



Welcome to Vanilla Catering & Events. Vanilla offers high quality catering with full events management, guidance and support. We can provide everything, from an exclusive canapé party for clients to a hot, sit down three-course gourmet meal for the whole company.

The Directors of Vanilla all have experience of senior management positions within the corporate world, so we understand the pressure, limitations and pure politics that are involved in planning and running a successful corporate event.

As well as providing delicious food tailored to your choice and event, our service and quotation includes everything - the hire of cutlery, crockery, glasses, linen and waiting and bar staff. We are also fully licensed and can provide an extensive pay bar.

We can take care of all the details to make things hassle-free for you. Whether you're looking for the traditional or the unusual, we can cater and manage all styles of events and assist with themes.

All of the food at Vanilla is freshly made in our own professional kitchens, using where possible local suppliers, which is part of our commitment as membership of Hampshire Fare, as well as the trading standards Buy with Confidence Scheme, to give you every assurance in the service that we provide.

Whatever you may be contemplating planning, call us on 01489 589275, or email info@vanillacatering.co.uk for a no-obligation discussion.



Bowl Canapé Menu

(Minimum 30 of same item)

Meat

Stir Fry of Whisky Smoked Beef with Asian Vegetables & Toasted Sesame Oil

Slow Braised Shoulder of Lamb, Mushy Pea Risotto & Fresh Mint Pesto

Classic Cassoulet with Duck Confit, Toulouse Sausage, Rosemary & Haricots

Fregola with Cherry Tomato, Asparagus, Griddled Chicken & Chorizo

Panko of Lamb, Pesto & Olive Mash with Warm Ratatouille Chutney

Bangers & Mash: Pork & Leek with champ Potato & Rich Onion Gravy

Slow Braised Featherblade, Oak-smoked Mash, Crispy Shallot Rings & Mushroom Ketchup

Chilli Beef Con Carne Meat Balls with Coriander Rice & Sour Cream

Lemon Curd Chicken on Mint Scented Jasmine Rice

Coq au Vin with Parisian Potatoes & Parsley Croutons

Spiced Local Slow Roasted Pork with Egg Fried Rice, Oriental Vegetables & 5 Spice Crackling

Steak & Chips:

Pan-fried Beef Strips, Rosemary & Smoked Garlic Parmentier Potatoes with Roasted Tomatoes

Whiskey Smoked Beef with Celeriac & Stoney Cross Puree, Rosemary Parmentier Potatoes & Smoked Cherry Tomatoes

Butternut, Spinach & Chickpea Balti with Turmeric Onion Bhaji Crisps & Raita

Char Sui Pork with Singapore Noodles

Shredded Confit Duck with Violet Sweet Potato Mash & Butternut Angel Hair

Chargrilled Chicken, Golden & Violet Sweet Potato with Edamame Beans

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Fish

Thai Green Fish Curry with Jasmine Rice & Prawn Crackers

Prawn & Sesame Bonbons on Egg Fried Rice with Prawn Crackers

Hot Smoked Salmon & Chive 3 Grain Risotto

Tandoori Salmon on a Potato, Avocado & Raspberry Salad with Shallot Rings

Fish Goujons in Lemon Batter, Parmentier Potatoes, Lemon Pearls, & Tartar Sauce with Maldon Salt & Malt Vinegar Dust

Honey Roasted Harissa Salmon, Courgette Spaghetti with Mint & Coriander Fregola

Vegetarian

Old Winchester & Grain Mustard Macaroni

Roasted Beetroot & Sage Gnocchi with Crumbled Goats Cheese, Walnut Dressing & Deep Fried Sage Leaf*

Broad Bean Falafel with Chilli & Coriander

Celeriac & Nettle Lyburn Cheese Croquettes, Celery & Apple Salad with Walnut Vinaigrette*

Conchiglie with Oven Roasted Tomato, Pesto Bocconcini and Caramelized Balsamic Baby Onions

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Canapes

Meat – Served Cold

Smoked Chicken Caesar from the Vanilla Smokery in a Tortilla Cup with a Parmesan Snap

