### ASIA HOUSE BREAKFAST MENU

**Minimum of 10 people chargeable**

<table>
<thead>
<tr>
<th>Option 1</th>
<th>Option 2</th>
<th>Option 3</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pastries &amp; Cut Fruit Platter</td>
<td>Bircher Muesli, Soya Yoghurt, Berry Compote and Honey or Chia Porridge with Almond Milk, Banana and Blueberry</td>
<td>Salmon &amp; Cream Cheese Toasted Bagels (Served in a brioche bun)</td>
</tr>
<tr>
<td></td>
<td>Egg Rolls or Mushroom Rolls</td>
<td>Breakfast Burrito, Avocado, Black Bean, Spinach and Scrambled Egg or Energy Pot of Boiled Egg, Slow Roast Tomato and Spinach</td>
</tr>
<tr>
<td>Option 1</td>
<td>Option 2</td>
<td>Option 3</td>
</tr>
<tr>
<td>£7.95 per person</td>
<td>£12.95 per person</td>
<td>£14.95 per person</td>
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</tbody>
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**Pastries & Cut Fruit Platter**

- Bacon Rolls
- Sausage Rolls
- Egg Rolls
- Mushroom Rolls

**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
<table>
<thead>
<tr>
<th>Meat</th>
<th>Fish</th>
<th>Vegetarian</th>
</tr>
</thead>
<tbody>
<tr>
<td>Parma Ham, Shaved Parmesan, Sun Blush Tomato and Rocket (Baguette)</td>
<td>Shrimp, Avocado, Gem Lettuce with Marie Rose Sauce (Soft Brown Roll)</td>
<td>Egg Mayonnaise and Watercress (White Soft Roll)</td>
</tr>
<tr>
<td>Wiltshire Ham, Emmental and Dijon Mustard (Baguette)</td>
<td>Tuna, Cucumber, Horseradish Mayonnaise (Baguette)</td>
<td>Farmhouse Cheddar, Fruit Chutney, Gem Lettuce and Cucumber (Seeded Wholemeal Bread)</td>
</tr>
<tr>
<td>Pastrami, Roast Tomato, English Mustard and Lettuce (Rye Bread)</td>
<td>Smoked Salmon, Egg and Gem Kos Lettuce (Wrap)</td>
<td>Goat Cheese, Sun Dried Tomato and Basil (Baguette)</td>
</tr>
<tr>
<td>Chicken, Avocado and Chorizo with Chilli Mayonnaise (Seeded Wholemeal Bread)</td>
<td>Tuna, Red Onion, Caper and Egg in an Avocado Halve (Bread Free)</td>
<td>Halloumi, Beetroot, Spinach and Tzatziki (Flatbread)</td>
</tr>
<tr>
<td>Medium Rare Roast Beef, Roast Tomato, Horseradish, Watercress (Seeded Bread)</td>
<td>Smoked Trout, Dill Mustard, Pickled Cucumber and Gem Lettuce (Seeded Bread)</td>
<td>Falafel, Watercress, Hummus and Chilli Sauce (Flatbread)</td>
</tr>
<tr>
<td>Crispy Bacon, Brie and Red Onion Marmalade (Baguette)</td>
<td>Summer Roll of Prawn, Spinach, Bean Sprout and Tomato with Chilli Sauce (Rice Paper Wrap)</td>
<td>Avocado, Spinach, Grated Carrot and Spring Onion (Seeded Wholemeal Bread)</td>
</tr>
<tr>
<td>Moroccan Chicken with Carrot, Cucumber and Spring Onion (Flat Bread)</td>
<td></td>
<td>Grilled Courgette, Feta, Sun Dried Tomato and Rocket (Wrap)</td>
</tr>
<tr>
<td>Vietnamese Pork Bahn Mi (Baguette)</td>
<td></td>
<td>Roast Aubergine and Peppers, Mozzarella, Pesto and Spinach (Wrap)</td>
</tr>
<tr>
<td>Roast Turkey, Chopped Salad, American Mustard (Soft White Roll)</td>
<td></td>
<td>Broccoli, Cannellini Beans, Ricotta and Chilli (Open Crostini)</td>
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<tr>
<td></td>
<td></td>
<td>Greek Salad Lettuce Wrap (Bread Free)</td>
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</tbody>
</table>
ASIA HOUSE
FINGER BUFFET
MENU

Please choose four main courses, one salad bowl and one dessert
£16.95 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
### 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

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ASIA HOUSE COLD FORK BUFFET MENU

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

£21.95 per person
Please choose two main course dishes and one dessert. Main courses accompanied with vegetable side or house salad.

