SUGAR CANE

Party & Feast

Party, Feast, Drink, Share & be Merry!

Party in style and taste our great choice of food, tropical sharing cocktails and drinks with your friends and colleagues…

Canape food

Selection of any five items £19.50
Selection of any eight items £25.50
As above with French patisseries £28.00

Asparagus and Parma ham wrap with lemon mayo

Marinated Thai chicken skewer with Thai dip

Baby mozzarella, cherry tomato and fresh basil skewers

Vegetable samousas with chilli, mangos and lime sauce

Rice paper vegetable spring rolls with dill sweet chilli sauce

Goat Cheese roast tomato & basil served on crostini

Tiger prawns on filo pastry with sweet chilli sauce

Grilled, rosemary lamb and red pepper skewers

Satay shots, Chickens skewers with satay coriander sauce

Smoked chicken, avocado and smoked bacon tartlets

Smoked salmon, crème fresh with parsley on crostini

Red peppers, goat cheese with fresh basil on tartlets

. *Cottage cheese, sun dried tomatoes with fresh basil on crostini*

Pea pesto served on crostini with cherry tomato

Chorizo with beans and cheery tomato toppings on garlic bruschetta

Grille jerk chicken skewer with coriander

Mini chocolate and ginger brownies

Mini New York cheesecake

Buffet food

Selection of 5 buffet + 3 canapé + 2 dessert £ 42.50

As above with rum punch or a glass of Prosecco upon arrival £ 48.50

Minimum 25, maximum 200 people

Marinated grilled lamb cutlets, with thyme, served with red wine sauce

Chargrilled salmon with herb and lemon yogurt

Penne pasta with grilled vegetables rosemary and shaved parmesan

Roasted salmon on creamy mushroom sauce

Roast duck with crispy potatoes & port gravy

Selection of prosciutto, serrano ham, Teurel Lomo and Chorizo dulce with pickles.

Wild rice salad with garden peas and pepper with herbs and harissa spice

Tabbouleh, mix of parsley, couscous, red peppers and spring onions marinated with lemon zest and virgin olive oil.

Salad of grilled veg, celery, peppers, red onion and aubergines with balsamic vinegar and virgin olive oil

Roasted new potatoes with cheery tomatoes, grain mustard, and radicchio.

Broccoli with mangetout, fine beans and lemon dressing.

Mixed leafs salad with seeds & vinegar dressing

Desserts

Traditional French patisserie
(8 flavours, mini patisserie, chocolate petit fours, etc)
Chocolate or cheese cake with strawberry coulis
Mix of Fresh tropical fruits
Organic yogurt with berries and honey

Pre orders and 20% deposit would be required on all bookings

Set Menu

Three courses £39.50pp

As above or with:

Rum Punch, Mojito, glass of beer, vine or Prosecco upon arrival for £46.50

Parties from 8 to 25 people max

Starters

Tiger prawns & green veg cooked with coriander & chilli

(V) Pan fried halloumi: cheese with cherry tomato and balsamic reduction

Marinated spiced grilled lamb cutlets with Tabbouleh and minted yoghurt

King prawns with light crispy filo pastry, lime Mirin & soy dipping sauce

Spicy Chorizo fried with baby potatoes and fresh mint

Mains

Fresh Salmon grilled, marinated with lemon

Marinated grilled lamb cutlets, with thyme, served with red wine sauce

Selection of prosciutto, serrano ham, Teurel Lomo and Chorizo dulce with pickles

Vegetarian—choice of three sides from the below.

Sides

(Mains served with side of their choice)

Wild rice salad with garden peas and pepper with herbs and harissa spice

Tabbouleh, mix of parsley, couscous, red peppers and spring onions marinated with lemon zest and virgin olive oil.

Broccoli with mangetout, fine beans and lemon dressing.

Desserts

Chocolate or cheese cake with strawberry coulis

Organic yogurt with walnuts berries and honey

Pre orders only and 20% deposit would be required on all bookings