ASIA HOUSE MENUS

ASIA HOUSE
BREAKFAST MENU

Minimum of 10 people chargeable

Option1 £6.95 per person
Option2 £12.95 per person
Option3 £14.95 per person

Option 1

Pastries & Cut Fruit Platter

Option 2

Bircher Muesli, Soya Yoghurt,
Berry Compote and Honey
Or
Chia Porridge with Almond Milk,
Banana and Blueberry

Green Booster Smoothie of Pineapple,
Kale, Honey and Almond Milk
Or
Cut Fruit Platter

Breakfast Burrito, Avocado, Black Bean,
Spinach and Scrambled Egg
Or
Energy Pot of Boiled Egg,
Slow Roast Tomato and Spinach

Option 3

(Served in a brioche bun)

Bacon Rolls
Or
Sausage Rolls

Egg Rolls
Or
Mushroom Rolls

Salmon & Cream Cheese Toasted Bagels
Or
Warm Ham & Cheese Croissants

ASIA HOUSE CANAPÉS MENU

1-hour canapé reception
Extended canapé reception available
(additional charge)

Selection of 3 Canapés £10.95 per person
Selection of 5 Canapés £12.95 per person
Selection of 8 Canapés £18.50 per person
Delivery charge - £45.00

Meat

Carpaccio of Beef and Rocket Pesto on Parmesan Biscuit

Crispy Duck Pancake with Hoisin Sauce, Spring Onions and Cucumber

Chicken Milanese wrapped in Crisp Noodle with Sage Pesto

Parma Ham and Celeriac Remoulade in a Filo Tuille

Parmesan and Rosemary Corn Fritter with Ratatouille

Mini Soft Tortilla with Chipotle Chicken and Pico de Gallo

Grilled Saffron Chicken Skewers with Tamarind Mayonnaise

Crisp Belly Pork, Kimchee, Korean Barbecue Sauce

Steak and Chips with Béarnaise Sauce

Mini Beef Wellington

Skewer of Lamb Kofta with Kashmiri Chilli Chutney

Fish

Salmon Gravadlax, Dill Dressing in a Cucumber Cup (cold)

Wafer Cone of Seafood Cocktail, Avocado and Tomato Salsa

Beetroot Cured Trout, Potato and Apple Salad on a Tapioca Crisp

Irish Smoked Salmon wrapped Chopstick with a Dill Mustard Dip

Crab, Lemongrass and Galangal Salad on a Plantain Fritter

Seared Scallop, Cauliflower Purée and Parma Ham Crisp

Steamed Prawn and Ginger Dumpling, Sweet Soy Dressing (hot)

