



Carte Blanche

CATERING * EVENT DESIGN * MARQUEES



2019

Having built our reputation on delicious food, charming service and total reliability, Carte Blanche now has a unique profile as one of East Anglia's most respected catering and event companies, providing a one-stop shop, not only for creative and well-executed menus but also, when required, for meticulous party planning and co-ordination, styling and marquees.

Although Carte Blanche has grown over the years, enabling us to provide the level of service we now offer, we are essentially a family company and all our work comes to us by word of mouth - we have never advertised and many of the clients who trusted us when we first started are still with us today. We work with a young and dynamic team to bring that personal touch to your day, never losing sight of our core ethos - great food, impeccable service and, whatever the challenge, a can-do approach.

These menu ideas are to provide inspiration and are just examples of what we can do. We are always delighted to design bespoke menus to match your plans and budget, whether it be an intimate dinner party, a wedding or a ball for 500 plus. Every event is unique and, as well as fantastic food, we can give you all the help you need to eliminate the worries of coordinating all the last minute details and ensure your day exceeds expectations!

We would love to talk to you about your plans!

Miranda Ball x

Canapes

We pride ourselves on our canapes, always seeking out delicious new flavours and ideas we can make in mini form! Lots of them are gluten free and dairy free (as marked), created without compromise to produce great canapés. The emphasis is always on making them easy to eat, taste wonderful and looking amazing!



Hot Meat Canapes

Sticky Spiced Duck Confit with Butternut Squash, Crisp Pancetta & Star Anise Jelly in a Toast Basket (df)
Duck Confit Lollipops with Plum Dipping Sauce planted in a bed of cress and flowers (df)
Steak Diane with Wild Mushrooms, Truffled Mash and Micro Parsley Cress in a Toast Basket
Haggis Gyoza with a Creamed Neep and Tattie Dip
Curried Chicken Croquettes with Panko Breadcrumbs and a Minted Raita Dip
Mini Steak and Chips with Mushroom, Roast Baby Tomato and Béarnaise Sauce
Fillet of Beef in a Mini Yorkshire with Caramelised Onion and Horseradish
Spiced Pulled Pork Brioche Buns with Apple Slaw
Little Spiced Lamb Momos with a Nepali Yoghurt Dip
Mini Syrian Lamb Pizzettas with Pine Nuts, Pomegranate and Saffron Labneh
Butter Chicken on a Naan Toast with Cucumber Raita and Mango Chutney
Quails Egg Benedict with Crispy Bacon and Hollandaise Sauce in a Crisp Toast Cup
Quails Egg, Bacon and Bean Breakfast in a Mini Yorkshire with Tomato Relish
Quails Eggs Scotch Eggs with our own Chorizo Sausage Meat and Quince Aioli (df)
Buntingford Sausage Toad in the Hole with Bubble and Squeak & Onion Gravy
Pork and Lemon Polpettine with a Fresh Tomato and Basil Sauce (df)(can be gf)
Mini Beef Wellingtons with Mushrooms and Madeira
Vietnamese Caramelised Pork Skewers with Ribbed Cucumber and Sesame Seeds (gf)(df)
Chicken Pinchitos with Smoked Paprika & Cumin on willow skewers in shot glasses with Romesco Dipping Sauce (gf)(df)
Seared Peppered Beef Skewers with Béarnaise Sauce in Mini Shot Glasses (gf)
Corn and Bacon Muffins with Crispy Frizzled Ham and Maple Syrup (gf)

Cold Meat Canapes

Coronation Chicken Salad on a Mini Poppadum with Minted Raita and Black Grape
Carpaccio of Beef with Salsa Verde, Roast Cherry Tomato and Shaved Parmesan on a Mini Bruschetta
Sobresada and Fresh Goats Cheese on a Mini Hazelnut and Raisin Toast with Drizzled Honey and Mint
Chicken Liver Parfait in a Choux Bun dipped in Crisp Caramel and Sesame Seeds
Chicken Liver and Foie Parfait on Brioche Toasts with Elderflower Jelly
Thai Chicken on a Savoury Coconut Wafer with Lemongrass and Coriander Mayo (df)
Jamon Serrano with Fresh Fig, Fig Relish and Burrata on a Crisp Walnut Toast
Tea-Smoked Lamb with Beetroot Hummus and Minted Fattoush on a Mini Flatbread
Vietnamese Chicken Salad with Papaya, Roasted Peanut & Nuoc Mam on a Prawn Crisp (gf)(df)
Mexican Beef Salad with Guacamole and Sour Cream in a Little Tortilla Cup
Chipotle Chicken with Avocado, Sour Cream, Tomato and Coriander in a Mini Taco
Roasted Asparagus wrapped in Jamon Serrano with Roasted Red Pepper Aioli Dip (gf)(df)
Spicy Chicken Salad with Avocado, Mango, Lime and Chilli in a Crisp Corn Basket (gf)(df)

Hot Fish and Shellfish Canapes

Black Cod with Miso on a Green Papaya Salad in a Wonton Basket (df)
Mini Fish and Chips in a Basket with Minted Pea Puree & Tartare Sauce (df)
Seared Scallops with Sweetcorn, Chilli and Coriander Puree on a sipping spoon (gf)(df)
Cornish Crabcakes with Slow Roast Tomato and Rocket Aioli on a sipping spoon (can be gf)(df)
King Prawn Tempura with Soy, Chilli and Honey Dipping Sauce and Wasabi Mayonnaise (can be gf)(df)
Tempura Oysters with a Chilli and Lime Mayonnaise to dip (can be gf)(df)
Tempura Prawn Maki Roll with a Sweet Chilli and Lime Dipping Sauce (can be gf)(df)
Beetroot Gravavlax on a Warm Pea and Mint Crumpet with Cream Cheese and Pea Shoots
Smoked Inverawe Trout on a Crisp Root Vegetable Rosti with Horseradish Creme Fraiche (gf)
Prawn and Spinach Gyoza with a Ponzu Dip (df)
Crab and Ginger Gyoza with Hot Chilli and Soy Dipping Sauces (df)
Chermoula-crust Monkfish Skewers with Cucumber and Mint Dipping Sauce (gf)



