



your Big Day

Seated Menus
2026 – 2027
Spring & Summer Collection





Seated menus

We are known for beautiful uncomplicated plates. Our seasonal approach to ingredient choice runs through every menu that we write and our plated ones are no different.

Our advice: “choose a menu you love”. Of course consider your guests but make sure you pick something that you think its delicious.



Starters

STARTERS SERVED COLD

Smoked English duck
Red wine marinated beetroot, grilled peach, caramelised hazelnut, watercress
Pomegranate dressing

Ponzu marinated sirloin beef tataki
Spring onions, pickled radish and cucumber
Passion fruit ponzu

Slow cooked spring lamb shoulder, garlic, rosemary and thyme croquette
Horseradish mousseline, pea shoot salad
Herb vinaigrette

Citrus cured sea trout
Pickled baby vegetables, salted crème fraîche
Spinach emulsion

Crab, prawn, scallop and lobster cocktail
Lime jelly, crispy pancetta, sourdough shard

Burrata panna cotta
Heritage tomato and strawberry salsa, basil cream, ciabatta crisp
White balsamic (v)

Chargrilled Kent yellow and green courgette
Wild rocket, edible flowers, torn cherry tomato, purple basil, white almond pesto
Black garlic emulsion (vg)

STARTER SERVED HOT

Beetroot arborio rice cake
Cannellini bean and ricotta pesto
Cold pressed rapeseed oil, beetroot dust

Artisan breads and Somerset butter

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Main Course

MAIN COURSES SERVED HOT

Sage roasted chicken breast, confit of chicken leg croquette
Red wine jus, bulgur wheat pilaf
Warm sweetcorn and carrot salad

Honey glazed Gressingham duck
Preserved sour cherry sauce
Dauphinoise potato
Chargrilled Kent courgette, steamed spring greens

Chargrilled herb marinated beef fillet
Red wine beef jus, truffled mashed potato
Grilled asparagus and wilted spinach

Pan fried rosemary lamb cannon
Garlic jus, apricot and toasted almond couscous
Grilled summer squash, watercress

Caramelised miso cod
Dash broth, yuzu and ginger infused sushi rice
Miso shitake mushrooms, pickled white radish

Pan seared sea bass
Garden pea velouté, new potato cake
Pickled fennel, roasted marinated artichoke

Chargrilled smoked paprika cauliflower steak
Turmeric tahini sauce, quinoa and pomegranate salad
Baked sesame aubergine, baby spinach, toasted sesame seeds (vg)

Za'atar baked butternut squash
Garlic plant-based yoghurt, black lentil houmous salad
Crispy kale, roasted chilli broccoli (vg)

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Dessert

DESSERTS SERVED COLD

Passion fruit posset
Caramelised char-grilled pineapple
Toasted coconut, passion gel, coconut gel

Crushed hazelnut frangipane tart
Mascarpone, raspberries

Chocolate and blood orange panna cotta
Strawberry salsa, aerated chocolate, vanilla cream

Mirrored chocolate cake
Summer berries, dark chocolate sauce

Almond financier
Toasted almond cream, almond and matcha soup
Pistachio and matcha tuille

Banoffee pie
Coconut toffee, lime and banana cream, coconut camel sauce (vg)

Espresso crème caramel
raspberry granola, brown sugar cream (vg)

CHEESE COURSE SERVED COLD

Somerset Cheddar, Cornish Brie, Oxford Blue served with crackers, celery, figs and chutneys

SERVED AFTER DINNER

Columbian coffee and an assortment of home-made petit fours

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Chat more

We are only truly happy once we have thoroughly
tailored our proposal for you.

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