

2010

Please find listed our latest selection of;

**Canapés
Grazing Menu**

stones|*events*

CANAPES

Beignets

Deep fried choux pastry fritters

Goey on the inside and crisp on the outside

Classics

Served hot

Served cold

Savoury

Gruyere, white onion and pancetta

Poached lobster and lemon theridor beignets

Sweet potato, turmeric and sun-blushed tomato

Welsh rarebit beignets, grain mustard aioli

Long horn beef, Yorkshire pudding, horseradish béarnaise

Miniature homemade cocktail sausages, creamy mash, onion gravy

Beef burger, rare seared beef, gruyere cheese, mini bap and homemade ketchup

Mini cottage pies, mint relish

Buttermilk fried crisp chicken, BBQ sauce

Smoked haddock hash browns, lemon hollandaise

Creamy Quenby Stilton soup shot, truffle oil

Minute steak sandwich, rare aged sirloin, onion marmalade, rosemary foccacia, mustard mayo

Confit of duck rice pancakes, pickled cucumber and plum relish

Poached prawns, lemon salt, bloody mary aioli

Smoked Salmon blinis, chive sour cream

Beetroot cured gravalax, dill pickle, sour dough thins

Goats cheese filo tarts, kalamata olive and basil tapenade

Chicken & Poultry

Served hot

Harissa and coriander chicken brochettes
Chicken, saffron arancini
Spiced chicken quesadillas, tomato salsa
Panko buttermilk fried chicken green tea salt

Served cold

Roast chicken taco, corn, chix-pea and chilli mojo
Free range chicken, melon and feta salad filo, romesco sauce
Smoked chicken Caesar, little gem, poached quails egg and white sardines
Ga Yang Chicken, lime, chilli pickle
Ballotine of chicken, pistachio and thyme, veloute foam
Mossoman confit of chicken, enoki mushrooms and nam jim

Red Meat, Game and Pork

Served hot

Crisp braised beef gowgee, wasabi, Szechuan pepper
Grilled lamb skewers, white bean and rosemary puree
Pigeon pastille, golden raisins, cashew, nutmeg and fig jam
Nonya pork satay, pineapple relish
Sticks of Cantonese pork with honey, chilli and ginger dipping sauce

Served warm

Hog Dog, tomato powder and mustard cream
Porchetta of pork, braised fennel, wild garlic, watercress puree

Served cold

Carpaccio of beef, tomato marshmallow, grated horseradish and parmesan
Beef takaki, XO sauce, crisp wonton
Carpaccio, flavour palette
Cornish lamb confit, heirloom tomato with mint béarnaise, crisp potato wafer
Braised Moroccan lamb, pomegranate, chix pea and pimento mojo
Galantine of quail spiked raisins and walnut
Ballotine of foie gras blackcurrant relish and black onion seed tuile

Fish and Shellfish

Served hot

Fritto Misto di Mari, finest fried seafood, caper aioli
Crisp squid cones, Szechwan cracked pepper, lime chilli dip
Katifi monkfish souvlaki, tzakiki
Brandades of salt cod, pesto mayonnaise
Queenie scallops, chorizo potato mousseline, lemon jam
Crab, corn and mint fritters lemon and paprika mayo crisp leek

Served cold

Prawn and lobster cone guacamole
Spiced prawn tail, pink grapefruit glee
Chilli and coconut marshmallow, yellowfin tartare
Sashimi tuna white crab mirwfjiw
Sashimi, flavour palette
Kingfish ceviche, banalus dressing
Lemongrass chilli crab, wasabi short bread, cucumber glee
Salmon rilletes, pumpernickel, and pink caviar
Salmon, spinach, cream cheese roulade and paprika cream
Watermelon sphere, salmon spiced tartare

Vegetarian

Served hot

Moroccan spiced rice, brik roll
Wild mushroom risotto cones Regiano tuile
Panko Asparagus, nam jim
Courgette fritter, aubergine pate and red pepper salsa
Pad Thai, crisp vegetables, coconut satay, ketchup manis
Gorditas, Catalan romesco

