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Sample Menu's

Canapés at £1.50 per head, £2 per head if numbers are under 50 guests

Vegetarian Canapés

Red and Yellow Tomato and Basil Oil Bruschetta

Broad Bean, Mozzarella and Mint Bruschetta

Stuffed Sweet Peppers

Kerala Potato Cakes with a Mango and Tamarind Chutney

Gorgonzola, Pear and Walnuts Tartlets

Mini Caramelized Goats Cheese, Red Onion and Thyme Tartlets

Parmesan Toasties

Creamy Wild Mushroom Tartlets

Salt-crusted Mini Baked Potatoes with Cold Chive Hollandaise

Succulent Butternut Squash Risotto cakes with Babaganoosh

Balsamic Beets with Roquefort on a Toasted Crostini

Marinated Parsley, Scallion, Chilli and Garlic Haloumi

Salty Endamame Beans

Greek or Italian Skewer s on twisted bamboo

Artichoke Hearts on Bamboo sticks with an Egg and Parsley Vinaigrette to Dip

Chicken Canapés

Pan Fried Tandoori pieces with a Lemon and Garam Masala Yogurt

Korma on a Spicy Poppadum

Quenelle of Pate on a Herb Crostini with a Slither of Gherkin, Fruit Chutney and a Cherry Tomato

Chicken Liver Pate in Brioche Cups with Fig Chutney

Thai chicken soft pancake wraps

Beef Canapés

Mini Yorkshire Puddings with Rare Roast Beef and Horseradish Cream

Mini Italian Meatballs with Tomato and Chilli Relish

Cottage Pie topped with Fluffy Mash in a Short Crust Cup

Biriyani on Naan with Mango Chutney

Risotto cakes with Teriyaki Mushrooms slow cooked in Sherry

Sirloin of beef on bamboo skewer with rosemary aioli

Lamb Canapés

Patties with Ginger and Sesame Seeds with a Broad Bean Yogurt

Dahl with Shredded Lamb on Roti

Finely carved Lamb with Pickling Spices and a Prune Compote

Kofta's with Raita

Filo Nests filled with a Refreshing Colorful Salsa

Pork & Duck Canapés

Angels on Horseback (Apricots wrapped in Bacon)

Honey and Sesame Sausages with Mustard Mayonnaise

Oven Hot Dogs with a Tomato and Chilli Relish

Classic Duck Pancakes with Hoi Sin Sauce

Peach, Parma Ham and Mint Infused Mozzarella Twisted

Skewers Skewers of Duck drizzled with an Orange Caramel Zest

Crunchy squares of Pork Crackling

Pork, Pistachio and Apricot Sausage Rolls

Prosciutto wrapped with Sage and Asparagus with a Lemongrass Cream

Seafood and Fish Canapés

Smoked Salmon Blinis with Chive Crème Fraiche

Lime and Chilli Marinated King Prawns with Japanese Mayonnaise

Smoked Salmon Triangles

Gravadlax on Pumpernickel Bread with Dill Cream Cheese

Crab and Dill Mayonnaise Tartlets

Thai Fishcakes with a Lime and Sesame Dipping Sauce

Griddled King Prawn Tails on with a rich and creamy Garam Masala Dip

Avocado Mousse topped with Prawn and Lemon Grass relish on Galangal toast

Filo curls filled with a light refreshing Prawn Salsa

Thai prawns with a Spicy Coconut Dip

Cod and Haddock cakes with Chilli Mango Relish

Little blue and white bowls of Cockles, Whelks and Mussels with wooden fork

Carpaccio of Tuna on a crunchy Rice cake with Wasabi and Radish

Dill Pancakes filled with Crab Salad

Cold Fork Buffet

Prawns in a Sour Cream and Chive Dressing with Walnuts and Apple

Smoked fish platter with halibut salmon mackerel and prawns served with baskets of breads and bowls of avocado salsa and marie rose sauces

Baked Salmon Fillets with a Crunchy topping of Breadcrumbs, Olive Oil, Dill and Lime served with tarragon aioli

Poached Scotch Salmon with a Creme Fraiche and Watercress Sauce

Classic coronation chicken with apricots and almonds

Tarragon Chicken tossed in a Light Mayonnaise Dressing with Grapes and Celery

Chicken breasts filled with boursin toasted pine nuts and spinach and wrapped in prosciutto

