

stones  
events

SPRING/SUMMER 2019 MENU



We are Stones Events, a leading catering and event design company with the passion and creativity to make every event exceptional for our clients. We are committed to presenting gourmet cuisine and a polished service to complement your wedding, private or corporate party, no matter how large or small, meaning you have a trusted caterer with a proven track record working with you.

In the following pages, you will find our latest selection of dishes, ranging from savoury canapes, to full sharing menus, afternoon tea and our Signature Chocolate Collection. Ben Jones, our Head Chef, explains further about the our menus:

*Our Spring/Summer 2019 menu collection reflects the very best of the warmer month's' produce. Inspired by the season's freshest ingredients, our Seasonal Menu is a collection of brilliant tastes, temperatures and textures all designed to make your event a truly memorable experience for you and your guests. To accompany our Seasonal Menu, we have our VIP (Very Important Plates) menu - a collection of the best and brightest Stones dishes hand picked from the extensive menus over the past 13 years.*

Feel free to peruse these pages at your leisure and let us know if you have any questions. Although this offering aims to cover all tastes and flavours, we can also create completely bespoke menus. Should this be of interest, please discuss further with your planner.



## SPRING/SUMMER CANAPES

### HOT CANAPES

Salted pork, charred, pickled pineapple, puffed rice, coriander (gf, df)  
 Cantaloupe melon, raspberry vinegar, Iberian ham (gf, df)  
 Roasted duck, umeboshi plum, fennel pollen, five spiced popcorn (gf)  
 Crispy pork belly, saffron bao bun, apple, crackling  
 Pulled lamb shoulder, masa taco, dukkah, pomegranate molasses (gf)  
 Beef brisket burnt ends, house rub, Stones barbecue sauce  
 "Fish & Chips" – Confit heritage potato, smoked cod's roe, pickles, Lilliput capers (gf)  
 Cod brandade tart, dill, lemon  
 Asian spiced prawn gyoza, kimchi mayo  
 Smoked haddock croquette, pea puree, crème fraiche  
 Queen scallop, dill emulsion, charred leek ash (df)  
 Xo calamari, steamed bun, Asian greens, sesame  
 Thai green curry, prawn, coconut, jasmine rice, dried mango powder (gf, df, n)  
 Basil & mozzarella polenta, chilli aioli (v, gf)  
 Truffled mushroom scotch quail egg (v)  
 Shallot custard tart, parmesan, thyme (v)  
 Pastel de queijo, pimento salsa (v)  
 Carrot bhaji, coriander, nigella seed, chilli (gf, df, ve)

### COLD CANAPES

Buffalo chicken skin, blue cheese, celery leaf (gf)  
 Chicken liver mousse, sauternes, thyme cracker  
 Smoked ham hock, cheddar custard, truffled mustard (gf)  
 Hanger steak, herb crumb, bearnaise  
 Smoked beef open sandwich, sauerkraut, deli mustard  
 Salmon tartar, lemon oil, rye crisp, dill aioli (df)  
 Peppercorn cured sea trout, carrot, orange, shaved radish  
 Cornish crab, white balsamic, avocado, dill blini  
 King prawn, pineapple glaze, jerk spice (gf, df)  
 Swordfish ceviche, ras el hanout, puffed rice (gf, df)  
 Red pepper macaron, avocado cream (n, v)  
 Butternut cannelloni, lemon yoghurt, black olive powder (v)  
 Earl grey smoked tomato gazpacho soup shot, fennel pollen (ve, gf, df)  
 Chickpea & rosemary biscuit, cumin yogurt, lemon verbena (v)  
 Welsh rarebit choux bun, cheddar craquelin, beer reduction (v)  
 Parmesan gougere, smoked yolk, truffle, sherry vinegar (v)

Designed to be packed full of flavour in just one mouthful, our delicious canapes will be circulated to your guests on exciting service trays, showcasing the ingredients perfectly. You are welcome to make your selection from the Spring/Summer or the VIP menu.

