

BLACK

THE EVENTS AND
VENUES TEAM

Jacket



HOT CANAPÉS

- Mini beef burgers
- Pork belly & chorizo skewers
- Coronation chicken on baby gem
- Chicken & vegetable gyoza
- Mac & cheese bites
- Curried pressed lamb, naan & raita
- Spiced lamb kofta mint yoghurt
- Fish chips & tartare sauce
- Crispy-coated lamb bites with harissa mayonnaise
- Roquefort & French onion tarts
- Cheese beignets, tomato sauce
- Onion bhajis, lime pickle mayonnaise
- N'duja scotch quail eggs

COLD CANAPÉS

Honey-glazed figs & manchego wrapped in Parma ham

Caprese salad on Parmesan shortbread

Chicken liver parfait on toast with red onion chutney

Salt beef & gherkin on toast with three mustard dressing

Prawn cocktail cups

Smoked salmon, wholegrain toast, lemon crème fresh & caviar

Seabass ceviche, fennel & citrus salad

Chilli & garlic marinated king prawn skewer

Smoked mackerel pate on fennel cracker

Whipped goat cheese & pickled beetroot cruets

Hummus on pitta with pomegranate

Avocado & red pepper sushi rolls

Blue cheese, toasted croute & fig chutney

Pea, mint & broad bean bruschetta



CLASSIC MENU

STARTER

Ham hock terrine, ale chutney, toast
Chicken liver pate, red onion marmalade
Heirloom tomato & bocconcini salad
Prawn cocktail, brown bread & butter
Chicken croquette, smoked tomato sauce

MAIN

Classic sausage & mash, caramelised onion gravy, crispy onions
Seared chicken breast, dauphinoise potatoes, green beans
Slow braised red wine beef, roasted garlic mash & buttered greens
Breaded fish cake, buttered spinach, roasted tomato & pepper sauce
Vegetable phanaeng curry with jasmine rice

DESSERT

Apple & blackberry crumble, crème anglaise
Triple chocolate brownie, chocolate puree, vanilla ice cream
Glazed lemon tart, lime Chantilly
Dark chocolate mousse, Baileys cream
Baked New York cheesecake, fruit compote





INDULGE MENU

STARTER

Chicken & black pudding terrine, piccalilli & toast
Smoked salmon tartare, avocado mousse, pickled cucumber
Truffled mushroom pate, mixed leaf
Twice-baked goat cheese soufflé, shaved fennel salad
Smoked duck salad, celeriac remoulade & caramelised walnuts

MAIN

Roast sirloin beef, roast potatoes, panache vegetables, roasted carrot,
Yorkshire pudding & gravy
Pancetta-wrapped pork fillet, bubble & squeak cake & cider gravy
Sundried tomato & basil stuffed chicken breast, potato terrine, green
beans, white wine sauce
Seared seabass, roasted vegetable ratatouille & salsa verde
Mushroom & goat's cheese wellington, new potatoes, green beans

DESSERT

Vanilla crème brule, shortbread
Pecan pie, cinnamon cream
Peanut butter & chocolate cheesecake, strawberry syrup
Mixed berry Eton mess
Sticky toffee pudding with date compote & clotted cream ice cream



BESPOKE MENU

Let our chefs craft a bespoke menu inspired by your favourite dishes, or dream indulgences. Please see an example below.

STARTER

Lobster bisque or Jerusalem artichoke soup

Globe artichoke heart with smoked salmon, poached egg & hollandaise

Tandoori pigeon breast with carrot, mint & cucumber salad

Seared hand-dived scallop with cauliflower puree & N'duja crumb

Chicken & smoked duck terrine, pickled wild mushroom & chervil oil

MAIN

Pork tenderloin & black pudding wellington with potato terrine & thyme jus

Poached monkfish with white bean & saffron casserole

Roasted beef fillet with caramelised onion mash & Madeira jus

Chicken, cider & spring vegetable pie with roasted new potatoes & gravy

DESSERT

A selection of cheese with chutney & artisan cracker

White chocolate bread & butter pudding, served with orange anglaise

Twice-baked dark chocolate soufflé with vanilla ice cream

Strawberry Mille-Feuille, white chocolate mousse

FINGER BUFFET

Sandwiches & Wraps

Smoked salmon & cream cheese
Tuna mayonnaise
Freshwater prawn with Marie Rose
Chicken, lettuce & mayonnaise
Roast beef & horseradish
Suffolk ham & English mustard
Hummus, red pepper & rocket
Brie and cranberry