Wasabi Beef with Watermelon, Pickled Ginger & Shish Cress

Sweet Chilli Chicken with Roasted Peppers in a Filo Cup with Sour Cream

Confit Duck Lollipop with Hampshire Cherry & Smashed Pistachio

Smoked Turkey from the Vanilla Smokery with Prunes & Red Pepper Chutney

Meat – Served Hot

Lamb & Spinach Bhaji Samosas with Tomato, Cucumber, Red Onion & Mint Pickle

Confit Duck & Caramelised Onion & Thyme Pithiviers with Blackcurrant & Star Anise Syrup

Chipotle & Honey Glazed Chicken with Mango & Red Onion Slaw

Crispy Pork & Cabbage Wontons with Ginger, Miso & Coriander Sauce

Confit Roast Pork with English Cox Apple Gel & Smoked Bacon Dust

Chorizo & Manchego Melt

Mini Brioche Kofta Lamb Burger with Tomato & Cucumber Salsa, Cucumber & Mint Ketchup

Smoked BBQ Pulled Pork in a Brioche Bun with Coleslaw Mayonnaise

Mini Baked Potatoes with Chilli Con Carne & Mexican Cheese

Mini Cheese Burger with Sesame Brioche Bun & Tomato Jam

Roast Confit Pork with Apple Sauce & Crackling

Fish – Served Cold

Smoked Trout from Vanilla Smokery on a Dill Mustard Muffin, with Lemon Pickle & Dill Pesto

Szechuan Pepper Macaroons filled with Prawn & Yuzu Crème Fraiche

Lemon & Poppy Seed Madeleines filled with Smoked Salmon & Chive Mousse Caviar

Hampshire Smoked Trout & Watercress Mille Feuille with Jerusalem Artichoke Mousse

Tandoori Salmon, Avocado & Raspberry Chapatti with Coriander Yoghurt

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Fish - Served Hot

Panko Kaffir Lime Marinated Prawns with Mojito Syrup & Mint Crisp

Honey Roasted Harissa Salmon with Couscous & Chickpea Cakes, Baba Ganush & Bee Pollen

Steamed Char Sui Hake & Sesame Seed Pancakes with Spring Onion & Coriander Toasted Sesame Oil

Panko Prawns with Soy & Ginger Dip

Home Smoked Salmon Fishcakes with Cucumber Salsa

Seared Scallops on Mini Crumpets with Mint Pea Foam

Vegetarian – Served Cold

Cheese & Pineapple with a twist:

Cream Cheese & Finely Diced Pineapple with Pineapple Essence Jelly Sprinkled with Baobab

Rosemary & Pink Peppercorn Macaroons with Feta Mousse & Local Honey

Chargrilled Halloumi with Watermelon & Mint Pesto

Warm Pitta bread filled with Pickled Lemon, Local Yoghurt & Dukkha

Tortilla Cup filled with Sweet Peppers, Avocado & Lime with Coriander Sour Cream

Sun Blushed Tomatoes with Green Olives & Feta Palmers

Mini Red Peppers filled with Sour Cream & Basil Pesto

Vegetarian – Served Hot

Rose Thorn Blue Cheese, Pear & Walnut Aranchini (Gluten Free)

Butternut & Coconut Soup Shot with Coriander Oil

Steamed Bok Choy Shitake & Ginger Pancakes with Soy Dipping Sauce

Leek & Smoked Lyburn Pithiviers with Mushrooms & Rosemary Duxelle

Vegan

Chargrilled Aubergine, Roasted Garlic & Chickpea Cannelloni

Mini Baked Potatoes with Chilli Beans & Soya Cheese

Sautéed Wild Mushrooms with Tarragon in Olive Oil Bread Baskets with Fennel Seed Quinoa Popcorn

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Three Course Menu 2017

Starters

Meat – Served Cold

Pressed Ploughman's Terrine: Ham Hock & Confit Chicken, Nettle & Garlic Cheese with Pickled Onions, Branston Pickle Glaze with Apple Jelly, Pickled Vegetables & Parmesan & Celery Seed Straws

