

Garden Party experience

The buffet

Choose THREE of the following dishes:

Poached Scottish Salmon, Horseradish Cream
Sliced Honey Glazed Ham, English Mustard Mayonnaise
Poached Breast of Farmhouse Chicken, Paprika Mayonnaise
Scorched fillet of Mackerel "Escabeche", Orange Dressing
Seared Sea Bream, Samphire & Chervil
Grilled Tuna Loin, Parsley & Capers
Diced Honey Roast Ham, Flat Parsley, Grain Mustard Mayonnaise
Sherry Glazed Figs, Goats Cheese
Watermelon, Parma Ham & Feta
Vintage Cheddar & Caramelised Red Onion Quiche
Pork & Leek Sausage Roll

Available Hot or Cold:

Aubergine, Red Onion & Harissa, Hazelnuts & Coriander Yogurt
Roast Butternut Squash, Walnut Pesto & Goats Cheese
Roast Sirloin of Beef, Horseradish Cream
(£6 supplement per person)
Roast Loin of Pork, Apple Purée

Your salads

Choose FIVE of the following dishes:

Tomato, Red Onion & Basil
Cous Cous Tabouleh
Penne Pasta, Basil Pesto & Bocconcini
Mixed leaves with Honey & Mustard Dressing
New Potato, Mustard & Watercress
Hot Buttered New Potatoes, Parsley & Molden Salt
Charred Courgette, Hazelnuts & Soya
Baby Gem Wedges, Piquillo Pepper & Hazelnuts
Tenderstem Broccolis, Balsamic & Toasted Almonds
French Beans, Shallots & Balsamic
Roast Cauliflower, Curry & Raisins



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To finish...

Choose TWO of the following dishes:

Chocolate Brownie, Toasted Nuts
Hazelnut Sponge, Chocolate Mousse & Cherries
Individual Lemon Tart, Torched Meringue
Raspberry Delice, Toffee Popcorn
Olive Oil Sponge, White Chocolate & Cream Cheese
Passionfruit Mousse, "Jam Sandwich"

Alternatively choose ONE of the following for the table:

Summer Pudding, Vanilla Clotted Cream Eaton Mess, Whipped Cream, Meringue & Berries Sherry Trifle, Vanilla Anglaise & Cherries 07539 422 103 | simon@chefsimonmckenzie.com | www.chefsimonmckenzie.com