Served cold

Gazpachio puree, spinach omelette rolls, parmesan dust
Goats cheese, tomato essence and rosemary sable
Chilli tomato puff grissini
Chao Tian Chilli tofu cubes
Chilli and coconut marshmallow, soya bean compote
Vegetable, flavour palette
White Gazpacho mousse, Cucumber cup, micro basil

stones|events

Gazpachio bomb, parmesan tuile
Daikon roll, shaved Asian spiced vegetables
Filo cup of Asparagus, duxelle and poached quails egg, micro herbs

Dessert

Served hot

Sticky toffee and date beignets
Mini churros, chocolate dip
Doughnuts, apple pie puree, apple sherbet
Leche Frita, buttermilk and cherry ripple fried
Pistachio and oat crumble, berry compote
Banana spring roll, dulce de leche
Risotto pudding, chocolate and coconut

Served cold

White chocolate bon bon mint chocolate caramel
Tiny chocolate fudge cakes Chocolate ganache
Chocolate nougat, biscotti and pink praline pieces
Chocolate rum and raisin rocky road
Apricot and almond Pavlova
Berry frangipane tart crackle dust
Blackberry and raspberry mousse sable and gooseberry glee
Sparkling berries custard tart
Honey figs, mascapone zabaglione
Coconut pannacotta, pineapple disc
Turkish delight cigars
Soda and cola candy floss
Popping popcorn pots!
Moca cheese cake
Knickerbocker shots
Homemade gelato

Grazing Menu

Perfect for informal events or where static displays can be created.

Arancini

Panko fried risotto balls, flavoured centres

Mascarpone sun-blushed tomatoes (v)
Rocket pesto and ricotta (v)
Gorgonzola, beetroot (v)
Arancini, Tallegio, cauliflower, tuna dip

Chicken & Poultry

Served cold

* Ga Yang Chicken, Lime, chilli pickle
Chargrilled quail legs, Herb chermoula
Rolled chicken and chorizo, romesco sauce

Red Meat, Game and Pork

Served warm

Chipolatas, Homemade brown sauce
Nonya pork satay, Pineapple relish
Minute steak sandwich, Findgesk Farm scotches beef, potato crisp
* Beef Polpette, Buffalo milk mozzarella, Rosemary skewer, pesto rosso
Veal schnitzel, Lemon, Heirloom tomato confit
Lamb, rosemary and red onion brochette

Served cold

Scotch egg, Quail egg, cauliflower piccalilli
* Beef takaki, XO sauce, crisp wonton

Fish and Shellfish

Served warm

* Fish 'n' Chips, String fries, tartare sauce
Steamed prawn dumplings, Bok Choy, black sesame seeds

Served cold

* Seared tuna, Edamame beans, Turmeric wafer, Wasabi, ginger nam jim
* Poached King prawn, Bloody Mary salt, creamy aioli
Crab and dill dolmades

stones|events

MOST GRAZING DISHES CAN WE SERVED HOT OR COLD

*** DENOTES ALSO AVAILABLE AS CANAPE**

Vegetarian

Served hot

* Welsh Rarebit, Asparagus tips
* Sweet potato, coconut chilli beignets, Ketchup manis dressing
Katifi spinach spanakopitta (v)
Broad bean and corn falafel (v)

Served cold

* Rice paper roll, Shaved Asian spiced vegetables
* White Gazpacho mousse, Cucumber cup, micro basil

Bites

Giant caraway pastry twist, Montgomery cheddar dip
Grissini, Chunky olive tapenade
Focaccette, Red onion, pimento and prosciutto
Olives, anchovies and artichoke antipasto
Posh nuts!
Indonesian fire crackers

Dessert

Tiramisu Swiss Roll, Maraschino cherries
Tortone, Almond and honey
Honeycomb and caramel cheesecake, Lime sherbet
Chocolate, ginger truffle, Coconut chocolate crackle
Crème caramel crunch, Hazelnut praline
Candy floss cups, Poppy candy