Cold Fish and Shellfish Canapes

Inverawe Smoked Salmon with a Horseradish and Sour Cream Mousse and Pea Shoots in a Tiny Tart
Inverawe Smoked Salmon with an Orange and Fennel Salad on a Dark Rye Crostini (can be df)
Beetroot and Vodka-cured Salmon on a Seaweed Crisp with Sea Lettuce Mayo and Oyster Cress (df)
Salmon, Scallop and Avocado Ceviche in a Crisp Corn Basket with Lime and Chilli (df)
Blackcurrant-cured Salmon with Cream Cheese and Oyster Cress on a Caraway Seed Crostini
Sashimi of Tuna on a Kombu Crisp with Wasabi Cream Cheese and Ponzu Dressing
Crab, Avocado and Mango Salad with a Lime and Fresh Ginger Mayo and Shiso Cress in a Crisp Filo Basket (df)
Crab and Radish Salad on a Sourdough Crostini with Radish Cress (df)
Moroccan Crab Salad with Sumac, Cucumber and Tomato in a Crisp Flatbread Basket (df)
Prawn Cocktail with Bloody Mary Mayonnaise and Pickled Cucumber Salad on a Wild Rice Wafer (gf)
Crab, Avocado and Corn Taco with Lime, Coriander Cress and Chilli (df)
Vietnamese Prawn Salad with Mint and Chilli in a Cucumber Basket (gf)(df)
Salt and Pepper Macaron with Smoked Trout, Horseradish Cream Cheese and Lemon Dust (gf)

Hot Vegetarian Canapes

Crispy Wild Mushroom Momos with a Truffled Mushroom Cream Dip
Wild Mushroom Risotto with Porcini Oil and Lemon Thyme Creme Fraiche in a Parmesan Basket
Mini Brioche with Wild Mushrooms, Tarragon Hollandaise and Thyme
Quails Eggs Ranchero in a Crisp Tortilla Basket with Tomato Chilli Sauce, Avocado & Sour Cream
Welsh Rarebit Tarts with Red Onion Confit, Baby Plum Tomato and Fresh Sage
Stilton Rarebit Tarts with Caramelised Onion and Candied Walnut
Mini Sourdough Pizzettas with Wild Mushrooms and Caramelised Onions, Gorgonzola and Thyme
Spicy Felafel Lollipops with Minted Labneh Dip (can be dairy free with Spicy Tomato Dip)
Truffled Camembert and Wild Mushroom on an Ale and Treacle Crostini
Simple Classic Gougeres - piped with Gruyere, hot from the oven
Corn and Courgette Beignets with Chilli and Coriander Sambal (df)
Aubergine, Parmesan and Fresh Mint Polpettine (v)
Mushroom Kataifi Croquettes with Sage Mayonnaise

Cold Vegetarian Canapés

Dolcelatte and Walnut Mousse on a Parmesan Shortbread with Black Fig and Chilli Jam (can be gf)
Sumac Macaroon, Smoked Beetroot, Goats Cheese and Za'atar (gf)
Minted Pea Gazpacho Popisicle with Spring Onion planted in a bed of Pea Shoots (gf)
Camembert Brûlée on a Celery Seed Sable with Caramelised Onion Relish (can be gf)
Baba Ganoush on a Crisp Cumin Crostini with Pomegranate Labneh and Flat Leaf Parsley (df)
Herb Pistachio Goats Cheese on a Parmesan Shortbread with Red Onion Relish (can be gf)
Slow-roast Baby Tomatoes with Goats Cheese and Oregano on a Rosemary and Black Olive Shortbread (can be gf)
Asparagus Tart and Quails Egg Tart with Hollandaise and Purple Shiso Cress
Smoked Mozzarella and Smoked Baby Tomato with Avocado Salsa in a Tortilla Basket with Rocket Cress
Red Pepper, Spinach and Butternut Squash Frittata with Feta and Pine Nuts (gf)(df)
Persian Sweet Potato and Roasted Red Onion Frittata with Walnuts, Raisins and Labneh (gf)
Savoury Goats Cheese Cheesecake with Red Onion Relish and Sour Cherry Flapjack Crust (gf)
Beetroot Hummus, Avocado and Coconut Labneh on Toasted Sesame Seed Lavash (vegan)((df)



Chichetti, Tapas and More Substantial Canapés

Spanish Pork Belly Pintxos with a Sherry Vinegar and Quince Dipping Sauce (gf)(df)
Thai Moo Ping Pork Skewers with Jaew Dipping Sauce (gf)(df)
Butternut Squash, Spinach and Feta Spanakopita with a Mint Dipping Sauce
Mushroom Arancini with Mozzarella and Fresh Tomato Sauce in a tiny cup (v)
Patatas Bravas with a Lemon Caper Aioli and Spicy Tomato Sauce (gf)(df)(v)
Griddled King Prawns with Aioli Dip and Romesco Sauce (gf)(df)
Little Moroccan Lamb Parcels with a Saffron Labneh Dip
Coca (Catalan Pizza) with Roasted Peppers, Artichokes, Olives and Pine Nuts (v)
Mini Beef Empanadas with Spiced Tomato Relish
Mini Cornish Pasties with Tiny Pipettes of Tomato Ketchup

Sushi

Spicy California Roll with Prawns and Avocado (gf)(df)
Prawn and Avocado Maki Roll, Wasabi Mayonnaise and Furikake (gf)(df)
Shitake Mushroom, Roasted Red Pepper and Wasabi Cream Cheese Maki Roll (v)(gf)(df)
Crab, Avocado and Mango Maki Roll with Chilli, Tamarind and Palm Sugar Dip (df)(gf)
Teriyaki Chicken Roll with Sweet Chilli Mayonnaise (df)(gf)
Gravadlax, Cucumber and Sweet Mustard Mayonnaise Maki Roll rolled in Dill (gf)(df)
Salmon Nigiri Sushi with Pickled Ginger and Soy Dipping Sauce (gf)(df)

