



# ASIA HOUSE MENUS



## BREAKFAST MENU

Minimum of 10 people chargeable.

Please note that this is a banquet menu, meaning your guests will have the same selection (excluding dietary exceptions).

**Option 1 £7.95 per person**

**Option 2 £12.95 per person**

**Option 3 £14.95 per person**

### Option 1

Pastries & Cut Fruit Platter

### Option 2

Bircher Muesli, Soya Yoghurt, Berry Compote and Honey

*or*

Chia Porridge with Almond Milk, Banana and Blueberry

Green Booster Smoothie of Pineapple, Kale, Honey and Almond Milk

*or*

Cut Fruit Platter

Breakfast Burrito, Avocado, Black Bean, Spinach and Scrambled Egg

*or*

Energy Pot of Boiled Egg, Slow Roast Tomato and Spinach

### Option 3

(Served in a brioche bun)

Bacon Rolls

*or*

Sausage Rolls

Egg Rolls

*or*

Mushroom Rolls

Salmon & Cream Cheese Toasted Bagels

*or*

Warm Ham & Cheese Croissants





## SANDWICH MENU

Please note that this is a banquet menu, meaning your guests will have the same selections (excluding dietary exceptions).

Please choose five sandwich and/or salad options. Accompanied with crisps and whole fruit.

**£14.95 per person**

### Meat

Parma Ham, Shaved Parmesan, Sun Blush Tomato and Rocket (Baguette)

Wiltshire Ham, Emmental and Dijon Mustard (Baguette)

Classic Chicken Club (White Bread)

Chicken, Avocado and Chorizo with Chilli Mayonnaise (Wholemeal Bread)

Medium Rare Roast Beef, Horseradish, Watercress (Seeded Bread)

Crispy Bacon, Brie and Red Onion Marmalade (Baguette)

Moroccan Chicken with Carrot, Cucumber and Spring Onion (Flat Bread)

Vietnamese Pork Bahn Mi (Baguette)

### Fish

Shrimp, Avocado, Gem Lettuce with Marie Rose Sauce (Soft Brown Roll)

Tuna, Cucumber, Horseradish Mayonnaise (Baguette)

Smoked Salmon, Egg and Gem Lettuce (Wrap)

Smoked Trout, Dill Mustard, Pickled Cucumber and Gem Lettuce (Seeded Bread)

Summer Roll of Prawn, Spinach, Bean Sprout and Tomato with Chilli Sauce (Rice Paper Wrap)





**SANDWICH MENU** Continued

**Vegetarian & Vegan**

Egg Mayonnaise and Watercress (White Soft Roll)

Farmhouse Cheddar, Fruit Chutney, Gem Lettuce and Cucumber (Seeded Wholemeal Bread)

Goat Cheese, Sun Dried Tomato and Basil (Baguette)

Halloumi, Beetroot, Spinach and Tzatziki (Flatbread)

Falafel, Watercress, Hummus and Chilli Sauce (Flatbread)

Avocado, Spinach, Grated Carrot and Spring Onion (Seeded Wholemeal Bread)

Grilled Courgette, Feta, Sun Dried Tomato and Rocket (Wrap)

Roast Aubergine and Peppers, Mozzarella, Pesto and Spinach (Wrap)

Crushed Broccoli and Cannellini Bean on Herb and Lemon Ricotta (Open Crostini)

Greek Salad Lettuce Wrap (Bread Free)

Roast Vegetable and Breton Cream Cheese Club (Wholemeal bread)

Tomato, Basil, Artichoke and Gem Lettuce (Ciabatta roll)

Marinated Tempeh, Sun Dried Tomato and Avocado Club (Seeded wholemeal bread)

Chickpea, Roast Pepper and Spinach Tortilla (Wrap)

BBQ Jackfruit Bahn Mi (Baguette)

**Salads**

Greek Salad

Caesar Salad

Three Bean and Potato Salad

Panzanella Salad

Fattoush Salad

Rocket and Parmesan Salad

Tomato, Spring Onion and Rice Salad

Quinoa, Herb and Halloumi Salad



## FINGER BUFFET

Please note that this is a banquet menu, meaning your guests will have the same selections (excluding dietary exceptions).

