

VANILLA

▪ CATERING & EVENTS ▪



PRIVATE CATERING BROCHURE



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“On behalf of everyone at KalVista, we would like to thank you for a lovely meal on Saturday evening at the distillery. Everyone thoroughly enjoyed their evening and were very complimentary about the dinner.”

**Debbie, KalVista
Bombay Sapphire Distillery, December 2017**

WELCOME TO VANILLA PRIVATE EVENTS

We provide exceptional, innovative food supported by superb, friendly and professional service for every occasion.

We are passionate about delivering the event you desire. Our dishes are made from the finest, freshest ingredients, locally sourced and in keeping with the seasons whenever possible. Each dish is prepared with flair and skill by our team of professional chefs and our menus can be tailored to suit your exacting needs.

Vanilla is not simply a catering company; we offer a full events management service too. We will help plan your function, organise its set-up, provide staffing, and ensure all aspects of the service on the day are fully coordinated with the venue and the other suppliers. This means that you can sit back

and relax, secure in the knowledge that your guests will be enjoying outstanding food and service.

A member of Hampshire Fare and based in Southampton, Hampshire, Vanilla organises events in the South of England from West Sussex to Dorset and from Surrey to the South Coast.

Email or call to arrange an obligation-free, informal consultation where you can taste our irresistible creations.

T 01489 589 275

E info@vanillacatering.co.uk



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“I would like to thank your whole team for looking after us so well last night. The reception was a great success and you made it feel effortless re the drinks and catering. We really appreciate your help.”

**Virginia
Ben Ainsley Racing
June 2017**

YOUR EVENT

With many years of experience planning events, we appreciate that every function is different.

From our very first meeting, we'll provide you with as many suggestions and as much guidance as you need to give the peace of mind that on the day everything will run smoothly and to plan.

Whether you are organising a champagne reception with canapés, planning a formal banquet or considering other alternatives, we are happy to work to a variety of tastes and budgets. We can also make creative suggestions if you'd like something more unusual. Our in-depth knowledge of the many venues we work at, coupled with an understanding of what works and what doesn't in each, is made available to you throughout the planning phase with our experienced staff always available to provide

help and guidance to ensure you achieve your hospitality goals.

We hope that you enjoy the next few pages of menu suggestions, which will give a flavour of what we do. We also offer additional courses such as fish or sorbet (ask about our popular champagne & elderflower sorbet), local Hampshire cheeses and petit fours.

Once you have had a browse, please do contact us with a general idea of your requirements and we will put together a personalised provisional quote.



MEAT

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



Maple Glazed Pork Ribeye Steaks, Sautéed Maple Apples with Lemon & Parsley



12 Hour Pork Belly, Roast Vanilla Carrots & Gooseberry Relish



Mongolian Pot Roast Beef, Steamed Rice & Crispy Rice Noodles



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

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

Market Vegetable & Paneer Curry



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

STREET FOOD

Spicy Salmon Tikka with Cucumber Yoghurt, Mini Naan
Bread & Fresh Lime



Mexican Chicken with Guacamole, Tomato Salsa
& Smashed Tortillas



Minced Lamb Kofta with Kachumber Salad





MEAT

Corned Beef "OXO" Cube, Turmeric & Cauliflower Puree



Pulled Ham Hock on a Parsley Crumpet with Pickled Quail's Egg



Curried Chicken Mango, Lime & Spinach Mille-Feuille



Confit Duck Lollipop with Hampshire Cherry & Smashed Pistachio



Confit Duck & Caramelised Onion Pithiviers with
Blackcurrant & Liquorice Syrup



Mini Smoked Beef Burgers, Lyburn Nettle & Garlic Cheddar
with Smoked Tomato Relish



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



Mini Baked Potatoes with Chilli Con Carne & Mexican Cheese

FISH

Lymington Crab & Avocado Cakes with Red Pepper Chutney



Applewood Smoked River Itchen Trout from the Vanilla Smokery,
Cucumber Crème Fraîche on Fennel Seed & Old
Winchester Biscuit



Hot Smoked Salmon Pate, Creamed Horseradish & Malt Croute



Crayfish, Mango & Red Onion Salad in a Cucumber Barquette



Crispy Rice Fried Tiger Prawn with Lime & Spring Onion Dipping
Sauce (gluten free)



Seared Scallop on a Minted Pea Puree with Smashed Wasabi
Peas & Toasted Sesame Seeds



Yuzu & Shichimi Togarashi Cured Sea Bass on a Sushi Rice &
Seaweed Cake with Yuzu Pearls