Sweet Canapes (see also Tea-Time Cakes, Petits Fours, Pudding Pots and Shots)

Mini Rhubarb Doughnut Lollipops with Ginger Sugar
Mini Plum Crumble Tarts with Cardamom Cream
Mini Ice Cream Cookie Sandwiches
Tiny Bakewell Tarts with Clotted Cream
Toffee Apple Crumble Tarts with Clotted Cream
Dulce de Leche Mini Eclairs with Dark Chocolate
Strawberry Craquelin Cream Puffs
Raspberry and Rose Cream Eclairs with Rose Chocolate Icing
Orange and Orange Blossom Cream Eclairs with Orange Chocolate Icing
Mini Chocolate Brownies (can also be gf)
Mini Lavender Meringues with Raspberries and Cream (gf)
Sticky Toffee Pudding Lollipops with Butterscotch Sauce to dip
Cinnamon-spiced Churros with Hot Chocolate to dip
Toasted Coconut Marshmallows with Raspberry and Mango Pipettes (gf)
Cinnamon, Aniseed and Sultana Torcinelli dusted with Icing Sugar and served hot
Mini Chocolate Cannoli with Ricotta and Pistachio
Mini Champagne and Raspberries Jelly Shots (df)(gf)



Dinner Menus

Five dining dishes, contemporary brasserie dishes for more informal dining and imaginative buffets to suit any occasion

Amuse Bouches and Small Starters

Wild Mushroom Veloute, Cep Jelly (v)(gf)
Seafood Bisque with a Parmesan Sablee
Crab and Salmon Raviolo, Wilted Spinach, Lemon Vinaigrette Drizzle
Lobster Raviolo, Spaghetti Vegetable, Creamy Lobster Bisque
Wild Mushroom Raviolo, Creamed Celeriac, Porcini Oil, Thyme (v)
Butternut Squash and Sage Raviolo, Wilted Spinach, Lemon Drizzle, Shaved Parmesan (v)
Salmorejo Shot, Manchego Cheese Straw (can be gf)
Pea and Mint Gazpacho Shot, Olive Oil Marshmallow, Pea Shoots (gf)
Smoked Salmon, Warm Soft Poached Quails Egg and Hollandaise Sauce on a Crisp Toast
Tiny Warm Wild Mushroom Tart, Soft Boiled Quails Egg, Hollandaise Sauce, Crushed Thyme
Salmon Tiradito with Pink Grapefruit, Fresh Ginger and Popped Vermicelli (df)
Blowtorched Jamon Serrano, Fig, Goats Cheese, Balsamic Rioja Drizzle
Wild Rice Cracker, Hertfordshire Wobbly Bottom Goats Cheese, Black Olive, Oven-dried Cherry Tomato, Basil Cress (v)

Cold First Courses - fine dining



Candy Beetroot Carpaccio, Whipped Goats Cheese, Caramelised Walnuts, Mizuna Cress, Nasturtium Flowers, Lemon (v)
Coronation Chicken Terrine, Celery Seed Cracker, Mango Membrillo, Coriander Cress, White Grape Vinaigrette (df)
Celeriac Pannacotta, Parmesan Sablee, Roasted Butternut Squash, Balsamic Gel, Cobnuts, Radish Cress (v)
Beef Tataki, Pickled Cucumber, Spring Onion, Coriander Cress, Black Sesame, Ponzu Dressing (df)
Whisky-cured Salmon, Sour Cream and Dill Mousse, Pickled Cucumber Salad, Buckwheat Blinis (can be made dairy free)
Citrus-cured Salmon, Shaved Fennel Salad, Orange Gel, Rye Toast (df)
Tuna Tataki, Furikake and Black Sesame Tuile, Spring Onion, Quails Egg (df)
Inverawe Smoked Salmon, Roasted Asparagus, Gazpacho Gel, Black Olive Aioli, Melba Toast (df)
Cornish Crab, Avocado Mousse, Sweetcorn Sorbet, Coriander Cress, Paprika Tuile
Crab, Apple, Pickled Cucumber and Radish Salad Coriander Cress, Brown Bread Crostini (df)
Smoked Salmon and Crab Timbale, Avocado, Mango, Melba Toast (df)
Truffled Parmesan Pannacotta with Wild Mushroom Gel, Asparagus Tips and Parmesan Crisp (v)(gf)
Tomato Tarte Fine, Wobbly Bottom Goats Cheese, Tapenade, Toasted Pine Nuts, Basil Cress (v)

Hot First Courses - fine dining

Seared King Scallops, Cauliflower Puree, Chargrilled Cauliflower, Raisin Vinaigrette (df)(gf)
Seared King Scallops, Celeriac Puree, Crisp Bacon Shards, Apple Julienne, Mizuna Cress, Lemon Dressing (df)
Seared King Scallops, Roasted Root Vegetable Mousseline, Gruyere Crisp, Girolles (gf)
Cornish Crab Cake, Heirloom Tomatoes, Gazpacho Jelly, Chive Dressing (df)(can be gf)
Crab Lasagne Timbale, Spinach, Beurre Nantaise, Tomato Brunoise (can be gf)
Wild Mushroom Tart, Soft Boiled Quails Egg, Bearnaise Sauce (v)
Pressed Ham Hock, Soft Boiled Quails Egg, Garlic Croutes, Nettle Shoot Soup
Cheese Rarebit and Caponata Tart with Tomato Brunoise, and Basil Cress (v)

