



ELEGANT

C U I S I N E

Exceptional Events - Creative Catering

Menu Inspiration



Elegant Cuisine

Our dedicated team deliver fantastic food with exceptional service and have been doing so in Oxford and the Home Counties for over 40 years. From canapé bites to multiple course tasting menus to luxury buffets, our Executive Head Chef and their talented team make everything in our kitchens at Kingston Bagpuize or on site wherever you are.

By focussing on sourcing local and sustainable ingredients, we have put together the following menus to give you a taste of what we can create for any event.

Please use the following pages as inspiration as every menu we deliver is tailored to you and your guests.



Canapés

Cold

Crisp toast topped with Somerset brie and quince marmalade (V)

Soy and sesame crusted yellowfin tuna with English wasabi dipping sauce (GF)

Mini Yorkshire pudding filled with English roast beef, horseradish and watercress

Bruschetta with heritage tomato salsa, chilli and baby basil leaves (Ve)(DF)

Chorizo and quail Scotch egg with smoked paprika mayo

Warm

Oxfordshire cheese beignets (V)

Honey, mustard and sesame glazed local pork chipolatas

Panko crumbed salmon skewer with citrus and pea puree

Crispy pork belly bites with apple and chilli jam

Roasted new potatoes with oozing camembert dip (V)

Dessert

Lemon cone filled with lemon curd and fresh raspberries (V)

Pistachio and cinnamon puff pastry palmiers (V)

Bitesize banoffee pies (V)

Decadent chocolate brownie bites (Ve)

Matcha green tea cups filled with lime mousse





Spring Seasonal

Starter

'Rectory Farm' asparagus with cured ham, a crispy hen's egg and chive hollandaise dressing
Caramelised onion, English goats' cheese and pine nut tart with spring leaves and a wild garlic dressing

Main

Duo of cornfed chicken with thyme roasted potatoes, asparagus puree and rich chicken jus
Asparagus, chestnut mushroom and pecan filo parcel with Somerset brie sauce and Jersey royals

Desserts

Warm 'hot cross bun' bread and butter pudding with blood orange custard
Liquorice panna cotta with English rhubarb and parkin crumb



Summer Seasonal

Starter

King prawn, watermelon and caper salad with pumpkin seeds and finest balsamic dressing

Farmhouse cheddar souffle with pickled summer vegetables and bay watercress

Main

Noisettes of English lamb with mini roast potatoes, cannellini bean puree and a rich tomato and olive jus

Puy lentils with roasted brassica's, sweet potato and halloumi

Desserts

Passion fruit mousse with coconut arancini and pineapple salsa

Baked custard tart with balsamic tossed 'Rectory Farm' strawberries





Autumn Seasonal

Starter

Roasted pumpkin salad with herby quinoa, pumpkin puree and caramelised pecans

Confit pheasant terrine with juniper scented red onion chutney, baby leaves and toasted brioche

Mains

Duo of Oxfordshire venison (roast loin and haunch sausage roll)
with sweet 'n' sour parsnips, thyme mash and red wine jus

Celeriac, kale and chestnut loaf with shallot vegetarian gravy and roasted sweet potatoes

Desserts

Cranberry and almond frangipane tart with orange syrup and white chocolate ice cream
Oxfordshire honey roasted plums and figs with cinnamon cream and an elderflower syrup



Winter Seasonal

Starter

Smoked duck breast and blood orange salad with winter leaves and a pomegranate molasses dressing
Baby beetroot, 'Oxford Blue' cheese and Jerusalem artichoke salad with a parsley and hazelnut dressing

Main

Roast sirloin of beef with celeriac puree, mini roasties braised chicory and beef gravy
Purple sprouting and mascarpone frittata with leek Boulangère potatoes and roasted tomato sauce

Desserts

Apple and blackberry tart with hazelnut crumble with vanilla crème anglaise
Mulled wine poached pear William with mini cinnamon choux buns and berry coulis





Middle Eastern Inspired Sharing Plates

Moroccan lamb tagine

Free range chicken skewers with sumac and mustard seed marinade

Harissa salmon pieces with yoghurt and caper dip

Vibrant tomato, oregano and pomegranate salad

Chargrilled broccoli with chilli, garlic and preserved lemon

Bulgar wheat with Mediterranean vegetables and pine nuts

Filo parcels filled with miso roast vegetables and chickpeas

Dip platter of Baba Ghanoush, tahini hummus, butterbean mash and salsa Verde with breadsticks, pitta and vegetable crisps

Followed by

Apricot and ginger tart with lime cream

Panna cotta shots with roasted figs and almond brittle

Fruit platter with honeyed yoghurt



BBQ Grazing Table

Meats

Oxfordshire pork and leek sausages

Moroccan spiced butterflied leg of lamb (carved to order)

Basil and garlic marinated chicken pieces

Monkfish kebabs with soy and sesame marinade

Portobello mushroom and goats cheese burger

Cajun spiced vegetable kebabs

Salads

Hot roasted new potatoes with rock salt and olive oil

Lightly curried wild rice salad with mango, curried cauliflower, almonds and onion seeds

Bitter leaf salad with punchy herb dressing and pumpkin seeds





Cold Fork Buffet

Indian spiced chicken thighs with coronation mayo

Chermoula roasted salmon steaks with shaved fennel

Lemon marinated king prawn skewer with mango and coriander salsa

Homemade pork, chorizo and oregano scotch eggs

Caramelised onion and gruyère tart (V)

New potato, pickled shallot and parsley salad with crème fraîche dressing

Butter bean, endive and tender stem broccoli salad with pesto dressing

Bulgar wheat salad with heritage tomatoes and chillies

Courgette salad with sun blush tomatoes, olives and mizuna leaves

Served with rustic breads, dressings, oils and butters



Hot Fork Buffet

Braised beef shin, 'Old Hooky' ale, roasted shallots and button mushrooms topped with horseradish dumplings

Individual salmon wellingtons, dill cream sauce

Vegetable, herb and walnut loaf with shallot and thyme gravy

All dishes will be served with appropriate vegetables or salads and either potatoes, rice or cous cous





Evening Food

Cheese bar

Hot roast pork bar, stuffing, crackling & apple sauce

Whole hog

Bacon bar

Nachos and chilli with sour cream and salsa

Hot roast beef rolls

Pulled pork or veggie burger with wedges & slaw

Grilled chicken or halloumi wraps with Greek salad & dips

Finger buffet



More 3 Course Inspiration

Starters

Caramelised shallot, spinach and Oxford Isis cheese tart with baby watercress and walnut dressing

Scottish salmon '3 ways' (roasted, cured and smoked) with cucumber salsa and lemon purée

Burrata, artichoke heart and peppadew salad fresh basil pesto and toasted pine nuts

Mains

Confit pork belly with crispy skin, roasted potatoes, buttered cabbage and sage gravy

Roast loin of Cornish cod with saffron fondant potato and a chorizo, borlotti bean and king prawn cassoulet

28 day aged fillet of beef with wild mushrooms, confit onion mash and claret Jus

Desserts

Assiette of citrus desserts - clementine shortbread, yuzu mousse in a white chocolate cup, verbena curd and lemon sorbet

Warm Chocolate fondant with salted caramel sauce & raspberry Sorbet





ELEGANT CUISINE

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