Porcelain Spoon of Sea Bass in a Thai Papaya and Coconut Broth

Crab Croquette with Caper and Brown Butter Sauce

Vegetarian

Tempeh Fritter with Jackfruit Curry

California Roll of Avocado and Cucumber, Wasabi and Soy

Oven Dried Tomato, Peppered Goat Cheese Mousse and Tapenade Drizzle on Crostini

Pani Poori Cup of Chaat Masala and Coriander Salsa

Welsh Rarebit Souffle, Truffle Oil in a Crisp Tartlet

Spiced Aubergine on Daal Fritter

Soft Poached Quail Eggs Tartlets with Hollandaise Sauce

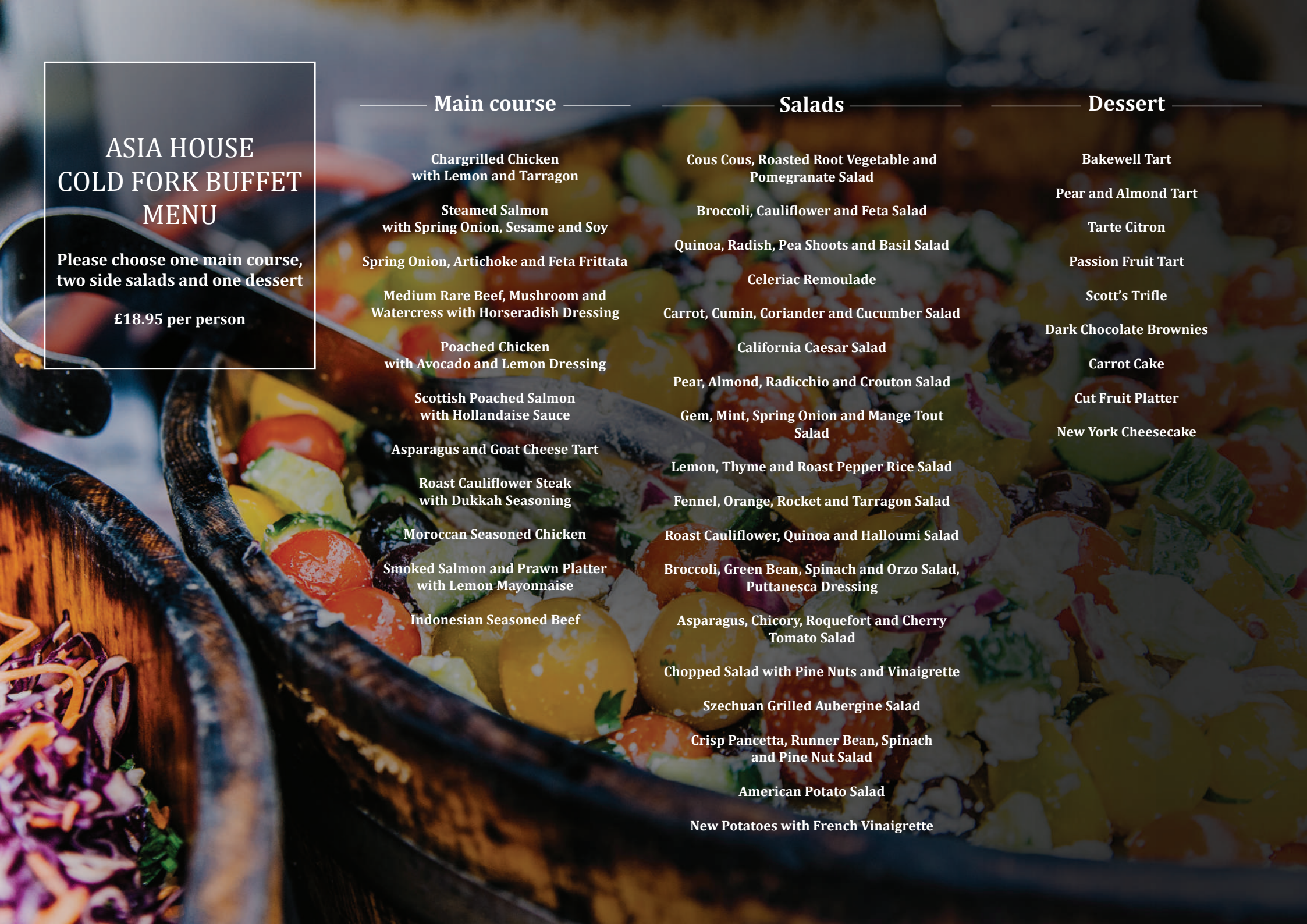
Potsticker of Spinach and Mushroom with Sesame Soy Dip

