

FINE DINING

Invicta Food Designs fine dining menus have been created by our in-house team of food experts and chefs.

The menus reflect our modern British style of cooking, but we are happy to serve the latest culinary trends or deliver true classics. We are able to work closely with clients to create bespoke menus.

Our food experts at Invicta Food Design have experience working in fine Kentish venues, Michelin starred restaurants, 5 star hotels and for some of the finest event caterers in London.

Nothing is too much, work with us to create your unique, perfect event.

FINE DINING MENUS

Starters

- Fine Oak Smoked Scottish Salmon, Shallots, Capers & Lemon
- Carpaccio of Vine Plum Tomatoes with an Avocado, Shallot & Tarragon Gateau
- Sussex Stonegate Goats Cheese Pannacotta Scented with Rosemary & Served with a Shallot & Fine Bean Salad
- Rilette of Kent Reared Pork, Flavoured with Sage & Served with Crispy Bacon Dressing
- Cream of Tomato & Basil Soup with Croutons
- Cream of Kentish Mushroom Soup with Madeira & Tarragon
- Seasonal Melon with Serrano Ham, Roasted Red Peppers & Thyme Oil
- Vine Plum Tomato & Buffalo Mozzarella Salad with Cracked Black Pepper & Basil Oil
- Pressed Ham Hock, Lentil & Parsley Terrine with Homemade Piccalilli
- Platter of Exotic Fruits with Passion Fruit Coulis
- Caesar Salad with Pine Kernels & Piri Piri Chicken Kebabs
- Prawn Cocktail with Confit Tomato & Smoked Paprika Marie Rose
- Creamy Tart of Kentish Blue Cheese with a Salad of Asparagus, Walnuts & Shallots
- Free Range Corn Fed Chicken & Baby Spinach Roulade with Hazelnut Dressing
- Whole Boneless Quail Filled with an Apricot & Wild Rice Stuffing Served with Wilted Spinach & Madeira Jus

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Main Courses

- Roast Breast of Chicken - Please Choose One Of The Following Sauces: Tarragon Cream, Grain Mustard Sauce, Baked Garlic & Thyme Gravy, Devilled Sauce, Mushroom & Chive Cream
- Roast Forerib of Beef with Gravy, Creamed Horseradish & Yorkshire Pudding
- Baked Turnover of Kent Coast Seafood with Shellfish Sauce
- Confit Duck Leg with Cassoulet of Toulouse Sausages & Pulses
- Venison & Red Wine Sausages, Mash Potato, Onion & Cranberry Gravy
- Roast Leg of Salt Marsh Lamb with Tomato & Rosemary Gravy
- Tandoori Chicken Breast with Basmati Rice, Aloo Palak & Raitha
- Roast Rack of English Saddleback Pork, Crackling, Mustard Cream & Apple Sauce
- Baked Fillet of Herb Crusted Cod with a Chive Fish Cream
- Seared Fillet of Black Bream with a Melted Onion & New Potato Salad
- Pot Roast Half Pheasant From Local Shoots, with Baked Garlic & Smokey Bacon Stuffing and Juniper Gravy (Available November To February)
- Roast Supreme of Scottish Salmon with a Mussel & Parsley Cream

Vegetarian Main Course

- Baked Half Aubergine with Spicy Arabic Pilau Rice Scented with Cinnamon & Cumin
- Ravioli of Roasted Butternut Squash Served on a Bed Of Spinach with a Rosemary Butter
- Tomato & Courgette Tarte Tatin with Baked Goats Cheese
- North African Vegetable Cous Cous with Steamed Cracked Wheat & Coriander
- Feuillette of Kentish Woodland Mushrooms in a Vermouth & Tarragon Sauce

Dessert

- Fresh Strawberries Soaked in Champagne, Served with Strawberry Sorbet & Champagne Sabayon
- Sharp Lemon Tart with Crème Fraiche & Raspberries
- Warm Chocolate Brownie with Rich Chocolate Sauce & Vanilla Ice Cream
- Summer Berry and Clotted Cream Brulee with Shortbread
- Vanilla Pannacotta with Sambuca Sultanas & Chocolate Cookies
- Sticky Toffee Pudding with Banana & Toffee Ice Cream
- Rich Dark Chocolate & Amaretto Tart with Vanilla Anglaise
- Pecan Pie with Maple & Walnut Ice Cream
- Madagascan Vanilla Cheesecake with Fruit Coulis and Berry Compote
- Selection of Great British Cheeses with Celery, Grapes, Chutney & Biscuits

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Information

3 course meal £37.50 per person, supplements may apply.

Price includes staff, cutlery, crockery, light kitchen equipment and management costs (depending on venue). Linen is not included.

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