



HAMILTON'S

FOR DINING AND EVENTS

HAMILTON'S EVENTS

PHONE: 01932 988076 WWW.HAMILTONSEVENTS.COM

DINNER PARTIES

Elegant and inspiring dining, for a wide variety of formal seated occasions, corporate events, weddings, boardroom lunches and private dining. Our fully qualified chefs' exquisite tastes and superb presentation will conjure images of pure food artistry. Creating a delicious plate of food, not only to enjoy dining on, but to spark a conversation.

We believe that the success of any events is to ensure that planning is designed to meet the unique and personal profile of the guests and this includes event catering. We provide a tailor-made service with imaginative bespoke food and drink menus that take into account all individual tastes and dietary requirements.

Of course, if you need help with organising more than just the fabulous food, our team can take the stress out of the planning for you, by co-ordinating everything from the napkins and service staff to the entertainment and the venue. Why not add a drinks package or a cocktail or two to the event?





AMUSE BOUCHE

Seared Scallop, Chilli, Mango, Cucumber Slaw
Grilled Vegetable Mille-Feuille With Pistachio Pesto (V)
Carrot, Cumin & Flat Leaf Parsley Cappuccino, Cumin Froth (V)
Smoked Chicken, Avocado Tartare, Tomato Froth
Chilled Melon Soup Shot, Honey Mint Salsa (V)
Smoked Salmon On Sourdough, Caper Dill Relish
Smoked Duck, Beetroot, Walnut, Goats Cheese Salad
King Prawn, Baby Gem Leaf, Melon Salsa

FOR STARTERS

Foie Gras, Confit Duck, Parma Ham Terrine, Armagnac Raisin Puree, Toasted Brioche
Caramelised Red Onion Fig Tatin, Barrel Aged Feta, Beetroot Pearls, Petit Herb Salad (V)
White Onion Soup, Roasted Cumin, Onion Rings, Parsley Oil (V)
Dorset Crab Tian, Citrus Cured Salmon, Avocado Puree, Tomato Consommé Jelly
Jerusalem Artichoke Soup, Artichoke Crisps (V)
Venison Carpaccio, Mizuna Cress Salad, Quails Egg Truffle Oil
Smoked Ham Hock Ballotine, Garlic Cream, Sweet Pea Foam, Watercress, Focaccia Tuille
Confit Duck Leg Foie Gras Terrine, Fig Compote, Toasted Brioche
Orange & Gin Cured Gravavlax, Soft Quail's Egg, Spinach Tartlet
Crab Tortellini, Basil Puree, Micro Herb Salad
Wild Mushroom Walnut Tart, Crispy Shallots, Sherry Vinaigrette (V)
Seared King Scallops, Citrus, Quinoa, Coriander Cress
Griddled New Season Asparagus, Asparagus Soup Shot, Asparagus Salsa, Quails Egg (V) Seasonal
Caponata, Toasted Focaccia, Basil Sorbet, Glazed Goats Chees (V)



THE MAIN EVENT

Roasted Chicken Breast, Bacon Lardons, Wild Mushrooms, Chateau Potatoes, Pan us

Wild Mushroom, Roast Chestnut Leek Wellington, Creamed Potato, Shallot Thyme Butter Sauce (V)

Aged Beef Fillet, Braised Oxtail Ravioli, Roast Carrots, Parsnip Puree, Crisps, Braising Juices

Suffolk Lamb Rump, Cassoulet Beans, Pancetta, Curly Kale, Shallot Purée, Lamb Jus

Wild Mushroom Raviolis, Butternut Squash Puree, Chestnut Mushrooms, Romanesco (V)

Stone Bass Fillet, Lime Crushed Yara Potato, Roasted Fennel, Avocado Salsa, Garden Herb Oil

Roasted Guinea Fowl Breast, Vegetables Three Ways, Curly Kale, Thyme Pancetta Jus

West Country Beef Fillet, Thyme Polenta Chips, Wild Mushroom Puree, Pan Jus

Hazelnut Herb Crusted Lamb Rump, Celeriac Dauphinoise, Feves, Peas, Malbec Reduction