Caramelised Onion & Goat Cheese Tartlet

Asparagus Wrapped in Filo with Parmesan Cheese

Crispy Vietnamese Vegetable Spring Roll

Baked Camembert in Filo with Sticky Fig



ASIA HOUSE COLD FORK BUFFET MENU

Please choose one main course, two side salads and one dessert

£18.95 per person

Main course

Chargrilled Chicken with Lemon and Tarragon

Steamed Salmon with Spring Onion, Sesame and Soy

Spring Onion, Artichoke and Feta Frittata

Medium Rare Beef, Mushroom and Watercress with Horseradish Dressing

Poached Chicken with Avocado and Lemon Dressing

Scottish Poached Salmon with Hollandaise Sauce

Asparagus and Goat Cheese Tart

Roast Cauliflower Steak with Dukkah Seasoning

Moroccan Seasoned Chicken

Smoked Salmon and Prawn Platter with Lemon Mayonnaise

Indonesian Seasoned Beef

Salads

Cous Cous, Roasted Root Vegetable and Pomegranate Salad

Broccoli, Cauliflower and Feta Salad

Quinoa, Radish, Pea Shoots and Basil Salad

Celeriac Remoulade

Carrot, Cumin, Coriander and Cucumber Salad

California Caesar Salad

Pear, Almond, Radicchio and Crouton Salad

Gem, Mint, Spring Onion and Mange Tout Salad

Lemon, Thyme and Roast Pepper Rice Salad

Fennel, Orange, Rocket and Tarragon Salad

Roast Cauliflower, Quinoa and Halloumi Salad

Broccoli, Green Bean, Spinach and Orzo Salad, Puttanesca Dressing

Asparagus, Chicory, Roquefort and Cherry Tomato Salad

Chopped Salad with Pine Nuts and Vinaigrette

Szechuan Grilled Aubergine Salad

Crisp Pancetta, Runner Bean, Spinach and Pine Nut Salad

American Potato Salad

New Potatoes with French Vinaigrette

Dessert

Bakewell Tart

Pear and Almond Tart

Tarte Citron

Passion Fruit Tart

Scott's Trifle

Dark Chocolate Brownies

Carrot Cake

Cut Fruit Platter

New York Cheesecake

ASIA HOUSE FINGER BUFFET MENU

Please choose four main courses, one salad bowl and one dessert

£14.95 per person

Main course

Meat

Duck Spring Rolls with Plum Dip

Chicken Satay Skewers

Puglian Lamb Meatballs
with Garlic, Chilli, Tomato Sauce

Japanese Panko Crumb Chicken Goujon
with Katsu Curry Dip

