

Seascore!

## A little about us...

In terms of catering, it's fair to say we live and breathe our food. Not only do our World Master Chefs produce new menus frequently, but we chat about them every day, we always tailor them to our couples and, most importantly we love eating them every day so they have to get our seal of approval too!!

We have over 40 years' experience and we understand Gunnersbury Park and what menus work best in its beautiful spaces.

Seasoned kitchen understands peoples' passion for beautiful food and inspirational design and is continually challenged to produce evermore creative menus. Our philosophy is simple, using quality, seasonal ingredients to create classic dishes but with an innovative presentation design. But most importantly .....if it's not on our menus we're not afraid to create it for you. In fact we relish it!



## **A sample of what we can offer:**

Sandwich & finger food buffet  
Two sandwiches and two finger food items per person  
£14 + vat pp

Canapés (two bite size),  
Four bites per person  
£16 + vat pp

Cheese & meat platter  
£24 + vat pp

Your price includes delivery, palm disposable napkins, platters & plates

Minimum spend of £500 + vat

This is a delivered in, drop off service.

If you would like staff at your event this would be £280 + vat for the first member of staff and £105 + vat for any further members of staff (based on a four hour shift



# A taster of our menus ...

## Sandwiches & finger food

Please select two sandwich options

Spinach falafel, hummus, harissa dusted cucumber in a tortilla wrap (vg)

Jack fruit & Asian slaw filled demi baguette (vg)

Chickpea, iceberg lettuce & harissa dressing served in a tortilla wrap (vg)

Mature Cheddar cheese with sun-dried tomatoes served in a wholemeal loaf (v)

Compressed cucumber & minted cream cheese served in a white loaf (v)

Chicken, guacamole & shredded iceberg lettuce in a tortilla wrap

Tuna, lime mayonnaise & cucumber served in a caraway & rye loaf

Poached sea trout & lemon zested crème fraîche served in a tortilla wrap

Rare roast Hereford beef with watercress & horseradish served in a multigrain loaf

Please select two finger food options

Summer squash, asparagus & mozzarella pithivier (vg)

Baby plum tomatoes, black olive & mozzarella skewers (v)

Fresh fig & goats' cheese tartlets (v)

Spinach, leek & roasted tomato quiche (v)

Dolcelatte & walnut stuffed figs (v)

Smoked mackerel Scotch egg

Beetroot gravlax crostini, beetroot jam, mint leaf

Tandoori salmon skewer, mint raita

Ham hock with minted pea purée on toast

Chorizo quail's Scotch egg, Cajun mayonnaise

Teriyaki chicken & apricot, tomato & chilli jam



## A taster of our menus ...

### Two bite canapés

Please select four options

Goats cheese, onion jam crostini (v)  
Red pepper hummus, lemon zested courgette (vg)  
English Cheddar, cherry tomato & basil muffins (v)  
Cream cheese & cucumber bagel (v)  
Fresh fig & goats' cheese tartlets (v)

Smoked salmon, beetroot jam crostini  
Honey sesame salmon skewer, lime mayo  
Tuna tartare, cucumber cup, wasabi  
Smoked salmon bagel

Coronation chicken, curry granola  
Smoked mackerel, horseradish  
Smoked tea chicken, lemon crème fraîche  
Confit duck, pastry cup  
Salt beef bagel

Mixed fruit brochette, lemongrass  
& pineapple purée (vg)  
Lemon & freeze-dried raspberry Madeline  
Rhubarb & custard sweet shop macaroon

### Cheese & meat platter

A selection of meat, cheese, vegetarian & vegan items served with a variety of breads

