

# passion

*food*



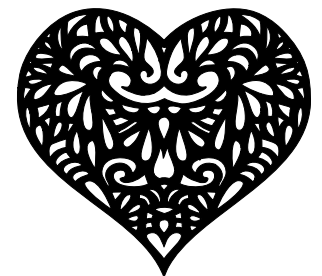
# IT'S TIME TO CELEBRATE

Passion Food created from the love of making you smile.

From initial discussion, through the planning stages, creating bespoke food offering, serving your guests with our exceptional service staff and ensuring we leave you on a high, Passion Food is about creating the perfect food offering for your event

What food you wish to celebrate with is up to you. We have created this brochure to start conversation but welcome tailoring a bespoke offering to suit your personal preferences. From traditional 3 course served wedding breakfasts, sharing boards or more informal buffets, grazing tables or barbecues we will work with you to create your perfect menu

Please have a read through, but do not feel restricted by what's written down. We've a talented team of chefs and love creating dishes especially for you.



Mini Yorkshire Pudding, Roast Sirloin & Horseradish

Hoisin Duck & Sweet Chilli Spring Rolls

12 Hour Pulled Pork Bonbon, Sticky BBQ Sauce

Sirloin Steak, Triple Cooked Chips & Chimichurri

Haggis Bonbon, Grain Mustard Mayonnaise

Mini Pork Sausage, Honey & Mustard Glaze

Pressed Ham Hock & Chicken Terrine, Piccalilli

Buffalo Chicken Bites, Garlic & Sriracha Aioli

Mini Onion Bhaji, Mango & Chilli Chutney

Sweet potato, Cheddar & Chive Souffle

Wild Mushroom, Pecorino & Basil Arancini

Manchego Polenta Bites, Nacho Crumb & Guacamole

Vegetable Spring Roll, Sweet Chilli & Soy

Gruyere & Caramelised Onion Tartlet

Vine Tomato & Balsamic Chutney, Crostini

Mini Fish & Chips, Chunky Tartare Sauce

Spiced Crab Cake, Wasabi Mayonnaise

Smoked Salmon & Cream Cheese Blini, Caviar

Chilli & Garlic King Prawn Skewer, Lime Mayonnaise

Smoked Mackerel, Orange & Fennel Pate, Crostini

Cod, Leek & Cheddar Tartlet

# CANAPES



Smoked Ham Hock Terrine, Pickled Vegetables & Grain  
Mustard Mayonnaise  
Chicken Liver Parfait, Red Onion Chutney & Toasted  
Brioche  
Smoked Haddock & Salmon Fishcakes, Sweet Chilli  
Sauce  
Deep Fried Camembert Wedges, Apple & Pear Chutney,  
Ciabatta crisps  
Sun Blushed Tomato, Mozzarella Arancini, Tomato &  
Basil Relish  
Butternut Squash & Coconut Milk Soup, Coriander Oil,  
Croutons  
Classic Prawn Cocktail, Marie Rose, Wholemeal Bread  
Greek Feta & Caramelised Onion Tart, Rocket & Tomato  
Salad  
Confit Duck Leg Croquette, Caramelised Onion & Port  
Jam, Watercress  
Cantaloupe Melon Rose, Serrano Ham, Summer Fruit &  
Chambord Compote  
Salt Baked Beetroot, Whipped Goats Cheese, Poached  
Pear & Orange  
Burrata, Charred Peach, Rocket & Serrano Ham,  
Sourdough Bruschetta

# TO START





Herb Roast Chicken Supreme, Italian Sausage, spinach &  
Garlic Stuffing, Sauté New Potatoes, Ratatouille, Balsamic  
Roast Tomato

Herb Crust Rump of Lamb, Confit Garlic Mash, Honey Root  
Vegetables, Port Jus

Twelve Hour Braised Blade of Beef, Horseradish Mash,  
Bourguignon Sauce & Glazed Carrot

Pan Fried Fillet of Seabass, Potato Rosti, French Beans,  
Tomato Salsa, Chive Velouté Sauce

Fillet of Scottish Salmon, Herb Crushed Potato, Hollandaise,  
Tenderstem & Capers

Chicken, Ham Hock & Leek Pie, Creamy Mash Potato,  
Seasonal Buttered Greens

Confit Pork Belly, Crispy Crackling, Black Pudding & Herb  
Crushed Potato, Roast Apple & Calvados Jus

Pan Roast Chicken Supreme, Truffle Pomme Puree, Creamy  
Wild Mushroom Sauce, Roast Chantenay Carrot

Roast Butternut Squash, Spinach & Mushroom Wellington,  
Potato Fondant, Romesco Sauce

Wild Mushroom & Black Truffle Risotto, Charred Baby  
Leeks, Toasted Pine Nut Kernels

# MAIN COURSE



# DESSERT

Triple Chocolate Brownie, Chocolate Sauce, Chantilly Cream  
& Berries

Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream

Classic Eton Mess, Meringue Kisses, Strawberries &  
Raspberries

Caramelised Lemon Tart, Raspberries, Berry Compote

Lemon & Lime Posset, Gingerbread Crumb & Blueberry  
Compote

Dark chocolate delicé, orange mascarpone cream,  
honeycomb, white chocolate tuille

