



*Absolute
Cuisine*

Welcome to Absolute Cuisine, home to fabulous and imaginative food. If it's more than just our delicious food you're after, we also offer a comprehensive party planning service covering everything from venue sourcing to marquee hire, staffing to entertainment, and the provision of drinks to event coordination. This means you can sit back, relax and enjoy hosting your party, knowing that everything has been taken care of by our experienced team of experts.

Absolute Cuisine was started in 2004 and since then has steadily grown and developed with the opening of our new commercial kitchen in October 2008 in High Wycombe. The Company Director Carol Horner now has a small and enthusiastic team, headed by Will Lewis as Chef Manager, who all share a love and passion for good food and strive to provide the highest quality.

Great care is taken to ensure that all of our produce comes from reputable suppliers and wherever possible is locally sourced. All of the eggs used are free range from a local chicken farmer. The pigs for hog roasts are also locally sourced from a farm where the pigs are born outside and fattened in straw yards and are from RSPCA Freedom Foods accredited herds. The resultant pork is free from antibiotic growth promoters, meat and bone meal feed and free from hormones.

Our beef supplier has herds of Exmoor cattle in Devon and has the recognised Assured Food Standards Red Tractor Certification and is of excellent quality, as is all of the other meat supplied.

It is not just meat that is of the highest quality and freshness as our fish is caught just off the English coast and bought directly from the trawler to ensure it is fresh and delicious to eat.

Whatever the occasion, whatever the size, it is our policy to come up with ideas to meet your individual requirements. We will help you with all aspects of your party, providing you with advice on the many different ingredients that can turn a good party into a great one. We hope you enjoy exploring our brochure and that it inspires you to contact us and start planning your own party.



Lunch & Dinner Party Menus

Included in the Lunch or Dinner Menu

Starter, Main and Dessert

A selection of freshly baked Bread

Seasonal Vegetables

Coffee, Tea & Mints

Starters

Platter of Italian Hams and Salami with Roasted Peppers, Tomato and Avocado and Artichoke Hearts garnished with Green and Black Olives

Sesame Seared Loin of Tuna with Oriental Salad

Carpaccio of Beef with marinated Herb and Green Bean Salad

Mushroom stuffed with Almonds, Goats Cheese, Basil, Cream & Lemon

Fricasee of Wild Mushrooms served with Fresh Linguine and Truffle Oil

Roasted Shallots, Glazed Goat's Cheese Tart & Wild Rocket Salad

Fennel & Mascarpone Risotto with Seared Scallops & Prosciutto

Salad of Lancashire Cheese with Crispy Pancetta & Chilli Beetroot



Starters

Monkfish wrapped in Smoked Bacon

Asparagus served with lemon mayonnaise

Haloumi, Roast Peach, Red Onion & Toasted Pine Nuts

Tuna Carpaccio with Strawberry & Black Pepper Sauce

English Asparagus with Lemon Hollandaise & Crispy Pancetta

Monkfish Sashimi with Pomegranate Seeds

Deep Fried Oyster in Panko Crumbs with Citrus Ponzu Sauce

Asparagus with Shitake & Oyster Mushrooms and Miso Dressing

Tian of Cornish Crab

Flambéed Goat's Cheese with Armagnac, Garlic Croûte, Lamb's Lettuce
and Sherry Vinaigrette



Main Courses

Glazed Duck Breast with Gingered Pears, Campari Sauce & Pak Choi
Halibut Fillet encrusted with Seeds, served with Roasted Vegetables and
Balsamic Glazed Jersey Royals

Pan-Fried Fillet of Beef with a Shallot Confit & Horseradish Cream on
Celeriac and Potato Mash

Canon of Lamb with a Panko Herb Crust, Slow Roasted Vine Tomatoes
and a Basil Jus

Moroccan Spiced Breast of Guinea Fowl with Chargrilled Roasted
Vegetables, Olives & Cous Cous

