

IGLU CATERING

WEDDINGS, PRIVATE PARTIES, EVENTS,
FESTIVALS, CORPORATE

Sample Menus

Small Plates

SMOKED SALMON

chive scone, crème fraîche, caviar

MINI YORKSHIRE PUDDING

rare beef, horse radish crème fraîche, baby watercress

CORONATION CHICKEN FILO CUPS

THAI RED CRAB CAKES lime mayo, micro coriander

SMOKED TROUT MOUSSE dill, rye, lilliput capers

TANDOORI CHICKEN THIGH mango chutney

SPANISH TORTILLA smokey red pepper relish

PARMESAN SHORTBREAD basil pesto, baby tomato

WILD MUSHROOM TARTELETTES mushroom ketchup

TOMATO and BOCCONCINI SKEWER

HONEY and MUSTARD GLAZED SAUSAGES

PAN CON TOMATE

KAFFIR LIME and LEMONGRASS PRAWNS

SOY, GINGER and GARLIC CHICKEN BALLS

GOATS CHEESE and RED ONION JAM BRUSCHETTA

SALT BEEF

mustard and pickle on rye bread

SEARED TUNA

sesame crust, soy and spring onion dip

SAFFRON ARANCINI fennel jam

Starters

PRAWN COCKTAIL

Marie rose sauce, baby gem lettuce

GRAVLAX

cucumber and dill relish, horse radish crème fraîche

CHICKEN LIVER AND PORT PÂTÉ

fig chutney, cornichons, French baguette

HAM HOCK TERRINE

crab apple jelly, pickled vegetables

SMOKED HADDOCK FISHCAKE sauce gribiche

LEEK AND GRUYERE TART green salad, French dressing

LOBSTER BISQUE rouille, Gruyere

MUSHROOM AND PORT PARFAIT

fig chutney, cornichons, French baguette

GRILLED GOAT CHEESE beetroot, walnut, chicory

TOMATO AND RED PEPPER GAZPACHO minted cucumber salsa

BURRATA

broad bean, lemon, cherry tomato, sunflower seeds

PORK BELLY

oriental vegetable ribbons, sesame and soy dressing

Mains

GRESHAM DUCK LEG

fondant potato, braised red cabbage, jus

BRAISED LAMB SHOULDER

Jersey royals, mint, peas, broad beans, mint pesto

BRAISED SHIN OF BEEF colcannon, confit carrot

PORK BELLY

cider creamed cabbage, mustard mash

CHICKEN KIEV

green beans, Dauphinoise potato

SALMON FILLET

spinach beurre blanc, crushed herbed potatoes

SEA BASS

sauce verge, shaved fennel, San Marzano tomato, rocket

ROAST HAKE

saffron aioli, samphire spinach, cherry tomato

BUTTERNUT SQUASH AND SAGE RISOTTO pumpkin seed, ricotta

SUMMER PEA AND MINT RISOTTO feta

GNOCCI MEDALLION

roasted summer squashes, borlotti beans, goat curd, pine nuts

AUBERGINE PARMIGIANA mozzarella, basil, rocket, pine nuts

AUBERGINE MOUSSAKA

watercress, croutons, rapeseed vinaigrette

FREEKEH STUFFED RED PEPPER white bean purée, harissa yoghurt

Desserts

CHOCOLATE BROWNIE chocolate sauce, vanilla ice cream

CRÈME BRÛLÉE shortbread, seasonal fruit

CLASSIC ETON MESS English strawberries

STICKY TOFFEE PUDDING caramel sauce, vanilla ice cream

CARAMELISED APPLE AND BLACKBERRY CRUMBLE custard, cream or ice cream

VANILLA PANNA COTTA rhubarb compote

CHOCOLATE MOUSSE Chantilly cream

LEMON POSSET shortbread

PEAR FRANGIPANE TART crème fraîche

TIRAMISU

amaretti soaked sponge

CRÈME CARAMEL

NEW YORK CHEESECAKE fresh strawberries

INDIVIDUAL PAVLOVA

summer berries, whipped cream

GOOSEBERRY AND ELDERFLOWER FOOL

Sharing Starters

A collection of British cured meats, Lowdell's focaccia, Gordal, Kalamata and Ginger olives and caperberries, Cotswold rapeseed oil and balsamic vinegar

Mezze of hummus, bab ganoush, salsa verde, crudités, burrata and Lowdell's focaccia Freshly baked bread selection, flavoured house butters

Sea food platter of salmon gravlax, cray fish salad, taramasalata, radishes, gem lettuce, rye bread and pickles

Arancini boards, rocket and parmesan salad, pesto and tomato dip Falafel, flat bread crisps, toum, baba ganoush, smoky red pepper crema

Bruschetta selection, whipped buffalo curd, mint, broad bean, tomato, basil, fig, prosciutto and ricotta

The Roast

All roasts come with potato terrine or roasted new potatoes, Yorkshire puddings and gravy.