VEGETARIAN

Cheese & Pineapple with a Twist: Cream Cheese & Finely Diced Pineapple with Pineapple Essence Jelly, Sprinkled with Baobab



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



Crispy Rice Mozzarella Sticks with Home-made Smoked Tomato & Chipotle Dipping Sauce (gluten free)



Wasabi & Yuzu Marinated Chargrilled Edamame Beans, Lyburn Nettle & Garlic Potato Beignets with Red Pepper Syrup



Leek & Smoked Lyburn Pithiviers with Mushroom & Rosemary Duxelles

VEGAN

Butter Bean, Chilli & Mint Falafels, Pickled Lemon Salsa, Soya Yoghurt & Coriander Raita



Chargrilled Courgette, Carrot & Hazelnut Cannelloni



Mini Baked Potatoes with Chilli Beans & Soya Cheese



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



Chargrilled Aubergine, Roasted Garlic & Chickpea Cannelloni





MEAT

Carrot Glazed Confit Rabbit Terrine, Carrot Top Salad, Pickled Vegetables & Charred Brioche



Pride of Hampshire Anti Pasta: Bishopstoke Cured Meats, Winslade Cheese, Watercress Ciabatta, Vanilla's Homemade Piccalilli & Homemade Isle of Wight Smoked Tomato Chutney



Apple Smoked Duck Breast from the Vanilla Smokery, Spiced Blackberry Jelly, Mango Raspberry Vinaigrette



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



Pork & Pistachio Nut Terrine, Pickled Radish, Apricot Relish, Brioche Crouste



Crispy Breaded Ham Hock, Pea Panna Cotta, Broad Bean & Pea Fricassee, Mustard Emulsion & Mint Oil



Coronation Chicken Terrine, Coriander Yoghurt, Pickled Raisins, Bombay Crunch & Coriander Cress

FISH

Hot Smoked Salmon from the Vanilla Smokery with Tomato & Piperade Filo Mille-Feuille, Crème Fraîche & Freshly Grated Horseradish



Lymington Crab, Watermelon, Pickled Cucumber, Samphire & Melon Salad



Charred Cold Smoked Mackerel from the Vanilla Smokery, Scorched Cucumber with Fennel & Orange



Seared Scallops, Cauliflower Curry Puree, Warm Apple Jelly & Potato Gaufrette



Tandoori Salmon Pakoras, Cucumber & Mint Yoghurt Tian







OUR LOCAL SUPPLIERS



1. TUNWORTH CHEESES
Basingstoke, RG25 2TX
www.hampshirecheeses.co.uk
E info@hampshirecheeses.com
T 07880 738 470

2. LYBURN FARMHOUSE CHEESE
Salisbury, SP5 2DN
www.lyburnfarm.co.uk
E Lyburncheese@hotmail.com
T 01794 399 982

3. ISLE OF WIGHT CHEESE COMPANY
Isle of Wight, PO36 0NZ
www.isleofwightcheese.co.uk
E rich@isleofwightcheese.co.uk
T 01983 402 736

4. TWO HOOTS CHEESE
Reading, RG41 4TP
www.twohootscheese.co.uk
E info@twohootscheese.co.uk
T 01189 760 401

5. ROSARY GOAT'S CHEESE
Salisbury, SP5 2BB.
www.rosarygoatscheese.co.uk
E info@rosarygoatscheese.co.uk
T 01794 322 196



6. FLUFFETT'S FREE RANGE EGGS
Fordingbridge, SP6 2PW
www.fluffettsfarm.co.uk
E fluffettsfarm@gmail.com
T 07887 654 291



7. HARVEST FINE FOODS
Totton, SO40 3SA
www.harvestfinefoods.co.uk
E customerservice@harvest.lls.com
T 01202 470444

8. LAVERSTOKE PARK FARM
Overton, RG25 3DR
www.laverstokepark.co.uk
T 01256 772800



9. CLARKES DAIRY
Swanmore, SO32 2PB,
www.clarkesdairy.co.uk
E sales@clarkesdairy.co.uk
T 01329 832 536

10. BUTTER VIKINGS
Isle of Wight, PO38 1JR
www.buttervikings.com
E butterviking@gmail.com
T 07736 166011



11. THE WATERCRESS COMPANY
Old Alresford, SO24 9DH,
www.thewatercresscompany.com
E sales@thewatercresscompany.com
T 01962732104