Sauté of Langoustine & Spring Vegetables in Champagne with Aioli

Slow Roast Belly & Loin of Pork with Crackling, Sprouting Broccoli &
Olive Oil Mash

Rack of Lamb with a Parmesan Crust, Leek & Mint Puree & Rosemary Jus
on crushed New Potatoes

Roasted Sea Bass with grilled Asparagus and Clam & Artichoke
Vinaigrette

Beef Fillet with Wasabi Potato Cake & Spicy Beetroot Jus

Seared Fillet of Veal with Wild Mushrooms & Truffle Hollandaise



Main Courses

Meli-Melo of Lamb on Minted Pea Puree with Chinese Cabbage on a Potato Rosti

Pan-Fried Red Mullet with Sauce Vierge & Saffron Garlic Mash

Pork wrapped in Parma Ham with Caramelised Sage & Onion, Celeriac Mash and a Red Wine Jus

Roast Marinated Fillet of Beef with Herby Cous Cous and a Green Olive & Red Wine Jus

Roasted Duck with Smoked Garlic & Spring Vegetable Salad on Sweet Potato Mash with crispy Pancetta

Braised Lamb Shanks with Nicoise Vegetables

Fillet of Sea Bass with Jus Vanille

Spring Lamb & Vegetable Stew with Gremolata served with Sautéed New Potatoes



Desserts

Vanilla Cream Terrine with Blackcurrant Coulis
Poached figs with Mascarpone and Macarons
Pear and Ginger Cheesecake
Marbled Caramel and Chocolate Cheesecake
White Chocolate and Raspberry Mousse
Black Forest Ganache Slice
Fresh Fruit Tart
Pecan, Walnut and Blueberry Pie
Apple and Cinnamon Crumble Tart
Tarte Tatin
Strawberries and Cream
Strawberry Pavlova
Summer Fruit Brulee
Fresh Fruit Salad



Desserts

Fresh Fig and Frangipane Tart

Passion Fruit Delice

Passion Fruit Crème Brulée with Orange Sorbet

A Basket of mixed Red Berries with Chantilly Cream and Meringues

Lemon Mousse

Gooseberry and Kiwi Cheesecake

Vanilla and Seasonal Berry Cheesecake

Gateau Diane (*Meringue, Chocolate and Cream*)

Chocolate Mousse

Lemon Meringue Ice Cream

Chocolate Bread and Butter Pudding



Cheese Course

Classic French

Fourme D'Ambert Xavier Morin, Epoisses, Mimolette and Reblochon served with Seeded Ficelle

English Farmhouse

Shropshire Blue, Somerset Brie, Cornish Yarg, Vintage Cheddar and Ticklemore Goats served with Walnut Bread and Celery

Italian

Gorgonzola, Tallegio, Pecorino and Carboncino served with a Rocket Salad



Extras

It's the little touches that make the difference!