## VIP CANAPES

### HOT CANAPES

Chicken satay, spiced pineapple pipette (n,gf)  
Char siu pork belly, black bao, kimchi ketchup  
Mini English muffins, creamed spinach, tarragon, ham, mustard mayo  
Pig cheek bao, crispy shallots, black truffle  
Carbonara croquette, smoked ham, roast garlic aioli  
Crispy cod cheeks, pea purée, anchovies, capers  
Monkfish popcorn, salt & vinegar powder  
Mini fish pie, Sparkenhoe cheese mash  
Broad bean falafel, salted yoghurt, cumin (v,gf)  
Crispy pickled shitakes, gochujang, nam jim (v)  
Gruyere donut, red onion powder, jalapeño marmalade (v)  
Beetroot polenta cake, truffled Tunworth (v,gf)

### COLD CANAPES

Quail egg, bacon hollandaise, raw asparagus (gf)  
Crispy chicken skin, halloumi, avocado, smoked paprika (gf)  
Ham hock, crackling, sweetcorn, heritage tomato (gf)  
Smoked beef tartar, cannelloni, mustard mousse  
Smoked duck, blackberry crisp (gf,df)  
Lime cured salmon, buttermilk, curry spices (gf)  
Crab "Jammy Dodger", bloody Mary  
Lobster micro sandwich, thermidor mayonnaise  
Smoked sea bass, potato chip (gf)  
Smoked cod roe, cannelloni, onion ashes  
Grilled courgette involtini, Kalamata tapenade (v,gf,df)  
Beetroot macaroon, thyme infused goat's curd (v,n,gf)  
Artichoke, butternut, dehydrated jalapeño, tacos, lime yoghurt (v)

## DESSERT CANAPES

### MACARONS

- Orange blossom
- White chocolate & cardamom
- Salted caramel
- Double chocolate
- Raspberry
- Choc mint
- Dark cherry
- Jaffa cake

### SWEET CANAPES

White chocolate blondie, raspberries  
 Dark chocolate brownie, strawberries  
 Lemon tart, meringue, blackberry  
 Chocolate tart, raspberries  
 Mini scone, clotted cream, strawberries  
 Vanilla choux, tonka bean, caramel  
 Lemon polenta cake, chocolate  
 Passion fruit pastille  
 Passion fruit & coconut Battenberg  
 Classic cannoli, dark chocolate & pistachio (n)  
 Rhubarb & custard tart  
 Dark chocolate & cherry slice  
 Strawberries & cream éclair  
 Rose & almond choux buns (n)  
 Strawberry & pistachio cake (n)  
 Mars bar mousse shots  
 Raspberry ripple marshmallow  
 Double chocolate cake  
 Coffee & apricot mokatines  
 Toffee apple marshmallow skewer  
 Mars bar cornetto  
 Chocolate mint cornetto  
 Raspberry & cardamom lollipops  
 Ruby & white chocolate swirl lollipops  
 Jaffa cake lollipop  
 Bourbon Bourbon biscuit  
 Stones Custard Cream

These dessert canapes are the perfect way to leave your guests with something sweet after a traditional drinks reception.

They are also part of our Afternoon Tea menu and can be served on boards to seated guests as a sharing dessert.

## DRINKING SNACKS

Pork puffs, cider vinegar powder, smoked salt

Beef puffs, dried marmite

Puffed cod skin, celery salt

Sparkling wine cured salmon, crème fraiche, smoked caviar, mini blini

Parmesan popcorn, white truffle (v)

Vegetable hummus selection – Roasted carrot, salt baked beetroot, broad bean & mint (v)

*Served with grissini and crisp breads*

The idea behind our drinking snacks is inspired! Bite-sized chunks of deliciousness, laid out for guests to help themselves to – an excellent alternative to our tasty canape menu.

## STARTER

### SPRING/SUMMER

Pork roti, peanut, sweet potato, apricot relish (n)  
 Smoked chicken terrine, goose liver, damson, crispy chicken skin (df)  
 Pig head ravioli, mustard sauce, celeriac, hazelnut (n)  
 Anise cured beef carpaccio, whipped blue cheese, walnuts, roasted fig ketchup (gf)  
 Smoked duck liver parfait, fermented plum, sourdough, pistachio (n)  
 Salt aged duck, butternut, orange, dandelion, duck skin granola  
 Cured pollock, cucumber juice, crème fraiche, oyster, smoked leek (gf)  
 BBQ mackerel, yuzu ponzu, vermicelli noodles, chilli, soy (gf, df)  
 Roasted Shetland scallop, kombu, smoked bacon dashi, kohlrabi, apple (gf) \*  
 Smoked Loch Duart salmon, cauliflower bhaji, vadouvan, chermoula  
 Crab & butternut lasagne, nduja, basil, ricotta (gf)  
 Lobster thermidor agnolotti, head sauce, dill  
 Globe artichoke, raw fennel, dill, tzatziki, blood orange (v)  
 Nutbourne tomato, smoked goats' cheese, rye cracker, apple marigold (v)  
 Wye valley asparagus, summertime onions, fresh peas, beurre blanc (v, gf)  
 Butternut "tartar", pumpkin seed crisp, heritage radishes, harissa dressing (ve, df)  
 Smoked tofu, tom yum, bok choy, sesame (ve)  
 Thyme gnocchi, goats' cheese, salsa verde, crispy cavolo nero (v)