Choco Bon Bon's

Dark, white and milk chocolate shells,

White chocolate, apple pie, toasted hazelnut
Dark chocolate, mint chocolate, orange crackle
Goosey flavoured centres and random coatings
Milk chocolate, English rose, strawberry puree
White chocolate, pannacotta cream, nougat pieces
Dark chocolate, cherry drop, cola sherbet
Milk chocolate, lemon pop, lime sherbet

MOST GRAZING DISHES CAN WE SERVED HOT OR COLD

*** DENOTES ALSO AVAILABLE AS CANAPE**

stones|events

Spring / Summer 2010

Please find listed a selection of seasonal;

STARTERS
MAINS
DESSERTS

stones|*events*

Starters

Served hot

** Vegetarian*

Crisp chicken, creamed potatoes, chorizo and chimi churri

Roast langoustine, spiced avocado terrine and tomato essence jelly

Spiedini, Chunks of monkfish, scallops, black tigers with tempura vegetables, green sauce

* Deep fried fontana cheese, shallot vinaigrette and braised baby fennel

Served warm

* Panko quail eggs, grilled asparagus, wood roasted pimentos and saffron aioli

* Romana pimento, confit tomato and parmesan tart, gremolata puree, rocket leaf salad

Home hot smoked salmon, grilled vegetables, fresh grated horseradish and organic crème fraiche

Crisp baked pork belly, onion puree, apricot pickle

Served cold

Seasonal tasting plate, flavour palette of Sashimi, shaved vegetable and carpaccio's

Banana blossom chicken, yam bean and mango salad, tamarind, chilli and pickled ginger

Kingfish carpaccio, peach and blood orange salad, lotus wafers

Sumac encrusted king prawns, shiso cress and mixed grain salad, rose harissa yoghurt

* Tofu, Thai vegetable salad, crunchy peanut satay dressing

Classic Starter's

* *Vegetarian*

* Creamed watercress and pea soup, goats cheese beignets

Sicilian Melon, black figs, proscuitto de parma and Chilli dressing

* Caprese, buffalo milk mozzarella, heirloom tomatoes, basil meringue and aged balsamic

Caesar Salad, soft duck egg, white sardines and grissini sticks

Perfect Prawn Cocktail, poached king prawns, crisp iceberg cups, avocado and bloody mary aioli

Additionally charge

*Stones Events freshly baked breads
Including freshly churned butter and sea salt*

Or

*Grissini, foccacia and crostini's selection box
Tapenade's, oils and balsamic*

stones|*events*

Mains

** Vegetarian*

Chicken breast ballontine, wild roasted ceps, broad bean and asparagus tips, gnocchi cider brandy cream

Stuffed chicken breast, tallegio, sun kissed tomato and rosemary and pancetta dauphinoise, wilted buttered spinach

Char grilled quail, pomegranate blood orange compote potato galette

Jacob pressed belly of lamb, seared loin, Spring broc asparagus, spinach and feta salad, sun-blushed tomato, mint and olive tapenade

Pepper encrusted Hereford beef fillet, pimento and spinach ragu, sweet and white potato stack, wasabi aioli

Stacked Pork loin saltimbocca, creamed parmesan polenta and early root roast vegetables

Miso pork tenderloin, Asian leaf, gooksu noodles, pickled vegetable curry

Crisp roast confit of duck, crisp duck hash, spring greens and sweet pickled carrots

Tuna teriyaki, green papaya salad, red pesto chilli, sesame soba noodles

Sear roasted cod, olive oil potato puree, samphire spears, swiss chard and horseradish hollandaise

Vegetarian

Gnocchi, sorrel cream

Aubergine Involto, mediterranean roasted vegetables and butternut puree

Courgette, fennel and waterloo galette, green bean, samphire and shallot salad

* Mushroom tian, pressed pastry, cashel blue and red onion puree

* Mezze platter, broad bean falafel, spanakapita, hoummus, baba ganoush

stones|events

Classics

Roasted chicken wrapped in pancetta, lyonnaise potatoes, steamed seasons best vegetables

Local rare roasted beef rib roll, fondant potatoes, steamed seasons best vegetables, red wine jus and béarnaise