Confit Duck with Cashews & Sesame Seeds: Confit Duck with Smashed Cashews & Sesame Seeds, Braised Bok Choy, Wasabi & Yuzu Dressing

Carpaccio of Sugar Cured Hampshire Buffalo on a Salad of Shaved Fennel & Hampshire Watercress

Terrine of Pesto Chicken & Mediterranean Vegetables, Red Pepper Syrup, Balsamic & Smoked Garlic Oil

Meat – Served Hot

Hampshire Pork Belly braised in Cider & Rosemary, Pork Popcorn with Apple & Clove Puree & Baby Toffee Apple

Honey & Chipotle Glazed Chicken with Pink Grapefruit & Coriander Slaw

Crispy Pig's Cheek with Rhubarb Gel Poached Rhubarb, Pig's Ears Popcorn & Balsamic Apple Vinegar

Fish – Served Cold

Hot Smoked Trout Nicoise; Hot Smoked Trout from the Vanilla Smokey Semi Roasted Tomatoes, Olives, Black Garlic Puree accompanied by Egg Mayonnaise, Green Beans, Candied Violet Sweet Potatoes & Lemon Thyme Oil

Lymington Crab with Lemon Tea Jelly, Crushed Avocado & Crab Pink Lady Crisp

Verrine of Winchester Twisted Nose Watercress Vodka Cured Salmon with Tomato & Tabasco Jelly Shaved Fennel, Cheese & Celery Seed Straw

Smoked Mackerel from the Vanilla Smokey with Orange Poached Rhubarb, Chicory & Crispy Capers

Cured Salmon 3 ways: Pumpnickel with Red Cabbage Cured, Treacle Cured & Salt Cured Salmon with Lemon & Bergamot Tea Gel & Micro Fennel & Micro Red Cabbage Shoots

Hot Smoked Salmon from the Vanilla Smokery with Tomato Panna Cotta & Black Pepper Filo Straw

Fish – Served Hot

Seared Scallops with Cauliflower Puree, Apple Gel & Cauliflower Couscous

Sweet Chilli Southern Fried Prawns with Sweetcorn Puree, Cumin Popcorn & Coriander

Seared Scallops with Tarragon & Coal Emulsion, Black Pudding Crumb & Crispy Leeks

Seared Paprika Scallops with Leek Vinaigrette & Saffron Aioli

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Vegetarian – Served Cold

Rosary Goat's Cheese & Beetroot Parfait with Roasted Chicory, Burnt Orange, Basil Sorbet & Quinoa Granola

Spiced Baby Aubergines, Tomato Textures, Spring Onions, Pine Nuts & Coriander Vierge (Baby Aubergines cooked with Onions & Curry Spices, Tomato Textures & Tomato Petals, Oven dried Tomatoes & Tomato Crisps with finely Shredded Spring Onion) (VEGAN)

Cherry Smoked Tofu with Noodle Miso Salad: Cherry Smoked Tofu from Vanilla Smokey, Noodles with Smoked Charred Peppers, Chilli, Oyster Mushrooms, Cucumber, Miso, Ginger & Garlic

Watermelon, Chargrilled Halloumi & Mint Salad with Olive Oil & Charred Pitta

Vegetarian – Served Hot

Chickpea & Cauliflower Croquette, Tarka Dhal & Onion Bhaji Crisps: Yellow Split Peas with Turmeric, Ginger, Garlic & Cumin Seeds & Fenugreek Spinach (VEGAN)

Slow Roasted Tomato Tart: Puff Pastry Tart with Sweet Pepper Piperade, Marjoram Soya Cream Cheese & Freshly Grated Horseradish

Portobello Mushroom Confit in Garlic Butter & Thyme, Baked with Nanny Williams Goats Cheese, Wild Rocket, Blueberry & Port Syrup

