MOUNTAIN THYME
CATERING & PRIVATE CHEFS

*Elegant · Fresh*
*Delicious*

# Event Catering Menu Suggestions 2024-25

*With Mountain Thyme staff on-site to cook and serve*

## Canapes

### Hot/warm

Apple & sage sausage rolls
Thai fish bites with coriander chutney (contains peanuts)
Chorizo & prawn skewers with saffron aioli dip
Coriander & turmeric chicken skewers with satay dip
Lamb koftas with baba ghanoush
Croquettes Valaisannes with lemon mayo
Steak brochettes with béarnaise sauce
Goat's cheese & caramelised red onion tartlets (v)
Onion bhajis with mango chutney dip (v)
Spanakopita triangles with tzatziki dip (v)
Parsnip, Parmesan & filo cigars (v)
Vegetable spring rolls with Asian dip (v)
Pumpkin & coconut chilli soup shots with crispy onions (v)
Vegetable samosas with mint raita dip (v)

### Cold

Blinis with smoked salmon with dill & mustard sauce
Smoked mackerel pate on melba toast
Chicken Caesar salad in croustades
Rare roast beef in mini Yorkshire puddings with beetroot horseradish
Crispy potato rösti with quail's egg, pancetta & pea puree
Assiette Valaisanne
Scotch egg quarters with piccalilli
Falafels with tahini yoghurt dip (v)
Parmesan cups with pea & mint puree (v)
Vietnamese summer rolls (with prawns or mango) (v)
Cranberry, pecan & goat's cheese truffles (v)
Roquefort & pear endive cups with caramelised walnuts (v)



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# Bowl food

*Our bowl food menu suggestions are perfect for events where everybody can eat while standing & mingling, with simply a bowl & a fork, & yet still get a delicious & filling meal. You can choose how many different items your guests can sample – see our Catering Prices for details of the different options.*

## Mains

Sheppard's Pie with a Duchess potato topping, served with peas
Lamb tagine with jewelled couscous & flaked almonds
West African beef stew with potato puree
Chicken Tikka Masala with basmati rice
Thai yellow chicken & prawn curry with sticky rice
Vietnamese crispy duck salad
Salmon poke bowl
Coronation chicken with mango & apple & potato salad
Slow-roasted pork leg with pomegranate slaw
Cauliflower, spinach & chickpea curry with pilau rice (vegan)
Wild mushroom risotto with crispy onions (v)
Vegetable chilli with brown rice, guacamole & taco shards (vegan)

## Side dishes

Avocado, spinach, pea & lardon salad
Beluga lentils with roasted sweet potato, feta & hazelnuts (v)
Buffalo mozzarella, coloured tomatoes & rocket salad with pesto drizzle (v)
Stir-fried green vegetables with sesame seeds (vegan)
Char-grilled ratatouille (vegan)
Sweet potato chips with chipotle mayo (v)
Za'atar flatbreads with tzatziki dip (v)

## Desserts

Limoncello tiramisu
White & dark chocolate mousse
Mango lassi cheesecake bites
Meringue roses with strawberries & pistachio
Bircher muesli bowl with exotic fresh fruit
Chocolate & almond cardamom brownies with crème fraiche
Avocado chocolate mousse (vegan)
Cheeseboard selection with crackers, grapes & nuts



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