12. THE TOMATO STALL
Isle of Wight, PO30 3AR,
www.thetomatostall.co.uk
E hello@thetomatostall.co.uk
T 01983866907



13. THE GARLIC FARM
Isle of Wight, PO36 0NR,
www.thegarlicfarm.co.uk
E contact@thegarlicfarm.co.uk
T 01983 865378



14. CHALK STREAM FOODS
Romsey, SO51 0GD
www.chalkstreamfoods.co.uk
E sales@chalkstreamfoods.co.uk
T 01794330000



15. PREMIER FISH
Wiltshire, SP5 3RA,
www.premierfish.net
E sales@premierfish.net
T 01725 513398



16. OWTONS BUTCHERS
Southampton, SO30 2HU,
www.owtons.com
E shop@owtons.com
T 02380601154



17. ISLE OF WIGHT DISTILLERY
Isle of Wight, PO33 4BE,
www.isleofwightdistillery.com
T 01983 811084



18. WINCHESTER DISTILLERY
Winchester, SO24 9DH,
www.winchesterdistillery.co.uk
E hi@winchesterdistillery.co.uk
T 01962 920290



19. BOWMAN ALES
Droxford, SO32 3QY,
www.bowman-ales.com
E info@bowman-ales.com
T 01489 878110



20. FLACK MANOR BREWERY
Romsey, SO51 0HR,
www.flackmanor.co.uk
E info@flackmanor.co.uk
T 01794 518520



21. JENKYN PLACE VINEYARD
Bentley, GU10 5LU,
www.jenkynplace.com
E simon@jenkynplace.com
T 01420 481 580



22. DANEBURY VINEYARDS
Stockbridge, SO20 6JX,
www.danebury.com
E info@danebury.com
T 01264 781851



23. YARTY
Southsea, PO4 8SS,
www.yarty.co.uk
T 02392 176869



24. WINCHESTER COFFEE ROASTERS
Winchester, SO23 7TT
www.winchestercoffee.roasters.co.uk
E mark@winchestercoffee.roasters.co.uk
T 07402355503





VEGETARIAN

Blue Vinney Cheese Cake, Port Wine Jelly,
Roasted Fig & Truffle Filo Straw



Smoked Local Beetroots, Winslade Cheese, Cherry
Vinaigrette & Deep-Fried Sage



New Forest Mushroom Parfait, Tarragon Aioli,
Mushroom & Parmesan Arancini, Oatcakes



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



Heritage Tomato, Shallot & Caper Tartare, Black Olive
Dust & Tomato Sorbet (vegan)



Pickled Heirloom Cauliflower, Roasted Beef Shallots,
Dill & Sorrell Granita & Rustic Granola



“Thank you for supporting us here at AH/HMS Victory again this year for the All Ranks Lower Gun Deck Dinner. The team were fabulous and the event was a huge success – loads of positive comments made about the food and how well your staff managed the evening.”

**Ollie
HMS Victory
October, 2017**



MEAT

Smoked Hampshire Beef Fillet & Truffle Wellington, Woodland Duxelles, Celeriac Puree, Roasted Chantenay Carrots, Potato Rosti with a Red Wine & Tarragon Jus



Hampshire Beef Fillet, Artichoke stuffed with Oxtail & Duck Livers, Charred Leeks, Roasted Carrot Puree, Old Winchester Dauphinoise & Braised Oxtail Jus



Deconstructed Braised Beef Lasagne, Tomato, Braised Beef Cheek, Tomato Ragout & Smoked Lyburn Ravioli



Roast Lamb Rump, Braised Shoulder Boulangier, Kale Salsa Verde, Charred Baby Gem & Carrot



Hampshire Pork & Black Pudding en Croute, Salted Caramel Apple Puree, Wilted Seasonal Greens, Celeriac Parmentier with Sage & Onion Potato Bonbons & a New Forest Cider Sauce



Chicken Stuffed with Asparagus & Smoked Mozzarella, Lemon Thyme Fondant, Chargrilled Asparagus, Vine Cherry Tomatoes & Butternut Puree

MEAT

Parsley & Thyme Fried Chicken "Kiev", Chorizo & Paprika Pan Haggerty, Spinach, Roasted Carrot & Red Pepper Jus



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



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



Lamb Cannon, Olive & Basil Tapenade Polenta, Chargrilled Provençale Vegetable Stack, Pesto & Madeira Jus



Lavender & Honey Glazed Duck Breast, Chargrilled Baby Fennel, Peach & Sauvignon Blanc Chutney, Roast Cocotte Potatoes & Blueberry Jus



Sautéed Breast of Chicken filled with Smoked Applewood & Sun-Blushed Tomatoes with a Pesto Mash & Chargrilled Provençale Vegetables & Basil Dressing





