

*Menu*



VENTURESCAPES  
EVENTS

SUBSTANTIAL COCKTAIL  
DINNER MENU

# VENTURESCAPES EVENTS

## COCKTAIL DINNER MENU

### CANAPE SELECTION | ANY CHOICE OF 4 CANAPES

#### VEGETARIAN

Wild Mushroom Risotto Bon Bon with Parmesan Custard  
Cumin-roasted Carrot Hummus, Pickled Courgette on Bruschetta with Semi-dried Tomatoes  
Slow-Roast Tomato & Bocconcini Tartlets, with Salsa Verde & Basil Mayo  
Baby Spinach and Cream Cheese Wonton, with a Yoghurt Chutney Dip  
Red Onion & Coriander Falafels with a Beetroot and Tahini Dip  
Caramelized Baby Onion Tart with Parmesan and Thyme Dressing  
Beetroot and Thyme Tarte Tatin with Goats Cheese Mousse  
Butternut Arancini, with a Parmesan Custard  
Beetroot and Feta Arancini, topped with Goat's Cheese Custard  
Spinach and Feta Spanakopita with Tzatziki  
Goat's Cheese Bon Bon and Avo Mousse Cone, topped with Roasted Black Sesame Seeds

#### BEEF

Seared Beef, Mushroom Custard on a Brioche Croute with Semi-Dried Tomato  
Shaved Beef Fillet on Thyme and Garlic Bruschetta with Truffle Mayo and Red Onion Marmalade  
Braised Beef Croquette, Mustard, and Parmesan Custard with Pickled Mustard Seeds  
Crispy Potato Fondant, topped with Seared Beef, Semi-dried Tomato & Truffle Aioli

#### CHICKEN

Crispy Korean Chicken on a Ginger & Sesame Wonton with Gochujang Dressing  
Zataar-spiced Chicken Skewer with Red Onion and Fennel Dip  
Crispy Kataifi, Quail Egg, White Bean & Roasted Garlic Hummus with Semi-Dried Tomato

#### FISH & SEAFOOD

Crispy Panko Prawns with a Spicy Coriander Aioli  
Sesame Brioche Prawn Toast, served with Sriracha and a Sweet Indonesian Dressing  
Seared Tuna on a Wonton with Miso Cream, Fresh Cucumber & Pickled Ginger  
Prawn Mousse, Avocado, Edamame and Soy Dressing on Sesame Cracker  
Salmon Trout Tataki, Miso Mayo, Ponzu Gel and Fresh Radish on Crispy Wonton Pastry  
Smoked Trout on Buttermilk Blini with a Dill Crème Fraiche  
Prawn Ceviche on Seeded Crostini with Lime and Ponzu Dressing and Apple Crisps  
Seared Tuna on a Cauliflower Rosti, topped with Yuzu Mayo, Ponzu Gel and Apple Crisps



## BOWL FOODS | ANY CHOICE OF 3 BOWLS

Aged-Rump Steak and Pomme Frite Boards, served with Salsa Verde

Vegetarian | Aubergine Steaks

Grass-fed Beef or Free Range Chicken Sliders, with Crisp Butter Lettuce, Roma Tomato, Pickled Red Onions  
and a Truffle Mayo

Vegetarian | Veggie Burger

Moroccan Beef Koftas, with a Cranberry and Tomato Whole-Wheat Cous Cous Salad  
and Spicy Harissa Sauce

Vegetarian | Spiced Falafel

Lamb Tagine, with Dates, Almonds and Fresh Herbs, served on Sumac Cous Cous

Vegetarian | Chickpea Tagine

Butter Chicken Curry, served on Coconut Rice, with Red Onion and Tomato Salsa,  
Crispy Onions and Poppadum Shards

Vegetarian | Chickpea & Aubergine Curry

Korean Chicken on Sticky Coconut Rice, with Sesame, Sliced Radish, Mung Bean Sprouts and a Miso Mayo

Vegetarian | Korean Mushroom

Creamy Wild Mushroom and Chicken Penne Pasta, with Shaved Parmesan & Micro Cress

Vegetarian | Without Chicken

Crispy Hake Goujon & Chip Cups, served with a Herb Mayo

Vegetarian | Tempura Courgette

Smoked Salmon, Sweet Pea and Roasted Baby Tomato Pasta

Vegetarian | Goat's Cheese, Pea & Baby Tomato

Herb-cruste d Line Fish on a Summer Tabouleh Salad

Vegetarian | Grilled Haloumi

Mexican Pulled Lamb Soft-Shell Taco's, Pica de Gallo, Tzatziki, Slaw and Spicy Coriander Aioli

Vegetarian | Mexican Black Bean Ragu

Sliced Miso Asian Beef, with Rice Noodles and Slaw, topped with Coriander  
and a Sesame & Gochujang Dressing

Vegetarian | Miso Aubergine

Beef Bourguignons, with Creamy Mashed Potato, Wilted Spinach and Crispy Onions

Vegetarian | Mushroom Ragu



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Wild Mushroom & Gorgonzola Gnocchi, with Shaved Parmesan and a Burnt Sage Butter

Seared Teriyaki Salmon Trout, with Wilted Chinese Cabbage, Edamame Beans, Crispy Rice Shards  
and a Sesame Dressing

Vegetarian | Teriyaki Cauliflower Steaks

Beef Tagliata – Sliced Beef Sirloin, with Semi-Dried Tomato, Shaved Parmesan, Salsa Verde and Crispy Sage

Vegetarian | Sliced Aubergine

### **SOMETHING SWEET | ANY CHOICE OF 2 DESSERTS**

Mini Lemon Cheesecakes, with Macerated Strawberries and a Coconut Crumb

Dark Chocolate & Pecan Squares with Cream Cheese Icing

Dark Chocolate Tart, with Berries and Meringue

Cocktail Pasteis de Nata

Lemon Tartlets with a Berry Chantilly Cream and Meringue Shards

Homemade Vanilla Fudge

Dark Chocolate & Hazelnut Tartlets

Seasonal Berry, Vanilla & Basil Eton Mess

\*Requires additional hiring elements for service

Chocolate Pots – Dark Chocolate Mousse, with Chocolate Crumb, Chantilly Cream and Seasonal Berries

\*Requires additional hiring elements for service

\*Please note that we are Strictly Halal Certified



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