Thai Beef Salad with Red Chilli and Lime on Sesame Noodles

Slates of antipasti of salami bresola prosciutto hams served with parmesan chunks and mozzarella with bowls of olives, artichokes and sunblushed tomatoes

Carpaccio of beef/tuna on large white platter with a rocket salad of radish parmesan cherry tomatoes and olives drizzled in a lime sour cream dressing

Loin of pork stuffed with caramelised onions and sage (hot or cold)

Spinach and Parmesan Roulade with a Tomato Relish

Individual Deep Filled Roasted Provençal Vegetable, Gruyere and Thyme Tarts Individual Goats Cheese and Quince Tarts

Gallettes of rocket parmesan and cherry tomato pesto, roasted peppers and chorizo, spinach egg and bacon

Hearty slices of quiche served on large wooden platters or slates

Hot Fork Buffet

Shepherd's Pie with a Leek and Cheddar Mash Topping

Luxury Fish Pie with haddock cod and prawns

Roasted Salmon Fillet with a Crusted Pecorino and Pesto Topping

Fillet of Cod baked with a Chilli Lime and Scallion Herb Crust served with a Yogurt and Cumin Sauce

Chicken & leek Pie

Lemon and Tarragon Pie

Kentish Hop and Ale Sausages with Creamy Mash with Caramelised Shallots

Boeuf Bourguignon with Shallots, Mushrooms and Smoked Bacon

Creamy Chicken Korma with Toasted Almonds

Kerala Prawn Curry with Basmati Rice

Thai Red or Green Chicken or Vegetable Curry

Wild Mushroom Risotto served with Rocket and Parmesan Shavings

Italian layers of aubergine & mozzarella in a rich slow cooked tomato and oregano sauce bake

Vegetables

Hot New Potatoes with Parsley Butter

Crisp Italian Herb Roasted Potatoes

Dauphinoise Potatoes

Cracked Potatoes with Chilli and Dill

Julienne Carrots with Sesame Seeds

Roasted Mediterranean Vegetables

Roasted Winter Roots with Honey

Minted Peas with Olive Oil

French Beans, Mange Tout and Sugar Snap Pea Mix

Broad Beans with Sour Cream and Chives

Soya Beans with Pancetta and Grainy Mustard

Salads

Crushed New Potatoes with Sour Cream, Garlic and Spring Onions/ Classic new potato salad with salted hot butter and parsley

Crunchy Green Salad with Avocado and Cucumber Ribbons with a Lemon and Garlic Vinaigrette

Four Rice Salad with Shallots

Pesto Rice

Homemade Coleslaw

French Beans, Sugar Snaps and Mange Tout with a Hazelnut and Orange Dressing

Roasted Endive, Pancetta, Pine Nuts and Chives with a Raspberry Dressing

Tomato, mozzarella and Basil with Balsamic Drizzle

Tomato, Red Onion, Chilli and Parsley Roasted Vegetable Couscous with Harissa Dressing

Mixed Salad with Pomegranate Seeds and Homemade Vinaigrette

Sample Starters

Antipasti Platter on each table with a selection of Mozzarella, Prosciutto, Bresaola, Salami, artichokes, sunblushed tomatoes and olives

Sundried Tomatoes and Peppers, Mixed Olives, Chunks of Parmesan and Italian Breads

Smoked Salmon and Prawn Parcels with a Mixed Leaf Salad

Watercress Soup with Chive Crème Fraiche

Minestrone Soup with Gruyere Croutons

Warm Salad of Mixed Leaves, Pancetta, Avocado, Pine Nuts and Parmesan Shavings

Carpaccio of Tuna or Beef with Cherry Tomatoes, Radish Sour Cream, Parmesan Shavings and Lime Drizzle

King Prawn Cocktail with Lemon Mayonnaise

English Asparagus with Hollandaise Sauce and Parmesan Shavings Potted Cromer Crab served with Brown Bread and Butter

Mozzarella, Tomato, Avocado and Basil Stacks with Balsamic Syrup

Rich Slow Cooked Tomato and Red Onion Bruschetta on Mixed Italian Salad

Prosciutto, Fig and Mint Crostini on a Tossed Herb Salad

Mozzarella, Chilli and Lemon Crostini on Smoked Garlic and Olive Oil Rocket

Sample Main Courses

Individual Legs of Lamb with Rosemary and Garlic (Carved at the tables by your nominated guests)

Roast Rib of Beef with Horseradish Cream and Mustard Sauce (Carved at the tables by your nominated guests)