White Chocolate & Raspberry Cheesecake, White Chocolate  
Crumb

Bramley Apple & Cinnamon Crumble Tart, Vanilla Crème  
Anglaise

Honey and Pistachio cake, orange syrup, rum and raisin ice  
cream

Trio of Mini Desserts – Various Options Available



# SHARING STARTERS

## **Antipasti**

Parma Ham, salami Milano, chargrilled artichokes, sun blush tomatoes, marinated olives, mozzarella, rocket and basil, melon roses, rosemary focaccia

## **Mezze**

Chargrilled vegetables, harissa spiced falafels, red pepper hummus, charred baby gem, marinated olives, mini lamb koftas, flatbreads with zaatar topping

## **British Nibbly bits**

Smooth chicken liver parfait, Scotch eggs, Apple and ale Chutney, Cheese and Marmite swirls, Red onion and cheddar tartlets, sourdough

## **Taste of the sea**

Smoked Scottish Salmon, North Atlantic prawns, smoked mackerel, mussels, cockles, samphire, Lemon mayonnaise, Marie rose, wholegrain loaf





### **Southwest Feast**

Low n slow Beef Brisket, Sweet and Sticky baby back ribs,  
Chipotle and lime buttered Corn on the cob, Seasoned  
Wedges, Rainbow Slaw, Mixed Leaves

### **Roasted Sirloin “Host a Roast”**

Mustard roasted Sirloin of Lutterworth beef, Yorkshire  
Puddings, Beef dripping roasties, Honey roasted root  
vegetables, pan gravy.

### **Porcetta**

Italian herb stuffed rolled pork belly, crispy crackling,  
roasted apples, parmentier potatoes, cabbage and bacon,  
scrumpy gravy

### **Pie**

Chicken, ham and leek pie, gravy, creamy mash, seasonal  
greens

### **Lasagne**

Nonna’s traditional lasagne with 8 hour beef ragu, garlic  
bread, big green salad

# SHARING MAINS





# SHARING DESSERTS

## **Pavlova**

Giant cream pavlova topped with soft fruits, raspberry meringue kisses, passionfruit glaze, edible flowers

## **Chocoholics Choice**

Triple chocolate brownie, berry compote

Dark chocolate tart, honeycomb

White chocolate and amaretto mousse

## **Traditional**

Victoria sponge

Chocolate Éclair

Lemon Posset

## **Dessert Tables**

Not everyone can squeeze a pud in straight after a big meal so why not choose a dessert station to let your guests graze on when they are ready. Choose 3-4 different desserts to be beautifully displayed for your guests to self serve throughout the later part of your day



# FIRECAGE BARBECUE

If you're looking for real fire cooked food with a bit of theatre, let us introduce you to Bertha, our magnificent Fire Cage barbecue.

Bertha can provide simple barbecue grilled food, rotisserie chicken, low n slow smoker, and the almighty Argentine asado for the big meat eaters. She loves getting dressed up and taking centre stage.

Perfect served as a buffet, or sharing boards to your guest tables and of course for outdoor parties



# FIRECAGE BARBECUE

Why not create your own bespoke Firecage Platters – sharing or plated?

## Choose your meat/s

6oz Beef Steak Burger patties  
Local Butchers Pork & Herb Sausages  
Mixed grill skewers– chicken, rump steak,  
chorizo served with chimichurri  
Lamb koftas with Tzatziki  
Butterfly Lemon & Herb Chicken Breast  
Argentinian Spiced Pinwheel Sausages  
8 Hour Smoked Beef Brisket, rich beef  
gravy/ peppercorn sauce  
12 hour low n slow pulled pork, BBQ sauce  
Sweet and sticky baby back ribs  
Rotisserie chicken  
Thai spiced chicken lemongrass skewers  
Harissa Chicken & Bell Pepper Skewers  
Cedar board hot smoked Salmon  
Cajun prawn, chorizo and chicken skewers

## Choose your vegetarian/ vegan

Chickpea Falafels, red pepper hummus  
Mixed bean and seed patties  
Haloumi and Veggie skewers  
Parmesan, garlic and herb topped giant  
field mushrooms  
Vegan sausages, caramelised onions  
Sesame, Ginger and Soy marinated Tofu  
Griddled aubergine steaks, salsa verde  
Red pepper croquettes, ajvar  
Courgette, aubergine, tomato and  
mozzarella pesto layered stack  
Sesame and Soy BBQs mushroom  
skewers, hoisin glaze

## Choose your side/s

Mixed Garden Salad  
Rainbow Coleslaw  
New Potato & Chive Salad  
Lime & Chilli Corn on the Cob  
Rocket, parmesan and sun-blush tomato  
Mozzarella, tomato and basil “Caprese”  
Roasted Med veg with freshly torn basil  
Jewelled couscous salad with pomegranate  
Chilli and Cumin roasted butternut squash  
with crumbled feta  
Roasted baby potatoes, rosemary salt  
Cajun spiced potato wedges  
Hummus topped with crunchy chickpeas  
Pea, asparagus and broad beans, mint and  
feta dressing  
Truffle and parmesan fries  
Griddled baby gem, crispy bacon, ranch

Firecage menus are served with complementary breads and condiments  
We recommend choosing 3 meats, 1 vegetarian and 3 sides.



