

Taste The Food at Oaks Farm

Introduction

Taste the Food are a contemporary catering company offering bespoke menu design, unsurpassed quality and impeccable service.

Our passion lies within the knowledge that we will only use the best quality produce, the most talented chefs and respectful staff to produce the most unforgettable food for any event, large or small.

Although we are reluctant to provide set menus and prices because we like to create unique menus for each occasion we realise that it is important to give our clients a clear overview of what we can provide, and to obviously allow you to budget for your event. But we'd like to point out that nothing is set in stone, we will work closely with you to produce exactly the menu & drinks package you require.

The Packages include all equipment, staffing and linens but don't forget to add VAT...

All you have to do is select which menu package, and then which drinks package you would like, if you would like additional information please call 020 7736 8360 or email bel@tastethefood.co.uk

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Pre-Ceremony

Pre- Ceremony

For ceremonies that are taking place at Oaks Farm we can provide a soft drinks reception package. Your guests will be greeted by our staff with a selection of high quality soft drinks and sparkling water.

We can offer two price options here for you to choose from:

Option 1 - £120

A Selection of Juices, Sparkling and Still Water.

Option 2 - £150

Fresh Fruit Punch, San Pellegrino Sparkling and Still Water

These prices are for groups of 80 guests. For additional guests add £1.50 / head.

Packages

You can pick your 3 Course menus from the following:

Silver Menu £30 / head

Gold Menu £38 / head

Diamond Menu £42 / head

Packages

Silver Menu

Silver Menu £30 / head

Starter

Grilled Goats Cheese Salad on Crostini (v)

Fresh Tuna Nicoise; Baby Potatoes, Green Beans, Cherry Tomatoes and Tapenade Dressing

Parma Ham Salad with Sliced Persimmons, Salad leaves and Hazelnut Vinaigrette.

Chicken Caesar Salad with Fresh Parmesan shaves

Chicken liver pate, toasted brioche, plum chutney and mix leaf salad

Main

Gourmet Sausages with Creamed Mash Potatoes and Onion Gravy

Corn fed chicken breast with roasted beetroot, parsnips, celeriac, butternut squash, confit potato and herbed jus

Braised lamb shank with roasted nectarines, balsamic shallots and Lamb jus

Roast Beef with braised Oxtail red wine glazed shallots, spinach, Gallette Potatoes and Port Wine Jus.

Roast Fillet of Salmon with sautéed cabbage, carrot and parsnip confit, crispy girolles, horseradish and beetroot sauce.

Breton Fish Pie (smoked Haddock, prawn & Salmon)

Pumpkin and Sweet Potato Korma (V)

Dessert

Mulled wine summer pudding with raspberry and clotted ice cream

Caramelised Rice pudding with Blackberry Compote

Home-made Perfiteroles with cream and warm chocolate sauce

Freshly Brewed Coffee

Gold Menu

Gold Menu £38 / head

Starter

Vine Tomato Tart Tatin flavoured with Thyme, Raclette Cheese and Pesto served with a Rocket Salad, basil oil and Balsamic Vinegar. (V)

Bruschetta of Roasted Baby Beetroot, Watercress, Caprino Goats Cheese, Lemon Thyme (v)

Aged Pata Negra with Rocket, Parmesan and Pine Nut salad and black olive dressing

Tian of prawn, tomato and avocado with mixed leave and sisho salad drizzled with balsamic vinaigrette

Salmon Confit in a filo basket with roast fennel and lime salad, parsley and caper oil

Main

Spring Roast rack of lamb with mixed herb croustade, baby leek, carrots, roasted potatoes, purple sprouting broccoli and rosemary lamb jus

Seared Fillet of Beef sliced thinly on mustard spinach with roast shallots, crushed potatoes, with olive oil and parmesan and drizzled with a sweet balsamic jus.

Chargrilled chicken breast stuffed with a red onion jam, fricassees of wild mushrooms and leeks with spring onion mash, petit pois and baby carrots.