Aged sirloin, pomme frites, rocket and parmesan salad, mixed pepper sauce

'Sustainable' Fish 'n' Chips, beer batter fried fish, basket of hand cut chips, mint and pea tartare

Salmon steak, sorrel sauce, watercress and dill jersey news

Desserts

Served warm

Hot molten chocolate fondant, marsh mellow centre, pink praline dusted blackcurrant ripple ice cream

Sponge delight, treacle sponge, chocolate sponge and orange sponge, little jugs of anglaise, caramel and chocolate sauces

Katsu grilled fruit, pineapple and watermelon sorbet, hot chocolate sauce

'Amazing Chocolate'

Fig, rose and pistachio chocolate chunk

Blackberry and cocoa vacherin

Honeycomb crackle fondant

Served cold

Strawberry tasting palette, Jelly, sherbet, meringue, consommé and ice-cream

Citrus burst, Miniature desserts of lemon and lime tart, blood orange posset and orange crackle passion fruit sorbet

Italia Trio, Tiramisu, honeyed panna cotta and white chocolate Semifreddo, cantuccini wafer

Ginger cheese cake, caramel bananas, pine nut brittle

Classic

Strawberries and cream, Poached strawberries, frozen strawberry parfait and extra thick double cream

Berry Sundae, hand picked local berries, thick crème anglaise, berry consommé and frosted dried berries

Eton Mess, Chewy chunks of meringue, elderflower infused cream and fresh cherries

Chocolate Torte, Seville orange marmalade

Cheese

Cheese Course

served per person

Cheese Platter

served per table

Cheese Table

served in the bar after service

We can source the finest cheeses from the British Isles and Europe, please ask for cheese list.

Condiments include;

Homemade crackers and breads

Chutneys and relishes

Quince, fresh figs and variety of fruits

2010

Please find listed our latest selection of;

Buffet
BBQ
BBQ Bites

stones|*events*

Buffet

** Vegetarian*

Classic

Roast free-range chicken, stuffing and white wine stock jus
Rib of slow cooked beef, fondant potatoes, seasons best vegetables, red wine and horseradish jus
Homemade pork pie, pickled baby vegetables
Quail egg scotch eggs
Poached Salmon, watercress and cucumber and lemon and dill mayonnaise
Mini Quiche selection

SERVED HOT

Meat

Double cooked pork belly, fennel and sage, cider mash and mustard seed sauce
Moroccan lamb tagine, spiced chix-peas, buttery cous cous
Chicken parmigiana, ratatouille, black onion aioli
Braised beef cheek, olive oil potato puree, béarnaise
Stifado, Braised beef, tomato, olive, orzo pasta and crumbled feta

Fish

Cajun Blackened Salmon, pimento and butternut ragu
Zuppa di pesce, Spicy fish stew
Monkfish Souvlaki, pickled cucumber salad, tzakiki
Seafood paella, Spanish wet rice cooked with saffron, seafood and shellfish

Vegetarian

Sun blushed tomato and pesto gnocchi, parmesan tuille
Orecchiette pasta, asparagus tips, pecorino cream
Vietnamese pumpkin and aubergine curry, steamed noodles

stones|events

SERVED WARM OR COLD

Meat

Porchetta of pork, steamed Asian greens, ponzu sauce
Courgette, sorrel and ham hock tart
Paneng beef, whole roasted fillet, lemongrass, chilli, ginger and wasabi
Greek style butter fried leg of lamb, Green lentils, roasted pimentos, courgette and olives, crumbled feta
Pressed chicken and asparagus terrine, radish chutney

Fish

Seafood selection, smoked salmon, smoked mackerel and king prawns
Seared Tuna, Sweet potato, chorizo and orzo pasta, chimi churri sauce

Vegetarian

- * Spanakapita, Spinach and feta pie with aromatic spices encased in filo pastry
- * Fennel, watercress and spinach tart, Roquefort cheese melt
- * Broad bean falafel, raw vegetable salad and red pepper hoummus
- * Tomato, basil and filo pot pie (v)
- * Watercress, Wigmore and little egg tart
- * Leek and sweet potato frittata