### VIP

Chicken liver parfait, onion jelly, sourdough wafers, multigrain granola  
 Nectarine, raspberry vinegar, Parma ham, dolcelatte (gf)  
 Iberian ham, burrata, heritage tomato, baby basil, sumac (gf)  
 Smoked beef, egg yolk, radish, malt loaf, horseradish  
 Duck ravioli, beurre rouge, caramelised baby roots, roasted plum  
 Chicken, ham terrine, BBQ leek, leek ash, pickled baby onion (gf)  
 Coronation chicken terrine, pickled fennel, cucumber ketchup, sultana (gf)  
 Sticky lime, chilli salt kosho prawns, raw vegetable blood orange salad, XO mayonnaise (gf,df)  
 40 degree salmon, purple sprouting broccoli, red cabbage ketchup  
 Black bomber cake, fig ketchup, bitter leaves, sherry vinegar caramel (v)  
 Smoked aubergine, ras el hanout, preserved lemon, pomegranate, sunflower dukkah (v)  
 Heritage tomato, goat's curd, Kalamata olive, focaccia (v)

The best way to kick off your meal, these tasty starters are the perfect introduction to our main courses and set the scene for the dishes to come. Feel free to select from the Spring/Summer or the VIP menus.



## MAIN COURSE

### SPRING/SUMMER

Goosnargh duck, beets, fennel, orange, radicchio, Carroll's potatoes (gf)  
 Roast chicken breast, crispy leg, garlic butter sauce, baby leeks, smoked garlic mash  
 Pressed goat shoulder, spiced freekeh, pomegranate molasses, mint, coriander (gf, df)  
 Norfolk quail, garlic butter, barley, smoked bacon, toasted corn  
 Spring lamb, smoked aubergine, yoghurt, alliums \*  
 Pork outlet, pork cheek & potato gratin, swede, pear, cider  
 Slow cooked short rib, roasted onion, wild garlic, peas, smoked bone marrow fondant (gf)  
 Roast beef fillet, carrot hash, charred broccoli, peppercorn sauce \*  
 Charred flat iron, miso hollandaise, sprouting broccoli, jersey royals  
 Roasted lamb neck fillet, burnt aubergine, braised carrot, glazed potato (gf, df)  
 Poached bream, black garlic, cuttlefish risotto, smoked mussel consommé (gf)  
 Cornish cod, soft herb porridge, chicken skin, clam butter (gf)  
 Roasted brill, cockles, barley, bottarga, sea spinach  
 Roast halibut, laksa curry, sweet potato, pak choi (gf)  
 Paella "en papillote", chorizo, soft herb pesto (n)  
 Hake, courgette, Provençale vegetables, pan gratata  
 Smoked mushroom risotto, crispy hen's egg, lovage pesto, pecorino (v)  
 Butternut tatin, baby vegetables, chicory (v)  
 Bang bang cauliflower, miso & coconut sauce, cashew crumble (ve, df, n)  
 Imam Bayildi, heritage cauliflower, sultana, almond (ve, n, gf)

### VIP

Short rib, roasted summer roots, truffle dauphinoise, beetroot purée, oxtail sauce  
 Aged beef, triple cook chips, béarnaise, watercress, pickled reds  
 Spring lamb, baby turnip, buerre blanc, peas, Pommes Anna \*  
 Pork belly, baba ganoush, pork puff, preserved lemon  
 Robata chicken, sweetcorn, crispy shallots, chorizo jam, green salsa, avocado cream  
 Old spot cutlet, jacket potato hash, truffled mustard, collard greens  
 Duck glazed with burnt honey, fennel pollen, plum, fermented grains, cavolo nero  
 Salted cod, spinach, saffron potato, chorizo  
 Curried hake, saag aloo, masala roasted carrot, lime yoghurt (gf)  
 Halibut, caramelised cauliflower, chicken skin potatoes, rainbow chard (gf)  
 Soy marinated salmon, pak choi, edamame pesto, caramelized cashew (n)  
 Spaghetti squash, butter sauce, chive, pickled onion, allium textures (v)  
 Asparagus, slow cooked egg, hay hollandaise, pea salad (v)  
 Salt baked baby root vegetables, green vegetable salad, poached duck egg (v)

These main courses ooze flavour and character – drawing on fresh seasonal produce to bring wonderfully creative dishes to your event. Feel free to select from the Spring/Summer or the VIP menus.

