



La bouche

## Finger buffet

**£12.50 per person**

**Includes:**

**Selection of finger sandwiches, served on malted bloomer bread with salad.**

**Choose three fillings.**

Honeyglazed ham salad

Hummus and roasted pepper (vegan)

Mature cheddar and chutney

Chicken and bacon pepper mayo

Tuna and red onion

Egg mayo and cress

BLT (bacon, lettuce and tomato)

Cream cheese and cucumber

**Homemade sausage rolls.**

**Choose two flavours.**

Pork and thyme

Pork and cheddar

Pork and chorizo

Pork and chilli jam

Pork and apple

**Mini homemade quiche.**

**Choose two flavours.**

Quiche Lorraine

Cheddar and caramelised onion

Roasted pepper and chorizo

Ham and wild mushroom

Goats cheese, spinach and tomato

**Traybake.**

**Choose two flavours.**

Triple chocolate brownie

Victoria sponge

Lemon drizzle

Carrot cake with spiced butter cream

Coffee cake

Bakewell slice



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## Bistro menu

**£25 - £35 per person, 3 courses**

### **Snacks**

Warm bread served with Flavoured butter or balsamic and oil

Marinated olives

### **Starters**

Warm baked camembert with chilli jam or garlic and rosemary, served with crusty warm bread

Homemade soup, served with fresh warm bread

Mussels ala cream

SeaFood chowder

Fresh onion bahji served with coriander yoghurt and picked golden sultanas

Ham hock terrine, served with celariac and toast

Warm Thai duck salad with pomegranate dressing

Fresh scallops, cauliflower purée, charred cauliflower, candied walnuts and apple

Fresh scallops with pea purée, crispy Parma ham, black pudding soil

Bruschetta with a goats cheese crumb

Black pudding quail scotch egg, served with burnt apple purée and crispy Parma ham

Charcuterie board - chorizo, salami, Palma ham, terrine and pickles

Citrus gravlax, pickled beetroot, cucumber dill emulsion

Smoked haddock scotch egg, parsley sauce, radish

Goats cheese mouse, apple, beetroot, toast

Mackerel pate, pickled cucumber, creme fresh, sourdough toast

Curried fish cakes, curried mayo, pickled sultanas

## **Mains**

Fish and chips served with mushy peas, homemade tartar sauce

Fresh baked fish pie with parmesan crust, served with seasonal veg

Whole catch of the day, salsa verde, salad, herbed new potatoes

Fresh bacon and leek mussels

Chowder

Fresh crab risotto, served with golden pan-fried sea bream and samphire

Mushroom/ beetroot/ squash risotto

Slow roasted jacob's ladder, served with spring onion mash, charred greens and mushroom purée

Spinach and lentil Wellington served with fresh veg, hassleback potatoes and red wine sauce

Slow roasted lamb shank, kale and dauphinoise potatoes and deep rich red wine sauce

Cod, sauté potatoes, fresh green beans, prawn and white wine sauce

Roasted belly pork, mustard mash, kale, black pudding croute, apple purée

Honey glazed duck breast, potatoes terrine, braised red cabbage, red cabbage purée tender stem jus

Cassoulet of beans and chorizo stew, roasted hake fillet served with warm bread

Classic beef bourguignon with creamy mash, crispy Parma ham

Lamb rump with fondant potatoes, kale, tender, parsnip purée, jus

Sea bream, confit fennel, mash, charred greens, prawn beurre blanc

Winter ratatouille with pan-fried hake, tarragon beurre blanc

## **Desserts**

Orange and white chocolate bread and butter pudding served with ice cream or crème anglaise

Sticky toffee pudding, caramel sauce, ice cream, pouring cream or crème anglaise

Fresh baked custard tart, cherry ice cream

Belgium chocolate mousse, caramelised bananas, honeycomb, salted caramel ice cream

White chocolate & raspberry panna cotta served with raspberry sorbet, soil and raspberries

Winter crumble, served with crème anglaise or ice cream

Warm baked vanilla rice pudding with blackberries

White chocolate and blueberry brûlée served with shortbread biscuit

Trio cheese board, served with chutney, crackers and fresh fruit

Praline and chocolate delice, chocolate mousse with salted caramel ice cream, popcorn caramel sauce

