



EST. 2018

FAIR OAKS
MENUS

CANAPES

The perfect start to any occasion, a selection of freshly made canapes. The below is a flavor of what we provided but we work with our clients to develop / create canapes to suit the occasion and or dietary requirements.

Whipped Goat Cheese, Beetroot Carpaccio

Feta Cheese and Marinated Watermelon

Tempura Tiger Prawns, Lobster Aioli

Mini Yorkshire Pudding, Herefordshire Beef, Wasabi Cream

Parmesan Roasted Peas in the Pod (Seasonal Availability)

Marinated Garlic and Herb Chicken Skewer

Welsh Rarebit, Date Chutney, Toast

Smoked Salmon Bilini, Salmon Egg Caviar

Cherry Tomato, Guacamole, Chervil

Smoked Chicken, Sweet Corn Sorbet

Mini Toffee Apple

Crab & Lemon Gras Aranchini

Fig & Mascrapone Tartlet, Orange Salsa

Breaded Mussel in a Shell, Parsley Jelly, Garlic Cream, Crisp Shallots

Sous Vide lamb Croquette

Buttermilk and Rosemary, Pea Goat Curd, Fried Tarragon

Smoked Mackerel and Horseradish Mousse Cone

Rosemary and Garlic Breaded Halloumi

Quail Egg Smoked Salmon Scotch Egg, Dijon mustard

Steak, Chip, Hollandaise Sauce

Beetroot and Goat Cheese Macaroon

Marinated Duck and Coriander Spring Roll

Roasted Fig, Burnt Cucumber and Dill Salsa

Local Salami and Gruyere Croquette

THE MAIN EVENT

A way to add some theatre to an event, an ice breaker for guests that might not know each other and or to break from the traditional chef plated services is the "host a roast". Nominate a carver who will then be presented with a whole joint to carve for the guests and to help get the carver ready for their role, they will be presented with an apron and hat to wear along with a carving knife & fork

HOST A ROAST

Choose a roasting joint:

Joint of Topside of Beef

Rump of Beef

Fore Rib of Beef

Sirloin of Beef

Loin of Pork

Leg of Lamb

Cola Braised Ham Joint

All Accompanied By Homemade Yorkshire Pudding, Bowls of Seasonal Vegetables, Maple Roasted Parsnips, Goose Fat & Thyme Roast Potatoes, Pan Juice Gravy

MAIN EVENT

STEAK OPTION

The same concept as "host a roast" but with different steak option and accompaniments

Beef Options

Rump of Beef

Ribeye of Beef

Sirloin of Beef

Chateaubriand

Xx on the bone

Balsamic Roasted Vine Cherry Tomatoes, Wild Mushroom & Pea Fricasse,
Watercress Ketchup, Beef Dripping Saute Potatoes

Butter & Sauces

Beef Dripping Butter, Garlic & Truffle Butter

Pink Peppercorn Sauce, Blue Cheese & Pancetta Sauce

Chive Hollandaise Sauce, Homemade Bbq Sauce

ALFRESCO DINING OPTIONS

THE MAIN EVENT

Afternoon Tea

A selection of cakes and sandwiches will be served to the table on afternoon tea stands, and brick molds filled with savoury accompaniments, a perfect way to enjoy a summers day

Build your own Pizzas

Build your own pizza with fresh homemade pizza dough choosing your own toppings and then watch it cook in our terrace pizza oven

served with fresh grated parmesan, olive & feta salad

Barbeque

Build your own burger: to accompany your meat, choose from a range with toppings to add to the wow factor and create a tasty burger, served in a brioche bun, with beef fat dripping saute potatoes & dressed leaves

The Secret Garden

Sous Vide 36 hour Brisket, Celeriac Remoulade, Baby Gem Lettuce, Burnt Onion Relish, Toasted Focaccia

then add an element of fun with your guests digging for their vegetables

SHARING BOARDS

Sharing boards are great for both formal and informal dining, with both starter and main course options available. A sample below to demonstrate the types of food that could make up a sharing board.