Sorbets

Lemon, Mango, Watermelon, Pink Grapefruit, Champagne, Pina Colada

Amuse Bouche

Pan-Fried Foie Gras, Brioche Toast & Calvados Jam

A Shot Glass of Cornish Crab Bisque with a Ginger Velouté

A China Spoon of Sesame Seared Tuna with Oriental Crunch Salad

Smoked Salmon Crepes with Cream Cheese

Mini Lobster Club Sandwich with Tahini and Vanilla Bean Aioli

Asian Soba Noodle Fork with Water Chestnut

Warmed Truffled Oxtail Tartlets

Squash Blossoms with Basil Foam

Pre-Dinner Canapés

A choice of 4 Canapés from our Hot & Cold Canapé Menu



Hot Canapés

Asian Herb Duck Pancakes with Spring Onion, Basil, Mint & Plum Sauce

Fillet of Beef with Béarnaise Sauce on a Horseradish Rosti

Wild Mushroom Risotto with Truffle Oil & Shaved Parmesan

Asparagus wrapped in Parma Ham with Hollandaise Sauce

Thai Fish Cakes with a Lime Dip

Baby Jersey Royals stuffed with Cream Cheese & Chives

Tempura of Seasonal Vegetables with Yakitori Dip

Caramelised Red Onion Tart with Sour Cream & Chives

Cranberry and Brie Wonton

Breaded Camembert

Beer Battered Onion Rings

Prawns in Filo Pastry

Duck and Apple Spring Rolls

Chicken Satay

Lamb Koftas

Mini Samosas - Meat and Vegetable

Shellfish and Saffron Tarts

Bangers and Mash

Finger Yorkshire Pudding with Horseradish Relish

Filo Tartlets - Mushroom and Garlic, Spinach and Gruyere



Cold Canapés

Pea & Mint Blinis with Asparagus & Goat's Cheese
 Blini topped with Smoked Salmon & Chilli Crème Fraîche
 Roquefort Sable with Mascarpone, Balsamic Roast Cherry Tomato & Oregano
 Tuna Sashimi with Wasabi Cream & Pickled Ginger
 Vodka & Beetroot cured Gravavlax on Brioche Toast with Crème Fraîche
 Marinated Tiger Prawns with a Mango Dipping Sauce
 Sesame Seared Tuna with Oriental Vegetables
 Gingered Prawn Rolls
 Smoked Salmon and Horseradish Cream served on a Dill Shortbread
 Seared Salmon on Brioche with Saffron Mayonnaise
 Miniature Yorkshire Pudding with Rare Roast Beef & Horseradish Cream
 Cherry Tomatoes with Quails Eggs
 Egg and Bacon Bruscetta
 King Prawns with a Sweet Chilli Sauce
 Chicken Parfait
 Smoked Trout and Horseradish Mousse
 Pepper Fondue
 Smoked Salmon Roulade
 Mango & Brie Parcels
 Mini Tomato, Mozzarella and bacon Brushetta
 Scallop, Pea and Pancetta Croustades
 Cocktail Blinis served with Cream Cheese, Smoked Salmon and Caviar



