

**THE
ART
OF
FOOD**

www.artoffood.org

Event Catering Weddings

Wedding Feasts

**From spit-roast banquets to luxury vegan buffets
We specialise in special requests and lovingly
creating delicious food in line with your vision.
Buffet or table service available and creative ideas
such as sharing platters and delicious next day
brunch, please see sample menu's for an idea of what
we do.**

**Please see below for menu suggestions for:
Buffet Banquets
Canpape, Mezze and Sharing Platter
Breakfast and Brunch
Three Course Dining**

**We use mainly organic, locally sourced
ingredients and take great care in going the extra mile
to create splendidly delicious food fitting with the
magic of the occasion**

www.artoffood.org

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Spit-Roast Buffet menu suggestions

Free-range local meat cooked over an open fire. These suggestions are for guidance, anything can be mixed and matched or switched for an extensive list of other hot and cold dishes, sauces and dips....

Prices start from £17.50 per head Please see the other suggestions for canapé, sharing plates desserts, the-morning-after brunch or out of the box ideas!

Sample Buffet Menu 1

Spit-roast Free Range Somerset Hog and Lamb

Served with:

Spanakopita (giant filo, spinach and ricotta pie)

Moroccan green couscous with herb paste and cumin fried onions

Puy lentil, Celeriac and Hazelnut salad with mint

Roast Mediterranean vegetables with garlic and thyme

Dressed green salad

Tzaziki

Red pepper and walnut pate

Tahini lemon and garlic sauce

&

A selection of artisan bread

Sample Buffet Menu 2

Spit-roast Somerset Pig and Lamb
(Cooked over charcoal and wood for a juicy smoky flavor.)

Served With:

A mandala of herb and feta stuffed peppers
Deep-fried battered courgettes,
Cajun sweet potato wedges
Black bean, mango and avocado salsa,
A dressed Cos lettuce leaf salad
Asian sesame and vegetable slaw

Chimichuri sauce

Sumac and garlic sour cream

Roast Beetroot Tapenade

&

A selection of artisan breads

Sample Buffet Menu 3

Spit-roast Somerset Pig and Lamb
(Cooked over charcoal and wood for a juicy smoky flavor.)

Crispy roast potatoes

Yorkshire puddings and crackling

Roast carrots, sweet potatoes and parsnips

Spring greens

Melted Leeks

Served with:

Crackling, Onion Sauce, Apple Sauce

Gravy

Sample Buffet Menu 4

Spit-roast shoulder of beef
(Cooked over charcoal and wood for a juicy smoky flavor.)

Smoked Trout, crème fraise & watercress tart with horseradish.
Crushed roast new potatoes
Marinated Courgette Salad with cumin seeds
Roast cauliflower and hazelnut salad
Tomato, Caper and Shallot salad
Dressed Green Salad with Avocado

White bean and artichoke pate
Garlic and chive sour cream
Tomato Harissa Sauce

A selection of Focaccia

Sample Buffet Menu 5

Free range Somerset Ham cooked in cider and baked with homey
and mustard
Salmon en croute with dill and sour cream
Spinach and cream cheese roulade
Herby new potatoes
Tomato, caper and shallot salad
Green salad and French or Cesar dressing
Roast beetroot tapenade
Garlic and chive mayonnaise
&
A selection of Artisan breads

Sample Buffet Menu 6

Spit-roast Chicken Shwarma

Served with:

Filo pie with roast butternut, spinach, caramelised red onion and goats cheese (V)

Tabbouleh with flat leaf parsley, lemon, tomato and bulgar wheat

Roast cauliflower and chick peas with Moroccan spices

Shredded red cabbage salad with sesame

Cucumber red onion and dill salad

Burnt aubergine with garlic lemon and pomegranate seeds

Tomato chilli sauce

Tahini lemon and garlic sauce

&

A selection of pitta and flat bread

Sample Buffet Menu 7

Spit-roast Somerset Pig and Lamb

(Cooked over charcoal and wood for a juicy smoky flavor.)

Homity pie

Roast sweet potatoes with red onions and red peppers

Garlicky green beans and roast cherry tomatoes

Lentils with red onion feta and herbs

Beetroot slaw

Cesar salad with Parmesan and croutons

Apple Sauce

Home made stuffing

Tatziki &

A selection of artisan breads.

Spit-Roast and other Feasts
from £17.50 - £27.50 per head

A Free-range Somerset Hog or lamb (or both) roasted slowly over a wood fire creating soft and succulent meat imbued with a subtle smokiness from this time-honoured tradition.

Served with a really delicious and inspired selection of hot and cold dishes, salads, dips and delicious artisan breads, such as Arabic flat breads, fresh pittas or enormous Focaccias

See side dished below for alternative mains and ideas of accompaniments.

