



Formal Dining Menu

FLAIR

Drinks Reception Menu

ALCOHOLIC

- Veuve Clicquot Yellow Label Vintage Champagne 75cl
- House Champagne 75cl
- House Prosecco 75cl
- House red 75cl
- House white 75cl
- House white per glass 125ml
- House red per glass 125ml

NON ALCOHOLIC

- Sparkling Elderflower Pres
- Sparkling Lemon & Lime Presse
- Sparkling ginger beer
- Sparkling red or white grape juice
- Sparkling apple juice
- Orange juice
- Still/Sparkling mineral water
- Still/Sparkling mineral water

Prices available on request. Contact info@flaircatering.co.uk



Dining Menu 1

CANAPÉS

A selection of 3 canapés per person

STARTERS

- Cream of leek soup served with a gruyere cheese and ham croquet monsieur
- Chicken liver pate, red onion marmalade, Cumberland dressing and bruschetta
- Salad of caramelised pear, walnuts, blue cheese and micro herbs (V)
- Caramelised onion, beetroot and goats cheese tart with pinot syrup (V)

MAINS

- Beef Bourguignone with horseradish mash and roasted roots
- Confit of duck leg with braised red cabbage and dauphinoise potatoes
- Loin of lamb with oregano and tapenade rub and butter fondant potato

- Salmon Tournado, olive crushed potato cake, mixed bean and herb beurre blanc
- Aubergine and courgette tiella with roast tomatoes and red pepper sauce (V)
- Portabella mushroom filled with tarragon duxelle and tomato risotto (V)

All mains come with a selection of seasonal vegetables served family style.

DESSERT

- Delice of dark chocolate, frangelico cream, nut brittle
- Warm chocolate fondant with Kahlua cream
- Mango and passion fruit panacotta with mango sauce and biscuit
- Lemon tart with red fruit compote and crème fraiche

Coffee and handmade chocolates to finish.



Dining Menu 2

STARTERS

- Pork and pistachio terrine with pickles, chutney and rustic bread
- Goats cheese tart, port caramelised onions with watercress salad (V)
- Crab, grapefruit and cucumber salad with a chilli aioli
- Smoked chicken, mango, avocado, radish and baby leaves

MAINS

- Slow braised steak in Spitfire ale, horseradish mash and roasted roots
- Corn fed chicken breast wrapped in pancetta with soft fondant potatoes
- Roasted loin of pork with brandy and apple, pork crackle and roasted potatoes
- Filo parcel of salmon fillet with hollandaise and new potatoes

- Vine tomato tarte tatin with thyme, shallots and blue cheese (V)
- Spinach, leek and ricotta filo parcel with mushroom and chive sauce (V)

All mains come with a selection of seasonal vegetables served family style

DESSERT

- Rhubarb crème brulee with butter biscuit
- Honeycombe and clotted cream fudge cheesecake
- Ginger and lemon posset with ginger nut biscuit
- Chocolate profiteroles served with warm chocolate sauce

Tea, coffee and chocolates

Prices available on request. Contact info@flaircatering.co.uk



FLAIR AND YOU

Flair is an events catering company offering a comprehensive range of services to private and corporate clients in the east of England.

Based in Cambridge, we can provide highly skilled chefs, innovative menus and fresh ingredients for in-house boardroom catering, corporate events, weddings and high class banqueting for up to 5,000 diners.



17 Barnwell House, Barnwell Business Park, Cambridge
CB5 8UU

Tel 01223 566399 Email info@flaircatering.co.uk

www.flaircatering.co.uk