Noisettes of Lamb with a Pancetta, Herb and Parmesan Crunchy Topping served with a Red Wine Gravy

Rosemary Lamb Stew with Seasonal Vegetables

Rack of Lamb with an Apricot and Rosemary Crust

Large Terracotta Bowls for each table of Shepherds Pie with a Leek and Cheddar Mash Topping

Large Terracotta Bowls for each table of Luxury Fish Pie
Roasted Salmon Fillet with a Crusted Pecorino and Pesto Topping

Classic Salmon en Croute with a Watercress Sauce

Fillet of Cod baked with a Chilli Lime and Scallion Herb Crust served with a Yogurt and Cumin Sauce

Chicken Cacciatore (Breast of Chicken with a Rich Red Wine, Tomato, Olive and Rosemary Sauce)

Chicken Forestiere wrapped in Parma Ham served with a White Wine and Cream Sauce

Chicken Breast filled with Pine Nuts, Spinach and Gorgonzola wrapped in Prosciutto with a Parsley Sauce

Braised Lamb Shanks with Slow Cooked Rich Lentils and Borlotti Beans

Individual Boeuf en Croute with a Mushroom and Herb Duxelle and Béarnaise Sauce

Roast Duck Breast with a Confit of Rhubarb and Ginger or a Port and Sour Cherry Sauce

French Beans, Mange Tout and Sugar Snap Pea Mix

Broad Beans with Sour Cream and Chives

Soya Beans with Pancetta and Grainy Mustard

Sample Main Vegetarian Options

Spinach Roulade with a Tomato Relish

Individual Roasted Provencal Vegetable Tarts

Goats Cheese Parcels wrapped in Courgette Ribbons served on Roasted Mediterranean Vegetables

Wild Mushroom Risotto served with Rocket and Pecorino

Apple and Walnut Risotto with Gorgonzola

Individual Baked Cannelloni

Gnocchi with 3 Cheeses and Basil

Roasted Provencal Vegetable Gallette with Lemon Dressed Rocket

Linguine with Olives, Artichokes, Anchovies, Capers and Breadcrumbs in a Rich and Creamy Sauce

Sample Puddings

Fresh Fruit Pavlova with Fresh Strawberries, Raspberries and Mint

Pannacotta with Roasted Rhubarb Pots

Classic Crème Brule

Wild Berry Clafoutis with Clotted Armagnac Cream

Mini Shots of Eton Mess or Classic English Trifle

Summer Berries with Orange and Vanilla Mascarpone

Chocolate and Ginger Torte with an Apricot Coulis

Italian Lemon Roulade with Fresh Raspberries

Summer Fruit, Elderflower and Prosecco Jelly

New York Vanilla Cheesecake with Warm Brandied Winter Fruits

Poached Pears in a Cranberry and Port Sauce with Clotted Cream

Summer Pudding with Clotted Cointreau Cream Quenelles

Filo baskets filled with Orange Syllabub and scattered with Roasted Hazelnuts

Semifreddo with Cherries and Bitter Chocolate

Any of the above puddings can be made in to a trio

Childrens Menu

Childrens wedding breakfast meal

£15 for an A4 Party Bag :-

Containing sandwich, sausages, crisps, fruit, chocolate, a drink, yogurt and colouring book, pens and bubbles

Luxury Pizza - Classic Margherita, chorizo and tomato, pineapple and ham, Mushrooms and mozzarella

Selection of Finger Sandwiches

Cucumber and Sea Salt

Egg Mayonnaise and Chives

Classic BLT

Ham on the Bone with a Mild Mustard Mayonnaise

Mature Cheddar and Homemade Chutney

Peanut butter and jam

Bowls of Sticky Sausages with Ketchup to Dip

Salmon and chicken goujons
Pasties and cheese tarts

Bowls of chunky chips and mayonnaise

Crudités with a Selection of Dips

Fruit Platter with Chocolate Fondue to Dip

Homemade ice creams and sorbets in mini cones

Flapjacks and brownies

Variety of juices

Evening Buffet

Bacon butties, egg butties, sausage baps

Deep filled quiches

Pasties of your choice

Pizza squares of your choice

Crudite with a wide selection of dips and toasted pittas

Bowls of rustic chips and goujons

Large luxurious cheese board

Bowl food – Thai chicken curry, Indian beef curry, vegetable curry, sausages and mash with onion gravy, vegetable stew, fish and chips with mushy peas and tartare sauce

Hog supplied by us with a variety of salads