China Spoons & Shots

Wild Mushroom Risotto

Grilled Figs wrapped in Prosciutto Ham

Crispy Pancetta & Pea Risotto

Diver Scallops with Creamy Goat's Cheese & Crispy Pancetta

Gazpacho Shot with Sour Cream and a Celery Stick

Vodka Martini Shot with Smoked Salmon & Olive

Cornish Crab Spoon with Cucumber, Salad & Toasted Breadcrumbs



Sweet Canapés & Shots

Rhubarb & Ginger Brulée Spoons

Goey Chocolate & Pecan Brownies

White Chocolate & Raspberry Trifle Shot

Miniature Lemon Meringue Tart

Raspberry Tart with Orange Crème Pâtissière

Assorted Sorbet Shots

Rich Dark & White Chocolate Mousse with Chocolate Sauce

Mini Sticky Toffee Puddings

Lemon Curd & Ginger Fool

Raspberry & Orange Soufflé

Banoffi Pie

Treacle Tart with Clotted Cream



Hot Skewers

Lamb Kofta with a Tzatziki Dip

Sichuan Pepper Chicken with Chilli Tomato Jam

Chicken Satay with Roasted Peanut Chilli & Coconut Dip

Monkfish & Pancetta with Lemon Soy Butter

Fillet of Beef with Rendang Sauce

Sesame & Wasabi crusted Tuna Cubes with Soy & Ginger Dipping Sauce

Chargrilled Vegetables with a Balsamic Glaze

Tiger Prawn with Sweet Chilli Dip, Aioli or Lemon Mayonnaise

Thai Marinated Chicken Skewer with a Coriander Dip

Aubergine & Haloumi with Tomato Jam



Bowl Food

Summer Vegetable Tagine
 Prawn Laksa
 Singapore Noodles
 Wild Mushroom Risotto with Shaved Parmesan & Truffle Oil
 Beef Teppanyaki
 Asparagus, Pea & Mint Risotto
 Crunchy Vegetables with Shitake Mushrooms and Bean Thread Noodles
 New England Clam Chowder
 Mushroom Stroganoff with Wild and Basmati Rice
 Lime & Ginger seared Scallops with Crispy Chorizo
 Pappardelle with Basil, Feta and Roasted Capsicum
 Bouillabaisse served in a Mini Bread Bowl
 Seared Tuna Nicoise
 Seared Striped Bass with Linguine of Vegetables
 Moroccan Tagine with Herby Cous Cous
 Cornish Crab on a Nest of Squid Ink Pasta
 Thai Green Curry Served with Fragrant Rice
 Chicken Caesar Salad
 Luxury Fish Pie
 Cumberland Sausage with Butter Mash & Onion Confit



Hot Buffet

A choice of any of the 3 options below

Apricot & Lamb Tagine with Pomegranate Cous Cous

Asian Fish Curry with Lime & Coconut Rice

Chicken & Preserved Lemon with Herby Cous Cous

Beef Stroganoff with Wild & Basmati Rice

Thai Caramelised Pork with Star Anise

Chicken Escabèche

Spinach & Ricotta Lasagne with Pine Nuts

Mediterranean Vegetable & Mozzarella Stack



Cold Buffet

A choice of any of the 3 options below

Thai Spiced Chicken on Pad Thai Salad

Peppered Fillet of Beef on a bed of Summer Vegetables with a
Horseradish Dressing

Seafood Platter of Smoked Salmon, Poached Salmon and Mediterranean
Prawns, dressed Cornish Crab and Lobster Tail with Herby Mayonnaise
and Aioli

Tiger Tail Prawns with a selection of Chilli Jam, Fresh Lemon
Mayonnaise and Aioli

Vegetable Antipasti Plate with Griddled Aubergine, Asparagus, Red &
Yellow Peppers, Courgette, Button Mushrooms and Artichoke drizzled
with Basil Pesto



Cold Buffet

Fresh Seared Tuna Nicoise

Italian Herb Roasted Chicken with Tomato & Watercress Salad

Seafood Cocktail Glasses with Prawn, Crab, Lobster and a Chinoise of Lettuce

Salmon en Croûte layered with Spinach, Crème Fraîche and Smoked Salmon in a Puff Pastry Case

A Selection of Anti Pasti with Parma Ham, Serrano Ham, Salami and Chorizo

Ham Hock, Chicken, Spinach & Wild Mushroom Terrine served with Tomato and Chilli Jam



Savoury Tarts

Ideal as an option for the Cold Buffet

Aubergine, Mushroom & Coriander

Wild Mushroom, Herb & Truffle

Roasted Plum Tomato & Gorgonzola

Roasted Root Vegetable, Pesto & Parmesan

Asparagus, Bacon & Gruyere

Caramelised Onion & Mustard

Potato, Onion & Brie

Spinach, Artichokes, Shallots & Parmesan

Caramelised Onion, Crispy Pancetta & Goat's Cheese



Hampers

Whether it is Ascot, Henley or Sports Day, our Gourmet Picnic Hampers are the perfect way to cater for luxurious outdoors eating.

We supply the basket, food and drink as well as chinaware, glassware, cutlery and waiting staff if required.

Everything you need will be provided by us; all you have to do is keep your fingers crossed for good weather and find the perfect picnic spot!

Please contact us to discuss your food requirements.



