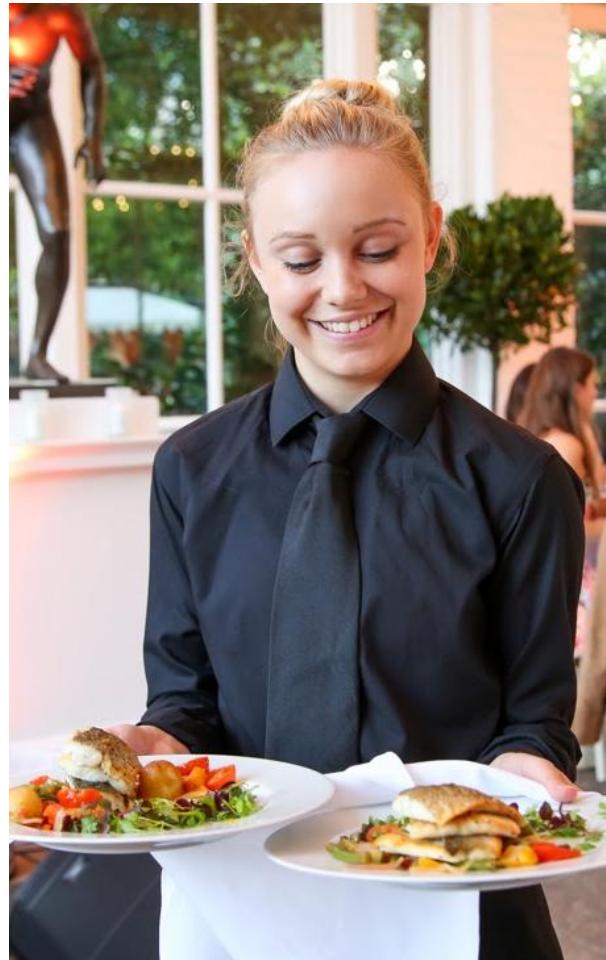


your Big Day

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 fraiche

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

Spring & Summer

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)

Spring & Summer

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 caramel 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

Spring & Summer



Chat more

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

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