Lemon zest marinated salmon with broad beans and spring onion potato mash, roasted fennel and crispy leeks

Shrimp pea and mint risotto
Carnarolli rice with shrimps, pea and mint and topped with parmesan shavings

Linguini with slow roasted pumpkin, a hint of sweet chilli, lemon and rocket leaves. (V)

Dessert

Mille-Feuille with Crème Patisserie and Wild Strawberries

Individual lemon tart with mixed berries and clotted cream

Strawberry and black pepper parfait, passion fruit coulis and pink grapefruit sorbet

Freshly Brewed Coffee & Petit Fours

Diamond Menu

Diamond Package

£42 / head

Starter

Panzanella - Tuscan Bread Salad with Roasted Tomatoes, Peppers, Cucumbers Parsley and Rocket (v)

Grilled herb crusted scallops, asparagus, mixed wild leafs

Salad of Seared Black Beef Fillet, Crisp Rice Noodles, Holy Basil & Champagne Cress

Salad of Crisp Duck, Coriander, Soy, Chili, & Capers.

Peat and malt whisky barrel smoked salmon, Cornish crab, coriander leaves pink ginger and chive dressing

Main

Dorset Short Horn beef fillet, Dauphenoise potatoes and Garlic green beans with a thyme and red wine sauce

Roasted Saddle of Hevingham Hall Lamb with Salad Nicoise, Anchovy Dressing and Purple Basil

Duck Breast caramelised with Sesame and Anise, on a Bed of Shitake Mushrooms and Pak Choi with Roast Sweet Potato

Saikyo Miso Fillet of Wild Scottish Halibut, Confit Ginger, Baby Pak Choi, Enoki Mushrooms with Soba Noodles

Galllete of Caramelized Red Onions, Buffalo Mozzarella, Balsamic and Purple Basil. (V)

Roast Baby Squash with lemon-hazelnut risotto stuffing, leek and parmesan sauce with roast parsnip and sweetcorn (V)

Dessert

Spice Poached Pineapple, Ginger Madeleine, Lemongrass Ice Cream

Refreshing Rhubarb tart brulée with a clotted cream and raspberry ice cream and mango coulis

Cardamon and Orange Chocolate Pot

Cheese Board, Freshly Brewed Coffee & Petit Fours

Reception

As part of the Gold and Diamond menu packages we include a pre meal Canapé reception. You can upgrade your silver package to include canapes at a costs of £3.50 / head.

We have an extensive canapé list which can be sent upon request. Some of our favorites are listed here:

Canape Selection

Melted goats cheese with slow roasted red peppers

Caesar salad of shredded baby gem lettuce, Parmesan and croutons

Parsnip and Granny Smith apple soup served in a shot glass

Wild mushroom and white truffle oil hollandaise on brioche

Smoked Haddock with cream cheese and grapes on Pumpernickel bread

Seared salmon on brioche with saffron mayonnaise

Miniature smoked haddock fish cakes with lime & coriander tartar

Breaded Sole, scampi & chips with tartar sauce

Roasted chicken, spring onion and tzatziki roll

Mini poppadom with Indian style curried chicken

Satay chicken with cashew, peanut, chilli and fresh lime

Mini lamb shepherd's pie with celeriac mash

Seared Moroccan lamb with pickled lemon dip

Open sandwich of sirloin beef, sun-blushed tomato, Mustard leaf, grainy mustard creamy mayonnaise with toasted focaccia bread

Miniature beef burgers with melting Brie, cherry tomato and chutney

Parma ham and goat cheese roulade on black olive Focaccia bread

Miniature leek and pork sausage wrapped in sage and cured Ventreche

Chorizo with caramelized shallot and tomato dip

Mini white chocolate and pistachio brownies

Lemon tarts with fresh raspberry

If you require a longer reception instead of a sit down meal, we can provide this at the same rate as the Silver Meal Package plus the Gold drinks Package. This would include a 2 hour reception, where we serve Canapés, Bucks Fizz, Wine and a Sparkling wine for the Toast. This can be upgraded to the Diamond Package if champagne is required.