Salads

Greek Salad

Tomatoes, Cucumber, Celery, Fresh Coriander, Feta, Kalamata Olives, Mint & Green Peppers in an Olive Oil Dressing

Roasted Mediterranean Salad

Aubergines, Courgettes, Mushrooms, Red & Yellow Peppers, Tomatoes, Red Onion, Fresh Basil & Garlic with Virgin Olive Oil

Salade Mama Blanc

French Beans, Artichoke Hearts, New Potatoes, Cherry Tomatoes, Black Olives, Capers, Asparagus & Sun-Blushed Tomatoes in a Red Wine Dressing

Classic New Potato Salad

New Potatoes and Spring Onions in a Sour Cream Dressing with Capers & Chopped Dill

Couscous & Cherry Tomato Salad

Slow Roasted Balsamic Cherry Tomatoes, Red & Yellow Peppers, Extra Virgin Olive Oil, Sun Dried Tomato Pesto, Fresh Basil, Mint & Coriander

Green Summer Salad

Grilled Fennel with Asparagus, French Beans, Sugar Snap Peas, Celery, Cucumber, Spring Onion, Flat Leaf Parsley & Avocado Oil Dressing



Salads

Green Vegetable Salad with Pesto Dressing

Sweet Sugar Snaps, French Beans, Baby Broccoli, Asparagus, Celery, Spring Onions & Pesto Dressing

Minted Bean & Cherry Tomato Salad

Mozzarella, Green Beans, Cherry Tomatoes, Sesame Seeds, Sunflower Seeds & Fresh Mint with an Olive Oil & Lemon Dressing

Caesar Salad

Crispy Cos Lettuce topped with Garlic & Parmesan Croutons & Caesar Dressing

Asparagus & Roasted Peppers

Grilled Asparagus, Red Onion and Red Peppers dressed with Balsamic Vinegar, Olive Oil & Shaved Parmesan

Brown Rice Salad

Wholemeal Rice with Cashews, Sunflower Seeds, Spring Onions, Shallots, Sultanas and Fresh Parsley in a Soy Dressing

White Rice Salad

White Basmati Rice, Peas, Sweetcorn, Spring Onions & Peppers

Bulgar Wheat Salad

Bulgar Wheat, Tomatoes & Capers



Salads

Asian Noodle Salad

Julienne of Green Mango, Mint, Coriander, Cucumber, Red Onion & Crushed Peanuts with Glass Noodles

Seafood Salad

Squid, King Prawns, Angle Hair Noodles, Chilli & Ginger

Courgette, Feta & Mint Salad

Courgettes with Feta Cheese & Mint and a Lemon Olive Oil Dressing

Orzo Salad

Orzo, Spring Onions, Mixed Herbs, Cherry Tomatoes and a Fresh Lemon Oil Dressing

Beetroot Salad

Roast Beetroot, Cinnamon Sticks, Spring Onion Garlic, Thyme, Red Onion and Chilli with Balsamic Dressing

Sautéed Baby New Potatoes

Sautéed Baby New Potatoes with Rosemary & Garlic

Sweet Fennel & Pomegranate Salad

Sweet Fennel, Pomegranate, Goat's Cheese, Yellow Pepper, Mange Tout and a Pomegranate Juice Dressing

Breads

Garlic & Herb Baguettes, Tray Baked Focaccia & a range of others



BBQ and "Street Food" Menu

Homemade Burgers

Classic American Burger with Pickles, Monterey Jack, New York Mustard & Ketchup

Steak Burger with Bacon, Swiss Cheese & Mushroom

Lamb Burger with Wholegrain Mustard, Hot Pepper Sauce, Lemon Juice & Fresh Mint

Chicken, Avocado & Bacon Burger with Tomato Salsa

Stilton Burger

Piri Piri Chicken Burger

Chicken Burger

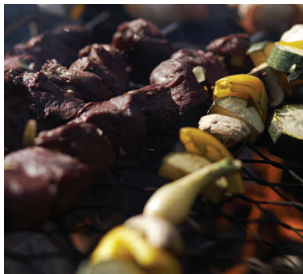
Classic Cheese Burger

Lamb

Lamb Kofta with Tzatziki

Baby BBQ Lamb Chops with Minted Hollandaise

Butterflied Leg of Lamb with Fresh Mint Sauce



BBQ and "Street Food" Menu

Chicken & Duck

Chicken Chilli Kofta Kebab with Chilli Flakes & Cayenne Pepper

Honey & Mustard Chicken Drumsticks

Boneless Gressingham Duck Breasts in a Lime & Ginger Marinade

Pepper & Spiced Chicken with Sweet Chilli Sauce

Steak

Aberdeen Steak – Sirloin, Rump or Fillet with Béarnaise Sauce and a selection of Mustards

