ASIA HOUSE

BREAKFAST MENU

Minimum of 10 people chargeable

Option 1 £7.95 per person
Option 2 £12.95 per person
Option 3 £14.95 per person

Pastries & Cut Fruit Platter

Bacon Rolls
Or
Sausage Rolls
Or
Mushroom Rolls

Salmon & Cream Cheese Toasted Bagels
Or
Green Booster Smoothie of Pineapple, Kale, Honey and Almond Milk
Or
Cut Fruit Platter

Bircher Muesli, Soya Yoghurt, Berry Compote and Honey
Or
Chia Porrige with Almond Milk, Banana and Blueberry
Or
Breakfast Burrito, Avocado, Black Bean, Spinach and Scrambled Egg
Or
Energy Pot of Boiled Egg, Slow Roast Tomato and Spinach
Or
Egg Rolls
Or
Mushroom Rolls
Or
Waist Ham & Cheese Croissants
Or
Sausage Rolls

Fresh Pastries & Cut Fruit Platter (Served in a brioche bun)
# ASIA HOUSE
## SANDWICH MENU

Please choose five sandwich options
Accompanied with crisps and whole fruit

£14.95 per person

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

Please choose four main courses, one salad bowl and one dessert. £16.95 per person.

<table>
<thead>
<tr>
<th><strong>Main course</strong></th>
<th><strong>Fish</strong></th>
<th><strong>Desserts</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Duck Spring Rolls with Plum Dip</td>
<td>Thai Fish Cakes with Chilli Plum Dipping Sauce</td>
<td>Seasonal Fruit Skewers</td>
</tr>
<tr>
<td>Chicken Satay Skewers</td>
<td>Thai Spiced Salmon Arancini Ball with Ginger Soy Dip</td>
<td>Triple Chocolate Brownie Squares</td>
</tr>
<tr>
<td>Puglian Lamb Meatballs with Garlic, Chilli, Tomato Sauce</td>
<td>Crab and Sweet Corn Fritters with Sweet Chilli</td>
<td>Granola Slices</td>
</tr>
<tr>
<td>Japanese Panko Crumb Chicken Goujon with Katsu Curry Dip</td>
<td>Paper Wrapped Prawns with Plum Sauce</td>
<td>Bite Size Selection of Cup Cakes</td>
</tr>
<tr>
<td>Chicken and Leek Pastries</td>
<td>Seaside Battered Cod with Crushed Pea Dip</td>
<td>Mini Chocolate Chip Muffins</td>
</tr>
<tr>
<td>Baby Potatoes stuffed with Parmesan and Sun Dried Tomato wrapped in Parma Ham</td>
<td>Filo Parcel of Saffron and Lemon Cod</td>
<td>Tartlets of Lemon Cream and Fresh Berries</td>
</tr>
<tr>
<td>Korean Barbecued Beef Skewers</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lamb Samosas with Coriander Chutney</td>
<td></td>
<td>Spanish Tortilla with Garlic Mayonnaise</td>
</tr>
<tr>
<td>Handmade Kent Pork Sausage Rolls with Norfolk Mustard</td>
<td></td>
<td>Crispy Tacos of Spicy Bean, Cheddar and Guacamole</td>
</tr>
<tr>
<td>Crispy Spicy Beef or Chicken Tacos with Salsa Verde</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gyros of Grilled Marinated Chicken with Chips and Raita Sauce</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
ASIA HOUSE
COLD FORK BUFFET MENU

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

£21.95 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
# HOT FORK BUFFET
# MENU

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

£21.95 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

### 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
- Provençale Vegetable Stew with Butter Bean, Kale and Pistou
- Courgette, Spinach, Tomato and Root Vegetable Pasticiatta
- Aubergine, Sun Dried Tomato and Roast Pepper Parmigiana

### 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

## Desserts
- Apple and Blackcurrant Crumble
- Triple Chocolate Brownies
- Rhubarb Clafoutis
- Cut Fruit Platter
- Caramelised Oranges in Syrup
- Tiramisu
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 £19.50 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
# ASIA HOUSE BOWL FOOD MENU

Please choose five dishes

**Floated Bowl Food**

£24.95 per person

(5 individual bowls)

<table>
<thead>
<tr>
<th>Meat</th>
<th>Fish</th>
<th>Vegetarian</th>
</tr>
</thead>
<tbody>
<tr>
<td>Korean Barbecued Beef, Kimchi, Egg Noodles</td>
<td>Southern Thai Sea Bass Curry, Sticky Rice</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>Aromatic Prawn Laksa, Kanom Jin Noodles</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>Braised Hunan Style Scallops, Chilli and Black Bean Pak Choi</td>
<td>Aubergine, Tomato and Roast Pepper Parmigiana</td>
</tr>
<tr>
<td>Nashili Gosh, Garlic Naan, Pulau Rice</td>
<td>Crab Tortellini with Tomato and Fennel Bisque</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 Boulangere</td>
<td>Crab Croquettes, Twice Cooked Chips, Tartare sauce</td>
<td></td>
</tr>
<tr>
<td>Mexican Beef Chilli, Sour Cream, Grated Cheddar, Tortilla Chips</td>
<td>Whitstable Catch Pie with a Potato Gratin Crust</td>
<td></td>
</tr>
<tr>
<td>Confit of Duck Leg, Peas and Lettuce a la Francaise</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
ASIA HOUSE

3-COURSE MENU

Please select one starter, main course and dessert

3-course Menu - £48.95 per person

---

**Starter**

- Clementine Cured Salmon, Pickled Cucumber, Crème Fraîche 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 Velouté, 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 Chanteney 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