Lemon citrus tart, Italian meringue, raspberry curd, candied nuts and raspberry sorbet

Passion fruit cheese cake, cardamom and whisky syrup and passion fruit sorbet

Eton mess tropical or berry



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## Hot meal menu

**£12 - £15**

**Minimum 10 people**

Beef chilli served with long grain rice and garlic bread

Chicken tikka masala served with basmati rice, poppadoms and nan bread

Beef lasagna served with salad and garlic bread

Fish pie served with greens and fresh bread

Chicken chasseur served with long grain rice

Chicken leg in a bacon, leek and cream sauce served with sauté potatoes and green beans

Cottage pie served with fresh greens

Chicken pathia served with long grain rice and popdoms

Cauliflower and chickpea curry served with basmati rice and poppadoms

Five bean chilli served with long grain rice and garlic bread

Vegetable quorn mince lasagna served with salad and garlic bread

Sweet chilli and soy vegetable noddles topped with salmon fillet

Chicken, bacon and leek pie served with roasted new potatoes and greens

Chicken and mushroom pie served with greens and roasted new potatoes



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## High tea menu

**£17.50 Per person**

Includes

Chef's selection of finger sandwiches (honeyglazed ham salad, hummus and roasted pepper, smoked salmon and cream cheese, cheese and chutney)

Pork and thyme sausage roll

Mini savoury quiche -  
quiche Lorraine or vegetarian cheddar and onion

Fresh baked fruit and plain scones served with  
clotted cream and jam

Variety of petit fours

Tea or coffee



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## Graze table menu

£17.50 - £22.50

**Menu choices - choose 10 mains and 5 puddings**

### Mains

Stuffed cherry vine tomato with cream cheese and chive (veggie/Vegan)

Smoked salmon blinis with creme fresh

Melon wrapped with parma ham

Beetroot, whipped goats cheese on toast (Veggie)

Salmon gravlax, cucumber dill mayo

Honey chorizo bites

Crispy bacon, brie and asparagus on toast (veggie)

Chorizo and king prawn

Caramelised onion, Feta beetroot on Focaccia (veggie/vegan)

Tomato bruschetta (vegan)

Wild tarragon mushroom crostini with truffle oil (vegan)

Ham hock croquettes served with mustard mayo

Tomato, basil and mozzarella (veggie)

Quail egg scotch egg, burnt apple puree, crispy parma ham

Gin gravlax/citrus gravlax, dill mayo

Mini burger sliders

Charcuterie (sliced cold cuts)

Crispy 5 spice belly pork

Shallot onion bhajis, mint yoghurt dip (vegan)

Prawn marie rose in baby gem leaves

Hummus, avocado, roasted peppers in baby gem (veggie/vegan)

Ham hock terrine with celeriac remoulade

Peanut satay with crispy lettuce

Pork and thyme sausage rolls (chilli jam, chorizo, black pudding, bacon and leak)

Hummus and pitta (vegan)

Beetroot hummus with pitta (veggie/vegan)

Fresh baked bread (veggie)

Ginger tabula (vegan)

Smoked mackerel rillette

Baked camembert

Sweet chilli chicken wings

Olives

Bruschetta with goats cheese crumb (veggie)

Avocado on toast (vegan)

Mini cornish pasties

Goats cheese apple parcels (veggie)

Crispy shredded duck, pine nut dressing and baby gem

Mini veggie quiche

Parma ham wrapped asparagus

Thai sweet chilli noodle (veggie)

Jackfruit sliders (vegan)

Pea and mint bavaois

Roasted chilli tomatoes and asparagus

Fresh fruits

Chicken tikka skewers

Cauliflower wings (vegan)

Pork Fritas

## Desserts

Crumble

Lemon marble

Chocolate and honeycomb mousse

Passion fruit or strawberry cheesecake

Elderflower jelly

Chocolate dipped strawberries

Cookies

Rice pudding

Mini cupcakes

Mini frangipane tarts

Mini pavlovas

Mini chocolate eclairs or fruit

Tarts - custard, chocolate, or bakewell

Tiramisu