Pork

A selection of Sausages

Texas Pork Ribs

Fig, Goat's Cheese & Prosciutto Skewers



BBQ and "Street Food" Menu

Fish & Seafood

Monkfish Fillet Parcels cooked in foil with Olive Oil & Lemon

Wasabi & Soy marinated Salmon Fillet

Garlic Tiger Prawns with Lemon Mayonnaise

Clam Parcels with Garlic Butter

Scallops with Lemon Grass & Lime Butter

Crusted Tuna Steak with Preserved Lemon Salsa

Vegetarian

Grilled Corn on the Cob

Portobello Mushrooms with Camembert, Garlic & Basil

Vegetable Antipasti with Pesto

Mushroom Burger with Charred Chilli Mayonnaise

Spicy Bean Burgers with Mango Chilli Sauce

On the Spit

Hog Roast with Crackling, Apple Sauce & Stuffing in a bap

Spring Lamb with Garlic & Rosemary, Hollandaise & Redcurrant Jelly
in a bap



BBQ and "Street Food" Menu

Paella

In true Spanish tradition

Served from Traditional Spanish Pans

Classic Seafood

Chicken and Chorizo

BBQ Desserts

Chargrilled Pineapple with Pistachio & Coconut Yoghurt

A perfect BBQ dessert, bananas baked with rum, brown sugar and sultanas



Desserts

New York Cheesecake with Seasonal Homemade Fruit Compote

Banoffi Pie

Classic, Exotic Fruit Salad

Lemon Meringue Roulade

Rhubarb Tart

Tarte au Citron

Apple Pie

Key Lime Pie

Mississippi Mud Pie

Banana Cream Pie

Lemon Meringue Pie

Pumpkin Pie

Pecan Pie

Seasonal Fruit Pie



Absolute Cuisine's Traditional Afternoon Tea

Typically eaten between 3pm and 5pm, this utterly British custom actually originated from Portugal when Catherine of Braganza, the wife of Charles II in 1661 introduced the practice of drinking tea in the afternoon but it was the Duchess of Bedford in the Court of Queen Victoria who, having found the gap between lunch and dinner too long, created the afternoon tea that we know today. Finding that a small meal of sandwiches and cakes would take the edge off her hunger, she soon introduced it to her friends and so began the tradition.

Baby showers, Birthday teas or simply a little indulgence, we can theme your tea party for any occasion.

Hand Cut Sandwich Squares

Smoked Salmon & Cucumber with Cracked Black Pepper & Lemon

Rare Roast Beef with Caramelised Onion, Rocket & Shaved Parmesan

Egg Mayonnaise, Cress and Cayenne Pepper

Free Range Chicken with Sunblush Tomato & Red Pesto Mayonnaise



Absolute Cuisine's Traditional Afternoon Tea

Scones & Cakes

Traditional Homemade Scones with Strawberry Jam & Clotted Cream

A Selection of Vanilla Cup Cakes

Dainty Lemon Drizzle Cake Squares

Tiny Victoria Sponges

Miniature Tarts

A Selection of Mixed Berry Tarts with Crème Patissière

Drinks

A Selection of Teas

Mineral Water, still and sparkling

Champagne



Homemade Dishes

We also make a range of delicious homemade dishes, which can be collected from us. All of our dishes are freshly prepared so please give us three days notice if you wish to place an order. We can supply our dishes either fresh or frozen so please just let us know which you'd prefer when you place your order. They come in white china for 1, 4, 6 or 8 people. We do require a deposit for the china which will be refunded on return.