Mains

Lamb Dishes

Rosemary Studded Rump of Lamb & Shoulder Wellington with Smoked Garlic Dauphinoise, Braised Lettuce, Crushed Peas, Roasted Carrot with Madeira Jus & Mint Cream Sauce

Braised Lamb Shoulder, Confit Belly with Lamb Liver Faggots, Caramelized Onions & Rosemary Braising Juices, Red Cabbage & Mashed Pipers

Lamb Hot Pot & Lamb Noisette with Creamed Cabbage & Bacon, Thyme Carrots & Braising Juices

Pork Dishes

Cherry Orchard Pork Cutlet with Black Eye Beans, Bacon & Confit Duck Cassoulet

Slow Braised Pork Belly with Cider Fondant, Black Pudding Croquette, Spinach & Sautéed Wild Mushrooms

Beef Dishes

Pan Fired Beef Fillet, Feather Blade & Wild Mushroom Wellington with Bean & Bacon Bundles, Cauliflower Puree, Horseradish Rosti & Port Wine Reduction

Oak Smoked Fillet with Smoked Oyster Mushroom & Tunworth Tortellini, Celeriac & Truffle Puree, Thyme Carrots & Madeira Reduction (Tortellini in Tarragon White Wine Veloute)

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Braised Shin of Beef with Beetroots, Watercress Mash, Butternut & Sage Rosti & Braising Juices

Slow Braised Brisket in Bowman's Ale with Old Winchester & Grain Mustard Mash & Kale

Braised Beef Blade with Horseradish & Parsley Mash, Beetroot Jus, Candied Shallots & Green Beans

Beef Fillet & Prosciutto Wellington with Crushed Honey Roasted Parsnips, Buttered Spinach, Thyme Fondant & Port Wine Reduction

Chicken Dishes

Honey Glazed Chicken Stuffed with Basil & Halloumi with Chargrilled Vegetable & Oregano Pave, Wet Basil Polenta, Caramelized Honey Jus & Pesto Dressing

Chicken with Roasted Black Garlic & Broccoli Wellington with Blue Vinney Pan Haggerty & Thyme Roasted Carrots

Pan Fried Chicken Stuffed with Ham Hock & Parsley, with Confit Leg & Cabbage Tortellini, Buttered Nutmeg Spinach, Paysanne of Seasonal Vegetables in White Wine Parsley & Chervil Sauce

Game Dishes

Guinea Stuffed with Woodland Mushrooms with Braised Leg Hash, Artichoke Puree, Girolle Baby Onions & Edamame Beans & Sherry Jus

Venison Haunch, Red Wine Shallots, Beetroot & Horseradish Pie with Bean & Bacon Bundles & Juniper Berry Jus (subject to availability)

Roasted Loin of New Forest Venison with Parsnip Puree, Haggis Bon Bon Potato, Buttered Spinach & a Juniper & Port Wine Sauce (subject to availability)

Vegetarian Dishes

Cauliflower & Hazelnut Ravioli with Broccoli Puree, Parmesan & Thyme Sauce & Crispy Leeks

Aubergine & Lentil Tagine Tian with Chickpea & Coriander Crust, Chargrilled Courgettes & Yellow Pepper Soya Cream

Butternut & Sage Ravioli in a Roasted Garlic, Tomato & Tunworth Liaison with Wilted Spinach & Parisienne Courgettes

Fish Dishes

Pan Seared Bream, Smoked Paprika Clam Cassoulet with Red Pepper Ketchup

Sea Bass Fillet & Lymington Crab with a Roasted Tomato, Sweet Pepper & Herb Vierge

Roasted Cod with Tartare Sauce, Soya Beans & Persilane Tarragon White Wine Sauce with Gherkins, Capers & Pont Neuf Potatoes

Pan Roasted Canon of Salmon filled with Scallop Mousseline served with Crushed Violet Potatoes, Butternut Puree, Asparagus & Lemon Butter Sauce

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Roasted Chalk Stream Trout with Wilted Pepper Greens, Warm Tomato Oregano & Pine Nut Salad with Crispy Shallot Rings & Sherry Vinegar Syrup