Please choose four main courses, one salad bowl and one dessert.

**£18.95 per person**

### Meat

Duck Spring Rolls with Plum Dip

Chicken Satay Skewers

Puglian Lamb Meatballs with Garlic, Chilli, Tomato Sauce

Japanese Panko Crumb Chicken Goujon with Katsu Curry Dip

Chicken and Leek Pastries

Korean Barbecued Beef Skewers

Handmade Kent Pork Sausage Rolls with Norfolk Mustard

Crispy Spicy Beef or Chicken Tacos with Salsa Verde

Gyros of Grilled Marinated Chicken with Chips and Raita Sauce

### Fish

Thai Fish Cakes with Chilli Plum Dipping Sauce

Thai Spiced Salmon Arancini Ball with Ginger Soy Dip

Crab and Sweet Corn Fritters with Sweet Chilli

Paper Wrapped Prawns with Plum Sauce

Seaside Battered Cod with Crushed Pea Dip

Filo Parcel of Saffron and Lemon Cod



## **FINGER BUFFET** Continued

### **Vegetarian**

Mini Potato Skins with Cheddar, Sour Cream and Chive

Fig and Goat Cheese Parcels

Wild Mushroom and Parmesan Arancini

Goat Cheese, Spinach, Sun Blush Tomato and Tapenade Wrap

Crostini of Roast Tomato, Garlic, Parmesan and Rocket

Spanish Tortilla with Garlic Mayonnaise

Crispy Tacos of Spicy Bean, Cheddar and Guacamole

### **Vegan**

Cauliflower Pakora, Red Pepper Raita

Black Bean and 'Cheddar' Burrito

California Roll of Avocado and Cucumber

Baby Potato Cup of Roast Pepper and Tomato, Romesco Sauce

Tomato and Tahini Tart

### **Salad**

Charcuterie and Mixed Salad

Indonesian Gado-Gado Salad

Caprese Salad

Greek Salad

Classic Caesar Salad

Lebanese Rice Sala

Panzanella Salad

Lentil Salad with Feta and Pomegranate

### **Desserts**

Seasonal Fruit Skewers

Triple Chocolate Brownie Squares

Granola Slices

Bite Size Selection of Cup Cakes

Mini Chocolate Chip Muffins

Tartlets of Lemon Cream and Fresh Berries



## COLD FORK

Please note that this is a banquet menu, meaning your guests will have the same selections (excluding dietary exceptions).

Please choose one main course, two side salads and one dessert

**£21.95 per person**

## Mains

Chargrilled Chicken with Lemon and Tarragon

Steamed Salmon with Spring Onion, Sesame and Soy

Spring Onion, Artichoke and Feta Frittata

Medium Rare Beef, Mushroom and Watercress with Horseradish Dressing

Poached Chicken with Avocado and Lemon Dressing

Scottish Poached Salmon with Hollandaise Sauce

Asparagus and Goat Cheese Tart

Roast Cauliflower Steak with Dukkah Seasoning

Moroccan Seasoned Chicken

Indonesian Seasoned Beef

Salad Nicoise

Chicken, Chorizo, Roast Pepper and lack Olive with Saffron Vinaigrette

Sicilian Caponata and Orzo with Balsamic drizzle

Sesame and Ginger Tempeh, Chinese Cabbage, Roast Peppers, Cucumber, Spring Onion Crispy Noodles

Thai Chicken Salad with Mint, Lime and Chilli Dressing

Crispy Tofu, Avocado and Coriander Taco with Salsa Verde (Vegan)



## **COLD FORK** Continued

### **Salads**

Quinoa, Radish, Pea Shoots and Basil Salad (Vegan)

Celeriac Remoulade (Vegan)

Carrot, Cumin, Coriander and Cucumber Salad (Vegan)

California Caesar Salad (Vegan)

Pear, Almond, Radicchio and Crouton Salad (Vegan)

