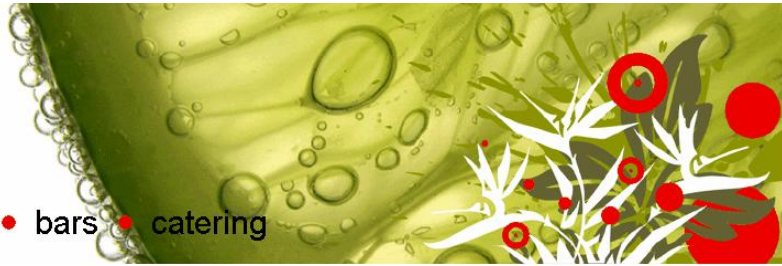




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Gorilla works with a number of award winning caterers to bring you the finest dining experience. We can cater for your large group or smaller party offering you a range of menu styles. Contact us today by using our website enquiry form or email info@gorilla-events.co.uk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

Cocktail Parties **PRIVATE DINING MENU**

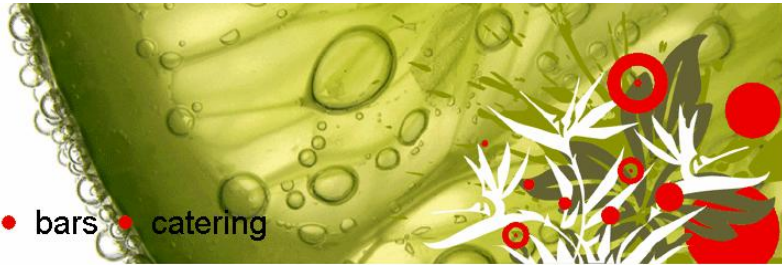
A Canapé Reception followed by...

Indulgence in Miniature **STARTERS**

- 1. Charred Scallops & Chilli Salsa Wraps*
- 2. Asparagus and Quails Eggs on Wild Rocket Pecorino & Pancetta with Anchovy oils*
- 3. Seared Tuna Salad Nicoise*
- 4. Smoked Salmon & Horseradish Cream Tartlets*
- 5. Thai Crispy Duck Pancakes with Hoi Sin & Spring Onion*
- 6. Fresh White Crab Timbale with Water Melon, Ginger & Thai Herbs*
- 7. Lemon & Tiger Prawns potted with Parmesan and Chive Palmiers*
- 8. Sundried Tomato Muffins stuffed with Goats Cheese, Basil, Pinenut Brittle & Balsamic Oils*
- 9. Tempura style Fresh Salmon with Lemon Cheese Broth dipping sauce*
- 10. Hash Brown Rostis with Smoked Trout & Beetroot Relish*



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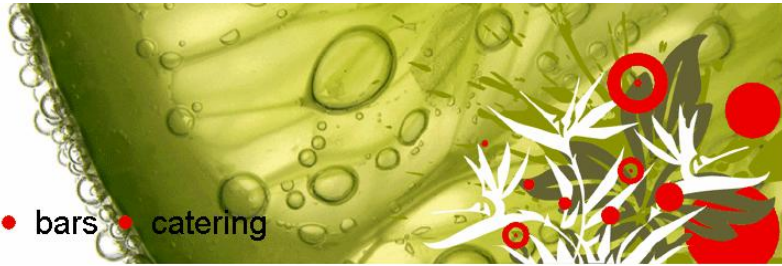


MAIN COURSE

- 1. Aberdeen Angus beef, Wild Mushrooms & Smoked Oysters in a little pie with Port Gravy.*
 - 2. Braised Rabbit with Cider, Rosemary and Cream.*
 - 3. Partridge Breasts Pan Fried with Red Onion & Pears with a Peppercorn sauce and Crushed Sweet Potato mash.*
 - 4. Gressingham Duck Breast with Rhubarb & Port sauce & a crispy confit of Duck.*
 - 5. Charred Loin of Lamb with Fresh Asparagus & Sunblush Tomatoes, Basil wrapped in Pancetta with Pecorino Cheese.*
 - 6. Breast of Duck with Damson sauce & Sage and Onion Mash*
 - 7. Pan Fried Filet of Chicken with Creamy Leeks & Thyme wrapped in Flaky pastry.*
 - 8. Charred Fillet of Pork sitting on Wild Mushroom Risotto with Tempura Sage & Onions and Truffle sauce.*
 - 9. Roast Salmon with Coriander & Limes on a Sweet Chilli & Soy sauce*
 - 10. Medallions of Beef on an Onion & Mustard seed Fondant & Burgundy sauce.*
- All Accompanied by Seasonal Vegetables & Potatoes.*



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WICKED PUDDINGS

- 1. Trio of puddings Lemon Posit, Crème Brulee, Bitter Chocolate*
- 2. Vanilla & Black Pepper Panacotta, Roast Peach & Almond Biscotti*
- 3. Caramel Poached Pear Tart-Tatin with Poire William Chantilly Cream*
- 4. Treacle Tart with Vanilla Pod Ice-cream*
- 5. Apple Custard Tart, Toffee Apple slivers & Ginger Ice-cream*
- 6. Bread & Butter Pudding with Whisky Custard & Seville sauce*
- 7. Bitter Chocolate Espresso & Boozy Prunes*
- 8. Baked Ginger & Black Pepper pudding with Hot spiced Syrup*
- 9. Lime Soufflé with Sloe Gin compote & Lemon Tuille*
- 10. Meringue Nest spilling over with jewelled fruits & Grand Marnier Cream*

SAVOURY or CHEESE COURSE included

Coffee and Treats