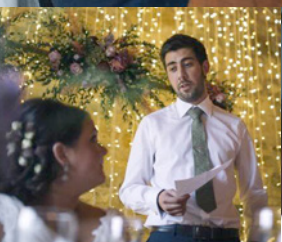
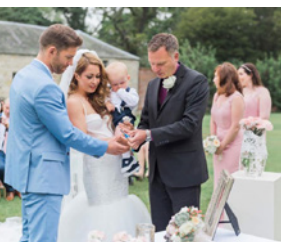
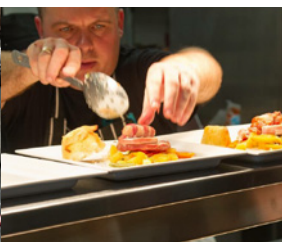



**Simon Preece**  
**Food Creations**  
**Modern British Cooking**

Corporate Hospitality  
Weddings  
Parties and Fundraisers  
Special Occasions  
Private Functions  
Outside Catering



**01506 412232**  
**events@foodcreations.co.uk**  
**www.foodcreations.co.uk**

 facebook.com/simonatfoodcreations

 @Food\_Creations

**01506 412232**  
**events@foodcreations.co.uk**

# Events Menu

Please note that all of the items listed can be mixed and matched to your requirements. Children's menu on request. If you have any other menu requests feel free to ask us.

## Starters

- Roast Tomato and Red Pepper Soup topped with Goats Cheese Croutons and Basil Oil (v)
- Cream of Tomato and Red Pepper Soup served with Goats Cheese Croutons (v)
- Leek and Potato Soup topped with Lockerbie Cheese Croutons (v)
- Smoked Bacon and Lentil Soup
- Sweet Potato and Roasted Pepper Soup (v)
- Chicken Liver Pate with Onion Chutney and Toasted Brioche
- Chicken and Black Pudding Terrine with Caramelised Shallot and Cracked Pepper Mayo
- Pressed Chicken, Leek and Ham Terrine served with Beetroot Gel and Rocket Oil
- Thai Duck Breast with Red Pepper and Mango Salsa served with Coconut Sweet Potato Fondant
- Braised Belly Pork, Black Pudding Bon Bon, Cauliflower Puree and Cider Sauce
- Goats Cheese and Cherry Tomato Tartlet with Beetroot Gel, Basil and Garlic Oil (v)
- Haggis Bon Bon with Turnip Puree, Smoked Bacon Crisp and Whisky Jus
- North Atlantic Prawns Cocktail served with Garlic Croutons
- Highland Hot Smoked Salmon with Spring Onion Crème Fraiche with blow torched Cucumber, Crispy Salmon Skin, Confit Lemon Mayo
- Marinated Beetroot topped with Feta Cheese, Heritage Tomatoes, Basil Jelly and Rocket Oil (v)
- Goats Cheese and Sun-Dried Tomato Tart with Pesto Dressing (v)

## Mains

- Pan Fried Chicken Breast served with Haggis Bon Bon, Crispy Chicken Skin, Turnip Fondant and Thyme Sauce
- Seabass Fillet served with Bubble and Squeak Cake and Caramelised White Onion Sauce
- Roast Aubergine topped with Vegetable Provençale with Goat Cheese Herb Crumble (v)
- Butternut Squash, Roast Red Pepper and Spinach Risotto topped with Deep Fried Rocket (v)
- Chicken Roulade filled with Black Pudding and Spinach Mousse served with Caramelised White Onion and Thyme Sauce
- Posh Steak Pie served with Roasted Shallots, Roasted Rosemary Carrots, Fondant Potato and Gravy Sauce
- Fillet of Beef, Wild Mushroom and Smoked Bacon Sauce, served with Fondant Potato and Roasted Vegetable Bundle (*extra supplement*)
- Chicken Breast with Haggis cake and finished with a Whisky and Pepper Sauce
- Chicken Wellington filled with Spinach and Mushrooms served with French Beans and Smoked Bacon, Fondant Potato & Caramelised White Onion Sauce
- Mushroom, Spring Onion and Butternut Squash Risotto (v)
- Braised Cannon of Beef topped with Haggis served with Fondant Potato, Carrot and Turnip Mash and Thyme Jus
- Chicken Breast filled with Mozzarella and Asparagus Mousse served with Chive and Spring Onion Cake finished with White Onion Sauce
- Roast Lamb Rump topped with Apricot and Herb Crust served with Crushed New Potatoes, Caramelised Carrots and Rosemary Jus

## Dessert

- Banoffie Cheesecake with Amaretto and Dark Chocolate Sauce
- Eton Mess topped with Fresh Raspberries and Shortbread Crumb
- Deconstructed Lemon Meringue Pie with Blackcurrant Sorbet
- Roast Fig, Almond and Pistachio Tartlet with Raspberry filled with White Chocolate Mousse and Crème Anglaise
- Chocolate and Raspberry Tartlet with Berry Gel and White Chocolate Soil
- Chocolate Profiteroles filled with Baileys Cream and served with Toffee Sauce
- Selection of Scottish and Continental Cheeses served with selection of Biscuits and Onion and Port Chutney
- Vanilla Pannacotta, Honeycomb and Strawberry and Mint Compote
- Baileys Cheesecake with Fudge Ice Cream and White Chocolate Sauce
- Terry's Chocolate Orange Cheesecake with a Butterscotch Sauce
- Vanilla Crème Brule with Whisky Berries and Scottish Shortbread
- Meringue Nest filled with Mascarpone Cream and Honey Berries
- Selection of Cheese, Biscuits and Onion Chutney
- Caramelised Apple Tartlet topped with Shortbread Crumble with Cinnamon Ice Cream
- Warm Chocolate Brownies with Salted Caramel Sauce and Clotted Cream
- White Chocolate Cheesecake topped with Strawberry Compote served with Butterscotch Sauce
- Chocolate Tart served with Cappuccino Cream and Berry Compote

01506 412232

[www.foodcreations.co.uk](http://www.foodcreations.co.uk)

SIMON PREECE  
**Food**  
Creations  
Modern British Cooking