Drinks Packages

Drinks Menus

Silver £9.95 / head

Reception Drinks

Two to Three Glasses of Bucks Fizz, Mineral Water and Juice

With your meal

Glass of Sparkling Wine for the Toast

Baron d'Arignac

Sparkling & Still Mineral Water

With this option you may bring your own wine or choose from our house wines at an additional cost of £4 / head for ½ bottle.

Gold £16.95 / head

Reception Drinks

Two to Three Glasses of Bucks Fizz, or a Cocktail / Punch of your choice.

With your meal

½ bottle / head of Mid Range Wine

Les Bateaux, Terret Sauvignon; Les Bateaux, Merlot

Glass of Sparkling Wine for the Toast

Bouvet, Brut, Saumur, Blanc de Blanc, 2004

Sparkling and Still Mineral Water

Diamond £19.95 / head

Reception Drinks

Two to Three Glasses of Bellinis, or Kir Royale

With your meal

½ Bottle / head of our Premier Wine

Bodega Lurton, Pinot Gris Reserva; Araucano,

Cabernet Sauvignon

Glass of Champagne for the Toast

Jaques Picard, Champagne, NV

San Pellegrino Sparkling and Still Mineral Water

If you would like to select a different wine from our list, simply add the difference in price per head.

It's not a problem to mix your food and drinks packages either, for instance you are welcome to choose the Diamond Menu with the Gold Drinks Package...

Wine List

Sparkling Wine & Champagne

- £13 **Baron d'Aringnac**
Pale yellow in colour with fine bubbles and aromas of rich fruit. The palate is well balanced with a nicely controlled finish.
- £16 **Bouvet, Brut, Saumur, Blanc de Blanc, 2004**
Soft and refined with flavours of ripe fruit and fine mousse balanced by a fresh finish. This is a pleasant and excellent-value alternative to champagne
- £29 **Jaques Picard, Champagne, NV**
Gold in colour with a nose of white flowers, evolving towards white fruits. The palate is fresh and elegant with white mousse notes and no sign of aggressiveness.
- £39 **Frank Bonville, Cuvee Selection, NV**
Made from 100% Chardonnay with ripe fruit aromas; the palate has a lovely texture, green fruit and mineral flavours and a deliciously creamy palate with a good balance of fresh activity.
- £49 **Perrier Jouet, NV**
Made with a 40% Pinto Noir, 40% Pinto Meunier and 20% Chardonnay blend, the champagne has a golden hue and deliciously creamy palate with a good balance of fresh acidity.

White Wine

- £12 **Renards Hill, Colombard Sauvignon, VdP de Gasgone**
Made from carefully selected Sauvignon and Musac grapes; wonderfully aromatic with pear, peaches and floral notes, the palate is well balanced with a delicious crisp finish.
- £12 **De Bortoli, Halls Creek White**
A fresh elegant white wine showing hints of tropical and citrus fruit with a crisp refreshing aftertaste.
- £15 **Les Bateaux, Terret Sauvignon, VdP D'Oc, 2006**
Made from 80% Terret, 20% Sauvignon and exhibiting great clarity and pale yellow colour in the glass. The nose has great intensity and the full and lively character carries through to the palate, with white fruit and peach flavours predominating.
- £15 **De Bortoli, Semillion Chardonnay, Willow Glen, 2005**
Stunning gold medal winning wine from this family owned estate. It has great finesse and elegance with lashings of citrus and melon fruit flavours with a long refreshing and lifted finish.
- £16 **Carlo Damiani, Pinot Grigio, Terre Degli Osci, 2006**
Delicate aromas of blossom, apricots and peaches extend through to a well balanced palate where they are blended with a nice zip of acidity and lengthy finish.
- £20 **Bodgea Lurton, Pinot Gris Reserva, Uco Valley, 2005**
Produced from 100% Pinot Noir the aromas are a delightful combination of white fruit, lemon zest and pear. On the palate the white fruit flavours are carried through and combine with a wonderful fresh acidity and long finish.

