Stuart 07387 939 526 https://alidaeventcatering.co.uk
Nic 07876 033 907 info@alidaeventcatering.co.uk

NOV2025

ALIDA
event catering

Seated Events menu

STARTERS

Chicken, Leek & Bacon Tartlet
Baby Leaves, Mustard Dressing

Thai Style Beef Salad
Asian Slaw, Green Mango, Soy, Lemon Grass

Ham Hock & Pea Terrine
House Pickled Vegetables, Toasted Brioche

Sesame Crusted Mackerel Fillet
Black Tahini, Pickled Beetroot

Crab Tian
Endive, Curried Mayonnaise, Caviar

Scottish Smoked Salmon
Cucumber, Lemon Cress, White Crabmeat, Yuzu Mayonnaise

Bocconcini (V)
Red Pepper Fondue, Tapenade, Aged Balsamic

Hertiage Tomatoes (V)
Whipped Feta, Pesto, Focaccia

Za'atar Roasted Heritage Carrots (V)
Toasted Almonds, Dill Yoghurt

MAINS

Breast of Gressingham Duck
Duck Leg Boulangerie, Braised Chicory, Pak Choi

Pan Roasted Chicken Breast
Boneless Chicken Wing, Mustard Crushed Potatoes, Tenderstem Broccoli

Roast Cornfed Chicken Supreme
Caramelised Onion Puree, Sage & Pancetta Potato Terrine, Herb Crumbed Roasted Carrot

Slow Cooked Featherblade of Beef
Dauphinoise Potatoes, Cavolo Nero

Roast Rump of Lamb
Fondant Potato, Roasted Seasonal Vegetables, Rosemary & Redcurrant Sauce

Stuart 07387 939 526 https://alidaeventcatering.co.uk
Nic 07876 033 907 info@alidaeventcatering.co.uk

OCT2023

ALIDA
event catering

Seated Events menu

MAINS CONTINUED...

Herb Crusted Cod Loin
Roasted Artichokes, New Potatoes, Caponata

Pan Fried Fillet of Sea Bream
Mussels, Prawns & Squid Ragout, Sauteed Gnocchi

Pan Fried Sea Trout Fillet
Smoked Haddock Kedgeree, Crispy Quail Egg, Sauteed Spinach

Spiced Sweet Potato Croquette (VG)
Roquette & Pumpkin Seed Pesto, Seasonal Vegetables

Tandoori Paneer (V)
Vegetable Biriyani Style Rice, Marinated Golden Sultanas, Roasted Cauliflower, Spiced Yoghurt

Korean Style BBQ Tofu (VG)
Sesame Seasonal Vegetables, Pickled Cabbage, Jasmine Rice

DESSERTS

Apple Tarte Tatin
Chantilly Cream, Calvados Caramel

Dark Chocolate Tart
Marinated Cherries, Black Cherry Puree

Mango Delice
Seasonal Berries, Mango & Candied Ginger Sauce

Crème Brulee Tart

Vanilla Panna Cotta
Marinated Seasonal Berries, Shortbread Biscuits

Traditional Lemon Tart
French Meringue Bites, Candied Lemon

White Chocolate Cheesecake
White Chocolate Crumb, Fresh Raspberries

Chocolate Dipped Profiteroles
Salted Caramel, Chocolate Shavings

INCLUDES

Starter | Main | Dessert
(choice of 1 plus Vegetarian Option)

Cutlery and Crockery

White Linen Napkins and Table Clothes

Glassware

Wait Staff

Pre - Event Set Up

Post Event Clean Down