

INVICTA FOOD DESIGN

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.

FINE DINING MENUS

Oysters, lobster, caviar & other delicacies available on request. Please phone for pricing.

Starters

- Kent lamb & wonky vegetable mulligatawny
- Cream of plum tomato, smoked paprika & basil
- Chilled pea & mint soup, mint oil
- Moroccan bean soup, pickled lemon, ras el hanout
- Cream of pumpkin, rosemary & olive oil
- Griddled halloumi & courgette, hummus, oregano salsa
- Wood roast pepper pannacotta, hazelnuts & soya beans, mint & lemon vinaigrette
- Baby mozzarella, confit tomato & artichoke salad, aged balsamic
- Oak smoked Scottish salmon, shallots, blinis, capers & crème fraiche
- Scorched mackerel fillet, salt roast beets, pickled cucumber, horseradish foam
- Pressed avocado terrine, salmon rilette, heritage tomatoes with sumac
- Chicken liver pate, salad of pickles, brioche
- Duck & smoked bacon rilette, pickled red onions, toasted sour dough
- Cold cut rare venison loin, braised lentils, sherry vinegar dressing, shallot & parsley salsa
- Pressed Ham Hock & Parsley Terrine, Piccalilli, griddled bloomer
- Chicken & leek terrine, pear chutney, garden salad

www.invictafooddesign.com

info@invictafooddesign.com

07756 241163

INVICTA FOOD DESIGN

Main Courses.

- Roast rump of English lamb, butter braised fondant, ratatouille, Kent asparagus, rosemary jus. £38.50
- Duo of beef. Roast Scotch fillet, brioche bun of pulled, slow braised brisket, roast roots, peppercorn sauce. £50
- Griddled English pork chop marinated with juniper & thyme, mustard mash, red cabbage, gooseberry compote, pan juices. £38
- Roast breast of Suffolk chicken, smoked mash, root vegetable puree, wild mushroom veloute. £38
- Braised short ribs of beef, peppercorn crust, rich red wine jus. £39
- Confit Duck Leg with Cassoulet of Toulouse Sausage & Pulses. £38.50
- Roast breast of corn fed chicken, herb risotto, twineham grange shavings, chicken reduction. £38
- Braised English lamb shank, parsley mash, hispi cabbage, braising liquor. £38.50
- Seared fillet of seabass, salt roast & pickled beets, sauté potatoes, verjus & orange dressing. £40
- Herb crusted hake fillet, lentil & chorizo stew, artichoke puree, parsley salsa. £38
- Pan fried salmon & nori roulade, wasabi mash, pak choi, pickled mushrooms, yuzu dressing. £38.50
- Seared Fillet of Black Bream, Melted Onion & New Potato Salad, black olive & basil vierge. £38.50
- Pan fried fillet of stonebass, pickled fennel with orange, avocado & mint salsa. £38

Traditional Roasts

- Roast sirloin of Scotch beef, Yorkshire pudding, red wine gravy. £39
- Roast leg of English lamb, shallot & rosemary gravy. £38
- Roast rack of English pork, crackling, apple sauce, sage gravy. £38
- Butter roast English Rose turkey crown, chipolata, stuffing, gravy. £38
- Roast chicken supreme, Yorkshire pudding, stuffing, chipolata, chicken gravy. £38

All roasts served with roast potatoes and traditional, seasonal vegetables

www.invictafooddesign.com

info@invictafooddesign.com

07756 241163

INVICTA FOOD DESIGN

Vegetarian & Vegan Main Course

- Charred cauliflower steak marinated in sumac & lemon, spiced quinoa, golden raisin & ginger salsa. £38
- Aubergine roasted with za'atar, green quinoa, pomegranate seeds. £38
- Red onion & thyme rosti, spinach creamed with nutmeg & garlic, soft poached egg, smoked tomato relish. £38
- Leek & aubergine Wellington, charred mushrooms. £38.50
- Butter pastry feuillette baked with tomato braised lentils, creamed leeks, asparagus & mozzarella £38.50
- Grilled Kent asparagus, crisp polenta, fried quails egg, tomato salsa, twineham grange crisp. £38.50

All main courses served with fresh seasonal vegetables that complement the dishes

Dessert

- Upside down strawberry & lime cheesecake, strawberry sorbet (other flavours available).
- Glazed Lemon Tart, raspberries, elderflower sorbet
- Fruit and nut brownie, salted caramel ice cream
- Treacle tart, clotted cream
- Kent strawberry Eton mess
- Lime leaf & coconut pannacotta, pineapple crumble, black sesame ice cream
- Orange soaked Tunisian sponge, baked peaches with chocolate & almonds, crème fraiche
- Rich dark chocolate tart, white chocolate mousse, vanilla sauce
- Lemon mousse, honey flapjack, bitter chocolate ganache, sweet confit fennel
- Warm ginger cake, rhubarb compote, rhubarb ripple ice cream
- Selection of artisan Kent Cheeses with Celery, Grapes, Chutney & Biscuits £3 sup

Information

3 course meal price depending on main course chosen. Supplements may apply.

Price includes staff, cutlery, crockery, light kitchen equipment and management costs (depending on venue). Linen is not included. Glasses only provided if a drinks package is chosen.

www.invictafooddesign.com

info@invictafooddesign.com

07756 241163