## DESSERT

### SPRING/SUMMER

Coconut & mango magnum, passionfruit, mint (gf)  
 Gingerbread parfait, rum & raisin puree, condensed milk ice cream  
 Pomegranate & mint pavlova, molasses, caramelised white chocolate (gf)  
 Dark chocolate mousse, marmalade, pain perdu, yoghurt sorbet  
 Caramelised pineapple, pink peppercorn, passionfruit, fromage blanc  
 Roasted peach crumble, pecan, Tahitian vanilla custard (n)  
 Sea buckthorn curd, tarragon meringue, liquorice, apple marigold  
 Spiced rum panna cotta, wilted strawberry, lime granita (gf)  
 Banoffee magnum, malted meringue, oat biscuit crumble  
 Bergamot curd tart, green tea ice cream, matcha meringue  
 Dark chocolate & ale cake, orange sorbet, chocolate soil  
 Yogurt mousse, dark chocolate, wild strawberries, rhubarb, black pepper  
 Dark chocolate craquelin, cherry, vanilla cremeux, rose pastille  
 Mango parfait, passion fruit, avocado sorbet, coconut (gf)  
 Lemon tart, blackberry caviar, bay leaf sorbet  
 Raspberry panna cotta, white chocolate, cardamom, basil (gf)

### VIP

Stones wagon wheel - marshmallow, shortcake, raspberry jam, chocolate  
 Profiteroles, raspberry, chocolate, salted butter, vanilla cream  
 Lemon 'n' lime curd tart, mochi ice cream  
 Caramelized banana, pain perdu, smoked chocolate, hazelnut crumble (N)  
 Raspberry parfait, tonka bean cremeux, raspberry textures  
 Aerated white chocolate, cardamom marshmallow, gold honey  
 Pistachio, olive oil cake, lemon meringue (N)  
 Chocolate trifle, caramelised, white, dark, milk, toasted hazelnuts (N)  
 Strawberry mousse, caramelised white chocolate, balsamic soil, mint oil  
 Chocolate marquise, peppermint cream, Irish coffee  
 Chocolate, salted caramel, hazelnut butter, sweet cheese ice cream (N)  
 Apples cooked in burnt caramel, feuilletine, honey ice cream

*If you prefer the idea of a family style, sharing dessert, please feel free to peruse and pick your selection from our dessert canapes menu.*

Rounding up the traditional served menu is our fabulous dessert menu. We have covered an array of tastes here, but should your favourite pud be missing please do let us know! Feel free to select from the Spring/Summer or the VIP menus.

## SHARING MENU

### CENTRE PIECES

#### MEAT & FISH – Choice of 1

Glazed duck, hoi sin, spring onion, cucumber \*

Crispy duck wings, honey, soy, ginger

Harissa glazed lamb ribs, pistachio dukkah (n)

Pressed lamb shoulder, rosemary, black garlic, roasted lemon

Rolled lamb loin Provençale, black olive, basil dressing \*

Pork shoulder carmitas, corn tacos, chimichurri

Porchetta saltimbocca, caramelised apple

Chorizo spiced pork belly, salted yoghurt, chermoula

Tonkatsu pork, curry sauce

Ox cheek bourguignon, honey mustard carrots

Spiced chicken thighs, preserved lemon, nigella seed

Salt baked Scottish salmon \*

Yellowfin tuna, sesame, lime, ginger \*

Monkfish, vine leaf, pimento, lime \*

King prawns, chilli, ginger and lime \*

Argentinian red prawns, chipotle marmalade, coriander \*

Freshly manuka hot smoked salmon

Baby squid, curry aioli, chilli sauce

Frutti di mare, clams, mussels, prawns, calamari

#### COOKED OVER FIRE – Choice of 1

Spatchcock poussin, salsa verde

BBQ onglet, truffled mustard

Satay pork cutlets, chilli, pineapple relish

Hay smoked lamb leg, mint vinaigrette \*

Tomahawk beef, smoky tomato butter \*

Treacle glazed beef sirloin, smoked horseradish cream \*

Cumberland sausage wheel, wholegrain, red onion jam

Whole beer can chicken, jerk marinade

Jacobs ladder, “Jack & Coke” BBQ

Whole beef rib roast, Marmite marinade \*

Whole seabream cooked in newspaper, lemon, soft herbs

Chargrilled octopus, blood orange kosho

Chargrilled aubergine, pickle reds, blue cheese, sunflower seed crunch (v)

