



Weddings and Functions – Sample Menus (Choose one from each course)

Soups:

- Prawn and Fennel Bisque £6.50
- Chilli Chicken Coconut Soup with Wild Mushrooms £6.50
- Saffron Haddock Soup £6.50
- Butternut Squash soup with Cream and Roasted Root Vegetable Crisps (V) £5.00
- Mushroom Soup with Wild Mushroom Garnish and a Soldier Crouton (V) £6.00
- Fresh Pea and Mint Soup (V) £5.00

Starters:

- Salmon Tartare with Horseradish Cream and Caviar with a Lemon and Cucumber Salad £8.00
- Goats Cheese with Baby Beetroot Salad and Balsamic Glaze (V) £7.50
- Tian of Tomato, Avocado and Crab with Scottish Smoked Salmon £9.00
- Spinach and Ricotta Raviolis with Butter and Crispy Sage Sauce (V) £7.50
- Scottish Scallops on Stornoway Black Pudding with a Pea Purée and Shoots £9.50
- Prawn and Crayfish Cocktail with Marie Rose Sauce and Paprika £9.50
- Aubergine Gateau in Fresh Tomato and Basil Sauce with Rocket and Parmesan (V) £7.50
- Filo Shallot Tatin with Rocket and Red Chard Salad (V) £7.50
- Pheasant Ravioli with a Beurre Noisette Sauce and Rosemary £9.50
- Warm Honeyed Duck Breast with Tempura Zucchini and Baby Leaf Salad £9.50

Mains:

- Chicken Breast stuffed with Boursin and Red Peppers with New Potatoes and Wild Mushroom Sauce £18.50
- Rack of Lamb on crushed minted Peas with New Potatoes and baby Carrots £22.50
- Pork Steak with Red Apples in Calvados sauce with Potatoes Boulangère and Thyme £18.50
- Confit Duck Leg with Petits Pois à la Française and sautéed potatoes £21.50
- Fillet of Beef with Shallots in a Wild Mushroom and Armagnac Cream Sauce with Gratin Dauphinoise Potatoes and Parsnips £24.50
- Braised Beef Cheek in Red Wine Sauce with Wholegrain Mustard Mash, Mushrooms, Onions, Leek and Lardons £24.50
- Fillet of Scottish Salmon with Asparagus and Hollandaise Sauce with New Potatoes and Mixed Peas £22.50
- Fillet of Sea Bass with confit Fennel, Samphire, Wild Mushrooms and Salsa Verde £22.50
- Fillet of Cod on a bed of Spinach and creamy Mash with crispy Shrimps and a Lemon Butter sauce £22.50
- Fillet of Sea Bream with a Courgette Flower stuffed with Crab, Tempura Zucchini in a Beurre Blanc Sauce with Avocado Salsa £22.50

THE Cayenne KITCHEN

- Leek and Mixed Mushroom Risotto (V) £16.50
- Mosaic of Provençal Vegetables with a Goats Cheese Crostini and Polenta Chips (V) £16.50

Desserts:

- Gingernut Cheesecake with Macerated Strawberries in Balsamic £7.50
- Iced Red Berry Soufflé with Whipped Cream £7.50
- Pear poached in White Wine stuffed with Vanilla Ice Cream £7.50
- Chocolate Terrine with Salted Caramel and crushed Hazelnuts £9.00
- Chocolate Delice with Sugared Hazelnuts £9.00
- Lemon Tart with Clotted Cream £7.50
- Crème Brûlée with Vanilla Ice Cream £7.50
- Poached Fruits with Baileys Ice Cream £9.00
- Personal Apple Crumble with Custard £7.50
- Fresh Fruit Salad with Pouring Cream £7.50

Cheese and Coffee/Tea:

- Selection of Farmhouse Cheeses with Chutney, Grapes and Crackers £9.50
- Coffee or Tea with Chocolate Mint £4.00

Notes:

1. No VAT applies
2. Prices are indicative and will vary depending on the number of guests at your event
3. Prices will vary depending on your venue and if kitchen facilities available
4. The cost of glassware, cutlery and plateware will be in addition if your venue does not provide them
5. You will be responsible for guest tables, seating and table linens
6. You will be responsible for providing alcoholic drinks
7. We can provide flowers and table decorations if required



The Cayenne Kitchen
21 Detillens Lane, Limpsfield, Surrey RH8 0DH
Tel: 01883 715703 Mobile: 07944 116891