Wine List

- £21 **Araucano, Chardonnay, 2006**
Plenty of body but nicely balanced with a delightful acidity that leads to a long lingering finish.
- £23 **Riversleigh Estate, Sauvignon Blanc, Esses, 2005**
Aromas of gooseberry, elderflower and hints of passionfruit and fresh herbs. Powerful gooseberry and nettle tones on the palate create a balanced, crisp mineral finish and lingering flavour. A superb wine.
- £30 **Chateau de Cary Potet, Montagny 1er Cru Les Burnins, 2002**
Clean and clear with a hint of green, the nose has aromas of green fruit including apple and pear and a hint of walnut. The palate is smooth with delicious green fruit flavours and a hint of nuttiness.
- £34 **Henri Bourgeois, Sancerre, Les Baronnes, 2005**
Exotic fruit and citrus aromas make this a powerful yet refined Sancerre. This wine deservedly picked up a bronze medal in the Decarter World Wine Awards 2006.

Rose Wine

- £15 **J & F Lurton, Les Bateaux, Rose de Syrah, 2006**
Aromas of strawberry are carried through on to a light and refreshing palate. This wine is the perfect accompaniment to salads, desserts and even lightly spiced dishes.

Red Wine

- £12 **Renards Hill, Grenache Merlot, VdP d'Oc**
A very successful combination of top quality Cabernet Sauvignon and Duras. The Cabernet gives a sweetness of fruit while the Duras ensures soft tannins and adds a hint of spice. Medium bodied with a good finish.

- £12 **Halls Creeks, Dry Red Wine**
A generous medium bodied red showing hints of spice and berries a well integrated structure and nicely balanced finish.
- £15 **J & F Lurton, Les Bateaux, Merlot, VdP D'Oc, 2005**
Displaying a brilliant violet red colour there is a great aromatic intensity to this wine, with aromas of ripe red fruits and floral hints. The palate is nicely balanced, with superb concentration of red fruits carrying through to the long finish.
- £15 **De Bortoli, Shiraz Cabernet, Willow Glen, 2005**
Lashings of plum and blackcurrant fruit with hints of cassis, liquorice and warm toasty oak. This is a delicious medium to full bodied wine with a long elegant, flavoursome finish.
- £16 **Malumbres Semi Crianza, Navarra, 2004**
Intense and deep fruity aromas lead to a fresh fruit palate; 6 months spent in American oak barrels and the 50% Garancha and 50% Tempranillo blend gives this wine excellent balance and good structure.
- £20 **Araucano, Cabernet Sauvignon, Central Valley, 2004**
Ruby Red with a slight purple tinge in the glass, the aromas are of black cherry and blackcurrants which carry straight through on to the well structured palate.
- £21 **Bodega Lurton, Malbec, Uco Valley, 2005**
Blackcurrant and Mulberry notes are evident on the aromatic nose. The palate has a nice weight and good balance between the freshness of the fruit and supple tannins.

- £25 **Solaguen Reserva Rioja, Alavesa, 1999/2000**
100% Tempranillo from 25 year old vines goes into this wonderful Rioja from the Alavesa region. A dense dark cherry colour and velvety appearance in the glass is accompanied by aromas of wild berries, honey and cooked fruit. The palate is soft and round and elegant with a deliciously long finish.
- £30 **Chateau Saransot Dupre, Listrac Medoc, 2002**
A very welcome return to our list for Saransot Dupre. This is stunning claret from Listrac which is just above Margaux in the Medoc. Soft and enticing on the nose; full of red berry fruit with plenty of herbs and spice with a long elegant finish. The 2002 is drinking magnificently and is a very strong new addition to our list.
- £40 **Chianti Classico Riserva, Montemaggio, 2003**
An intense ruby colour and spicy aroma with a hint of wood precedes this riserva's rich, full and velvety smooth palate.