Wood roasted pumpkin, chilli, garlic (v)

Smoked potato skins, mozzarella (v)

Tandoori aubergine, cumin, cinnamon, onion, chick peas (v)

This drinks menu has been suggested following our initial conversation. We have a wide range of beverages so please contact your planner for further suggestions.

## SHARING MENU CONTINUED...

## SALADS &amp; VEGETABLES

*Cold – Choice of 1*

Red kale, pearl barley, roasted pearl onions (v)  
 Rainbow chard, anchovy, capers, parsley  
 Wild rocket, aged gouda, pimento (v)  
 Heritage tomato panzanella (v)  
 Raw sugar snap, mint oil, fresh horseradish (v)  
 Raw heirloom beetroot, horseradish, dill (v)  
 Wild rice, edamame, chilli, garlic (v)  
 Bulgar wheat, roasted beets, parsley, lemon (v)  
 Fennel carpaccio, blood orange, mint, dill (v)  
 Spicy herb salad, nam jim vinaigrette  
 Romaine Caesar, quail eggs, parmesan, warm croutons

*Warm – Choice of 1*

Rainbow carrots, pine nuts, maple, sheep's cheese (v, n)  
 Roasted violet artichoke, a la grecque (v)  
 Purple sprouting broccoli, sauce vierge (v)  
 Pak choy, beansprouts, sesame, chilli, lime (v)  
 Charred radicchio, pickled pear, blue cheese, walnut (v, n)  
 Peas, smoked bacon, chilli, mint butter  
 Tenderstem broccoli, lovage, bone marrow pesto (n)  
 Roasted butternut, pepitas, spiced honey (v)  
 Sweetcorn, smoked bacon & summer girolle succotash  
 Creamed cabbage, smoked bacon, crispy rosemary

*Carbs – Choice of 1*

Crispy potato gratin, smoked salt, lemon thyme (v)  
 Jersey Royals, salsa verde (v)  
 Saffron & chorizo orzo, extra virgin olive oil  
 Hasselback potatoes, black garlic & truffle butter (v)  
 Smoked cheese gnocchi, soft herb dressing (v)  
 Parmesan, truffle, oregano fries (v)  
 Baked sweet potato, olive oil, sage, garlic (v)  
 Ox cheek boulangere  
 Anya potatoes, cooked slowly in chicken fat, English mustard vinaigrette  
 Triple cooked, beef fat chips  
 Duck fat roasties, confit garlic, rosemary

## BREAD

Rye bread  
 Focaccia  
 Ciabatta  
 Stones sourdough  
 Olive bread

*House churned butter, salt, oils and vinegars*

This drinks menu has been suggested following our initial conversation. We have a wide range of beverages so please contact your planner for further suggestions.

## BOWL FOOD

### SPRING/SUMMER

Shredded beef, gochujang, peanut, avocado, pak choi, kimchi, brown rice (n, gf, df)  
 Chargrilled chicken, chermoula, puy lentils, artichoke hearts (gf, df)  
 Lamb ribs, red wine vinegar, capers, mint, summer savoury polenta (gf)  
 Beef cheek filo roll, English mustard mayo, tarragon  
 Tempura chicken oysters, sauce gribiche, dill (df)  
 Smoked beef "tartar", coal oil, BBQ corn, guacamole, masa taco (gf, df)  
 Pig cheek, truffled pan gratata, smoked apple, sherry vinegar caramel  
 Smoked bacon ravioli, spinach, ricotta, pine nut crumble (n)  
 Lemon sole goujons, tartar hollandaise, butterfly sorrel  
 Brown shrimp, grits, BBQ rainbow chard, capers, parsley salsa (gf)  
 Gin cured salmon, grapefruit, bulgar wheat, soft herbs (df)  
 Salmon poke bowl, rocket, pickled red cabbage, mooli, avocado, spring onion, adobo sauce (gf, df)  
 Chilli & garlic king prawn, bang bang cauliflower, scallion, bean sprouts (gf, df)  
 Crispy quail egg, cep mayo, toasted sourdough, ruby gem (v)  
 Smoked aubergine, pickled carrot, pine nut dukkah (v, n)  
 Nutbourne tomato panzanella, burata, sumac (v)  
 Cime de rapa, basil pesto, smoked almonds (v, n, gf)  
 Baba ghanoush, pumpkin seed crisps, roasted garlic oil, crispy kale (ve)  
 Roasted sweet potato, chick peas, spinach, sri racha, toasted seeds (ve, gf)  
 Roasted red onion, raw beets, goats' curd, mint, horseradish (v, gf)  
 Slow cooked butternut, harissa, pumpkin seeds, rainbow chard, Israeli cous cous (ve)  
 BBQ courgettes, peas, broad beans, mint, lemon yoghurt, chilli (v, gf)  
 Buffalo cauliflower, blue cheese sauce, celery (v)