Cold First Courses - brasserie dishes

Jamon Iberico, Buffalo Bocconcini, Fresh Fig, Black Olive, Rocket Cress, Extra Virgin Olive Oil
Chicken Liver Parfait, Elderflower Jelly, Baby Cress Salad, Fruit and Nut Toast
Seared Tuna, Soft Boiled Quails Egg, Chargrilled Red Peppers, Roasted Cherry Vine Tomatoes, Tapenade Dressing (df)
Lapsang Smoked Duck, Blackberry, Goats Cheese, Pomegranate, Walnut, Salad Leaves
Ginger, Lemongrass and Chilli-cured Salmon, Shaved Fresh Coconut and Mint (df)(gf)
Asparagus, Broad Beans, Pancetta, Soft-boiled Egg, Parmesan, Olive Toast (v)
Roasted Red Peppers, Smoked Mozzarella, Chargrilled Aubergine, Parmesan Tuile, Rocket Cress
Roasted Asparagus, Artichokes, Beetroot, Dolcelatte Mousse, Walnuts
King Prawns, Avocado, Mango, Coriander Cress, Lime Chilli Dressing (df)(gf)
Tomato, Avocado and Buffalo Bocconcini Salad, Black Olive Toast, Basil Cress, Fresh Pesto Dressing (v)
Chicken Liver and Foie Gras Creme Brûlée, Pork Crackling Brioche, Spiced Orange

Hot First Courses & Soups - brasserie dishes

Seared King Scallops, Apple, Bacon Crisp, Black Pudding Crumble
Goats Cheese and Caramelised Onion Tart, Black Fig, Walnut, Truffle Balsamic Dressing
Sticky Spiced King Prawns, Hot and Sour Vegetable Salad, Giant Prawn Cracker (df)(gf)
Runny Egg Scotch Egg, Crumbled Black Pudding, Salad Leaves, Watercress Mayonnaise (df)
Roasted Butternut Squash Soup, Wild Mushrooms, Truffle Oil, Cheese Croutons
Minted Pea Soup, Crisped Pancetta, Pea Shoots (gf)
Chicken, Lemongrass and Coconut Soup (gf)(df)

Informal Sharing First Courses

Baked Camembert Fondue with Wild Mushroom and Truffle Oil, Toasts and Crudites to dip (for two to share) (v)
Middle Eastern Sharing Board - Hummus, Beetroot Hummus, Moutabel, Fattoush, Carrot Salad, Arabic Breads (v)
Middle Eastern Mezze - Hummus, Brik, Carrot Salad, Prawn Salad, Lamb Skewers, Pomegranate Labneh, Breads
Seafood Platter - Lobster, Smoked Salmon, Crab, Potted Shrimps, Prawns, Mussels, Sauces, Seaweed, Lemons (gf)(df)

Antipasti Platters and Boards to share - choose from the following:

Parma Ham, Jamon Serrano, Salami, Bresaola, Mallorcan Sobresada, Italian Nduja, Buffalo Bocconcini, Burrata, Manchego, Goats Cheese, Chargrilled Halloumi, Roasted Peppers, Chargrilled Aubergine, Chargrilled Yellow and Green Courgette Ribbons with Lemon and Dill, Roasted Cherry Vine Tomatoes, Smoked Tomatoes, Black Figs, Honeydew Melon, Olives, Tzatziki, Breadsticks, Focaccia, Bruschetta...

And served hot:

Salt and Pepper Squid, Fritto Misto, Mushroom Arancini, Tomato Arancini, Garlic Prawns...



Meat Main Courses - fine dining

Roast Chicken Breast, Wild Mushroom Stuffing, Bacon Crumb, Cider Brandy Sauce, Baby Summer Vegetables
Chicken Breast wrapped in Bacon, Sweetcorn Puree, Parsnip Crisps, Potato Dauphinoise, Sticky Red Wine Jus (gf)
Roast Chicken Breast, Thyme Stuffing, Fresh Peas, Shallot Puree, Girolles, Smoked Bacon

Roast Breast of Guinea Fowl, Truffled Onion Cream Risotto, Asparagus, Guinea Fowl Jus (gf)
Roasted Guinea Fowl Breast, Spinach & Boursin Stuffing, Baby Summer Vegetables, Potato Rosti, Port Jus (gf)
Guinea Fowl Breast in Pancetta, Mushroom Stuffing, Bread Sauce, Spinach, Roasted Root Vegetables, Red Wine (gf)

Orange and Juniper Roasted Duck Breast, Roasted Root Vegetable Rosti, Pancetta, Butternut Squash, Curly Kale (gf)
Roasted Duck Breast, Fresh Peas, Braised Baby Gem, Baby Carrots, Baby New Potatoes, Minted Creme Fraiche (gf)

Pork Tenderloin, Apple & Apricot Stuffing, Creamed Potatoes, Crackling Strip, Calvados Sauce
Pork Tenderloin, Savoury Caraway Crumble, Braised Leeks and Carrots, Celeriac & Potato Mash, Cider Jus
Pork Tenderloin, Black Pudding Dauphinoise, Crackling Strip, Apple Compote, Red Wine Jus (df)

Rack of English Lamb, Moussaka-stuffed Aubergine, Star-Anise Carrots, Lemon Olive and Tomato Drizzle
Cannon of Lamb, Potato Dauphinoise, Crushed Minted Peas, Baby Summer Vegetables, Red Wine Jus (gf)
Cannon of Lamb, Roasted Aubergine & Pepper Timbale, Feta, Baby New Potatoes, Vine Tomatoes, Mint Oil (gf)
Rump of Lamb, Buttered Savoy Cabbage, Potato Dauphinoise, Caramelised Root Vegetables, Red Wine (gf)

Fillet of Beef, Potato Rosti, Baby Summer Vegetables, Madeira and Wild Mushroom Sauce (gf)
Fillet of Beef 'Wellington', Rough Puff Pastry Croute, Wild Mushrooms, Bacon, Pommes Anna, Red Wine
Fillet of Beef, Slow-cooked Ox Cheek, Truffle Oil Mash, Chard, Watercress (gf)(can be dairy free)

Venison Loin, Harlequin Pears, Celeriac Rosti, Roasted Root Vegetables, Red Wine, Orange and Juniper Jus (gf)
Venison Loin, Chestnuts, Roasted Quince, Cavolo Nero, Butternut Squash, Sticky Port Jus (gf)(can be dairy free)