Desserts

Rhubarb & Custard: White Chocolate Cheese Cake with Candied Rhubarb, Ginger Shortbread Crumb, Rhubarb Gel & Rhubarb & Custard Macarons

Elderflower Panna Cotta with Pink Peppercorn Sorbet, Strawberry Crisp & Sesame Tuille

Chilled Peanut, Banana & White Chocolate Brioche Pudding with Peanut Brittle & Salt Caramel Gel

Single Estate Chocolate Pave, Lavender Ice Cream, White Chocolate & Beetroot Mousse & Pistachio Snap

Coffee Tiramisu with Marsala Mascarpone, Malt & Candied Orange Biscotti with a Chocolate Spoon (Coffee Jelly Served in Demi Tasse with Marsala Mascarpone & Malt & Candied Orange Biscotti)

Carrot Cake Roulade with Orange & Ginger White Chocolate Ganache, Iced Walnut & Cinnamon Meringue Parfait & Orange Crisp (Raspberry Dust)

Milk & Cookies: Jaffa Milk Shake with Raspberry & White Chocolate Jammy Dodgers

Ration Book Trio: Ovaltine Melted Chocolate Mousse, Duck Pudding (Warm Carrot Pudding) & Gingerbread Man

Orange Marmalade Parfait with Scorched Cardamom Meringue & a Rich Coffee Syrup

Toasted Coconut Mousse with Carpaccio of Pineapple & Pink Peppercorn Shard

Strawberry Short Cake with Pimms Jelly & Raspberry Eton Mess

Dark Chocolate & Vanilla Tort with Kirsch Soaked Cherries, Cherry Sorbet, Cherry Tuille & Cherry Gel

Apricot & Almond Tart Tatin with Raspberry & White Chocolate ripple & Almond Tuille (Served Warm)

Sticky Toffee Fig Pudding with Butterscotch Sauce, Brandy Soaked Fig Clotted Cream, Honey Smashed Honeycomb (Served Warm)

Rose Water Meringue with Strawberries & Cream & Dark Chocolate Dipped Strawberry

Lemon & Poppy Seed Parfait with Raspberry Daiquiri Jelly, Dried Raspberry & Tonka Bean Tuille*

Night at the Cinema Trio: Popcorn Parfait, Spearmint Lollypops & Dessert Hotdog

Dark Chocolate & Orange Teardrop with Citrus Compote, Mango Sauce & Grand Marnier Ice Cream

Sticky Toffee Pudding with Clotted Cream Ice Cream & Salted Caramel Snaps

Oreo & Peanut Butter Cheesecake, Smashed Honeycomb, Strawberry Gel (vegan)

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Fork Buffets

(Minimum order 30 people)

Selection of mains, salads & desserts dependent on number of guests

Cold Buffet 2017

Treacle Baked Ham with Mustard Fruit Chutney

Rare Roasted Beef with Hampshire Watercress, Tarragon & Horseradish Cream

Apple Wood Smoked Turkey Breast from the Vanilla Smokery, Crips Bacon, Honey Roasted Butternut, Green Beans & Semi-dried Tomatoes

Honey Roasted Hot Smoked Salmon from the Vanilla Smokery with Avocado & Mango Salsa, Lime & Coriander Yoghurt

Sugar, Ginger & Star Anise Cured Beef with Watermelon, Yuzu & Wasabi Dressing with Asian Herbs

Butternut, Sage & Goats Cheese Filo Tarts

Chargrilled Pesto Chicken & Flame Roasted Pepper Tortilla Wraps

Chargrilled Vegetables & Halloumi Tortilla Wraps

Cured Meats & Mozzarella with Olives, semi-dried tomatoes, Flat Breads & Dukkah Seasoning

Chickpea & Couscous Cakes with Hummus, Rocket, Beef Tomato Galette & Cucumber Spaghetti

Hand Raised Confit Chicken & Ham Hock Pie with a Caramelized Shallot, Tamarind & Nigella Seed Chutney