Gressingham Duck Breast, Confit Duck Leg Croquettes, Braised Savoy, Star Anise Jus

Baked Salmon Fillet, Fennel Puree, Saffron Crushed Potatoes

Black Legged Chicken Breast, Porcini Cream, Thyme Gnocchi

Scotch Fillet of Beef, Celeriac Dauphinoise, Pancetta Beans, Shallot & Foie Gras Jus

Twice Cooked Lamb Shank, Fresh Herb & Honey Stuffing, Rosti Potatoes, Pan Jus

Spinach Ricotta Filo, Roasted Peppers, Courgette, Aubergine, Pimento Coulis (V)

Confit Duck Leg, Bubble & Squeak, Spring Baby Vegetables, Madeira Jus

Spring Lamb Cutlets, Fondant potato, Butternut Puree, Pea Guacamole, Pan Deglaze

Oriental Belly Pork, Scallops, Bok Choy, Sweet Soy Reduction, Wasabi and coriander Potato Puree, Crispy Lotus Root

Open Lasagne of Roasted Squash, Rocket Leaves, Goat's Cheese Beignets, Cashew Beurre Noisette (V)



SWEET & SAVOURY

Raspberry Parfait, Chocolate Almond Ganache, Honeycomb
Chocolate Mousse Pot, Fiery Ginger Shortbread, Candied Orange Peel
Dark Chocolate Fondant, Homemade Pistachio Ice Cream
Burnt Amalfi Lemon Tart, Chocolate Crisp, Lemon Sorbet
Warm Chocolate Truffle Brownie, Honeycomb, Chocolate Paint, Orange Praline
Spiced Poached Pear, Red Wine Syrup, Marshmallow logs, Minted Mascarpone
Chocolate Marquise, Bitter Chocolate Crumble, Salted Caramel, Honey & Amaretto Semifreddo
Vanilla Crème Brûlée, Ginger Snap Biscuits
Chocolate Cappuccino, Amaretto Foam, Pistachio Biscotti
Individual Lemon Cheesecake, Elderflower Sorbet
Raspberry Vodka Jelly, Raspberry & Mint Salad, Vanilla Bean Ice Cream
Banana parfait, Hazelnut Brittle, Toffee Banana
Morgan's Rum Spiced Poached Pear, Hazelnut Praline
An Interestingly Unusual Selection of British & Continental Cheeses, Biscuits, Chutney



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NOTE: (V) = Vegetarian
FOOD ALLERGY NOTICE

If you have a food allergy or a dietary requirement, please inform a member of the hospitality team at Hamilton's Events before placing an order

Prices available from £45 per guest:
Including canapés, three course menu, cutlery, crockery and glassware set

Pricing based on minimum numbers of 10 people; surcharges may apply for smaller groups. Transport cost, additional equipment fees may apply, but vary depending upon locations & circumstances.
All pricing will be confirmed upon quotation of your event. Chefs and service staff are quoted separately if required unless otherwise agreed.

All prices subject to Vat at the applicable rate.



EXTRA THOUGHTS TO CONSIDER

We can provide your event with fully trained, professional and friendly event staff to help run things more smoothly.

CHEFS

Chefs are provided at a charge of £22.50 per hour.
Assistant Chefs will be charged at a cost of £16.50 per hour
(Minimum 5 Hours Applies)

BAR AND SERVICE STAFF

Service staff for your event are charged at a cost of £15 per hour, per staff member.
(Minimum 5 Hours Applies)

MIXOLOGIST AND SPECIALIST COCKTAIL BAR PERSON

These highly trained staff are charged at a cost of £25.00
per hour, per staff member.
(Minimum
5 Hours Applies)

EQUIPMENT HIRE

We can provide a quote on all equipment hire for your event e.g. glassware, bars, linen, crockery, furniture required. We work closely with a local Marquee company who we will gladly put you in touch with should you require this service.

BEVERAGES

We can quote on a beverage package, a 'purchase outright' beverage list or you may prefer to supply your own.



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