Meat Main Courses - brasserie dishes

Fillet of Beef, Frites, Little Jug of Béarnaise Sauce, Watercress, Roasted Cherry Vine Tomatoes (gf)
Braised Short Rib of Beef, Brown Sugar & Star Anise Glaze, Stir-fried Greens, Creamed Corn, Sweet Potato Fries (gf)(df)
Rib-eye of Beef (cooked medium rare) Rendang Sauce with Coconut & Lime Leaves, Coconut Chilli Sambal (gf)(df)
Rib-eye of Beef (cooked medium rare), Porcini and Port Butter, Roasted Shallots, Potato Rosti, Curly Kale (gf)

Bourbon Sticky Pork Belly, Sweet Potato Mash, Roasted Root Vegetables, Wilted Spinach (gf)(can be dairy free)
Five Spice Roasted Pork Belly, Butternut Squash Puree, Quince Glaze, Wilted Spinach (gf)(can be dairy free)

Lamb Shank, Creamy Mash, Buttered Cabbage, Baby Carrots, Baby Leeks, Red Wine Sauce (gf)
Lamb Shanks Rogan Josh, Minted Cucumber Raita, Caramelised Onion and Saffron Rice (gf)
Slow-roasted Lamb, Ras al Hanout, Honey, Saffron Couscous, Toasted Almonds (df)
Slow-roasted Pomegranate Lamb, Parsley, Pine Nut and Raisin Couscous, Mint Labneh, Salad Leaves (df)

Sticky Lime and Ginger Chicken, Stir-fried Oriental Greens, Jasmine Rice (gf)(df)
Herb and Mascarpone Chicken Breast, Bowl of Frites, Green Salad, Little Jug of Chicken Jus
Brandy and Garlic Roasted Chicken Breast, Mushroom and Pearl Barley Risotto, Chicken and White Wine Jus (gf)
Roasted Chicken Breast, Thai Green Curry Sauce, Shredded Cucumber, Coriander Cress, Sticky Rice (gf)
Ras al Hanout Roasted Chicken Breast, Green Olives, Preserved Lemon, Tomato, Roasted Vegetable Couscous (df)
Roasted Chicken Breast, Curry Cream Sauce, Black Grapes, Wilted Greens, Basmati Rice Timbale (gf)

Sticky Five-Spice Duck Breast, Sweet Potato Mash, Asian Greens (gf)(df)
Crisp Confit of Duck, Black Pudding, Bacon, Shallots, Roasted Baby Potatoes, Salad Leaves
Roasted Duck Breast, Apricot Masala, Star Anise & Saffron Rice, Cucumber, Red Onion & Tomato Chaat (gf)(df)
Venison Rudolph Pie, Mashed Potato, Cheddar Crumble, Winter Vegetables (gf)

Sharing Main Courses and Feasts

Rib Eye of Beef (cooked medium rare) to carve, Frites, Béarnaise Sauce, Vegetables/Salad (gf)
Beef and Ale Pie, Creamy Horseradish Mash, Home-made Rough Puff Pastry, Lots of Vegetables, Mustard

Garlic & Lemon-marinated Butterflied Leg of Lamb, Potato Dauphinoise, Aubergine Parmegiana, Salads/Vegetables (gf)
Butterflied Leg of Lamb Shawarma, Minted Labneh, Harissa, Pomegranate Labneh, Couscous or Potatoes, Salads (gf)

Sticky Barbeque Pulled Pork, Roast Potatoes, Creamed Corn, Jamaican Slaw, Salad, Barbeque Sauce (gf)
Smoked Paprika Pulled Pork, Sour Cream, Tomato Sauce, Roast Potatoes, Sauteed Mushrooms, Salads (gf)

Chicken, Mushroom and Tarragon Pie, Home-made Rough Puff Pastry, Mash, Lots of Vegetables
Jerk Chicken, Bourbon Ribs, Home-made Sausages, Creamed Corn, Mac&Cheese, Red Cabbage Slaw, Sauces

Fish Main Courses - Fine Dining

Sole Veronique re-invented - Sole with Cantaloupe Melon, White Grapes, Spinach Leaf, Cream & White Wine Sauce (gf)
Seabass with a Coconut, Chilli and Lemongrass Sauce, Wilted Bok Choi, Sweet Potato (df)(gf)
Salmon Confit, King Prawns, Mussels, Curry Cream Sauce, Braised Fennel (gf)
Turbot, Crisped Serrano Ham, Tarragon Hollandaise, Roasted Heirloom Cherry Tomatoes, Wilted Spinach (gf)
Halibut, Wilted Greens, Hollandaise Sauce, Baby New Potatoes (gf)
Halibut, Shellfish Cassoulet, Samphire, Fennel (gf)
Black Cod, Miso, Pickled Ginger, Stir-fried Green, Sticky Rice (gf)(df)

Fish Main Courses - Brasserie Dishes

Individual Fish Pie - Prawns, Smoked Haddock, Salmon, Home-made Rough Puff Pastry Crust
Seabass, Lemon and Herb Risotto, Branch of Roasted Cherry Vine Tomatoes, Salsa Verde (gf)
Seabass, Parsley and Pine Nut Crust, Slow-baked Celeriac, Charred Baby Gem, Roast Cherry Tomatoes (df)
Miso Salmon, Wasabi Mash, Stir-fried Greens, Chilli Soy Drizzle (gf)
Salmon, Ras al Hanout, Parsley, Giant Roasted Vegetables Couscous, Salsa Verde (df)
Halibut, White Beans, Chorizo, Tomato Sauce (df)(gf)

Vegetarian Main Courses - Fine Dining

Stuffed Aubergines with Pine Nuts, Pomegranate and Crumbled Feta, Tomato Sauce, Za'atar Crumble
Wild Mushroom Pithiviers, Creamed Potatoes, Baby Summer Vegetables, Madeira Jus
Butternut Squash, Chestnut and Celeriac Pithiviers, Creamed Potatoes, Red Wine Jus, Buttered Cavolo Nero
Roasted Root Vegetable Tart Tatin, Bundled Roasted Asparagus, Red Wine and Tomato Sauce

Vegetarian Main Courses - Brasserie Dishes

Leek and Butternut Squash Lasagne with Ricotta and Smoked Tomato, Gruyere Sauce
Vegetable Tagine, Cumin, Preserved Lemon, Giant Roasted Vegetable Couscous
Spring Vegetable Risotto, Mint Pesto, Shaved Parmesan, Rocket Cress
Stuffed Peppers with Aubergine, Courgette, Black Olives, Parmesan, Goats Cheese and Pine Nuts,
Root Vegetable Pie, Creamed Potatoes, Cavolo Nero, Red Wine Jus



Ruchlings - the icing on the cake!