Other Mains:

- Free range Wiltshire baked Ham
- Cold roast meats
- Beef Wellington
- Slow roast lamb
- Rack of lamb

Fish:

- Smoked Trout, crème fraiche and watercress tart with a hint of horseradish.
- Salmon and spinach en croute
- Traditional poached Salmon
- Giant Filo pastry pie with salmon, dill, crème fraiche and spinach
- Fish tempura
- Marinated monkfish kebabs
- Ceviche
- Fish cakes with Hollandaise sauce
- Asian inspired fish cakes with edamame beans and green peppers
- Thai Style Fishcakes with cucumber and peanut dipping sauce

Vegetarian options:

- Spanakopita, giant filo pastry pie with spinach and ricotta/feta or butternut red onion and goat's cheese or mushrooms and thyme.
- Tempeh satay
- Aubergine and cheese croquettes
- Marinated sticky roast tempeh kebabs
- Garlic mushroom and cream cheese tart
- Spinach and cream cheese roulade
- Puy lentil and feta fritters
- A mandala of colourful stuffed vegetables
- Spinach and cream cheese roulade with spring onions
- Smoked paprika and butterbean paella with olives and artichoke hearts
- Home made bean burgers and salsa
- Stuffed Portobello mushrooms
- Falafel burgers with Tahini sauce
- Aubergine, goats cheese and red pepper roule sprinkled with roasted pine nuts
- Lentil and aubergine moussaka
- Cheese stuffed aubergine
- Twice baked spinach and gruyere soufflé
- Vegetarian or fish sushi

Salad Suggestions:

Grains and potato

- Green herb couscous, with cumin fried onions
- Asian noodle salad with coriander and shredded vegetables
- Marinated potato salad
- Potato salad with spring onions, mint, and mayonnaise
- Quinoa and roast vegetable salad
- Tabbouleh
- Herby wild rice salad with roasted sweet potatoes, red onion and pumpkin
- Garlic new potatoes

Beans and Pulses

- Puy lentil Salad with roast onions
- Lentil, celeriac and hazelnut salad with mint
- Black bean, mango and avocado salsa
- Garlicky bean salad: French beans, edamame beans, broad beans, roast cherry tomatoes, garlic, lemon juice, salt and a hint of chili.
- Marinated butterbeans with lemon and roast fennel
- Puy lentil, spiced roast carrot & feta salad

Vegetable based Salads

- Cucumber, dill and red onion salad
- Shaved fennel, chicory and orange salad
- Moroccan salad: Finely chopped tomato, onion, pepper, cucumber, herbs, salt and lemon juice.
- Asian shredded vegetable slaw with sesame seeds
- Avocado, red pepper and courgette roule with balsamic dressing
- Roast Mediterranean vegetables with garlic and thyme
- Green papaya salad (subject to availability)
- Tomato caper and onion salad
- Tomato, avocado and onion salad
- Melon and avocado with mint and French dressing

Salads with cheese

- Roast Aubergines rolled up with rocket pesto and goat cheese.
- Roast beetroot and goats cheese salad
- Pear, Stilton and Walnut Salad
- Stuffed endives
- Greek style salad
- Marinated Courgette Salad with cumin and feta
- Figs with mozzarella rocket and balsamic dressing

Hot dishes:

- Bruschetta with a number of toppings, eg: caramelised red onion and goats cheese; tomato, avocado, basil and garlic; feta, figs and rocket with a balsamic syrup.
- Roast pumpkin with herb and parmesan crust
- Lightly battered deep fried courgettes (Vegan Whitebait!)
- Spinach onion and potato bhajis (V)
- Deep fried courgette balls

- Vegetable tempura and Chinese dipping sauces (V)
- Honey roast parsnip chips
- Cajun sweet potato wedges
- Mixed roast vegetables
- Roast vegetable kebabs with satay sauce (V)
- Veggie Paella with artichokes, olives and broad beans (V)
- Celeriac and Potato Gratin
- Fennel Gratin
- Peas with wasabi and cream
- Cabbage and bacon gratin
- Cabbage, chestnut and brussel sprout gratin

Sauces, dips and pates:

- Hummus, Spinach Hummus or Caramalised Onion Hummus (V)
- Baba ganoush: Roasted aubergine dip (V)
- Burnt aubergine with garlic lemon and pomegranate seeds (V)
- Roast beetroot tapenade: delicious sweet roast beetroot blended with garlic, herbs and a touch of honey and pomegranate
- Tziki: grated cucumber and garlic yoghurt
- Tomato and harrisa chili sauce with garlic, lemon and herbs (V)
- Tahina: Tahini blended with lemon, garlic, olive oil and water (V)
- Peanut satay sauce (V)
- Cucumber and peanut dipping sauce (V)
- Asian style green herb dipping sauce (V)
- Wasabi sour cream sauce
- Sumac, lemon and sour cream
- Sour cream and chives
- Red and green Mojo: blended coriander, garlic, parsley, olive oil (V)
- Butterbean and lemon pate
- Broad bean and feta pate
- Goats cheese and dried tomato pate
- Artichoke and feta dip
- White bean dip