There is no VAT charge on the Homemade Dishes

Fish

Luxury Fish Pie

Salmon, Prawns, Haddock, White Wine, Lemon Zest, Spinach, Leeks, Mushrooms and Double Cream with a Seasoned Mash Topping

Smoked Haddock & Spinach Gratin

Natural Smoked Haddock, Spinach, Cheese Sauce, Onion and Mash topped with Toasted Breadcrumbs

Smoked Salmon, Poached Salmon & Broccoli Gratin

Poached Salmon, Smoked Salmon, Broccoli, White Wine, Cream Sauce & Lemon Zest topped with Herby Toasted Breadcrumbs



Homemade Dishes

Lamb

Navarin of Lamb

Slow braised Leg of Devon Lamb with New Potatoes, Green Beans, Peas & Carrots in a Red Wine & Rosemary Sauce

Lamb & Apricot Casserole

Diced Leg of Devon Lamb with New Potatoes, Garlic, Apricots, Sultanas, Red Wine, Stock & Seasoning topped with Toasted Almonds

Lamb Tagine with Caramelised Red Onion

Cubed Leg of Devon Lamb with Ginger, Cumin, Capers, Olives, Red Wine & Garlic

Spicy Lamb, Olive & Caramelised Onion Pie

Diced Leg of Devon Lamb, Harissa, Kalamata Olives, Cinnamon, Fresh Mint & Sun Blush Tomato Puree topped with Puff Pastry



Homemade Dishes

Lamb

Spring Lamb & Vegetable Stew with Mint Gremolata

Diced Shoulder of Devon Lamb with Onions, Mint, Garlic, Carrots, Lemon Zest, Peas, Turnip & Stock

Game, Pork & Duck

Braised Duck with Red Wine & Olives

Confit of Gressingham Duck, Onions, Carrots, Garlic, Rosemary, Sage, Thyme, Juniper Berries, Red Wine, Smoked Streaky Bacon & Stock

Duck with Green Peppercorn Sauce

Duck Breast, Shallots, Green Peppercorns, Brandy, Stock & Cream

Spiced Venison with Port & Plums

Diced Haunch of Venison marinated with Port, Juniper Berries & Red Plums and topped with Puff Pastry

Game Casserole

Wild Duck, Pheasant, Venison & Mushrooms in a Red Wine Sauce

Hungarian Goulash

Veal, Tomatoes, Paprika, Red Wine & Sour Cream



Homemade Dishes

Chicken

Chicken Pie

Free Range Chicken with Leeks, Onions, Smoked Ham, Celery, Garlic, Chinese Five Spices, Stock, Cream, Wine & Fresh Ginger topped with Puff Pastry & Sesame Seeds

Coq au Vin

A French Chicken Dish with Button Mushrooms, Silver Skin Onions, Lardons, Baby Carrots & Red Wine

Thai Green Chicken Curry

Free Range Chicken Breast, Spring Onion, Baby Corn, Aubergine, Kaffir Lime Leaves, Coconut Milk, Coconut Cream, Coriander, Thai Spices & Basil

Chicken & Tarragon Pie

Free Range Chicken with Leeks, Onion, Tarragon, White Wine, Stock & Cream topped with Puff Pastry

Chicken with Plums & Chorizo

Free Range Chicken, Brandy, Onion, Red Wine, Bouquet Garni, Cinnamon, Orange Zest, Plums, Ginger, Chorizo & Stock



Homemade Dishes

Chicken (cont)

Mediterranean Chicken

Free Range Chicken Breast with Pancetta, Garlic, Red & Yellow Peppers, Rosemary, Thyme, Green & Black Olives and Stock

Chicken Madras

Free Range Chicken with Garlic, Ginger, Tomato, Madras Paste, Turmeric, Cumin, Coriander, Shallots & Stock

Chicken & Pancetta

Free Range Chicken Breast, White Wine, Pancetta, Garlic, Celery, Thyme, Stock & Cream