Bespoke Ruchlings

Chocolate Orange - Dark Chocolate Jaffa Tart, Blood Orange Sorbet, Orange Vodka Syllabub, Chocolate Orange Jellies
Chocolate Turkish Delight - Chocolate Religieuse, Rose Petal Ice Cream, Mini Rose Meringues, Raspberries, Mint
Dark Chocolate Ganache, White Chocolate Cream Puff, Chocolate and Salt Caramel Ripple Ice Cream, Nut Brittle
A Trifle Different - Mini Arctic Roll, Creme Brulee, Aerated Raspberry Sponge, Jelly, Chocolate Rocks
Bannoffee Pie, Banana Ice Cream, Hot Rum Bananas, Chocolate Nougatine Soil
Rhubarb and Ginger Cheesecake, Orange Sherbet Dip Dab, Champagne Ice Cream
Raspberry and Rose Pannacotta, Pistachio Ice Cream, Kaab al Gazal, Persian Fairy Floss
Thai Green Curry Ice Cream and Coconut Tuile Sandwich with Fresh Mango Salad
Pina Colada - Mini Baked Alaska with Coconut Ice Cream, Pineapple Carpaccio, Hot Rum Sauce

Retro Ruchlings - old favourites revisited and reinvented

Black Forest - Warm Chocolate and Almond Cake, Black Cherry & Kirsch Ice Ripple Cream, Cherries, Cherry Jellies
PBJ - Peanut Butter Cheesecake with Rice Crispie Crust, Cherry Sorbet, Cherry Jellies and Peanut Crunch
Momofuku Milk Bar Crack Pie, Cereal Milk Ice Cream, Strawberry Compote
The Best Treacle Tart with Jersey Milk Ice Cream and Banana Tuiles
Queen of Puddings with Apricot Jam and Lashings of Cream

Simple Elegant Ruchlings - hot

Chocolate and Salt Caramel Moelleux, Cherry and Vanilla Ice Cream, Black Sesame Tuile Dentelle
Chocolate Brownie, Pedro Ximenez Ice Cream, Raspberries, Salted Toffee Sauce (can be gf)
The Best Lemon Meringue Tart with Lemon and Vanilla Ripple Ice Cream
Incredibly Moist Pineapple Cake, Pineapple Carpaccio, Ginger Crumb, Coconut Ice Cream (gf)(df)
Moroccan Orange Cake, Orange Blossom Ice Cream, Orange Caramel Drizzle (gf)(df)
Fig and Goats Cheese Frangipane Tart, Lemon Thyme & Honey Ice Cream
Roasted Apricot and Frangipane Tart, Spanish Turrón Ice Cream, Toasted Almonds
Sticky Toffee Pudding, Salt Caramel Sauce, Honeycomb Crunch Ice Cream, Honeycomb Shards
Carte Blanche Lemon Bread and Butter Pudding, Home-made Lemon Ice Cream
Apple Tarte Tatin, Home-made Clotted Cream Ice Cream, Caramel Sauce
Stout, Honey and Apple Tart with Buttermilk Ice Cream - a delicious take on treacle tart

Simple Elegant Ruchlings - cold

Strawberry, Raspberry, Rose & Pomegranate Eton Mess, Raspberry Sorbet, Raspberry Drizzle, Rose Petals (gf)
Matcha Green Tea Mousse Cake, Raspberry Gel, White Chocolate Ice Cream, Raspberries, Mint
Dark Chocolate and Salt Caramel Tart, Vanilla Ice Cream, Fresh Raspberries
Dark Chocolate and Cardamom Tart, Orange Salad, Pistachios, Persian Fairy Floss

Raspberry, Mango and Passionfruit Pavlova, Cream, Honeycomb Shards, Raspberry Sauce (gf)
 Espresso Martini Tiramisu, Chocolate Tuiles, Raspberries
 Hazelnut Meringue Torte - Apricots and Raspberries, Apricot Jelly, Cream, Raspberry Kissel (gf)
 Mango Tart - Mango, Pineapple Carpaccio, Home-made Coconut Ice Cream
 Mango and Mascarpone Cheesecake, Gingernut Crust, Cardamom Ice Cream, Passionfruit Drizzle

Pots and Shots - small indulgences to sample and share

Strawberry Eton Mess (gf)
 Dark Chocolate Pot, Salt Caramel Bottom, Hazelnut Cookie
 Raspberry and Rose Jelly, Framboise Syllabub (gf)
 Vanilla Creme Brûlée (gf)
 Key Lime Pie, Chocolate Crumb
 Cafe Latte and Baileys Creme Brûlée (gf)
 Lemon Posset (gf)
 Mango and Mascarpone Cheesecake with Gingernut Crust
 Matcha Green Tea and White Chocolate Cheesecake, Strawberries
 Orange Cheesecake, Orange and Campari Jelly
 Tiramisu with Pipettes of Espresso Martini
 Layered Pina Colada Pannacotta and Pineapple Shot with Crispy Coconut Shards (gf)(df)
 Layered Basil Pannacotta and Raspberry Jelly Shot (gf)