### VIP

Steak & chips, strips of rib-eye, straw fries, béarnaise  
 Braised beef cheek, tortellini, truffled parsnips, pickled mushrooms  
 Confit chicken, smoked hock, pearl barley, hispi cabbage  
 Slow cooked lamb shoulder, couscous, harissa yoghurt  
 White truffle risotto (v)  
 Gnocchi, butternut, toasted almonds, aged parmesan, spinach (v) (n)

Bowl food is the perfect option for any event where food is important but a seated meal does not suit the occasion. Around a quarter of the size of a main course, these flavour-packed dishes will be circulated to your guests and are designed to be easily eaten whilst standing up. A great alternative to a traditional buffet menu.

## BOWL FOOD CONTINUED

### CLEAN BOWLS

Heritage tomato, lemon, pickled shallot, basil (ve)  
 Carrot ramen, kale, ginger, five spice, pepitas (ve)  
 Green bean, coconut, mint, chilli (ve) (n)  
 Black quinoa, raw peas, lemon, dill (ve)  
 Goat's yoghurt, tomato consommé, verbena (v)  
 Cauliflower, pickled rapeseeds, almond, lovage (ve) (n)  
 Kale gazpacho, horseradish, Granny Smith (ve)  
 Thai green chicken, puffed wild rice  
 40 degree salmon, seaweed, cucumber, wasabi

### BOWL FOOD DESSERTS

Grilled peaches, meringue, peach gel, basil, almonds (n,gf,df)  
 Yoghurt, vanilla magnum, hot chocolate sauce, salted pistachio (n,gf)  
 Buttermilk, strawberries, honeycomb, vanilla fool, biscotti (n)  
 Pavlova, lime curd, raspberries, passion fruit  
 Pineapple carpaccio, grilled pineapple, coconut sorbet, almonds (n)  
 Eton mess, elderflower, marinated raspberries, mint  
 Vanilla panna cotta, passion fruit curd, grilled pineapple  
 Strawberry cheesecake, cucumber, mint salsa, champagne sorbet  
 Summer pudding, dandelion, burdock jelly, Pimms consommé  
 Watermelon, peach, mint salad, orange yoghurt  
 Cinnamon churros, lemon curd  
 Gingerbread tiramisu, chocolate zabaglione  
 Cherry Lamington, coconut cream, cherry consommé (n)  
 Gianduja cremeux, caramelized banana, pain perdu  
 Frozen white chocolate mousse, cherry, almond (n)  
 Bitter chocolate marquise, olive oil, buttermilk, sherry vinegar caramel  
 Caramelized white chocolate, strawberry, mint  
 Baked chocolate tart, peanut ice cream, white chocolate mousse (n)  
 Passionfruit curd, coconut meringue  
 Calamansi lime parfait, basil powder  
 Sea buckthorn, liquorice, mint  
 Creme fraiche, Granny Smith, frozen black currant  
 Rhubarb, whipped custard, fennel pollen

Our Clean Bowl Food menu draws on the every increasing healthy eating trend – ideal for any event wanting to include stylish yet conscious food.