5 Spiced Pork Loin with Mange Tout, Spring Onions, Ginger & Urdon Noodles

Smoked Chicken, Asparagus & Sweet Potato Terrine

Salads

Carrot, Chickpea & Mint Salad with a Lemon Dressing

Thai Cucumber Salad with Sour Chilli Dressing

(Cucumber Ribbons, Bean Sprouts, Kos Lettuce, Mint & Chopped Coriander – Chilli Dressing: Rice Wine Vinegar, Fish Sauce, Brown Sugar & Red Chillies

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Lemon Soused White Cabbage Salad with Parsley & Dill

Tomato & Red Onion Salad with Roasted Garlic & Chive Dressing

Tomatoes with Wasabi Mascarpone & Toasted Pine Nuts

Char Grilled Pear, Fennel & Rocket Salad with Caraway Seed & Shaved Parmesan

Potato & Green Lentil Salad

Greek Orzo Salad – Orzo Pasta with Tomatoes, Red Onion, Cucumber, Feta, Artichokes & Black Olives

Asian Pad Rice Noodle Salad – Soy Marinated Shiitake Mushrooms, Mange Tout, Spring Onion, Carrot Ribbons, Ginger, Garlic & Chilli

Plum Tomatoes, Roasted Artichoke & Black Olive Couscous Salad with Citrus Basil Pesto

Sweet Summer Salad – Peach, Beetroot & Broken Almond Salad with a Honey & Dijon Mustard Dressing*

Tomato & Roasted Lemon Salad – Red & Yellow Tomatoes with Roasted Lemon, Pomegranate Seeds, Sage, Parsley & Mint

Greek Vegetable Salad (Seasonal Vegetables with Tomato, Lemon, Oregano & Coriander)

Sun-Blushed Tomato & Pesto Couscous

Moroccan Carrot, Chickpea & Mint Salad with Lemon Vinaigrette

Roasted Beetroot & Braeburn Apple Salad, Cider & Mint Vinaigrette

Vanilla Coleslaw, White Cabbage, Carrots & Red Onions, Bound with Crème Fraiche

Cucumber, Cherry Tomato & Red Onion Couscous

Baby Spinach & Chicory, Walnut, Sunflower Seed Granola, Blue Vinney Dressing*

Chargrilled Butternut, Red Onion & Feta Salad with Fresh Raspberries

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Hot Buffet 2017

(sides are suggestion only – all dishes are served with sides & seasonal vegetables or house salad)

Yorkshire Pudding Filled Beef Shin Bourguignon

Chicken, Butternut, Sweet Potato & Spinach Curry

Braised Lamb, Root Vegetable & Pearl Barley Hot Pot

Beef, Prune & Chickpea Tagine, Pomegranate Couscous

Roasted Vegetable & Goats Cheese Strudel

Macaroni Cheese & Portobello Mushroom Burger, Warm Red Wine Shallot Chutney & Basil Drizzle

Thai Chicken & Green Pepper Lemongrass Skewers on Thai Stir Fried Ginger Vegetables

Crispy Peking Chicken, Peking Vegetables & Mushroom Fried Rice

Pork Escalopes stuffed with Mushroom, Spinach, Sage & Duddlewells Sheeps Cheese, Caramelized Honey & Grain Mustard Sauce

Hickory Smoked Pork Shanks, Sticky Honey Bourbon Rub, Chargrilled Corn on the Cob, Sweet Potato, Black Bean, Tomato & Chilli Salad, Caraway & Buttermilk Coleslaw

Butter Chicken Thighs Murg Makhai

Malaysian Mackerel & Seabass Curry

Malaysian Rendang Curry with Augergines, Okra & Tamarind served with rice

Griddled Mustard & Rosemary Pork Chops with a Sherry & Crème Fraiche Jus

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Desserts

Chocolate & Coffee Tart with Ground Almond Pastry

Lemon crème Fraiche Tart with Poppy Seed Pastry

Chocolate & Cherry Torte – Chocolate Base Soaked with Kirsch, Cherry & Vanilla Mousse,
Chocolate Mirror & Black Cherry Gel