Gem, Mint, Spring Onion and Mange Tout Salad (Vegan)

Lemon, Thyme and Roast Pepper Rice Salad (Vegan)

Fennel, Orange, Rocket and Tarragon Salad (Vegan)

Szechuan Grilled Aubergine Salad (Vegan)

Couscous, Roasted Root Vegetable and Pomegranate Salad

Broccoli, Cauliflower and Feta Salad

Roast Cauliflower, Quinoa and Halloumi Salad

Broccoli, Green Bean, Spinach and Orzo Salad, Puttanesca Dressing

Asparagus, Chicory, Roquefort and Cherry Tomato Salad

Crisp Pancetta, Runner Bean, Spinach and Pine Nut Salad

American Potato Salad

New Potatoes with French Vinaigrette

Asparagus, Stilton, Watercress and Hazelnut Salad

Leek, Mushroom and Lentil Salad with Mimosa Dressing

### **Desserts**

Bakewell Tart

Pear and Almond Tart

Tarte au Citron

Dark Chocolate Brownies

Carrot Cake

Cut Fruit Platter

New York Cheesecake

Orange Treacle Tart

Strawberry Sponge Gateaux

Passionfruit Cheesecake



## HOT FORK

Please note that this is a banquet menu, meaning your guests will have the same selections (excluding dietary exceptions).

Please choose two main course dishes and one dessert. Main courses accompanied with vegetable side or house salad.

**£21.95 per person**

## Meat

Chicken, Leek and Tarragon Pie

Curried Lamb Shoulder with Spinach and Lentils

Slow Braised Daube of Beef

Preserved Lemon Chicken and Chickpea Tagine

Burmese Chicken and Potato Curry

Lamb Moussaka

## Fish

Kerala Fish Curry with Coconut, Tomato and Sweet Potato

Salmon, Haddock and Vegetable Gratin with Dill and Lemon Crumb

Smoked Haddock Kedgeree

Salmon Kouloubiaca

Chilli Prawn, Tomato and Broccoli Penne Pasta

## Vegetarian & Vegan

Mushroom, Leek and Smoked Cheddar Mac 'N' Cheese

Spinach, Ricotta, Spring Onion and Green Bean Baklava

Green Thai Aubergine, Mange Tout and Sweet Corn Curry

Provençale Vegetable Stew with Butter Bean, Kale and Pistou

Courgette, Spinach, Tomato and Root Vegetable Pasticciata

Aubergine, Sun Dried Tomato and Roast Pepper Parmigiana

Sri Lankan Sweet Potato and Green Bean Curry with Rainbow Pickle (Vegan)

Mushroom and Jackfruit Thai Green Curry (Vegan)

Red Bean and Mushroom Burrito with Pico de Gallo (Vegan)





**HOT FORK** Continued

## **Desserts**

Apple and Blackcurrant Cobbler

Triple Chocolate Brownies with Crème  
Chantilly

Tiramisù

Cherry Clafoutis

Rhubarb and Soft Fruit Crumble

Brioche Bread and Butter Pudding

Treacle Tart with Crème Anglaise



## CANAPÉS

1-hour canapé reception

Extended canapé reception available  
(additional charge)

**Selection of 3 Canapés**  
**£12.95 per person**

**Selection of 5 Canapés**  
**£14.95 per person**

**Selection of 8 Canapés**  
**£18.50 per person**

## Meat

Carpaccio of Beef and Rocket Pesto on  
Parmesan Biscuit

Crispy Duck Pancake with Hoisin Sauce,  
Spring Onions and Cucumber

Parmesan and Rosemary Corn Fritter  
with Ratatouille

Grilled Saffron Chicken Skewers with  
Tamarind Mayonnaise

Crisp Belly Pork, Kimchee, Korean  
Barbecue Sauce

Steak and Chips with Béarnaise Sauce

Mini Beef Wellington

Skewer of Lamb Kofta with Kashmiri  
Chilli Chutney

Steak Tartar with Mustard Sauce on  
Brioche Crostini

Skewer of Buttermilk Fried Chicken with  
Ranch Sauce

Arancino of Chorizo and Mozzarella with  
Lemon and Paprika Aioli

Fennel and Spicy Pork Sausage Roll

Beef Rendang Skewer

Banderilla of Parma Ham, Fig and  
Bocconcini

## Fish

Salmon Gravavlax, Dill Dressing in a  
Cucumber Cup (cold)