SIRLOIN OF GRASS-FED BRITISH BEEF with horse radish

ROLLED OUTDOOR REARED PORK LOIN with crispy crackling, apple sauce

GLAZED BEEF SHORT RIB with crispy onion and chive

CORN FED CHICKEN POUSSIN with bread sauce

ROLLED SLOW COOKED LEG OF SALT MARSH LAMB with mint sauce

SEASONAL VEGETABLE PITHIVIER with vegetarian jus

LOCH DUART SALMON with dark fish jus

Sides of Veg

choose from:

Cauliflower cheese, carrot and swede mash, seasonal greens, roasted roots, braised red cabbage

The Summer Feast

All mains are served with three side dishes of your choice

ROLLED PORCHETTA with green salsa verde

RAS EL HANOUT CHICKEN SUPREME with rose harissa and tahini sauce

BLACKENED SALMON with furikake crumb

GLAZED JACOB'S LADDER with chimichurri

MISO GLAZED AUBERGINE with togarashi

Sides

Niçoise salad with tomato dressing

Green herb tabbouleh

Watermelon with chilli, lime and feta

Jewelled Israeli saffron couscous

Caesar cos salad with shaved parmesan and croutons Kalamata Greek salad

Tuscan panzanella salad

Freekeh salad with sun-dried tomato and red pepper, mixed seeds Scandinavian
potato salad

Waldorf coleslaw

Garlic and herb roasted new potatoes

Summer beans, fennel and garden leaves, green goddess dressing Mixed leaf salad

Sharing Desserts

CHOCOLATE MOUSSE with seasonal fruit

ETON MESS BOWLS

TIRAMISU

LEMON MERINGUE TRIFLE

PAVLOVA with fresh coulis

SEASONAL FRUIT CRUMBLE with custard jugs

PAIN AU RAISIN BREAD AND BUTTER PUDDING with cream

Party Food

Paella

Please choose from one of the following:

SAFFRON AND SEA FOOD PAELLA cooked in a lobster broth

CHICKEN AND CHORIZO PAELLA cooked in a saffron chicken broth

ROASTED FENNEL AND BUTTER BEAN PAELLA cooked in a saffron and thyme broth

Burritos

Stuffed burrito with a choice of:

BARBACOA BEEF, GUAJILLA CHICKEN or RE-FRIED BEANS

Fish and Chips

SUSTAINABLY CAUGHT TEMPURA BATTERED COD or BANANA BLOSSOM with katsu
curry sauce and shoestring fries

Flat Breads

Lebanese Flat Bread with a choice of:
SHAWARMA LAMB, SHAWARMA CHICKEN or SHAWARMA PULLED MUSHROOM

filled with tzatziki, shatter sauce, tomato and shredded lettuce Korean
fried CHICKEN or CAULIFLOWER

With gochujang mayo, kimchee slaw and skinny fries

Dirty Fries

Selection of toppings:
POUTINE - fries, gravy, cheese curds
CHILLI BEEF or BEAN CHILLI - sour cream, double Gloucester, guacamole CUBANOS
- pulled pork, ham, gruyere, smoked ham, mustard, mojo sauce

Baps

Please choose one of the following:
BBQ PULLED PORK - apple sauce and ketchup
BBQ BEEF BRISKET - red cabbage slaw
BBQ JACK FRUIT - red cabbage slaw
HOT DOG or VEGETARIAN HOT DOG - American mustard ketchup and crispy onion

Mac and Cheese

Please choose from any three toppings:
CLASSIC CHEDDAR AND CHIVE with crispy onion
BBQ PULLED PORK with crispy onion
JALAPEÑOS with sour cream and hot sauce
TRUFFLE OIL AND MUSHROOM with crispy bread crumb PULLED CHICKEN with
BLUE CHEESE and Frank's hot sauce