Chicken and Leek Pastries

Baby Potatoes stuffed
with Parmesan and Sun Dried Tomato
wrapped in Parma Ham

Korean Barbecued Beef Skewers

Lamb Samosas with Coriander Chutney

Handmade Kent Pork Sausage Rolls
with Norfolk Mustard

Crispy Spicy Beef or Chicken Tacos
with Salsa Verde

Gyros of Grilled Marinated Chicken
with Chips and Raita Sauce

Fish

Thai Fish Cakes
with Chilli Plum Dipping Sauce

Thai Spiced Salmon Arancini Ball
with Ginger Soy Dip

Crab and Sweet Corn Fritters
with Sweet Chilli

Paper Wrapped Prawns with Plum Sauce

Seaside Battered Cod with Crushed Pea Dip

Filo Parcel of Saffron and Lemon Cod

Vegetarian

Mini Potato Skins
with Cheddar, Sour Cream and Chive

Fig and Goat Cheese Parcels

Wild Mushroom and Parmesan Arancini

Goat Cheese, Spinach, Sun Blush Tomato
and Tapenade Wrap

Crostini of Roast Tomato, Garlic,
Parmesan and Rocket

Spanish Tortilla with Garlic Mayonnaise

Crispy Tacos of Spicy Bean,
Cheddar and Guacamole

Buffet Platters

Charcuterie and Mixed Salad

Indonesian Gado-Gado Salad

Caprese Salad

Greek Salad

Classic Caesar Salad

Lebanese Rice Salad

Desserts

Seasonal Fruit Skewers

Triple Chocolate Brownie Squares

Granola Slices

Bite Size Selection of Cup Cakes

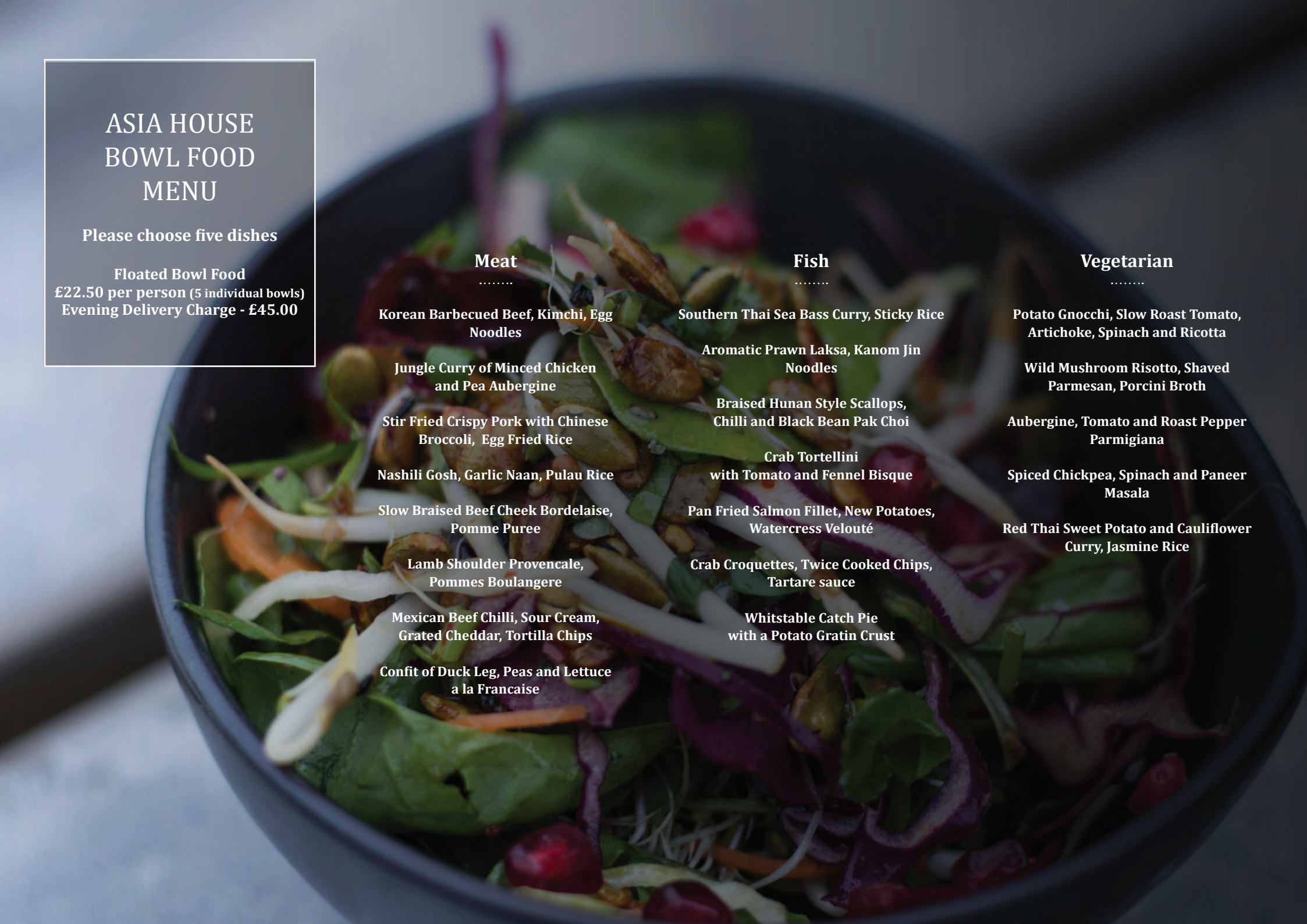
Mini Chocolate Chip Muffins

Tartlets of Lemon Cream and Fresh Berries

ASIA HOUSE BOWL FOOD MENU

Please choose five dishes

Floated Bowl Food
£22.50 per person (5 individual bowls)
Evening Delivery Charge - £45.00



Meat

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Korean Barbecued Beef, Kimchi, Egg Noodles

Jungle Curry of Minced Chicken and Pea Aubergine

Stir Fried Crispy Pork with Chinese Broccoli, Egg Fried Rice

Nashili Gosh, Garlic Naan, Pulau Rice

Slow Braised Beef Cheek Bordelaise, Pomme Puree

Lamb Shoulder Provencale, Pommes Boulangere

Mexican Beef Chilli, Sour Cream, Grated Cheddar, Tortilla Chips

Confit of Duck Leg, Peas and Lettuce a la Francaise

Fish

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Southern Thai Sea Bass Curry, Sticky Rice

