



## Private Dining

Here are a few examples of dinner party menus we have created for our clients. We will come to your house or venue (or you can come to ours), bring all the cutlery, crockery and glassware, set the table, serve the food and clear up afterwards. You can just relax and enjoy the food and the company. The stress-free dinner party!

### A Taste of Mexico

*Three courses of fresh & colourful Mexican-inspired dishes. Think avocado, coriander, lime, sweetcorn, chillies, slow cooked pork and pink pickled onions.*

Paloma Cocktail & Cornbread Canapés

—

Prawn, Green Chilli and Avocado Tostadas

—

Slow-cooked Pork Pibil with Pink Pickled Onions

Cornbread with Lime Butter

Mexican Slaw & Steamed Rice

—

Burnt Sugar Flan (Crème Caramel)

Seasonal Fruit Salsa

—

Mint Tea & Petit Fours





## A Taste of Persia

*A Levantine inspired feast. Think pomegranates and quince, saffron and cinnamon, pistachios, hazelnuts, dried fruit and honey.*

Gin & Elderflower Fizz & Feta Bites

—

Poached Quince with Curd Cheese & Honeyed Hazelnuts OR  
Seared Beef with Pomegranate & Balsamic Dressing

—

Spiced Lamb Chops

Bejewelled Rice with Saffron, Herbs & Barberries

Chargrilled Aubergines with Saffron Yoghurt, Parsley & Pickled Chillies

Homemade Pitta with Nigella Seeds

—

Tunisian Orange Cake with Cardamom Cream

—

Fresh Mint Tea and Raspberry & Rose Marshmallows

## A Taste of the West Coast

*A U.S. West Coast inspired feast. Think local, seasonal, artisanal and letting the ingredients speak for themselves. This will be all mixed in with a bit of the fusion cuisine that the West Coast is famous for, expect a bit of Asian and Mexican flair.*

Orange County Beer Margaritas

Whipped Goat's Cheese, Sourdough Crostini, Peaches & Pears

—

Fish Tacos with Orange & Pasilla Crema OR

Ceviche with Castelvetrano Olives, Basil & Capers

—

Californian Buttermilk Fried Chicken, Biscuit, Avocado, Sriracha Butter  
Slaw & Pickles, Garden Salad

—

Tartine's Lemon Cream Tart & Candied Peel

—

Fresh Mint Tea & Petit Fours

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## **A Taste of Asia**

*A feast inspired by our travels in Asia. Think of coconut, fresh seafood, aromatic herbs, chilli, lemongrass & luscious tropical fruit.*

Aviation Cocktail

Tod Mun Pla (Spicy Thai Fishcakes)

—

Tom Kha Hed - Aromatic Thai Coconut, Lemongrass & Mushroom Broth OR  
Green Papaya Salad, Roasted Peanuts & Indonesian Chicken Satay

—

Thai Red Curry with Summer Squash, Shrimp & Cashews  
Stir-fried Greens  
Asian Slaw & Steamed Rice

—

Eton Mess with Mango, Lime and Mini Meringues

—

Green Tea & Petit Fours

## **A Taste of Morocco**

*A menu of aromatic Moroccan dishes. Think cumin, sweet paprika, mint, tomatoes, aubergine, sweet peppers, almonds, orange blossom and crisp wafer-thin pastry.*

Spiced Gin Fizz & Briouat (Moroccan Samosas)

—

Duck Pastilla, Orange & Bitter Leaf Salad

—

Fish Tagine with Tomatoes & Peppers OR  
Chicken Tagine with Olives & Preserved Lemons  
Selection of Moroccan Salads  
Couscous, Steamed Vegetables & Argan Oil

—

Orange Blossom Pannacotta with Crispy Pastry & Roasted Plums

—

Mint Tea & Almond Thins

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## **Private Dining – The Nitty Gritty**

These menus will cost from £35 per person depending on number of guests and any special menu requests. Minimum order of £600.

Our catering kitchen is in Saintfield. If you are a long way from us there may be an extra cost for our travel to and from your house or venue.

We can tweak the menus above to cater for vegetarians or dietary requirements. We'd also be delighted to design a bespoke menu for your event around your favourite cuisine, favourite ingredient and your budget.

