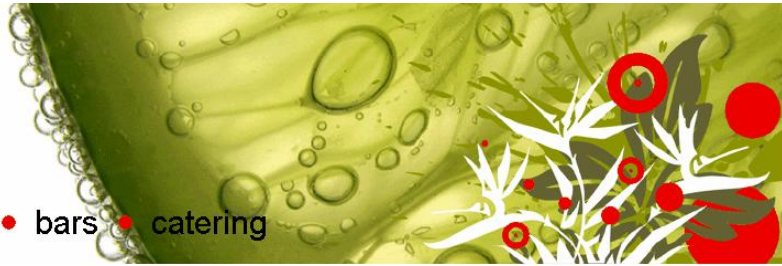




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Gorilla works with a number of award winning caterers to bring you the finest dining experience. We can cater for your large group or smaller party offering you a range of menu styles. Contact us today by using our website enquiry form or email [info@gorilla-events.co.uk](mailto:info@gorilla-events.co.uk) for current menus and to arrange a tasting.

## ***Private Party*** ***COOL CANAPÉS***

### ***BOWLS***

*Peking duck with Spring Onion, Noodles & Hoi Sin*

*Charred Fillet of Lamb Tagine & Cous-Cous*

*Bubble & Squeak with Toulouse Sausage & Hot Mustard Mash.*

*Fillet Steak Sandwich, with Pomme Fritte & Garlic Mayo.*

*Thai Green Chicken Curry, Coriander and Almond Rice with Peshwarnie  
Breads. Seafood Pie.*

### ***SPOONS***

*Sticky Chicken with Sweet and Sour Vegetables.*

*Old Fashioned Prawn Cocktail*

*Wild Mushroom & Local Partridge Risotto.*

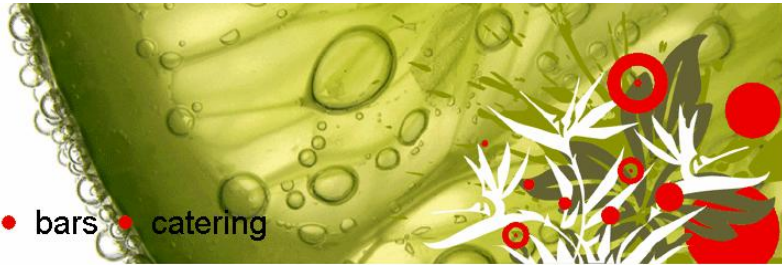
*Thai Crab and Melon Salsa with Ginger.*

*Mouille Mariner.*

*Aubergine and Sweet Potato Curry with Sour Cream and Coriander.*



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## ***SHOTS***

*Tiger Prawn in Jackets with Sweet Chilli Soup.*

*Steaming Bloody Mary' with Deep Fried Celery Fritters.*

*Curried Parsnip and Apple Soup*

*Game Soup with Dry Sherry*

*Vegetable Spring Rolls with Plum and Ginger Dipping Sauce*

## ***TARTS***

*Seared Jumbo Scallop and Pancetta with Lemon Cheese .*

*Braised Leek & Sweet Pear Comfit with Stilton & Walnut Truffle*

*Slivers of Local duck with Cranberry & Orange Compote*

*Caesar Salad with Quails egg, Parmesan & Anchovy & Baby Gems.*

*Lemon Sole Morney with a Lime and Parsley Crumble.*

*Beef and Guinness with Mushrooms.*

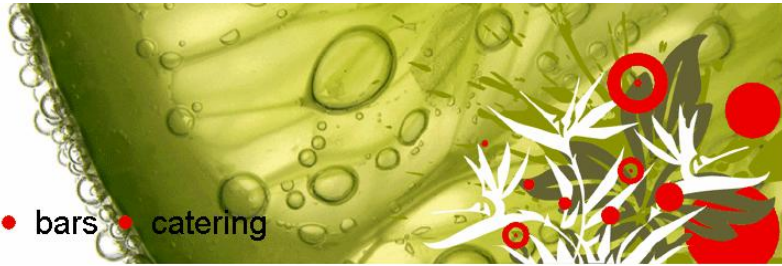
*Traditional roast chicken dinner with all the Trimmings in a Little Tart*

*Charred Fillet of Pork with Apple and Sweet Onion Compote, Chorizo and*

*Fig. Guacamole, Crayfish and Soft Cheese with Crispy Seaweed.*



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### ***BEST OF THE REST***

*Oak Smoked Salmon lemon Scented Crème- Fraiche & Beetroot Relish on Black Bread. Rare Fillet of Beef & Red Onion Jam on a Rosti with Horseradish Crème Fraiche*

*Sunblush Tomato, Basil and Buffalo Mozzarella Won-Tons*

*V Rosemary & Sage Shortbread with Local Goats Cheese Brulee and Spiced Cranberry Jam & Almond Cracking*

*Blue Cheese & Apple Tempura pillows.*

*Sweet Pea and Mint puree Charred Fillet of Lamb on a Rosemary biscuit with Redcurrant jelly.*

*Tempura Monkfish tails with Hollandaise dip.*

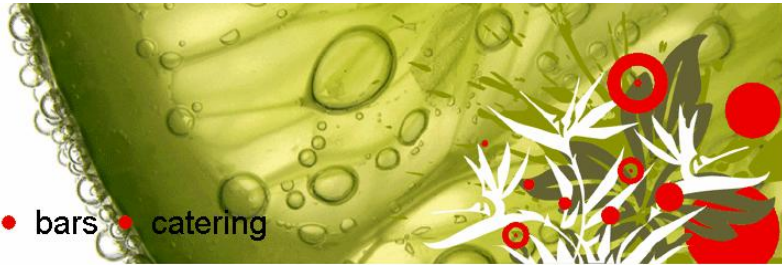
*Peking duck Pancakes with Hoi Sin and Plum Dipping Sauce.*

*Charred fillets of Chicken on a Potato and Sage Fritter with Sweet Onion and Balsamic Jam.*

*Carpaccio of Beef with Salsa Verde on Bruchetta.*



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## ***WICKED EYE CANDY***

*Summer Berry Tartlets with Almond custard,  
Bitter Chocolate Mocha Truffle with Cream  
Sticky Toffee Pudding Spoons with toffee sauce and whipped cream,  
Minature Tart aux Citron  
Passion Fruit Curd Pavlova.  
Toffee Apple Tarte-Tatin  
Crème Brulee  
Pecan Nut Tart with Banoffi Cream  
Tiny Apricot Pies laced with Brandy & Fondant Icing  
Boozy Ice Cream Shots  
Treacle Tart with Crème-Anglais  
Minature Banana Won-Tons  
rum and raisin Ice Cream Spoons with Rum Truffles.  
Miniature Shots of Traditional Sherry Trifle  
Chocolate Brownies with Lashings of Cream and Fresh Raspberries.  
Strawberry Sticks with hot Chocolate Fondue.*