**Main course**

<table>
<thead>
<tr>
<th>Meat</th>
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<tbody>
<tr>
<td>Chicken, Leek and Tarragon Pie</td>
<td>Mushroom, Leek and Smoked Cheddar</td>
</tr>
<tr>
<td>Curried Lamb Shoulder with Spinach and Lentils</td>
<td>Mac 'N' Cheese</td>
</tr>
<tr>
<td>Slow Braised Daube of Beef</td>
<td>Spinach, Ricotta, Spring Onion and Green Bean Baklava</td>
</tr>
<tr>
<td>Cumberland Cottage Pie</td>
<td>Green Thai Aubergine, Mange Tout and Sweet Corn Curry</td>
</tr>
<tr>
<td>Preserved Lemon Chicken and Chickpea Tagine</td>
<td>Provençale Vegetable Stew with Butter Bean, Kale and Pistou</td>
</tr>
<tr>
<td>Burmese Chicken and Potato Curry</td>
<td>Courgette, Spinach, Tomato and Root Vegetable Pasticiatta</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Fish</th>
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<tbody>
<tr>
<td>Kerala Fish Curry with Coconut, Tomato and Sweet Potato</td>
<td>Aubergine, Sun Dried Tomato and Roast Pepper Parmigiana</td>
</tr>
<tr>
<td>Morecombe Bay Fish Cakes with Homemade Tartar Sauce</td>
<td></td>
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<tr>
<td>Salmon, Haddock and Vegetable Bake with Dill and Lemon Crumb</td>
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<tr>
<td>Smoked Haddock Kedgeree</td>
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**Desserts**

- Apple and Blackcurrant Crumble
- Triple Chocolate Brownies
- Rhubarb Clafoutis
- Cut Fruit Platter
- Caramelised Oranges in Syrup
- Tiramisu

**Price**: £21.95 per person
ASIA HOUSE CANAPÉS MENU

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

Selection of 3 Canapés £12.95 per person
Selection of 5 Canapés £14.95 per person
Selection of 8 Canapés £10.50 per person

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 Puri 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
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<tr>
<td>Korean Barbecued Beef, Kimchi, Egg Noodles</td>
<td>Aromatic Prawn Laksa, Kanom Jin Noodles</td>
<td>Potato Gnocchi, Slow Roast Tomato, Artichoke, Spinach and Ricotta</td>
</tr>
<tr>
<td>Jungle Curry of Minced Chicken and Pea Aubergine</td>
<td>Braised Hunan Style Scallops, Chilli and Black Bean Pak Choi</td>
<td>Wild Mushroom Risotto, Shaved Parmesan, Porcini Broth</td>
</tr>
<tr>
<td>Stir Fried Crispy Pork with Chinese Broccoli, Egg Fried Rice</td>
<td>Crab Tortellini with Tomato and Fennel Bisque</td>
<td>Aubergine, Tomato and Roast Pepper Parmigiana</td>
</tr>
<tr>
<td>Nashili Gosh, Garlic Naan, Pulau Rice</td>
<td></td>
<td>Spiced Chickpea, Spinach and Paneer Masala</td>
</tr>
<tr>
<td>Slow Braised Beef Cheek Bordelaise, Pomme Puree</td>
<td>Pan Fried Salmon Fillet, New Potatoes, Watercress Velouté</td>
<td>Red Thai Sweet Potato and Cauliflower Curry, Jasmine Rice</td>
</tr>
<tr>
<td>Lamb Shoulder Provencale, Pommes Boulangerie</td>
<td>Crab Croquettes, Twice Cooked Chips, Tartare sauce</td>
<td></td>
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<tr>
<td>Mexican Beef Chilli, Sour Cream, Grated Cheddar, Tortilla Chips</td>
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<tr>
<td>Confit of Duck Leg, Peas and Lettuce a la Francaise</td>
<td>Whitstable Catch Pie with a Potato Gratin Crust</td>
<td></td>
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</tbody>
</table>
ASIA HOUSE

3-COURSE MENU

Please select one starter, main course and dessert

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 Beef Fillet, 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