Sharing Board One

To Include

Hampton Bishop Asparagus Wrapped With Air Dried Ham
Hay Charcuterie Meat Selection, Welsh Rarebit Toasted Focaccia,
Rosemary & Garlic Baked Camembert, Tempura Prawn Taco Shredded
Lettuce Olive Tapenade, Dehydrated Pork Crackling

Sharing Board Two

To Include

Welsh Langoustines Wrapped in Wye Valley Smoked Salmon, Chive
Hollandaise, Salmon Egg Caviar
Grilled Colcombe House Asparagus, Hay Charcuterie Air Dried Ham,
Charred Halloumi
Garden Pea Pannacotta, Parmesan Crackling, Quail Egg, Lemon &
Horseradish Gremolata

Sharing Board Three

To Include

10-Hour Sous Vide Belly of Pork, Apple & Vanilla Puree, Fondant Apple,
Coriander & Mustard Seed Remoulade, Dehydrated Crackling
Springfield Free Range Chicken, Broad Bean & Girolle Mushrooms
Fricassee, Roasted Pink Fir Potatoes
Croquette of Confit Herefordshire Breed Ryeland Lamb, Balsamic Vine
Cherry Tomatoes, Roasted Vegetables, Date Jam, Crispy Shallot
Char Grilled Eggplant, Spinach & Wye Valley Salad, Heritage Tomatoes,
Beetroot Goat Curd, Cashew Nut Crumb

FOUR COURSE DINING MENU 1

We offer a range of dining options be it 2 course, 3 course or 4 course menus, with a sample below to get your taste buds excited but we work very much with clients to create dishes to suit the occasion and dietary requirements.

TO KICK THINGS OFF

Whipped Perroche Goat Cheese, Sous Vide Rhubarb, Pea & Cardamom Puree, Walnut Crumb, Edible Flowers

THE MAIN EVENT

Pan Fried Duck Breast, Plum Tarte Tatin, Roasted Med Veg, Spinach Puree, Pomegranate Jus

Pan Fried Seabass Fillet, Pea Puree, Creamed Cabbage, Seared Scallop, Wild Mushroom Jus

DESSERT

Banoffee Tartlet, Caramelized Banana, Candied Walnuts, Clotted Cream

CHEESE COURSE

Selection of Five Local Cheeses Served With, Celery, Grapes, Date Chutney, Cheese Biscuits

FOUR COURSE DINING MENU 2

TO KICK THINGS OFF

Scallop Ravioli, Pea Puree, Salmon Egg Caviar, Toasted Pistachio Crumb,
Egg Yolk Ravioli

THE MAIN EVENT

Sous Vide Lamb Rump, Bone Marrow Risotto, Roasted Baby Beets,
Aubergine Puree, Horseradish Gremolata

Fillet Of Hake, Curried Prawn Gnocchi, Pak Choi, Onion Crumb,
Watercress Ketchup

DESSERT

White Chocolate Pannacotta, Raspberry Jelly, Vanilla Macaroon,
Dark Chocolate Crumb

CHEESE COURSE

Selection of Five Local Cheeses Served With, Celery, Grapes,
Date Chutney, Cheese Biscuits

FOUR COURSE DINING MENU 3

TO KICK THINGS OFF

Vodka & Saffron Cured Halibut, Candied Beetroot, Crab Meringue,
Welsh Rarebit Ice Cream

THE MAIN EVENT

Rolled Wellington of Sirloin Of Beef, Mushroom Duxelle, Spinach & Pate,
Goose Fat & Herb Mash Potato, Roasted Root Vegetables, Thyme Jus

Rolled Tuna Loin, Courgette Spaghetti, Carrot Puree, Coconut Crust,
Fried Gnocchi

DESSERT

Chocolate Mousse, Peanut & Crushed Meringue Parfait,
Vanilla Fudge, Raspberry Tarragon

CHEESE COURSE

Selection of Five Local Cheeses Served With, Celery, Grapes,
Date Chutney, Cheese Biscuits



WE LOOK FORWARD TO JOINING YOU ON YOUR SPECIAL
DAY AND HELPING TO MAKE IT TRULY UNFORGETTABLE