Aromatic Prawn Laksa, Kanom Jin Noodles

Braised Hunan Style Scallops, Chilli and Black Bean Pak Choi

Crab Tortellini with Tomato and Fennel Bisque

Pan Fried Salmon Fillet, New Potatoes, Watercress Velouté

Crab Croquettes, Twice Cooked Chips, Tartare sauce

Whitstable Catch Pie with a Potato Gratin Crust

Vegetarian

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Potato Gnocchi, Slow Roast Tomato, Artichoke, Spinach and Ricotta

Wild Mushroom Risotto, Shaved Parmesan, Porcini Broth

Aubergine, Tomato and Roast Pepper Parmigiana

Spiced Chickpea, Spinach and Paneer Masala

Red Thai Sweet Potato and Cauliflower Curry, Jasmine Rice

ASIA HOUSE SANDWICH MENU

Please choose five sandwich options
Accompanied with crisps and whole fruit

£12.95 per person

Meat

Parma Ham, Shaved Parmesan, Sun Blush Tomato and Rocket (Baguette)

Wiltshire Ham, Emmental and Dijon Mustard (Baguette)

Pastrami, Roast Tomato, English Mustard and Lettuce (Rye Bread)

Chicken, Avocado and Chorizo with Chilli Mayonnaise (Seeded Wholemeal Bread)

Medium Rare Roast Beef, Roast Tomato, Horseradish, Watercress (Seeded Bread)

Crispy Bacon, Brie and Red Onion Marmalade (Baguette)

Moroccan Chicken with Carrot, Cucumber and Spring Onion (Flat Bread)

Vietnamese Pork Bahn Mi (Baguette)

Roast Turkey, Chopped Salad, American Mustard (Soft White Roll)

Fish

Shrimp, Avocado, Gem Lettuce with Marie Rose Sauce (Soft Brown Roll)

Tuna, Cucumber, Horseradish Mayonnaise (Baguette)

Smoked Salmon, Egg and Gem Kos Lettuce (Wrap)

Tuna, Red Onion, Caper and Egg in an Avocado Halve (Bread Free)

Smoked Trout, Dill Mustard, Pickled Cucumberand Gem Lettuce (Seeded Bread)

Summer Roll of Prawn, Spinach, Bean Sprout and Tomato with Chilli Sauce (Rice Paper Wrap)

Vegetarian

Egg Mayonnaise and Watercress (White Soft Roll)

Farmhouse Cheddar, Fruit Chutney, Gem Lettuce and Cucumber (Seeded Wholemeal Bread)

Goat Cheese, Sun Dried Tomato and Basil (Baguette)

Halloumi, Beetroot, Spinach and Tzatziki (Flatbread)

Falafel, Watercress, Hummus and Chilli Sauce (Flatbread)

Avocado, Spinach, Grated Carrot and Spring Onion (Seeded Wholemeal Bread)

Grilled Courgette, Feta, Sun Dried Tomato and Rocket (Wrap)

Roast Aubergine and Peppers, Mozzarella, Pesto and Spinach (Wrap)

Broccoli, Cannellini Beans, Ricotta and Chilli (Open Crostini)

Greek Salad Lettuce Wrap (Bread Free)

ASIA HOUSE
3-COURSE MENU

Please select one starter, main course and dessert

3-course Menu - £45.00 per person
Delivery Charge - £45.00

Starter

Clementine Cured Salmon, Pickled Cucumber,Crème Fraiche and Dill Dressing

Crispy Duck, Pomelo and Watercress Salad,Spiced Cashew, Hoisin infused Vinaigrette