Beetroot Cured Trout, Potato and Apple  
Salad on a Tapioca Crisp

Irish Smoked Salmon wrapped  
Chopstick with a Dill Mustard Dip

Seared Scallop, Cauliflower Purée and  
Parma Ham Crisp

Steamed Prawn and Ginger Dumpling,  
Sweet Soy Dressing (hot)

Porcelain Spoon of Sea Bass in a Thai  
Papaya and Coconut Broth



## **CANAPÉS** Continued

### **Fish** Continued

Crab Croquette with Piquant Tomato Salsa

Herb Toast of Crab and Avocado Cocktail

Taco Crisp of Scallop Ceviche and Pico de Gallo

Salmon and Lemon Thyme Choux Bun with Apple Chilli Jelly

Skewer of Salt and Chilli Prawn

## **Vegetarian & Vegan**

California Roll of Avocado and Cucumber, Wasabi and Soy (Vegan)

Oven Dried Tomato, Peppered Goat Cheese Mousse and Tapenade Drizzle on Crostini (Vegan)

Pani Pouri Cup of Chaat Masala and Coriander Salsa (Vegan)

Spiced Aubergine on Daal Fritter (Vegan)

Sweet Potato Rosti with Pineapple and Tomato Salsa (Vegan)

Crostini of Sicilian Caponata (Vegan)

Soft Poached Quail Eggs Tartlets with Hollandaise Sauce

Caramelised Onion & Goat Cheese Tartlet

Crispy Vietnamese Vegetable Spring Roll

Baked Camembert in Filo with Sticky Fig

Quail Egg, Mushroom Ragu with Chive Hollandaise on a Brioche Crostini

Melba Toast of Feta and Roast Pepper Mousse

Wild Mushroom and Artichoke Bouchée

Wild Mushroom Arancini with Romesco Sauce (Vegan)

### **Dessert**

Raspberry Cheesecake (Vegan)

Macaron Selection

Tarte Tatin

Chocolate Cone of Cherry Compote and Crème Chantilly

Tartlets of Fresh Berries and Cherry Glaze



## **BOWL FOOD**

Please choose four dishes

**£24.95 per person**

## **Meat**

Korean Barbecued Beef, Kimchi,  
Egg Noodles

Jungle Curry of Minced Chicken and  
Pea Aubergine

Stir Fried Crispy Pork with Chinese  
Broccoli, Egg Fried Rice

Slow Braised Beef Cheek Bordelaise,  
Pomme Puree

Lamb Shoulder Provençale, Pommes  
Boulangere

Mexican Beef Chilli, Sour Cream, Grated  
Cheddar, Tortilla Chips

Confit of Duck Leg, Peas and Lettuce a la  
Francaise

Lamb Jalfrezi with Garlic Naan and  
Pilau Rice

Japanese Chicken Katsu Curry

Butter Chicken Masala

## **Fish**

Southern Thai Sea Bass Curry,  
Sticky Rice

Aromatic Prawn Laksa, Kanom Jin  
Noodles

Braised Hunan Style Scallops, Chilli  
and Black Bean Pak Choi

Crab Tortellini with Tomato and Fennel  
Bisque

Pan Seared Salmon Fillet, New Potatoes,  
Watercress Velouté

Sole Goujons, Garden Peas and Potato  
with Tartare Sauce

Cornish Crab Gratin



## **BOWL FOOD** Continued

## **Vegetarian & Vegan**

Potato Gnocchi, Slow Roast Tomato,  
Artichoke, Spinach and Ricotta

Wild Mushroom Risotto, Shaved  
Parmesan, Porcini Broth

Aubergine, Tomato and Roast Pepper  
Parmigiana

Spiced Chickpea, Spinach and Paneer  
Masala

Red Thai Sweet Potato and Cauliflower  
Curry, Jasmine Rice

Vegetable Biryani

Sage and Pumpkin Ravioli

Singapore Noodles with Smoked Tofu

Cannellini Bean and Puy Lentil Cassoulet





### 3 COURSE MENU

Please note that this is a banquet menu, meaning your guests will have the same selections (excluding dietary exceptions).