# EVENING FOOD

## HAND STRECHED PIZZA

Hand Stretched Stone Baked Pizza, Choose Your Favourite Toppings

## ULTIMATE CHILLI CON CARNE

Slow Cooked Beef Chilli, Slow Cooked Three Bean Chilli Steamed Rice, Nachos Guacamole, Mature Cheddar, Sour Cream

## SHAWARMA CHICKEN FLATBREADS

Shawarma Grilled Chicken Skewers  
Shawarma Grilled Paneer Skewers Grilled Flatbread Pitta, Crunchy Slaw Minted Yogurt, Chilli Sauce

## BACON & SAUSAGE BAPS

Selection of Floured Baps & Condiments Thick Cut Grilled Bacon Butchers Pork & Herb Sausages  
Grilled Flat Mushroom & Tomato

## FOOTLONG HOT DOGS

Traditional bratwurst sausage, fried onions, ketchup, mustard

## FRASERS FANCY FRIES

Our Famous Loaded Skin on Fries with  
*Big Beefy* – Low N Slow Beef Brisket, Peppercorn Sauce & Crispy Onions  
*Boozy Babe* – Low N Slow Pulled Pork, Sticky Bourbon BBQ Sauce, Slaw & Cheddar  
*Happy Hipster* – Indian Spiced Jackfruit & Chickpea Curry, Coconut Raita, Punjabi Pickle

## PLOUGHMANS PLATTER

Melton Mowbray Pork Pie, Stilton, Cheddar, Sausage Rolls, Apple, Celery, Chutney and Pickles, Crusty bread





# PASSION SET MENUS

Our set menus offer a “tick and its done” option for couples who like the catering decision to be made, knowing their guest will be provided our most popular dishes offered at a fixed price (min 50 adults)

## **Canapes, 3 course Wedding Breakfast £73 pp**

### **Canapes**

Feta, caramelized onion and basil tartlets  
Smoked salmon, crème fraiche and chive, caviar blinis  
Pulled pork bonbons, grain mustard mayo

### **To Start**

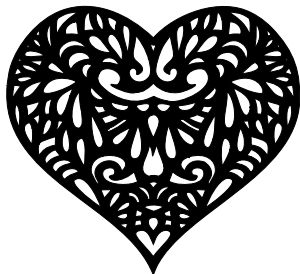
Mozzarella, Tomato and Basil Caprese Bruschetta

### **Main Course**

Twelve Hour Braised Blade of Beef, Horseradish Mash, Bourguignon  
Sauce & Glazed Carrot  
OR  
Roasted butternut squash, mushroom and spinach “Wellington”, red  
wine gravy, horseradish mash, glazed carrot

### **Dessert**

Classic Eton Mess, Meringue Kisses, Strawberries & Raspberries



## **Set Full Day £90pp**

### **Canapes**

Sweet potato, cheddar and chive souffle  
Chilli & Garlic King Prawn Skewer, Lime Mayonnaise  
Sirloin Steak, Triple Cooked Chips & Chimichurri

### **Antipasti Sharing Platter**

Italian meats, cheese, marinated vegetables, olives and rosemary  
focaccia

### **Firecage Sharing Boards**

Chicken, chorizo and red pepper skewers  
Lamb Koftas, Tzatziki  
Falafels with harissa spiced hummus  
Cumin roasted butternut squash with crumbled feta  
Jewelled couscous salad with pomegranate  
Greek Salad  
Flatbreads

### **Dessert**

Sticky Toffee pudding, toffee sauce, vanilla ice cream

### **Tea and Coffee**

Unlimited from drinks reception through to first dance

### **Evening Food**

Stone baked Pizza with couples favourite toppings

# PASSION PRICING

The price per head includes food, set up, service and clear down of all associated catering

What's included:  
Menu as confirmed

Professional Chefs, service team and catering coordinator  
Team will set, serve and clear all associated catering paraphernalia  
All crockery, cutlery and service ware required for menu chosen  
Complimentary food taster

As a guide, 3 course menus are charged from £62pp based on minimum 50 adult guests.

Firecage sharing platters from £40pp minimum 50 guests  
Full day packages, canapes, 3 courses, evening food from £88

We are happy to create a bespoke menu for your style, preferences and budget.  
We charge 50% adult price for under 12's, and under 3's are provided with a bandit plate for them to 'steal' from parent's meal. If preferred, we can create a simple children's menu.

We always respect venues kitchens leaving them clean and tidy, and remove our rubbish. We also have our own fully mobile kitchen so can set up in most places – fields, forests, beaches and back gardens!

# passion

A red, handwritten-style script word "food" is positioned below the word "passion". The script is fluid and cursive, with a diagonal slash at the end.

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