



## Sample Menus

### Nibbles

- Dukkah (Egyptian spice and nut blend served with olive oil and bread for dipping)
- Mixed Spiced Honey Roasted Nuts
- Marinated Olives
- Root and Fruit Chips
- Italian Palmiers (tomato, cheese, red pepper, oregano)
- Cherubs and Devils on Horseback (apricots and prunes wrapped in bacon on a cocktail stick)
- Medijool Dates stuffed with goats cheese
- Spanish Men (manchego cheese, Serrano ham, quince cheese, and olives on a cocktail stick)

### Dips - Served with Both / Either Selection of Flat Breads and Seasonal Crudités

- Baba Ghanoush (Middle Eastern dip of smoked roasted aubergine )
- Sundried Tomato and Cannellini Bean Dip
- Minted Broad Bean Dip (seasonal)
- Moroccan Hummus
- Salsa Romesco (Spanish dip of roasted red peppers and almonds)

### Spring Garden Party

- Baby Bagels with Goats Cheese, Chive and Red Onion Marmalade
- Salmon and Sorrel Tartlets
- Coconut Saffron Prawn Spoons
- Parma ham Wrapped Asparagus with Hollandaise Sauce Served in a Parmesan Cup
- Hoi Sin Duck Hand Rolls In Rice Wrappers
- Spring Lamb Kebabs with Honeyed Tahini Dip
- Elderflower and Champagne Jellies





#### Lazy Summer Evening Barbeque

- Monkfish, Rosemary and Panchetta Kebabs
- Barbequed Langoustines with Lemon Aioli
- Rack of Baby Rack Ribs with Smoked Bourbon Glaze
- Steak Sandwiches with Chimichurri Sauce
- Homemade Rare Breed Beef Burgers / Vegetarian Nut Burgers
- A plethora of sumptuous salads
- Strawberry Tartlets with Vanilla Cream and a White Balsamic and Basil Drizzle

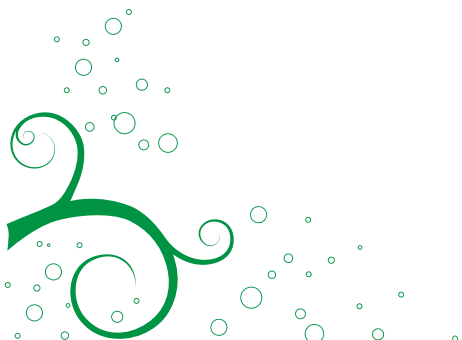
#### Bonfire Night Party

- Wild Mushroom Risotto Balls
- Spiced Butternut Squash Hot Shots
- Polenta Cups with Black Bean Chilli and Sour Cream
- Beetroot Rosti with Smoked Trout and Horseradish Mousse
- Rare Roast Beef with Wholegrain Creme Fraiche in a Mini Yorkshire Pudding
- Wild Boar Sausage Rolls
- Rosehip and Ginger Treacle Tarts

#### Winter Banquet

- Chestnut and Preserved Roasted Pepper Pate Crostinis
- Parsnip and Sage Filo Wraps
- Buckwheat Blinis with Sour Cream and Lumpfish Caviar
- Scallop Sashimi with Pickled Samphire and Ginger Crystals
- Tartlets with Quails Eggs and Smoked Salmon
- Chicken Liver Pate on Melba Toast with Winter Chutney
- Mini Mince Pies

To discuss your requirements, please call Eleanor on 0207 502 3344 or 07966 343 287, or by email: [eleanor@organicspirit.co.uk](mailto:eleanor@organicspirit.co.uk)



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