



## 7 course tasting menu

**£105.95 prhd**

### **7 course tasting menu**

*Minimum 6 guests, sharing the same set menu*

*Choice of 4 canapés, soup, fish, meat, dessert, cheese, macaroons and coffee*

For this menu you will require a chef to attend, who will prep, cook, serve and clear. There is a fee of £200 for a 4hr event, which will be charged on top of the food cost. There is a minimum spend of £775 to qualify for the onsite chef service. For events over 12 guests, a 2<sup>nd</sup> chef will be required.

Choice of canapés dependent on party size, please Enquire (max 6 options).

Prices are based on all guests choosing the same dishes for each course. If you'd like different dishes, please enquire.

If you'd like to choose items from our 'out of season' menus, a small fee will be added.

We can also supply crockery, glassware, furniture hire, linen and waitress and bar services. Please enquire for more info.

Our Waitress service is £15 pr hr pr waitress (*required for 10 or more guests*)

## Spring

***available March, April, May***

### **Canapés**

#### **Choose 4**

Lamb kofta, with mint raita

Mini Pulled pork and coleslaw brioche bite

Malaysian king prawn skewers with a thai nut dipping sauce

Crayfish cocktail, in a baby gem lettuce leaf

Hygge Catering & Events LTD, Hygge Café at The Farm Shop, Hardwick Lane, KT16 0AA

[www.TheHyggeWay.uk](http://www.TheHyggeWay.uk)

[Holly@TheHyggeWay.uk](mailto:Holly@TheHyggeWay.uk)

Facebook & Instagram – @HyggeCatering&Events

For full t's & c's please enquire

We take a 50% non-refundable holding deposit to secure the date, and the remaining 50% 1 week – 2 days prior to the event.

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Hygge Catering & Events LTD - Company number: 15015403

3 The Mount, Trumpsgreen Road, Virginia Water, England, GU25 4EJ



Vegetable gyoza with a soy dipping sauce (vg)  
Quail egg, hollandaise and asparagus crispy cup (v)

### **Soup**

Asparagus velouté with smoked haddock, crème fraiche and a sourdough toast  
Or  
Leek, petit pois and watercress velouté with watercress and pumpkin seed pesto and a sourdough toast

### **Fish**

Scallops with crushed pea puree, petit pois, pancetta, and pea shoots  
Or  
Warm Mackerel salad with beetroot carpaccio, new potatoes, watercress and horseradish

### **Main**

Rack of spring lamb with spring veg green risotto, petit pois, broad beans and sugar snaps with a lamb jus  
Or  
Sliced perfectly pink Rib eye with salsa verde, baby leeks, asparagus, wild mushrooms and potato puree with a beef jus

### **Dessert**

Decadent chocolate pot with salted caramel, raspberries, a salted pretzel, and a macaroon  
Or  
Tart au citron with fresh berries and double cream

### **Cheese**

Selection of cheese, crackers, fresh fruit and chutneys

### **Sweets**

Selection of homemade truffles

## **Summer**

***available June, July, August***

### **Canapes**

#### **Choose 4**

Beef Carpaccio, rocket and parmesan bite with truffle oil  
Chicken Caesar lettuce leaf wrap with egg, and garlic croutons

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Crab, lime and avocado crispy cups  
Salmon ceviche spoonfulls  
Watermelon, marinated feta, and watercress skewer  
Shot of Gazpacho with vegetable garnish (vg)

### **Soup**

Watermelon gazpacho with a crunchy summer garnish  
Or  
Refreshing green summer soup with marinated feta in chilli and lemongrass

### **Fish**

Garlic and chilli Tiger Prawns in a butter and parsley sauce with toasted sourdough  
Or  
Asian seared Tuna fillet with sesame, miso, soy, chilli and coriander on a bed of rice noodles and sauteed pak choi

### **Main**

Za'atar crusted Beef fillet with a panzanella salad and roast herb crusted, crushed new potatoes and salsa verde  
Or  
Roast chicken with creamy sweet corn puree, charred crunchy sweetcorn and garlic potato cubes, with watercress garnish

### **Dessert**

Tropical mille feuille, with coconut yoghurt  
Or  
Chocolate torte with hazlenuts and fresh berries

### **Cheese**

Selection of cheese, crackers, fresh fruit and chutneys

### **Sweets**

Selection of homemade truffles

## **Autumn**

***available September, October, November***

### **Canapes**

Seared beef fillet, horseradish and parsnip crisps  
Maple glazed pork belly bite with apple compote and crispy pancetta  
Tempura King prawns with soy dipping sauce  
Seared Scallops with panko, chorizo crumb  
Butternut squash velouté with pomegranate seeds (v)

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Crushed petit pois bruschetta bite  
ham (v)

with parmesan crisp or crispy parma

### **Soup**

Wild mushroom veloute with, garlic tossed wild mushrooms, truffle oil and Parmesan crisp

Or

Butternut squash and smoked garlic veloute with pomegranate, pomegranate molasses, toasted hazlenuts and a butternut squash crisp

### **Fish**

Seared scallops with textures of cauliflower and a herb and panko crumb

Or

Cod loin on a bed of fresh cannellini bean ratatouille with fresh basil

### **Main**

6hr slow cooked lamb shank in a rich red wine jus with barley, crunchy green beans and caramelized butternut squash

Or

Pork loin with pomegranate salsa, charred cauliflower, and baked garlic hispi cabbage

### **Dessert**

Sticky Toffee pudding with vanilla ice cream

Or

Passionfruit, pomegranate and pistachio eton mess with honeycomb shards

### **Cheese**

Selection of cheese, crackers, fresh fruit and chutneys

### **Sweets**

Selection of homemade truffles

## **Winter**

***available December, January, February***

### **Canapes**

#### **Choose 4**

Brie and pancetta crispy cup with red onion chutney

Mini Yorkshire stuffed with rare roast beef and horseradish

Smoked salmon blini with a lemon, & dill cream

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Seared scallops with tomato vierge, salsa verde and caviar  
Quail egg, on a celery stick with celery salt  
Fig and goats cheese baked tartlets

### **Soup**

Ham hock Ribollita with a parmesan crisp  
Or  
Parsnip velouté with toasted garlic hazelnut and crispy parsnip chips (v)

### **Fish**

Garlic and herb butter basted Lobster Tails  
Or  
Monkfish with roasted fennel, cauliflower puree and a cauliflower crisp

### **Main**

Chicken supreme with a wild mushroom and white wine cream sauce, a shard of crispy skin, celeriac puree and rainbow chard  
Or  
Deconstructed Beef Wellington with duxelles, buttered spinach, filo pastry shard, creamy potato mash and broccolini and a beef jus

### **Dessert**

Chocolate fondant with thick vanilla cream  
Or  
Mulled wine Poached pears and blackberries with vanilla cream

### **Cheese**

Selection of cheese, crackers, fresh fruit and chutneys

### **Sweets**

Selection of homemade truffles

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