

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 months' 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

Lime cured salmon, buttermilk, curry spices (gf)
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
Crab "Jammy Dodger", bloody Mary
Lobster micro sandwich, thermidor mayonnaise
Smoked duck, blackberry crisp (gf,df)
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)
 Sticky lime, chilli salt kosho prawns, raw vegetable blood orange salad, XO mayonnaise (gf,df)
 Coronation chicken terrine, pickled fennel, cucumber ketchup, sultana (gf)
 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, beurre 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 & 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)
 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)
 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 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)
 Smoked beef "tartar", coal oil, BBQ corn, guacamole, masa taco (gf, df)
 Gin cured salmon, grapefruit, bulgar wheat, soft herbs (df)
 Pig cheek, truffled pan gratata, smoked apple, sherry vinegar caramel
 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.

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Curators of the *exceptional*[™]