Savouries

Homemade sausage roll
Cheese & onion rolls
Honey & mustard-glazed sausages
Pork pie with chutney dip
Scotch eggs
Mini quiches
Tomato, mozzarella & basil skewers

Cakes

Chocolate brownie bites
Rocky road
Coffee & walnut cake





HOT FORK BUFFET

Please choose two, including one vegetarian option

Curry (Korma, Thai, Rogan Josh) & basmati rice

Irish stew & dumplings

Wild mushroom stroganoff

Sausage & mash

Beef, Guinness & Stilton pie

Chicken & mushroom pie

Beef Bourguignon

Minted pea & pecorino risotto

Tagliatelle with sun-blushed tomato pesto, crispy leeks & parmesan

Three cheese macaroni with/without pancetta

Wild mushroom & spinach tart with petit leaf salad

Pick two of the following

Chocolate orange mousse

English Eton mess

Chocolate brownie

Lemon & lime posset

COLD FORK BUFFET

Pick four of the following

Butternut squash, feta & spinach tartlets
Honey, clove & mustard glazed ham
Sweet chilli & lime salmon fillets
Tandoori chicken skewers
Beetroot, spring onion & chive tarts
Sourdough bruschetta, balsamic & basil oil
Lemon & rosemary chicken with sauce verge

Pick four of the following

Greek salad
Tomato, mozzarella & red onion salad
Roasted vegetable cous cous
Avocado, spinach, charred red peppers & pumpkin seeds
Potato & spring onion salad
Mixed leaf salad with cherry tomatoes & cucumber
Rustic breads & butter

Pick two of the following

White chocolate cheesecake, berry compote
Lemon & lime posset
Eton mess
Rock road & strawberries



BOWL FOOD

Savoury

Pan-fried duck breast with redcurrant jus & rosti potato

Roasted pork belly with apple sauce & mashed potato

Wild mushroom & spinach tart with petit leaf salad

Cajun jambalaya with chicken, chorizo & prawns

British sausage & mash with onion gravy

Teriyaki blackened tuna on braised rice

Smoked haddock chowder

Lamb tagine, served over roasted vegetable cous cous

Chicken or vegetable pad Thai served with Thai crackers

Sweet

Chocolate brioche bread & butter pudding with Crème Anglaise

English Eton mess in a glass

Chocolate orange & shortbread mousse

Raspberry fool with granola, whisky & honey

Apple & blackberry crumble with custard

Rocky road & strawberries with vanilla cream

Coffee crème brûlée

Zesty lemon & lime cheesecake

Selection of cheese & biscuits





EVENING FOOD

Fish & chips or battered halloumi & chips

Pulled pork, bacon or sausage baps

Pizza slices

Served on wooden boards. Four slices per person

Gourmet burger bar

Charcuterie, cheese & antipasti selection

Served buffet style on wooden boards or grazing tables

Kebab station

Loaded fries

BBQ pulled pork, cheese & bacon, chilli, pulled Chinese chicken

Loaded mac & cheese

All evening food is served buffet style

CHRISTMAS

Starter

Cauliflower & cumin soup
Chicken & duck terrine, chutney
Prawn cocktail, wholegrain crisp bread

Main

Roast turkey, chestnut & apricot stuffing, pigs in blankets,
roast potatoes & vegetables
Herb-crusted cod, crushed potatoes, beurre blanc
Seared herb polenta, tomato & vegetable butterbean stew

Dessert

Apple crumble, custard
Chocolate mousse, clementine compote



CONTACT US

We'd love to hear from you!

Planning an event or have a question about our catering services? We'd love to hear from you. Whether you're organising a wedding, private dinner, or corporate event, our team is here to help bring your vision to life.

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