Lemon Syllabub with Roasted Peaches & Amoretti Crumble

Oreo & Peanut Butter Cheese Cake with Honeycomb & Strawberry Sauce

Warm Raspberry & Chocolate Brownie with Coconut Rice Pudding Arancini

Profiteroles filled with Peanut Mousse, Salted Chocolate Sauce served in a large Choux Ring

Banana & Coffee Marbled Cheesecake, Chocolate Sauce, Smashed Crystallized Walnuts, &
Banana Chips

Strawberry & Rosewater Pavlova

White Chocolate & Peanut Butter Torte with Fresh Raspberries

Lemon & Pineapple Roulade with Passion Fruit Sauce

Mini pots

(suggestions only)

Mocha & Hazelnut Mousse with Hazelnut Praline Shards

Lemon & Poppy Seed Mousse with Ginger & Black Treacle Shortbread

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BBQ Menus

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Sweet Chilli Chicken Fillets
Selection of Butchers Sausages
Home-Made Traditional Beef Burgers or Lamb Burgers

Additions or Alternatives

Thai Prawn Skewers (+£2.00)
Chicken Fillets with Lemon Black Pepper & Tarragon
Rump Steak in Red Wine & Rosemary Marinade (+£2.00)

Vegetarian Option

Vegetarian Kebabs
Portobello Mushrooms & Celeriac Burger

Salads

Carrot, Chickpea & Mint Salad with a Lemon Dressing

Thai Cucumber Salad with Sour Chilli Dressing
(Cucumber Ribbons, Bean Sprouts, Kos Lettuce, Mint & Chopped Coriander – Chilli Dressing:
Rice Wine Vinegar, Fish Sauce, Brown Sugar & Red Chillies)

Lemon Soused White Cabbage Salad with Parsley & Dill

Tomato & Red Onion Salad with Roasted Garlic & Chive Dressing

Tomatoes with Wasabi Mascarpone & Toasted Pine Nuts

Char Grilled Pear, Fennel & Rocket Salad with Caraway Seed & Shaved Parmesan

Potato & Green Lentil Salad

Greek Orzo Salad – Orzo Pasta with Tomatoes, Red Onion, Cucumber, Feta, Artichokes &
Black Olives

Asian Pad Rice Noodle Salad – Soy Marinated Shiitake Mushrooms, Mange Tout, Spring
Onion, Carrot Ribbons, Ginger, Garlic & Chilli

Plum Tomatoes, Roasted Artichoke & Black Olive Couscous Salad with Citrus Basil Pesto

Sweet Summer Salad – Peach, Beetroot & Broken Almond Salad with a Honey & Dijon
Mustard Dressing*

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Tomato & Roasted Lemon Salad – Red & Yellow Tomatoes with Roasted Lemon, Pomegranate Seeds, Sage, Parsley & Mint

Greek Vegetable Salad (Seasonal Vegetables with Tomato, Lemon, Oregano & Coriander)

Sun-Blushed Tomato & Pesto Couscous

Moroccan Carrot, Chickpea & Mint Salad with Lemon Vinaigrette

Roasted Beetroot & Braeburn Apple Salad, Cider & Mint Vinaigrette

Vanilla Coleslaw, White Cabbage, Carrots & Red Onions, Bound with Crème Fraiche

Cucumber, Cherry Tomato & Red Onion Couscous

Baby Spinach & Chicory, Walnut, Sunflower Seed Granola, Blue Vinney Dressing*

Chargrilled Butternut, Red Onion & Feta Salad with Fresh Raspberries

A Selection of Condiments & Bread Rolls

Hog Roast

Minimum order 80 people

A very popular option for either the main meal or evening food, we can provide a range of hog roast options from simply served in a bun to fully plated with delicious hot vegetables.

Our pigs are locally produced free-range, cooked for up to 9 hours to ensure they are succulent and tender.

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