Buffets and Salads feasts for celebrations

Cold Buffets - main courses

Thai Beef Salad - Coriander, Mint, Coconut, Chilli, Lime (gf)(df)
 Roast Rib of British Beef, Mustard, Horseradish (gf)(df)
 Thai Fillet of Beef (cooked pink), Spicy Carrots, Cucumber, Peanuts (gf)
 Home-made Honey Roast Ham on the bone, Mustards, Relishes (gf)
 Classic Coronation Chicken - Curry Mayonnaise Sauce, Black Grapes, Rice Salad (gf)
 Chicken, Avocado and Mango Salad - Lime, Chilli, Coriander Cress (gf)(df)
 Thai Chicken Salad - Coconut Dressing, Cucumber, Mint, Pea Shoots (gf)(df)
 Teriyaki Chicken Salad, Cherry Tomatoes, Cucumber, Red Onion, Mint, Basil (gf)(df)
 Smoked Trout, Pink Fir Potato and Fennel Salad, Dill Mayonnaise (gf)(df)
 Asparagus Tart - Tomato Brunoise, Dusted Parmesan (v)
 Carrot and Coriander Roulade with Boursin, Roasted Pepper Sauce (v)
 Moroccan King Prawn Salad - Sumac, Tomato, Red Onion, Peppers, Cucumber, Argan Oil, Mint (gf)(df)

Hot Buffets - main courses (and also good for bowl food)

Braised Brined Pork Belly, Sweet Chinese Black Vinegar, Ginger, Pickled Chillies, Rice & Shredded Spring Onion (gf)(df)
Porchetta, Pesto Sauce, Roasted Vegetables (gf)(df)
Korean Sticky Chicken, Spicy Sweet Chilli and Sesame Glaze and Asian Slaw on the Side (gf)(df)
Chicken Tagine - Lemon, Tomato, Cumin, Olives (gf)(df)
Mughlai Chicken - Almonds, Sultanas, Cream, Basmati Rice, Cucumber and Mint Raita (gf)
Caramelised Onion and Black Olive Roasted Lamb with Hummus, Labneh and Baba Ganoush (gf)
Lamb Tagine - Dates, Aubergines, Harissa and Minted Labneh served on the side (gf) (dairy free without labneh)
Rendang Beef, Coconut Rice, Cucumber and Mango Salsa(gf)(df)
Sticky Gingered Beef, Sesame, Spring Onion, Cucumber (gf)(df)
Spicy Hungarian Pork Goulash, Wild Mushrooms, Sour Cream, Buttered Noodles
Teriyaki Salmon, Cucumber and Spring Onion Salad, Sticky Rice (gf)(df)
Salmon en Papillote, Tangerine Juice, Shallots, Pink Peppercorns, Tangerine Hollandaise (gf)



Bowls - more ideas for perfect peripatetic food

Moroccan Lamb Tagine with Tomato and Cumin, Apricot and Caramelised Onion Couscous (df)
Braised Beef with Oranges and Star Anise, Wilted Greens and Creamy Mash
Malaysian Chicken Curry with Coconut Rice (df)
Prawn and Chicken Pad Thai with Crushed Peanuts (df)
Seafood Risotto with Shaved Parmesan and Fennel (gf)
Pulled Pork with Soy and Honey Glaze, Sticky Rice and Oriental Greens (gf)(df)
Pulled Pork with Maple and Bourbon Glaze, Creamy Mash and Chargrilled Baby Corn (gf)
Roast Butternut Squash Risotto with Lemon Thyme and Pecorino (v)(gf)
Wild Mushroom Risotto with Rocket and Shaved Parmesan (v)(gf)
Aubergine Parmegiana with Crisp Breadcrumbs and Torn Basil (v)(gf)

Salads for Buffets, Barbecues and Table Feasts

Watermelon, Feta, Black Olives, Preserved Lemon, Mint (v)(gf)
Our Panzanella - Heritage Tomatoes, Cucumber, Roasted Red Pepper, Feta, Black Olives, Sourdough Croutes (v)
French Beans, Mangetouts, Sugar Snap Peas, Broad Beans, Peas, Radishes, Tarragon, Mustard Dressing (v)(gf)(df)
Puy Lentils, Avocado, Roasted Red Onion, Baby Gem, Feta, Aged Balsamic (v)(gf)
Roasted Asparagus, Lemon, Crumbled Feta (v)(gf)
Butternut Squash, Giant Couscous, Roasted Cherry Tomatoes & Red Onions, Berbere Spice, Flat Leaf Parsley (v)(gf)(df)
Roast Red Peppers, Nectarines, Buffalo Bocconcini, Frizzled Parma Ham, Mint
Broad Bean, Peas, Radish, Halloumi, Lemon, Cumin, Flat Leaf Parsley (v)(gf)
Sweet Potato, Pineapple, Cucumber, Chilli, Lime, Mint (v)(gf)(df)
Slaw - Apple, Fennel, Carrot, Red Cabbage, Walnuts, Mayonnaise (v)(gf)
Asian Slaw - Red Cabbage, Carrot, Apple, Peppers, Chilli, Green Papaya, Onion, Roasted Cashews, Sesame Dressing (v)(gf)
Avocado, Radish and Samphire Salad with Seaweed and Wasabi Dressing (v)(gf)(df)

Evening Food, Al Fresco Food & Informal Parties

Food Stations

- Blini Bar - Smoked Salmon, Home-made Gravavlax, Sour Cream, Chopped Onion, Dill Pickle, Blinis
- Chola Sandwich Bar - Bolivian Brined and Roasted Pork in Soft Buns with Pickled Vegetables & Chilli Sauce
- Sourdough Cheese Toastie Grill - Cheese, Ham, Tomato...
- Burrito Bar - Chicken, Spicy Pulled Pork, Avocado, Beans, Chilli, Salad, Rice (df)
- Kebabs and Skewers - Peruvian Anticuchos, Spanish Pinchitos, Thai Moo Ping, Japanese Yakitori, Sauces (gf)(df)
- Kati Rolls - Spicy Chicken cooked in our own Mobile Tandoor, Chapati, Mint-coriander Chutney, Raita
- Teppanyaki Grill - Prawns, Beef, Lamb, Chicken, Dipping Sauce (gf)(df)
- Vietnamese Pho - Noodles, Broth, Beef, Chicken, Prawns (df)
- Sushi and Yakitori Bar - Maki Rolls, Sashimi and Yakitori cooked on the grill (gf)(df)
- Lebanese Souvlaki Stall - Lamb, Tabbouleh, Hummus, Labneh, Tomato, Cucumber, Mint (df)
- Spanish Churros with Chocolate Sauce to dip (or Chocolate, Cinnamon and Chilli Sauce)
- Ice Cream Bar - Home-made Ice Cream in Sugar Cones - Hokey Pokey, Mango, Salt Caramel, Pistachio, Chocolate.....