Other suggestions from £15 per head

BBQ: Sausages, Steak burger, Halloumi, 3 salads & Ciabatta rolls
Vegetarian BBQ

Fish BBQ

Moroccan BBQ: Merquez Sausages, Pepper, Aubergine, Courgette and Red onion Kebabs,

Moroccan spiced spatchcock Chicken, Green Herb Couscous with cumin fried spring onions,

Tomato Harrissa sauce,

Bangers and mash with onion gravy

Chicken and leek pie with creamy mash and spring cabbage

Traditional Spanish Paella and Veggie Paella

Hearty Irish stew and dumplings

Sausage Cassoulet and green salad with crusty bread

Desserts - £4-8 per head

Croque Embouche tower

(Traditional in French festivities, a Croque embouche is a tower of profiteroles dipped in caramel and filled with crème patisserie, wrapped in spun sugar)

Profiterole tower

Lemon and ricotta tart, Strawberry French tart

Chocolate mousse

Raspberry and white chocolate cheesecake

Multi layered Pavlova with cream and berries

Strawberry gateaux

Cheese Platter with Somerset Cheeses, home made chutney and bread and oatcakes

A selection of Lovington's Ice creams with cones and sprinkles

Chocolate fondue

Chai and Cake - £3 per head

Doing it festival style with hot spiced chai tea and cakes

Chocolate Guinness Cake

Carrot Cake

Brownies

Lemon and poppy seed cake

Chocolate and banana swirl cake

Canapé mezze and sharing platters

Canapé suggestions from £10 per head for 4

Vegetarian:

Courgette and feta balls
Cheese beignet
Sticky sesame butternut squash (GF)
Beetroot crisps with coriander hummus (GF)
Watermelon and feta skewers (GF)
Melon, Avocado and mint skewers (GF)
Mozzarella, cherry tomato and basil skewers (GF)
Courgette rolls (GF)
Vegetable sushi (GF)
Sticky grilled tempeh and peanut sauce (GF)
Vegetable tempura with sweet chilli sauce
Chicory leaves with blue cheese and caramelised pear and walnut (GF)
Smokey sweetcorn tofu and chipotle fritters (GF)
Endive leaves filled with caramelised pear, walnut and Roquefort salad
Courgette and feta fritters
Tempeh satay skewers with peanut sauce
Sweetcorn and smoked paprika fritters
Courgette rolls with red pepper and aubergine
Vegetable tempura

Meat:

Roast potato, pepper and chorizo skewers (GF)
Devils on horseback
Chicken satay skewers (GF)
Honey and mustard cocktail sausages
Mini Yorkshire puddings with rare roast beef and horseradish
Spiced lamb balls with hummus
Merguez sausages with sweet potato puree
Selection of cured meat
Parma ham rolls
Mini marinated chicken skewers with peanut dipping sauce
Turkey and courgette balls with sumac yoghurt
Shwarma marinated chicken skewers

Fish:

Thai fishcakes (GF)
Monkfish grilled with herbs and garlic (GF)
Smoked salmon blinis with wasabi crème fraîche
Salmon sushi rolls (GF)
Cured salmon rapped in dill-pickled cucumber (GF)
Prawn tempura

Green curry prawns dumplings/spoons/poppadum
Mini salmon fish cakes/Thai fish cakes
Smoked salmon on rye bread with dill sauce
Smoked salmon dill and cream cheese vol-au-vent
Garlic and sherry prawn skewers

Crostini:

Goat's cheese and red onion marmalade
Feta and broad bean pate
Beetroot tapenade with goat's cheese
Chicken liver paté and chutney
Smoked trout paté and dill pickled cucumber

Tartlets:

Quail egg and hollandaise sauce
Prawn and coriander
Hot smoked salmon and dill sauce or wasabi crème fraiche
Blue cheese and caramelised pear and walnut
Smoked trout, horseradish and watercress,
Crab, lime and chilli
Smoked haddock and tomato
Wild mushroom, herbs & cream cheese
Red onion and vintage cheddar.

Prices are from £10 per head for a selection of 4 canape

We are happy to make something special you would like or supply more suggestions on request in lines with specific diets or flavours.