Devon Crab, Papaya, Lemongrass and Mache Salad, with a Chilli Mint Dressing

Curried Lentil Veloute, Shallot Crisp, Golden Raisin, Yoghurt and Coriander

Carpaccio of Rare Kent Beef Fillet, Burrata, Pomegranate, Pistachio and Radicchio,Chilli Balsamic Dressing

Saffron, Butternut Squash and Porcini Risotto

Grilled Tiger Prawns, Rocket, Garlic Naan Croutons, Mango and Coriander Salsa

Seared Scallop, Pickled Kohlrabi, Crisp Chorizo, Pea Shoot Salad, Lime, Coriander and Ginger Dressing

Open Ravioli of Wild Mushroom Ragout, Shaved Parmesan, Wilted Spinach and Basil Oil

Smoked Venison, Shallot Pickle, Heritage Tomato, Rocket Salad dressed with a Plum Vinaigrette

Main course

Tamarind and Lemon Grass Marinated BeefFillet, Pak Choi, Jewelled Rice, Plum and Port Reduction

Corn Fed Breast of Chicken, Persillade Potato, Roasted Chantenay Carrots, Tomato and Kalamata Olive Jus

Slow Cooked Belly of Pork, Celeriac and Potato Dauphinoise, Hispi Cabbage, Warm Apple and Cinnamon Puree, Maple and Balsamic Drizzle

Sea Bass Fillet, Fennel and Lemon Butter, Citrus Braised Endive Roast Pepper, Potato Fondant

Char-grilled Halibut, Chilli Coriander Chutney, Tomato and Crisp Onion Rice

Pan Fried Fillet of Cod, Cauliflower Puree, Roasted Root Vegetables, Brown Butter and Oloroso Sherry Reduction

Crisp Skinned Salmon, Carrot and Red Pepper

Julienne, Crushed Spring Onion and Pak Choi Potato on a Soy, Tomato and Tarragon Reduction

Double Baked Cheese Souffle of Quickes Cheddar, Leek Gratin, Button Mushrooms and Truffle Cream

Ragstone Goat Cheese, Spinach and Shallot Pithivier, Chilli Aubergine Dice, Roast Butternut Squash and Charlotte Potato, Tomato and Basil Broth

