



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 Martin and his talented team prepare our food in our kitchens at Kingston Bagpuize, or on site wherever you are

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

The inspiration on the following pages is just the beginning.





Canapés

Warm

Crispy pork belly bites
with apple and chilli jam

Soy and sesame crusted yellow fin tuna
with English wasabi dipping sauce

Authentic falafel on crisp baby gem
with baba ghanoush

Mini crab, lime and spring onion
wontons

Sourdough and Oxford Blue cheese
rarebits

Cold

Goats cheese scone with tapenade,
sun blush tomato and basil

Salmon ceviche and guacamole taco
with coriander cress

Bruschetta with heirloom tomato salsa,
chilli and pesto

Punjabi spiced lamb scotch egg
with chilli and saffron mayo

Mini vol-au-vent with crayfish
and lime crème fraîche

Dessert

Almond cheesecake bite with Kirsch soaked cherry

Mocha meringue kisses with chocolate dipping sauce

Coconut and passionfruit cone

Triple chocolate brownie bite

Kir Royale jelly shot



Spring Seasonal

Starter

'Rectory Farm' asparagus with cured ham, 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

Middle Eastern spiced spring lamb with baba ghanoush, sumac roasted chickpeas and pomegranates

Flaked smoked trout, cucumber and pea timbale with lemon, crème fraîche and pea shoots

Mains

Duo of corn-fed chicken with thyme roasted potatoes, asparagus purée and rich chicken jus

Oxfordshire pork tenderloin with potato gratin, baby leeks, crisp pancetta and sage sauce

Roasted salmon fillet with Jersey Royals, braised chicory and an orange butter sauce

Asparagus, chestnut mushroom and pecan filo parcel with Somerset brie sauce and Jersey Royals

Desserts

Dark chocolate and pistachio tart with pistachio praline and raspberry sorbet

Warm 'hot cross bun' bread and butter pudding with blood orange custard

Liquorice panna cotta with English rhubarb and parkin crumb

Lemon and rosemary infused jelly with shortbread crumble and yoghurt ice cream





Summer Seasonal

Starter

Summer heirloom tomato gazpacho with baby basil and homemade focaccia bread

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

Farmhouse cheddar soufflé with pickled summer vegetables and baby watercress

Chicken, leek and baby spinach roulade with tarragon mayo, baby leaves and a parmesan tuiles

Mains

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

Roast fillet of beef topped with sautéed wild mushroom and Oxford Blue cheese
on a potato rosti with red wine jus

Baked sea bass fillet with crushed new potatoes, buttered samphire, peas and broad beans

Puy lentils with roasted brassicas, sweet potato and halloumi

Desserts

Poppy seed meringue with roasted nectarines, raspberries and Manuka honey

Hot chocolate fondant with rum soaked cherries and vanilla cream

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 purée and caramelised pecans

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

Home cured Scottish salmon with pickled cucumber, quails' eggs and rye bread

Classic wild mushroom risotto finished with delicate herbs, vegetarian parmesan and truffle oil

Mains

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

Breast of free-range chicken stuffed with chestnuts and bacon with savoy cabbage and tarragon jus

Roasted sea trout supreme with swiss chard, new potatoes and champagne cream sauce

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

Sloe jelly with lemon shortbread crumble and a gin and tonic ice cream

Oxfordshire honey roasted plums and figs with cinnamon cream and an elderflower syrup

Fig, hazelnut and 'Old Hooky' ale cake with 'Dulce De Leche' custard





Winter Seasonal

Starter

Smoked duck breast and blood orange salad with winter leaves and a pomegranate molasses dressing

Lightly curried parsnip soup with fresh mango chutney topping and naan bread dippers

Saffron aioli with leek arancini and sautéed mussels

Baby beetroot, 'Oxford Blue' cheese and Jerusalem artichoke salad with a parsley and hazelnut dressing

Mains

Breast of duck with a cranberry and orange chutney, sage infused fondant potato and red wine jus

Roast sirloin of beef with celeriac purée, mini roasties, braised chicory and beef gravy

Steamed fillet of brill with smoked sea salt fondant potato, red pepper purée and steamed kale

Purple sprouting and mascarpone frittata with leek boulangère potatoes and roasted tomato sauce

Desserts

White chocolate and ginger cheesecake with rhubarb and ginger compote

Individual syrup sponge pudding with blood orange sauce and vanilla ice cream

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





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