Sharing platters &12.50 per head

Mezze spread

Pitta and focaccia with 3 dips
Eg: Burnt aubergine with garlic lemon and pomegranate seeds
Beetroot tapenade with Zatar and goats cheese
Coriander and parsley Mojo
With a selection of free range meats and antipasto

Vegetarian mixed mezze

Ricotta stuffed mini peppers, vegetable pakoras, courgette and feta fritters, mozzarella balls with semi dried tomatoes and basil, smoky aubergine pate, hummus and warm flat breads

Greek Mezze

Home made dolmades, courgette and feta fritters, smoky aubergine pate, tzaziki, Greek salad skewers, warm pitta

Indian snacks

Vegetable pakoras, poppadum, spiced chick pea balls, fresh coconut chutney, mango chutney, cucumber, tomato, mint, onion with yoghurt dressing, nan bread strips

Mixed platter

Cheese Beignet, Endives stuffed with blue cheese salad, Grilled courgette rolls, Semi dried tomato basil and mozzarella Skewers, Onion pakora with coconut chutney

Fish platter

Cured salmon with quick pickles fennel roast beetroot tapenade, smoked mackerel pate with capers, rye bread and herb cream cheese

Satay platter

Chicken Satay with peanut dipping sauce, tempura vegetables, prawn parcels and shredded Asian salad and crudités.

Sushi platter with tempura vegetables, dipping sauces

Breakfast or Brunch

The smell of simmering coffee and hot locally made croissants with delicious sizzling breakfast feast..... Mmmm....

- **Mexican Breakfast:**

Huevos Rancheros (Scrambled eggs with mild chili, coriander, garlic, tomatoes), Mexican Hash (sautéed potatoes with sweet corn, onions, peppers, beans and chorizo), Tomato Salsa and Sour Cream. (Vegetarian without chorizo)

With Fresh Coffee, Teas and Juice, Croissants and Granola Fruit and Yoghurt - £12.50

- **English Breakfast:**

Scrambled Eggs, Bacon, Sausages, Mushrooms and a croissant (vegetarian with halloumi or vegetarian sausages and roast tomatoes)

With Fresh Coffee, Teas and Juice, and Granola Fruit and Yoghurt - £12.50

- **Mixed Breakfast Buffet:**

Including all elements of Mexican Breakfast: Huevos Rancheros, Mexican Potato Hash, Salsa, Sour cream, Tortilla Wrap plus grilled Halloumi, Bacon, pan fried mushrooms, baked beans, Croissants, **with Home made Granola, Cereal boxes, yoghurt and honey and a luxurious Fruit Salad. £15**

- **Bacon or Halloumi Butties:**

Delicious sizzling bacon or halloumi in a ciabatta roll with mushrooms

With Fresh Coffee, Teas and Juice, and Granola Fruit and Yoghurt £10

- **Other options:**

Shakshuka, Kedgeree, Eggs Benedict or Florentine, Pancakes or pretty much anything that excites you!

**Three course silver service
menu - From £32 per head**



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Menu Suggestions:

Starters:

Serrano ham, olive, feta and rocket

Smoked trout and salmon terrine with rocket salad

Mozzarella, tomato and basil salad

Marinated vegetables on a garlic and herb bruschetta with
sumac crème fraiche

Caramalised pear walnut and blue cheese salad

Roast beetroot and goat's cheese salad with pomegranate
seeds

Prawn cocktail

Melon and Palma ham

Roast asparagus with lemon butter and Parmesan
shavings

Creamy garlic mushrooms

Fennel and pear soup

Celeriac and watercress soup

Smoked haddock Monte Carlo with cream and Gruyere

Main course:

Salmon en croute with roast crushed new potatoes and a summer vegetable medley

Beef stew with Leek and mustard mash

Stuffed Chicken Breast wrapped in bacon with a mustard cream, roast potatoes and wilted greens

Roast beef with potato dauphinoise, garlic green beans with roast cherry tomatoes

Venison sausages in a rich jus with braised red cabbage and creamy celeriac and potato mash

Chicken and pomegranate with coriander and celeriac and cannellini bean mash

Slow cooked shoulder of lamb with roast peppers sweet potato and butternut and pesto risotto rice with lemon and Parmesan shavings

Marinated pork tenderloin with apple and mustard sauce and roast potatoes

Chicken satay skewers with peanut sauce and Asian noodle salad with shredded vegetables and sesame

Chicken and chorizo with red peppers and rice

Veggie options:

Aubergine involtini in a tomato sauce

Arrocini Risotto balls

Spinach and feta or Garlic mushroom filo parcels

Courgette fritters with sumac yoghurt

Roast tempeh sata

Dessert:

Corquembouche

Cream filled profiteroles with chocolate sauce

Crème Anglaise filled profiterole with caramel

Apple tart with vanilla ice cream

Apple tart

Summer fruit and rose Meringue roulade

Salt caramel cheesecake with praline toffee sauce

Chestnut and amaretto roulade

Beautifully layered dessert cups:

Dark chocolate white chocolate mousse

Rhubarb and vanilla pannacotta

Banoffee pie

Tiramisu

Cheese platters - £2.50 per head

Coffee/mint tea and chocolates - £1 per head