Parmesan Gnocchi, Peas, Spinach, Wild Mushrooms, Prosecco Cream Reduction

Desserts

Raspberry Pavlova, Kirsch macerated Raspberries, Lavender Flowers

Saffron Poached Praline Filled Pear, Cinnamon and Poire William Syrup

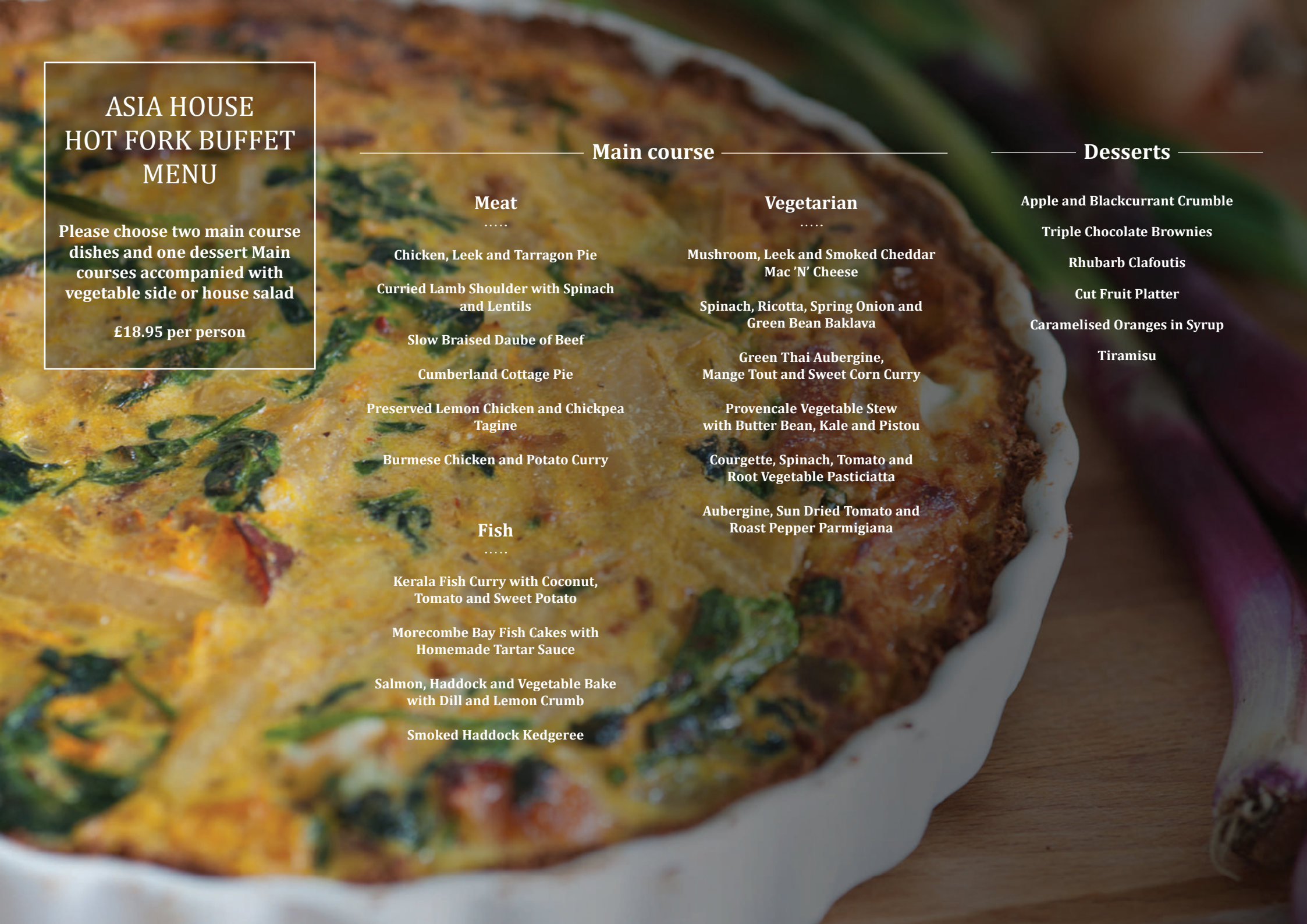
Chocolate and Cardamom Mousse, Caramelised Orange Peel, Mandarin Syrup

Tarte Tatin of Caramelised Apple, Salted Caramel Ice Cream

Passion Fruit Tart, Mango, Coconut, Lime Sorbet

Bitter Chocolate Brownie, Hazelnut Cream, Golden Raisins

Rhubarb, Sauterne and Amaretto Trifle



ASIA HOUSE HOT FORK BUFFET MENU

Please choose two main course dishes and one dessert Main courses accompanied with vegetable side or house salad

£18.95 per person

Main course

Meat

Chicken, Leek and Tarragon Pie

Curried Lamb Shoulder with Spinach and Lentils

Slow Braised Daube of Beef

Cumberland Cottage Pie

Preserved Lemon Chicken and Chickpea Tagine

Burmese Chicken and Potato Curry

Fish

Kerala Fish Curry with Coconut, Tomato and Sweet Potato

Morecombe Bay Fish Cakes with Homemade Tartar Sauce

Salmon, Haddock and Vegetable Bake with Dill and Lemon Crumb

Smoked Haddock Kedgeree

Vegetarian

Mushroom, Leek and Smoked Cheddar Mac 'N' Cheese

Spinach, Ricotta, Spring Onion and Green Bean Baklava

Green Thai Aubergine, Mange Tout and Sweet Corn Curry

Provencale Vegetable Stew with Butter Bean, Kale and Pistou

Courgette, Spinach, Tomato and Root Vegetable Pasticiatta

Aubergine, Sun Dried Tomato and Roast Pepper Parmigiana

Desserts

Apple and Blackcurrant Crumble

Triple Chocolate Brownies

Rhubarb Clafoutis

Cut Fruit Platter

Caramelised Oranges in Syrup

Tiramisu