Homemade Dishes

Beef

Beef Bourguignon

Exmoor Diced Beef, Mushrooms, Smoked Bacon, Silver Skin Onions, Celery, Carrots, Rosemary, Red Wine, Orange Zest & Stock

Cottage Pie

Tender Exmoor Minced Beef Steak, Carrots, Celery, Leek, Redcurrant Jelly & Chopped Tomatoes topped with Creamy Mashed Potatoes

Steak & Claret Pie

Exmoor Steak, Wild Mushrooms, Carrots, Celery, Leeks & Tomato Puree topped with Puff Pastry



Homemade Dishes

Beef (cont)

Steak & Kidney Pie

Tenderised Chunky Exmoor Steak & Kidney, Onions, Worcestershire Sauce, Tomato Puree, Stock, Red Wine & Garlic

Chilli Con Carne

Diced Blade Scottish Steak, Red Kidney Beans, Green Peppers, Coriander, Tomato Puree & Dark Chocolate

Lasagne

Lean Minced Scottish Beef, Onion, Celery, Oregano, Bay Leaves, Red Wine, Copped Tomatoes, Lasagne Pasta & Cheese Sauce topped with Crispy Parmesan

Individual Beef Wellington

Exmoor Middle Cut Fillet Steak, Pâté & Mushrooms wrapped in Pastry



Homemade Dishes

Vegetarian

Butternut Squash & Sage Lasagne

Roasted Vegetable & Basil Lasagne

Mushroom & Spinach Macaroni

Sweet Potato & Butter Bean Stew

Pumpkin & Sage Pots

Winter Root Vegetable Tagine

Fresh Desserts

(serves 8-10)

Pear & Cardamom Frangipane Tart

Banoffi Pie

Fresh Fruit Pavlova with Red Berries

Rhubarb & Passion Fruit Pavlova

Cherry & Chocolate Trifle

Pecan Pie

Lemon Meringue



Homemade Dishes

Fresh Desserts (cont)

(serves 8-10)

Citron Tart

New York Cheesecake with Raspberries

Brulée Rhubarb Tart

Chocolate Fudge Roulade with Strawberries

Lemon Meringue Roulade

Passion Fruit & Mango Roulade

Fresh Fruit Tart with Crème Patisserie

Summer Pudding

Tiramisu

Lemon & Lime Tart with Limoncello

Bailey's Cheesecake

Chocolate Truffle Torte



Homemade Dishes

Fresh Desserts (cont)

(serves 8-10)

Banana & Raspberry Queen of Puddings

Sunset Fruit Salad

Caramelised Oranges

Dark & White Chocolate Tart

Layered White & Dark Chocolate Mousse

Cakes & Biscuits

per portion

Goopy Chocolate Brownies

Millionaires Shortbread

Sultana Scones

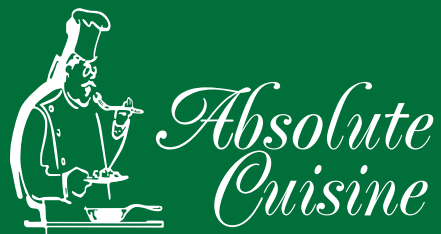
Flapjacks



Terms & Conditions

There are a few important things you need to be aware of if you are planning to book a party with us.

- Absolute Cuisine has a policy of using only their own staff for any event they are catering for.
- The prices shown on these menus exclude VAT, staff and equipment hire costs.
- Confirmation of any booking is subject to a 50% deposit of the final estimate plus VAT and signed agreement to our full terms and conditions.
- Drinks can be ordered on a sale or return basis.
- Absolute Cuisine do not charge a corkage fee.
- Details of our cancellation policy can be found in our full terms and conditions which are supplied with our quotes.
- We do not charge VAT on our range of Homemade Dishes.
- For Weddings please refer to our separate Terms & Conditions which are available upon request.



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