## AFTERNOON TEA

### SANDWICHES – Choice of 3

Thyme roasted Cotswold white chicken, tarragon béarnaise  
Smoked ham hock, pear marmalade, garden rocket  
Rare roast beef, truffled mustard, watercress  
Roast pork, pear & cider chutney, radicchio  
Peppered beef fillet, oyster mayonnaise \*  
Lime & rose geranium cured salmon, lemon verbena pesto  
Dorset crab, dill, marinated cucumber  
Lobster Thermidor, brandy & shellfish butter \*  
Fish finger sandwich, house tartar sauce, baby gem  
Salted cucumber, dill mayonnaise (v)  
Lincolnshire poacher, shallot jam (v)  
Garden beetroot hummus, horseradish, watercress (v)  
Goats cheese, rhubarb & Bramley apple compote (v)

### SAVOURIES – Choice of 1

Smoked ham hock, wholegrain mustard, confit red onion tart  
Chicken & wild mushroom quiche, tarragon, mustard  
Brown crab donut, tomato & chilli chutney  
Hot smoked salmon, peas, crème fraiche, baby lettuce tart  
Rainbow chard, caper, parsley & goats cheese quiche (v)  
Asparagus tart, Westcombe cheddar, pearl onions (v)

*Please select your sweet bites from the dessert canape menu; you would be welcome to pick three options.*

Our delightful afternoon tea menu has been created with the tradition of this wonderful pre-dinner ritual at the forefront. Fingers sandwiches served alongside savoury and sweet bites are the perfect match for freshly brewed tea.

*\* Denotes a surcharge, please ask your planner for more details*

## STONES SIGNATURE CHOCOLATE COLLECTION

White chocolate & cardamom  
Milk chocolate, yuzu caramel  
Cherry kirsch  
Raspberry & tonka bean  
Salted butter caramel  
Fig, balsamic, port  
Strawberry & popping candy  
Pistachio praline (n)  
Salted dulce de leche

*A choice of two Signature Chocolates is charged at £3.50 per person.*

The perfect accompaniment to a freshly ground coffee, our Stones Signature Chocolate Collection has been designed to round off any meal wonderfully.



## LATE FOOD

### POTS – Choice of 2 – £7.50 per person

Beef brisket nuggets, mustard pickles  
Buttermilk, twice-battered chicken strips, Kentucky BBQ sauce  
Smoked confit wings, sesame seeds, spring onion, hot sauce  
Mac 'n' Mix (*Mac 'n' cheese with a variety of toppings*)  
Chilli refried beans, sour cream, guacamole, tortilla chips (v)

### PIMP YOUR POUTINE – Choice of 2 – £6.50 per person

Cheesy fries, sticky beef jus  
Spiced fries, charred gem, blue cheese dressing (v)  
Truffle fries, aged parmesan (v)

### LOADED DOGS – Choice of 2 – £7.50 per person

Stones chilli dog, smoked cheese, harissa  
Pulled pork, Kentucky BBQ sauce  
Corn dog, sweet corn purée, chipotle, green tomato salsa  
Falafel dog, pickled cucumber, mint yoghurt, sri racha (v)

### BAO (Steamed Korean bun) – Choice of 2 – £6.75 per person

Char siu pork belly, black bao, kimchi ketchup  
Slow cooked beef bao, cucumber pickle, green chilli sauce  
Panko chicken bao, wasabi mayo, red onion pickle, coriander  
Crispy tofu bao, miso mayo, sriracha sauce, seaweed (v)

### BURGERS – Choice of 2 – £7.50 per person

Stones burger, Applewood smoked cheddar, harissa, pickled shallots, gherkin  
Pulled beef, crisp onions, pickles, smoky chipotle  
House rubbed chicken, apple slaw, garlic aioli  
Smoked mushroom, halloumi, sweet pepper relish (v)

### BUTTIES / TOASTIES – Choice of 2 – £5.00 per person

Dry cured bacon  
Portobello mushroom (v)  
Hot Rueben  
Triple cooked chips (v)  
Triple cheese toastie (v)

### DELI BAGUETTES – Choice of 2 – £5.50 per person

Salami, smoked cheese, heritage tomatoes, gherkins  
Salt beef, Swiss cheese, Russian dressing, gherkins, sauerkraut  
Marinated grilled aubergine, roasted pimentos, courgettes, spiced hummus (v)  
House rubbed chicken, harissa aioli, pickles, rocket  
Smoked mozzarella, plum tomato, basil, wild rocket pesto, pine nuts (v) (N)

The key to successful evening food is ensuring your guests find it. Our late food menus are designed to be circulated to guests, ensuring everyone gets to try some.