Barbeques, Tandoori Oven, Paellas and Woodfired Cooking

- Rib-eye Steaks with a Smokey Paprika and Garlic Rub and Bourbon Butter (gf)
- Korean Rib-eye Steaks, Mirin and Soy Marinade, Chilli Sauce, Cucumber Pickle (df)
- Teriyaki Steaks, Japanese Vegetable Salad (df)
- Barbequed Whole Rib-eye of Beef (cooked medium rare)(gf)(df)
- Valencian Seafood and Chicken Paella cooked al fresco in traditional pans (gf)(df)
- Wild Mushroom and Artichoke Paella cooked al fresco in traditional pans (v)(gf)(df)
- Spit Roast Pig, Sea Salt, Fennel, Apple and Apricot Stuffing, Apple Sauce
- Spit Roast Lamb, Harissa, Minted Yoghurt, Barbeque Sauce (gf)
- Lamb Kofta Kebabs, Minted Labneh
- Piri Piri Chicken (gf)(df)
- Jerk Chicken (gf)(df)
- Chicken Tikka Skewers cooked in the Tandoor (gf)
- King Prawn Skewers cooked in the Tandoor (gf)(df)
- Sticky Five Spice Chicken (gf)(df)
- Sticky Back Ribs, Bourbon Barbeque Sauce (gf)(df)
- Home-made Burgers, Grated Cheese, Onion Confit, Bacon, Dill Pickle, Brioche Buns
- Vegetable and Halloumi Skewers, Thyme and Lemon Drizzle (v)(gf)
- Tumbet Stuffed Peppers, Grated Manchego (v)(gf)
- Moroccan Stuffed Aubergines, Crumbled Feta (v)(gf)
- Butternut Squash Wedges, Hummus (v)(gf)(df)

Tea Parties



Beautiful Finger Sandwiches on Home-made Bread

Inverawe Smoked Salmon on Wholemeal Bread
Gravadlax and Cream Cheese on Caraway Bread
Free-range Egg and Cress on Granary Bread
Cream Cheese and Date on Walnut Bread
Cucumber, Dill and Cream Cheese on Organic White Bread
Coronation Chicken on Sun-dried Tomato Bread
Hummus and Roasted Red Pepper on Cumin Bread
Rare Roast Beef and Horseradish on Wholemeal or White Bread

Served Hot

Cocktail Sausages baked in Honey
Mini Asparagus Tarts with Hollandaise Sauce
Mini Quails Eggs Benedict in Toast Baskets with Crispy Bacon and Hollandaise

Served Cold

Potted Crab on Sesame Crostini with Shiso Cress
Potted Shrimps on Mini Melba Toasts
Mini Stilton and Caramelised Red Onion Tarts
Mini Poppy Seed Muffins with Smoked Turkey and Cranberry Relish
Gingerbread Muffins topped with Jamon Serrano, Creamy Goats Cheese and Membrillo
Coronation Chicken in Little Filo Baskets with Black Grapes
Prawn Cocktail in a Little Cucumber Basket with Bloody Mary Mayonnaise

Sweet

Mini Scones with Strawberry Jam and Clotted Cream
Mini Chocolate Eclairs with Cream
Mini Mango Eclairs, Mini Cassis Eclairs, Mini Coconut Eclairs, Mini Rose Eclairs, Mini Salt Caramel Eclairs
Home-made Macaroons - Raspberry, Vanilla, Blackcurrant, Pistachio...
Little Fresh Fruit Meringues
Mini Carrot Cup Cakes with Sour Cream Frosting
Mini Coffee and Walnut Cup Cakes Coffee Fondant Icing
Carte Blanche Chocolate Brownies
Carte Blanche Ginger Flapjack
Carte Blanche Tiffin Cake
Mini Lemon Meringue Pies
Mini Treacle Tarts
Classic Financiers with Raspberry Jam

Midnight Snacks and Cheese Cakes

Bacon Butties in Soft Baps with Tomato Ketchup and Brown Sauce
Sausage Bap with Caramelised Onions, Tomato Ketchup and Mustard
Ham, Cheese, Tomato and Sage Piadinas (Italian Flatbread Sandwich)
Mac and Cheese Pots
Cones of Chips with Ketchup and Mayonnaise (gf)(df)
Pulled Pork in a Bap with Jamaican Slaw and Barbeque Sauce
Fefafel, Hummus and Salad in Pitta Bread (df)
Fish Finger Baps with Tartare Sauce and Rocket
Cheese and Ham Sourdough Toasties

Cheese Cakes made from the cheeses of your choice
decorated with Fruits and Flowers



Drinks

Many of our clients prefer to source their own wines and we can help with the hire of elegant glasses and the supply of ice. We do not charge corkage and will undertake to chill drinks on the day and provide experienced and charming staff to serve them.

We can provide fresh juice bars, cocktails and mocktails for receptions and after-dinner bars.

We also make our own botanical cocktails from home-made cordials and beautiful jugs of fruit and herb waters for thirst quenching on those warm summer days!

And last but not least...we just wanted to tell you
about our kitchen ethos at Carte Blanche...

We make everything from scratch, sourcing our ingredients responsibly and, whenever possible, locally. We have a great team of suppliers who are enthusiastic about making sure our ingredients are of the very best quality. We only use free range eggs and all the salt that goes into our food is Himalayan Rock Salt or Maldon Sea Salt. We use the best extra virgin olive oil and coconut oil for our cooking. We are genuinely interested in finding great alternatives for those of our clients who are on special diets. We are informed and fascinated by all aspects of food and we never lose our love for what we do.

(dishes are marked vegetarian (v), gluten-free (gf) and dairy free (df) as appropriate)



