

## From £25 per Person

Ham Hock Terrine - Smoked Bacon - Apple  
Venison Kofta – Coriander Yogurt - Lime  
Chicken & Sweetcorn Bonbons – Harissa Mayonnaise  
Coronation Chicken & Quail Egg Tart  
Glazed Duck - Early Grey - Hazelnut Crunch  
Fillet of Beef - Beetroot - Watercress

Scottish Smoked Salmon & Cream Cheese Roulade – Pickled Beetroot  
Smoked Mackerel Rilette – Pickled Cucumber - Shallot  
Tuna & Cucumber Kebab - Soya & Ginger  
Cod Cake - Exmoor Caviar  
Cod Brandade - Beetroot - Horseradish  
Crayfish Tart - Exmoor Caviar - Chive Cream  
Cornish Crab - Pink Grapefruit - Artichoke

Tomato – Pea & Mint Guacamole - Parmesan  
Quails' Egg - Curry Mayonnaise - Coriander  
"Loaded" Artichoke Skins – Cream Cheese - Black Pepper  
Caesar Salad Tartlet  
Tomato Macaroon - Goats Curd - Basil  
Wild Mushroom Arancini - Tarragon - Truffle  
Butternut Squash - Walnut Pesto - Parmesan

Toasted Lemon Meringue Pie  
Chocolate Tart – Cherries  
Hazelnut Cake - Coffee Cream  
White Chocolate Cheesecake - Blackberries  
Passionfruit & Chocolate Macaroons

—o—

Further vegan and other dietary items available upon request

Please note we only use the finest seasonal ingredients, please be understanding  
if certain ingredients are not available at the time of your event



**Chef  
Simon  
McKenzie**



07539 422 103 | [simon@chefsimonmckenzie.com](mailto:simon@chefsimonmckenzie.com) | [www.chefsimonmckenzie.com](http://www.chefsimonmckenzie.com)

Registered in England & Wales: 12160761

VAT: 373 3824 84