FISH

Hampshire Rainbow Trout, Smoked Trout, Leek & Asparagus Risotto, Chargrilled Asparagus & a Verbena Butter Sauce



Dukkah Crusted Sea Bream on a Warm Rocket, New Potato, Spring Onion & Oven Roasted Tomato Salad with a Warm Red Pepper Chutney & Coriander Oil



Herb Crusted Hake, Crushed New Potatoes, Tomato Ragù, Braised Lettuce & Crisp Seaweed



Lemon Dusted Bass, Spring Onion Fregola, Chargrilled Baby Fennel & Caper Popcorn



Pan Fried Salmon, Fennel & Potato Rosti, Samphire, Lemon Cream & Chive Sauce

VEGETARIAN

New Forest Mushroom & Celeriac Ravioli, Parsnip & Rosemary Timbale with a Celeriac & Stoney Cross Sauce



Sage & Goats Cheese Polenta Gateau, Chickpea & Beetroot Puree, Glazed Beetroot & Rosary Cheese Sauce



Broccoli, Carrot & Smoked Lyburn Torte, Smoked Tomato Sauce & Scorched Vine Cherry Tomatoes



Field Mushroom & Caramelized Onion Pudding, Roasted Roots, Parsley Mash



Coconut Cauliflower & Chickpea Curry Tian, Spinach & Green Lentil Sauce with Cauliflower Pakoras (Vegan)





DESSERT

Dark Chocolate & Raspberry Brownie, White Chocolate Sorbet & Raspberry Dust



Millionaire Shortbread: Dark Chocolate Mousse, Caramel Gel, Malted Biscuit Crumb & Salted Caramel Ice Cream



Mango & Raspberry Marbled Mousse, Chocolate Discs, Mango Sauce & Raspberry Gel



Strawberry, Pink Peppercorn & White Chocolate Tart, with Seasonal Berries & Mint Balsamic Salad



Passion Fruit Tart, Lime Mojito Smoothie & Pain d'Epices Crumb



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



Toasted Coconut Mousse with Carpaccio of Pineapple & Pink Peppercorn Shard

DESSERT

Strawberry Short Cake with Pimms Jelly & Raspberry Eton Mess



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



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



Selection of Home-made Ice Creams (examples):
Isle of Wight Brown Butter Ice Cream, Cherry Kirsch,
Baileys with White Chocolate



Fairground Attraction Trio:
Cherry Coke Mousse, Bubble Gum Marshmallow, Chocolate
& Cinnamon Hotdog & Blueberry Cheesecake Lollipops



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



EXTRAS

In addition to the more formal banqueting style dishes presented in this brochure, we offer a wide variety of other food styles that suit different events and budgets.

A few options are:

- **Bowl Canapés** – Smaller food portions to our fully plated dishes but more substantial than conventional canapés.
- **Classic finger buffet** – Top quality handmade sandwiches, savouries & desserts – with plenty to go around.
- **Cold buffet** – From home cooked sliced meats to summer salads, our cold buffets offer a top quality way of feeding hungry guests in an informal fashion.
- **Hot buffet** – This option lacks the formality of a fully plated meal whilst offering your guests the widest possible menu choice for a hot meal.
- **BBQ or Hog/Lamb Roast** – Great for informal get-togethers with colleagues or clients in the summer months.
- **Freshly Baked Pizza** – Home baked Tray Pizza with a variety of toppings for fast food that's seriously good!

BARS

We offer a full range of beverage services to our corporate clients, ranging from the supply and serving of quality wines (please see our current wine list), beers, and spirits for both drinks receptions and meals, to the provision of fully serviced bars. If required, our Event Managers are fully qualified, Personal License holders, allowing us to apply for Temporary Event Notices on your behalf and provide pay bars should you need one.

We stock our bars with premium spirits, lagers and local ales, together with quality wines by the glass or bottle. To complete our offering, we provide a variety of quality branded soft drinks including the famous Hampshire Yarty. We aim to meet the wishes of all our clients and may be able to accommodate special requests.

Our bar structures come in three designs with different colour schemes to help match the colour theme of your day. Please ask about our schedule of charges. Advice and guidance on alcohol can be provided.

ADDITIONAL SERVICES

We offer a full set-up service and, in the case of Marquee events, we always provide a complimentary site visit in advance of the event to offer advice and to agree a plan for the day.

We are happy to liaise with your other suppliers directly and coordinate the setup with them to ensure a successful and relaxing day.



“For the delicious food and excellent service on Saturday night, a big thank you to the Vanilla team, well done.”

Anne
HMS Victory,
July 2017

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