Cheese Board

A fabulous cheese board of British, Irish and French Cheeses served with Walnut Bread, Bath Oliver & Water Biscuits, grapes celery, strawberries, dates and figs.

This cheese board is included in the price of the Diamond & Christmas menu, or as a £4.95 / head supplement to the other menus

Buffet Menu £25 /head**Salads**

Fresh Tuna Nicoise Salad
Chicken Caesar Salad with Fresh Parmesan shaves
Greek salad with marinated Feta cheese (V)

Pastas & Rice

Creamy Chicken and peppercorn Pappardelle
Asian Barley Pilau with Crispy pork belly

Main Courses

Moroccan Lamb Tagine with Cous cous, dried apricots and mint
Thai red chicken Curry with Basmati rice
Yellow fish curry with bamboo, chestnuts and coconut served with Jasmine rice
Pumpkin and Sweet Potato Korma (V)

Dessert

Rhubarb Crumble with Vanilla Cream
Ice cream to choose with melting Guanaja Chocolate

Alternative Menus

You may prefer a more casual approach to a sit down meal and choose to have a Fork Buffet or in the summer months to have a BBQ.

Choose from these two packages which can be chosen along side the drinks packages.

Winter Menu

Winter Menu

£40 / head

Starter

Terrine of Free Range Chicken and with Baby leeks, Wild Mushrooms, Fig Chutney and Port Glaze

Chargrilled Monkfish Medallions with fresh Thyme, roasted Red Peppers and reduced sweet balsamic vinegar served with a little leaf salad

Roasted Vegetable, and Fire roasted Pepper Terrine With Ruby Orange, Roasted Macadamia Nut, Cilantro Oil. (V)

Purple Figs wrapped in serano Ham, Rocket and Porto Reduction

Main

Simple Roast Breast of Free Range Turkey, with Classic accompaniments to include; bread Sauce and bacon wrapped chipolatas with Pomme Mousseline, petis pois, baby carrots and Madeira Jus

Roast Fillet of Halibut With Fennel and crushed Potato Cake, Roasted Winter Vegetables and sweet basil Broth

Noisettes of Lamb With Redcurrant & Port Reduction, Dauphenoise Potatoes and a Puree of Roasted Butternut Squash & Garlic Green Beans.

Fillet of Pork stuffed with Prunes and cranberries served with a creamy port wine, cranberry and port sauce, sweet potato mash, Savoy cabbage and glazed carrots.

Roast Vegetables with Welsh Goats Cheese wrapped in Filo with a roast Plum Tomato and Basil Sauce (V)

Dessert

Plum Pudding with Brandy Butter

Spicy Whole Orange Treacle Sponge Pudding, served with pouring cream

Banoffee Cheesecake served with Toffee Sauce and pouring Cream

A Selection of: Miniature mince pies, pecan tarts, chocolate brownies

Cheese Board & Freshly Brewed Coffee & Petit Fours

BBQ Menu

BBQ £30 / head

Salmon wrapped in silver foil with garlic & white wine

Marinated Prawn skewers

Pork Chipolata 'wheels' in fresh baked buns

Portobello Mushrooms with melted goats cheese (V)

Asian Marinated Butterfly Chicken

Crispy Belly of pork with apple sauce

New Jersey Royal potato Salad with Chives and fresh mayonnaise (v)

Pasta salad with chargrilled peppers, sunblushed tomatoes, courgettes and parsley. (v)

Mixed Green Salad (v)

Vine Tomato & Radish salad (v)

Selection of artisan Breads

Dessert

Fruit Salad

Panna Cotta with red fruits and vanilla cream