



**SteakStones Dining Company for Dinner Parties/Business Lunches/Weddings/Corporate Events**

Sample Menu

**Starters**

**Served on the SteakStones Sizzling Starter Set**

Sizzling scallops, watercress, lemon, sea salt, dill mayonnaise

Sizzling masala King prawns, fresh chilli, lime, minted yoghurt

Wild wood pigeon, goat's cheese, roasted beetroot, honeycomb, cold pressed rapeseed oil, cracked black pepper

Garlic and thyme infused Camembert, caramelised red onion chutney, tomatoes on the vine, crusty bread

**Served on the SteakStones Chilled Glazed Lava Range**

Individual Anti Pasti Platter: marinated olives, prosciutto, salami, parma ham, mozzarella, fresh bread, anchovies, sun dried tomatoes, rocket

Individual Sushi Platter

**Mains**

**Served on the SteakStones Sizzling Steak Set**

Beef\* Fillet Steak, thyme roasted potatoes, seasonal vegetables, creamed Horseradish, Spicy Onion Chutney, Wholegrain Mustard

Tuna Steak, chunky Chips, pea puree, Sweet Chilli, Tartar, Aioli Garlic Sauce

Surf and turf Steak, Scallops and King prawns, Crushed Garlic Potatoes, Green beans, Blueberry Jus, Herb Marinade, Honey Mustard

Salmon Steak, buttered new potatoes, Sun Ripened Tomatoes, Cucumber Relish, Crème Fraiche, Chopped Chillies

Teriyaki steak, egg noodles, field mushrooms, courgette, soy, wasabi, sesame seeds, green chilli

Rack of lamb with rosemary roasted potatoes, tender stem broccoli, fresh mint, sea salt and red wine jus

Five spice duck breast, dauphinoise potatoes, buttered mange tout, sea salt, honey, red current jus

Portobello Mushroom, Potato Wedges, haloumi Chunks, Green Pesto, Pine Nuts, Balsamic Vinegar

*\*Alligator, emu, kangaroo, ostrich and venison also available. We can source interesting ingredients to make your event stand out even more. Just get in touch and speak with one of our catering SteakStones dining advisors.*

### **Dessert**

#### **Served on the SteakStones chilled set**

Vanilla ice cream, chocolate sauce, fresh strawberries, crushed meringue

Chocolate ice cream, summer fruits sauce, fresh blueberries, shortbread crumble

Raspberry sorbet, white chocolate sauce, fresh raspberries, chocolate popping candy

Lemon sorbet, honeyed crème fraiche, fresh peach, green tea crumb

1 Course Menu: £30 Per Person

2 Course Menu: £40 Per Person

3 Course Menu: £50 Per Person\*

\*Minimum 24 guests for 1 and 2 course options, minimum 12 persons for 3 course option.

#### **What else is included?**

Personalised menus with your event name/company branding on

Trained staff in smart uniforms

Napkins for each guest

Serving equipment and cutlery

Serving and topping up of drinks

Table clearing and washing of plates and cutlery

Glass hire and total event planning and management also available at additional cost in conjunction with [www.jacquelinewisechef.co.uk](http://www.jacquelinewisechef.co.uk)

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