby leaf salad

Baby gem, orange and toasted hazelnut salad

STREET FOOD DESSERTS

Please choose one option from the below

Chocolate fountain

Crepes

Individual strawberry and amaretto pavlova

Rhubarb and custard panna cotta

Pimms jelly pots

Cookies and cream jars

Blueberry marshmallow tarts



SHARING FEAST

Starters

Please select one platter from the below options

Antipasti: Cured meats, marinated grilled vegetables, aubergine, peppers, artichokes, torn mozzarella, olives, rocket salad, fresh focaccia, music bread, balsamic vinegar

Country Platter: Pork and mustard seed terrine, garlic and rosemary baked camembert, cornichon, confit heritage tomatoes, homemade pickles, sourdough, walnut bread

Fish Platter: Gin and beetroot cured salmon, trout escabeche with pickled samphire, potted mackerel with brown shrimp and chilli, lemon and pine nut peperonata, dill fennel slaw, rye bread and sour dough

Main Courses

Please select two main meats from your chosen platter below

Platter One: Thyme butter roast chicken, peppered topside, slow cooked shoulder of lamb

Platter Two: Chorizo, spinach and apricot stuffed saddle of lamb, rosemary and garlic roast sirloin, slow cooked pork belly and scratching's

Lobster and Fillet: Roasted lobster with a lemon, garlic and brown shrimp butter, slow cooked Surrey beef fillet served pink ***

Grill Platter: Buttermilk fried chicken, Texan brisket with a chimichurri sauce, BBQ pork belly ribs, Grilled halloumi and watermelon skewers (v)

*** £10.00 supplement charge per person

Please select one potato dish and two extra side dishes from the following options to be served alongside your sharing platter

Potatoes: Duck fat roast potatoes, minted new potatoes, dauphinoise potatoes, patatas bravas

Grill Platter Potatoes: Smoked potatoes, hassleback sweet potatoes, creamed mash, patatas bravas

Vegetables: Honey roasted roots, buttered spring greens, sautéed kale, creamed leek and peas, soy beans

Salads: Caesar salad, tomato, mozzarella and red onion salad, baby gem, orange and toasted hazelnut salad, mixed bean, confit potato and mint salad, mixed leaf salad, panzanella salad

Grill Platter Sides: Teriyaki greens, kimchi slaw, mac & cheese, corn, refried beans



Desserts

Please select one platter from the below options

High Tea: Scones with clotted cream and strawberry preserve, blueberry muffins, raspberry pavlova, triple chocolate cookies.

The Cup Cake: Double chocolate chip, lemon drizzle, blueberry, salted caramel

Italian: Tiramisu, amoretti panna cotta, balsamic strawberries

The Yanky: Smores, key lime pie, dinky donuts with salted caramel, vanilla cream, blueberry compote and sprinkles

Fun Fair: Cotton candy, toffee apple pots, honeycomb shards, caramel popcorn, old English confectionary



FORMAL DINING

Starters

Crispy crab bon bons, mango and lime pickle, chilli dressed Asian slaw

Confit duck, butternut squash, pickled radish, raisin puree, sesame crackle

Pulled ham hock, apple puree, chicory, black pudding crumb, honey dressing

Hot smoked salmon, beetroot, goats curd, toasted grains

Smoked chicken and pork terrine, white truffle mayo, pickled apple, almonds

Beetroot and gin cured salmon, avocado mousse, textures of beetroot

Main Courses

*Spring lamb, grilled potatoes, heritage tomatoes, fennel, salsa verde ***

*Beef fillet, tender stem broccoli, white onion risotto, beef jus ***

Beef bavette, braised shallots, creamed corn, rocket salad

Garlic butter chicken with smoked crumb, sweet potato rosti, warm pea salad and chicken cream

Roast chicken, crushed new potato, sautéed kale, braised chicory, thyme emulsion

Sea bass, crispy greens, fennel risotto, sauce vierge

Braised lamb, butternut squash, fondant potato, roast cauliflower

*** £5.00 supplement charge per person*



Desserts

Salted caramel and date pudding with milk sorbet

Valrohna dark chocolate marquise with a strawberry shortbread crumble

Raspberry delice with an almond tuile and meringue gems

Lemon and ginger cheesecake with toasted coconut shavings and a mango gel

Chocolate and peanut butter dome with champagne and rhubarb compote and hazelnut straws

Chocolate mousse and cherry heart bomb with a toasted almond cream

Cafetiere coffee will be served after dessert

VEGETARIAN

Starters

Wild mushroom, roquefort and tarragon tartlet with baby watercress

Baby root vegetable with horseradish crème fraiche and sherry vinaigrette

Grilled haloumi, watermelon and mint salad

Main Courses

Aubergine parmigiana with salt baked beets

Fresh fettuccine with minted pea and parmesan

Pesto filled gnocchi with roasted pumpkin and a thyme beurre blanc

NB: This is a selector menu, please choose one starter, one main course and one dessert for your party along with a vegetarian starter and vegetarian main course.



LATE BITES

Please choose one meat and one vegetarian option from the below

Chicken Popcorn: *Crispy fried chicken served with a sweet chili dip*

Lobster mac and cheese

Nduja Patatas Bravas: *Potato with a spicy red pepper and nduja sausage sauce*

Po boy rolls: *Cajun spiced beef sirloin served with marie rose sauce and lettuce*

Steamed pork buns: *Steamed bun with pulled pork, hoi sin sauce and greens*

Fire cracker enchilada bites: *filled with a spicy refried bean and mozzarella (V)*

Reuben sandwich: *stuffed with salt beef, swiss cheese, sauerkraut and russian dressing*

Bacon sandwiches

Grilled field mushroom and brie fondue bun (V)

Parmesan and white truffle fries (V)



FINGER BUFFET

Please choose five main options and two dessert options from the below:

Mains

Chili and fennel sausage rolls

Red wine baked chorizo bites

Mini chili cheese scones (v)

Spanish tortilla (v)

Smoky parmesan straws

Prawn cocktail baby gems

Salt n pepper fried wings

Smoked salmon and crushed avocado bruschetta

Smoked chicken crostini

Wild mushroom and tarragon arancini (v)

Served with mixed leaf salad, tomato salad and coleslaw

Desserts

Salted caramel profiteroles

Orange dark chocolate pots

Fresh fruit pavlova

Strawberry and pineapple kebabs with vanilla cream, blueberry compote and chocolate sauce

Confectionary trolley



Please ask for assistance if you require any information regarding the dishes or ingredients included in the menu. Specific information can be provided to clients with food intolerances or allergies.








RIVERSIDE MARQUEE
AT BRAY-ON-THAMES