Sides

SERVED WARM OR COLD

- * Roasted Jersey new potatoes, Wild garlic and olive oil
- * Grilled seasonal vegetables, red onion and glazed balsamic
- * Steamed season greens, hollandaise or melted butter and sea salt
- * Homemade dressings, vinaigrettes, relishes and chutneys
- * Grissini and crisp bread selection
- * Puff cheddar straws
- * Homemade giant rustic loafs of bread

Salads

Smoked chicken kedgerree, Saffron yoghurt
Seared Tuna nicoise, soft boiled egg, beans and jersey news, olive and tomato dressing
Poached prawns, iceberg and cucumber spaghetti, classic cocktail dressing
* Marinated feta, tomato flesh and cucumber salad, oregano and wild garlic vinaigrette
* Panzanella, Tuscan bread salad
* Caprese salad, beef tomatoes, buffalo milk mozzarella, basil and aged balsamic
* Asparagus and sprouting broccoli, Shallot and herbs
* Roasted beetroot, red onion and thyme, yoghurt dressing
* Carrot, sweet pea, avocado and grain salad, mint and pimento salsa
* Caesar Salad, no anchovies!!
* Hand picked pea shoot, spinach and bean, baby capers and mint
* Iceberg wedges, blue cheese dressing
* Waldorf coleslaw, tarragon mayonnaise
* Fresh leafs, chicory, lambs lettuce, rocket and red chard

Dessert

SERVED HOT

Sticky Toffee Pudding, Warm sticky date sponge, butterscotch and crème traiche
Hot chocolate pot, marsh mellow centre and nougat bits
Fruit Crumble, Stewed seasonal fruits with chunks of Belgium chocolate, crunchy oat crumble
Panattoni bread and butter pudding, mascarpone ice cream

SERVED COLD

Knickerbocker Glory
Cherry and chocolate Eton mess, honeycomb
Meringue, banana and passion fruit curd cake
Carpaccio of pineapple, Coconut sorbet
Mocha choca espresso pots
Poached strawberries, frozen strawberry parfait and extra thick double cream
Quintessential English sweet tarts, clotted cream and apricot syrup
Mini Gelato wafer cones

CHEESE TABLE

Selection of local cheeses, homemade breads and chutneys

Dessert canapés are always a good alternative to a buffet dessert. Please ask for our dessert canapé menus.

stones|events

BBQ

Classics

Beefburger
Grilled chicken burger
Homemade sausage selection
Stones Vegetarian Burger
BBQ Corn on the cob

Meat

Ga Yang Chicken, lime, chilli pickle
Chargrilled quail legs, herb chermoula
Dollar Burgers, gorgonzola, hummus and pimento salsa
Wagyu beef, heirloom tomato relish and pink pepper béarnaise
Lebanese sausage, Turkish bread, beetroot and chix-pea mojo
Twice cooked baby ribs, soya, ginger and chilli glaze
Porchetta of pork, sun-blushed tomatoes and romesco sauce

Fish

Swordfish, olive, tomato and basil
Yellowfin tuna, nam jim and black sesame
Jerk monkfish, mango and mint salsa
Seabass " En papillote " asparagus, chive butter
Pancetta wrapped tiger prawns, lemon aioli

Vegetarian

* Aubergine Aubergine Involto, chilli vegetable tapenade
* Courgette, butternut puree and gorgonzola
* Mushroom, halloumi, rocket and lemon pesto

ALL BBQ MENUS ARE SERVED WITH SALADS, SELECTION OF HOME BAKED BREADS AND SAUCES. PLEASE SEE OUR SALAD AND DESSERT SELECTION WITHIN BUFFETS MENUS SECTION.

BBQ Bites

A fine selection of bite sized food cooked on the BBQ and served in funky New York deli pots.