## CHEESE

### HARD

Lincolnshire Poacher Vintage | Lincolnshire

*This modern classic is made by brothers Tim and Simon Jones near Alford, Lincolnshire. Crumbly yet moist texture. Rich, long lasting flavours, smooth aftertaste & hints of sweetness.*

Old Winchester | Wiltshire

*Made by Mike Smales at Lyburn farm in the New Forest. This Gouda-style cheese aged for 18 months; caramelised, smoky and with crystalline crunches.*

Single Gloucester Smart's | Gloucestershire

*Now in her 90's Diana Smart still produces her cheeses in the time honoured tradition. Lower in fat, lean, lactic with gentle acidity teases the palate with tangy floral flavours.*

### BLUE

Stilton | Colston Bassett | Nottinghamshire

*Sourced from the same pastures & farms that founded the dairy as a co-operative in 1913. Velvety, creamy texture with mild flavours when young becoming rich & tangy when mature.*

Barkham Blue | Berkshire

*Award winning cheese made from Jersey milk. Produced by Andy and Sandy Rose. Moreish and creamy flavours that are spiced up by the blue veins; "melt in the mouth" texture.*

Perl Las | Wales

*Based near Pontsela, Carmarthenshire, Caws Cenarth is run by Carwyn Adams. Perl Las, meaning 'blue pearl', is strong yet delicate, creamy with lingering blue overtones.*

### SOFT

Waterloo | Berkshire

*Produced at Village Maid Cheese in Riseley by Anne and Andy Wigmore. This is a mild, semi-soft Guernsey milk cheese with a buttery flavour.*

Sharpham | Devon

*Dairy based at the Sharpham estate on the banks of the river Dart south of Totnes. Brie type cheese made with Jersey cow's milk. Oozes a creamy and rich interior.*

St. Eadburgha | Worcestershire

*Organic Camembert style cheese made on the edge of the Cotswolds. Smooth, creamy texture enhanced by buttery aromas that define its' taste and appearance.*

Our cheese menu has been selected from the finest suppliers, aiming to encompass a wide range of taste and textures. Should there be a specific cheese you would like, please do let us know and we will try to source it for you. We would suggest a choice of 3 cheeses and these will be served with homemade bread, crackers, chutney and fresh fruit.

## CHEESE CONTINUED...

### GOAT

Rachel | Somerset

*Cheese making at White Lake is under the supervision of the charismatic Pete Humphries. Superb saucer shaped cheese that is rind washed in Somerset apple brandy.*

Ticklemore | Devon

*Made on the grounds of the Sharpham Estate by Debbie Mumford and Mark Sharman. Light and delicate with mild, fresh and slightly sweet flavours and a subtle finish.*

Ragstone | Herefordshire

*Another of Charlie Westhead award winning cheese made at his creamery near Dorstone. Firmish and dense texture that softens with age. Log shaped with lemony-lactic aromas.*

### SHEEP

Berkswell | West Midlands

*Made at Ram Hall near Balsall Common by the Fletcher family. Firm, grainy yet moist texture. Mouth-filling flavours with a fruity palate and smooth finish.*

Wigmore | Berkshire

*The Wigmores started making cheese in '86 from a converted garage in their back garden. Soft and unctuous texture, creamy, with mellow undertones & fruity aromas.*

Beenleigh Blue | Devon

*Ben Harris who joined Robin Congdon several years ago oversees the cheese making. Flavours vary according to maturity. Intense aromas, fresh and toasty.*

### WASHED RIND

Stinking Bishop - large | Gloucestershire

*Produced by Charles Martell in Dymock from a Gloucester breed. Epoisses like cheese with the rind washed with the farm's homemade Perry.*

Tornegus | Somerset

*From James Aldridge's recipe, this is a Caerphilly by Chris Duckett. This cheese is washed in a mint flavoured brine.*

## CHILDREN'S MENU

### MAINS - Choice of 1

Mini cheese and tomato pizza  
Cumberland sausage  
Chicken nuggets  
Breaded fish goujons  
Mini burger, cheddar, tomato  
Penne pasta, tomato sauce

### PIZZA - Choice of 3 toppings

Mozzarella, cheddar, Red Leicester, ham, sweetcorn, pineapple, pepperoni,  
pulled pork, mushroom

### SIDES - Choice of 1

French fries  
Peas  
Carrots  
Baked beans  
Garlic bread  
Crudités & dips

### DESSERTS - Choice of 1

Chocolate brownie, ice cream, chocolate sauce  
Homemade fruit yoghurt  
Ice cream sundae  
Knickerbocker glory

This menu is available for children under 12, or alternatively we can serve smaller portions of the adults meal if they prefer.

stones  
*events*

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Curators of the *exceptional*<sup>™</sup>