

GOURMET KNIGHTS LTD

Cordon bleu catering brought to you

Sample Menus

All menus are customised to your requirements, but to give you a feel for the range of different dishes/courses we provide please see the sample menus below:

Canape Party

Hot honey mustard sausages

Tomato, olive and mozzarella kebabs

Lamb empanades

Red onion marmalade and goats cheese tartlets

Kofta kebabs with minted yogurt dip

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Fresh fruit platter

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Brie with spiced apricot chutney baked in a brioche crust

Two Course Cold Buffet

Cold roast beef

Hot-smoked salmon

(Smoked by Gourmet Knights)

Broccoli and stilton tart

with

Oriental style brown rice

Apple, carrot and gherkin salad

Dressed salad leaves

Home baked bread rolls

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Baked pecan and maple syrup cheesecake

Meringue roulade with fresh strawberries

Three Course Dinner Party

Carrot and cardamon soup

Bread roll

•

Chicken breast stuffed with boursin cheese

Selection of steamed vegetables

Basmati rice

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"Desert ravaisant" (a spectacular and decadent combination of white chocolate ribbon, dark chocolate and hazelnut sponge, white chocolate and Malibu mousse and fresh raspberries in a raspberry coulis)

Six Course Dinner Party

Wild mushroom consomme

Sun-dried tomato parmentiers

•

Smoked Salmon Filo Tart with cucumber-lime salsa

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Pink gin and grapefruit sorbet

•

Braised lamb shanks

Whole-grain mustard mash

Roasted root vegetables

•

Chocolate and Amaretti meringue roulade with caramelised pears

•

Selection of cheeses and crackers

Prices available on request. All menus are subject to the availability of the ingredients and the price dependent on the location of the event and the number of covers.

For further information, please contact:

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