Szechuan pepper encrusted rib-eye beef strips
Butter-fried lamb tikka
Twice cooked ponzu pork belly
Mini homemade cocktail sausages
Tataki Tuna, black sesame seeds
BBQ squid, lemon and sea salt
* Halloumi, pimento and red onion brochettes
* Broad bean and corn falafel

Sauces

Chimi churri
Harissa crème fraiche
Chilli mojo
Hummus
Cucumber raita

Recommended salads

* Lentil, carrot and grain salad
* Bean shoot, Asian greens salad, coriander leaves
* Marinated feta, heirloom tomato, olive and pickled cucumber salad
* Caponata Salad

Grissini and crisp bread selection

Dessert

BBQ Peaches, homemade ice cream

Hog Roast

Homemade bread rolls, pancetta, pork and sage stuffing and selection of sauces

Lamb spit roast

Whole lamb cooked on the spit, Roasted red onion, mint béarnaise and tortilla wraps

stones|events

2010

Please find listed our latest selection of;

Bowl Food

stones|*events*

BOWL FOOD

Bowl food is a style of service comprising miniature versions of dishes presented in rice bowls, circulated by our staff and designed to eat standing. A refreshing alternative to canapés and a great way to feed people without formal seating below are sample menus to whet your appetite.

SERVED HOT

Classics

Beef Stroganoff, parmentier potatoes,
Steak and Chips, strips of rib-eye, straw fries and béarnaise
Coq au vin, Chicken, shallots and streaky bacon
Homemade sausages and mash, braised red onion, red wine and mustard seed jus
Fish 'n' Chips, Fried plaice, hand-cut chips and pea tartare
Fish Pie, Chunks of fish, tarragon and lemon creamy sauce
Mediterranean lasagne, creamy mozzarella sauce, heirloom tomato ragu (v)

Fish

Cajun Blackened Salmon, pimento and butternut ragu
Zuppa di pesce, Spicy fish stew
Monkfish Souvlaki, pickled cucumber salad, tzakiki
Seafood paella, Spanish wet rice cooked with saffron, seafood and shellfish
Kedgerree, Smoked Haddock, pilaf rice and soft boiled egg
Malaysian prawn laksa curry rice noodles

Meat

Pollo all Chorizo, Braised chicken, chorizo and butter bean ragu
Chicken parmigiana, ratatouille, black onion aioli
Slow cooked shoulder of lamb, cous cous, harissa yoghurt
Braised beef cheek, parsnip puree, creamed horseradish
Stifado, Braised beef, tomato, olive, orzo pasta and crumbled feta
Beef panaeug, Braised beef curry, Thai basil, peanuts and coconut cream
Merguez sausage, sweet pimento cous cous
Korean Braised pork, kimichi stew

Vegetarian

Risotto, porcini mushroom, tallego and thyme
Sun blushed tomato and pesto gnocchi, parmesan tuille
Cauliflower and leek gnocchi, gorgonzola
Orecchiette pasta, asparagus tips, pecorino cream
Broad bean falafel, raw vegetable salad and red pepper hoummus
Vietnamese pumpkin and aubergine curry, steamed noodles

SERVED COLD

Classics

Caesar Salad, no anchovies!!
Prawn Cocktail
Waldorf salad, smoked chicken
Caprese salad, beef tomatoes, buffalo milk mozzarella, basil and aged balsamic

Fish

Smoked Salmon, fennel remoulade and caper dressing
Thai melon salad, Minced pork and prawn salsa

Meat

Chilli beef salad, Shaved vegetables, nam jim dressing
Ponzu pork, braised belly, bean shoot salad, pineapple pickle

Vegetarian

Marinated feta, tomato flesh and cucumber salad, oregano and wild garlic vinaigrette
Panzanella, Tuscan bread salad

DESSERT

SERVED HOT

Sticky Toffee Pudding, Warm sticky date sponge, butterscotch and crème traiche
Hot chocolate pot, marsh mellow centre and nougat bits
Fruit Crumble, Stewed seasonal fruits with chunks of Belgium chocolate, crunchy oat crumble
Panattoni bread and butter pudding, mascarpone ice cream

SERVED COLD

Knickerbocker Glory
Cherry and chocolate Eton mess, honeycomb
Carpaccio of pineapple, Coconut sorbet
Jelly, pear ice cream

stones|events