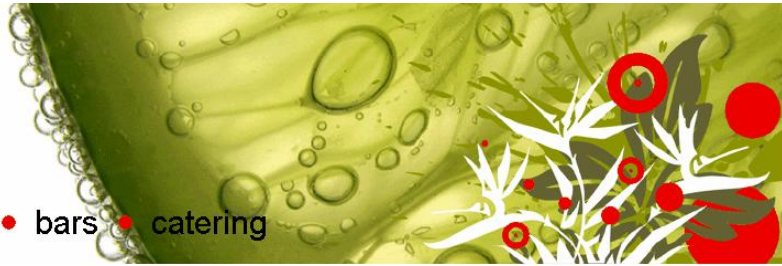




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Gorilla works with a number of award winning caterers to bring you the finest dining experience. We can cater for your large group or smaller party offering you a range of menu styles.

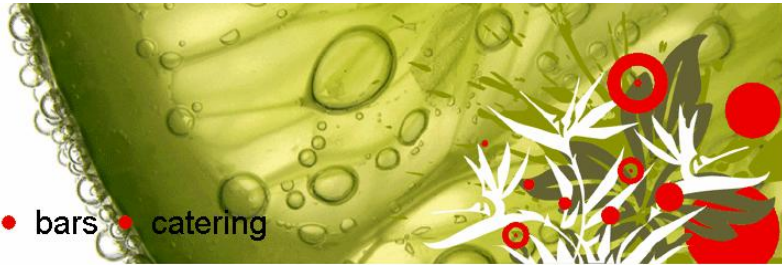
Contact us today by using our website enquiry form or email info@gorilla-events.co.uk for current menus and to arrange a tasting.

The Beginning

- 1. Roasted marinated Fig Caramelised Shallot & Prosciutto salad with shavings of Parmesan & Balsamic Glaze*
- 2. Prawns to Thai for; Thai style slaw with prawns, coriander, ginger and sweet chilli in a cocktail glass & prawn crackers.*
- 3. Goats Cheese Tart-Tatin baked with Sunblush cherry Tomato on Wild Rocket & Basil dressing*
- 4. Fresh Salmon and dill tartlet on a lime hollandaise.*
- 5. Crisp Tartcase spilling over with summer leaves, Smoked Salmon, Prawns & Avocado, Cucumber & Blueberry salsa*
- 6. Chinese pastry stuffed with Aromatic Crispy Duck mango & Hoi Sin with Julienne of Spring Onion & Coriander*
- 7. Carpaccio of Salmon with Wild Rocket & Coriander, on a Blinis with Horseradish, Cracked Pepper & Sea salted Crème Fraiche & beetroot relish.*
- 8. Summer Cocktail of charantais Melon with, Strawberries & Lemon Mint sorbet.*
- 9. Baked Blue Brie pillows in crisp filo with Garden Herbs, onion marmalade and summer salad.*
- 10. Salad Nicoise with, Quails Eggs, Greek olives crisp leaves and parmesan shavings with Caesar dressing on Bruchetta.*



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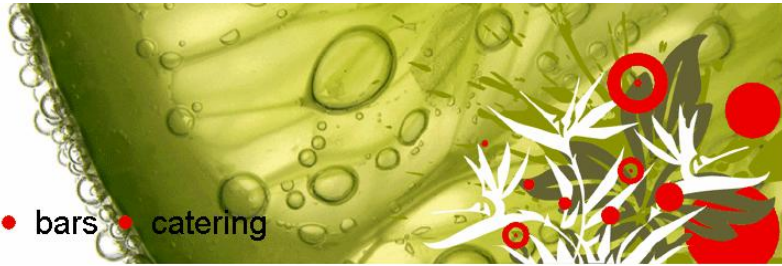


Main Event

- 1. Loin of local venison slow braised vegetables lyonnaise potatoe, burgandy sauce with a hint of bitter chocolate.*
- 2. Baked seabass fillets stuffed with Braised Fennell orange & fresh herbs on crushed rosemary scented potatoe in its own juices.*
- 3. Fillet of Young Chicken stuffed with Fresh local Asparagus wrapped in Crisp Pancetta on an Orange & Parsley sauce*
- 4. Charred Fillet of Lamb on a pool of braised Provencal Vegetables, with thyme & sauce rioja.*
- 5. Charred Fillet of Beef on fresh Horseradish & Potato Mash, french Onion Tempura with a Blackcurrant and burgandy sauce.*
- 6. Fillet of Beef au poivre , Pomme Fritte , Watercress & roast balsamic red onion Salad.*
- 7. Barbecued Leg of Lamb on the tables with Charred Summer Vegetables, Raspberry & Mint sauce*
- 8. Local loin of lamb with flageolets & garden peas with rosemary jus.*
- 9. Crispy duck comfit, sage & onion mash, orange sauce, warm pea & bean salad with fresh watercress & orange slivers.*
- 10. Roast fillet of Shropshire chicken stuffed with apricot & walnut stuffing bundle of summer garden vegetable wrapped in smoked pancetta baby roast potatoes & stock gravy.*



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Wicked Eye Candy

1. *Bitter Chocolate & citron Tart with fresh raspberry compote*
2. *Demi-tasse of Crème Brulee with shortbread thins & fresh strawberries.*
3. *Pink Pavlova heart spilling over with summer fruit & lashings of whipped cream*
4. *Individual rich bakewell tart with strawberry shortcake ice-cream & fresh strawberry coulis.*
5. *A sliver of white chocolate truffle, mango puree & mocha chocolate sauce.*
6. *Vanilla bean panna cotta with a blueberry cassis compote & ginger nut crackling.*
- 7 *Fresh raspberry & cream shortcake with a raspberry & mint coulis*
8. *Lemon & passion fruit tart with a coconut and ginger coulis*
9. *The best ever sherry trifle with boozy fruit ,lashings of cream served in individual glasses with toasted almonds & a cherry on the top.*
10. *Apricot & lavender crumble tart served warm with crème anglaise, & apricot syrup.*
11. *Individual brioche butter pudding with bourbon and marmalade sauce.*
12. *Whole baby pineapple poached with tropical spices served with pineapple sorbet pineapple biscuits.*

CHEESE BAR

With cheeses sourced as local to your area as possible.

COFFEE SERVED