Please select one starter, one main course and one dessert.

**£48.95 per person**

### Starters

Clementine Cured Salmon, Pickled Cucumber, Crème Fraiche and Dill Dressing

Crispy Duck, Pomelo and Watercress Salad, Spiced Cashew, Hoisin infused Vinaigrette

Devon Crab, Papaya, Lemongrass and Mache Salad, with a Chilli Mint Dressing

Carpaccio of Rare Kent Beef Fillet, Burrata, Pomegranate, Pistachio and Chilli Balsamic Dressing

Saffron, Butternut Squash and Porcini Risotto

Grilled Tiger Prawns, Rocket, Garlic Naan Croutons, Mango and Coriander Salsa

Seared Scallop, Pickled Kohlrabi, Crisp Chorizo, Pea Shoot Salad, Lime, Coriander and Ginger Dressing

Open Ravioli of Wild Mushroom Ragout, Shaved Parmesan, Wilted Spinach and Basil Oil

Smoked Venison, Shallot Pickle, Heritage Tomato, Rocket Salad dressed with a Plum Vinaigrette

Duck Rillettes with Glazed Apricot on Brioche Toast

Burrata with Broad Beans, San Marzano Tomato and Black Olive Crumb



### 3 COURSE MENU Continued

#### Mains

Tamarind and Lemon Grass Marinated Beef Fillet, Pak Choi, Jewelled Rice, Plum and Port Reduction

Corn Fed Breast of Chicken with Persillade Potato, Roasted Chantenay Carrots and Lemon and Rosemary Broth

Slow Cooked Belly of Pork, Celeriac and Potato Dauphinoise, Hispi Cabbage, Warm Apple and Cinnamon Puree, Maple and Balsamic Drizzle

Sea Bass Fillet, Fennel and Lemon Butter, Citrus Braised Endive Roast Pepper, Potato Fondant

Char-grilled Halibut, Chilli Coriander Chutney, Tomato and Crisp Onion Rice

Pan Fried Fillet of Cod, Cauliflower Puree, Roasted Root Vegetables, Brown Butter and Oloroso Sherry Reduction

Crisp Skinned Salmon, Carrot and Red Pepper Julienne, Crushed Spring Onion and Pak Choi Potato on a Soy, Tomato and Tarragon Reduction

Ragstone Goat Cheese, Spinach and Shallot Pithivier, Chilli Aubergine Dice, Roast Butternut Squash and Charlotte Potato, Tomato and Basil Broth

Pan Seared Sea Bass, Braised Fennel, Roast Pepper and Crushed New Potato with Shellfish Bisque Sauce

Roast Saffron and Parsley Cod, Citrus Risotto and Sprouting Broccoli, with Parmesan Broth

Poached Salmon, Confit Tomato, Courgette and New Potatoes with Lemon Beurre Blanc

Roast Celeriac and Cauliflower and Wilted Greens with Romesco Sauce

Goat Cheese, Mint and Spinach Rotolo and Tomato Confit with Wild Mushroom

#### Dessert

Raspberry Pavlova, Kirsch macerated Raspberries, Edible Flowers

Saffron Poached Praline Filled Pear, Cinnamon and Poire William Syrup

Chocolate and Cardamom Mousse, Caramelised Orange Peel, Mandarin Syrup

Tarte Tatin of Caramelised Apple, Salted Caramel Ice Cream

Raspberry Crème Brûlée (GF)

Vanilla Pannacotta (GF)

Cherry Frangipane Tart With Vanilla Ice Cream

Lemon and Passion Fruit Tart Served With Raspberry Sorbet

Chocolate, Coconut and Mandarin Tart