

Forward from Sally at Vanilla Catering

Congratulations on attending the West Green House opera during July which promises to be a blissful combination of music, food, drink and elegance set in the stunning gardens of a privately owned house.

Myself and the Vanilla team are absolutely delighted to be the caterers at this fantastic event. We will be providing canapes and a three course sit down at the fine dining restaurant in the Lakeside pavilion.

All of the food Vanilla produce is hand made using local Hampshire produce, so from eggs to oil, meat to fish, its all sourced as much as possible from the local vicinity using specialist small producers. Our professional team of chefs is led by our Executive Head Chef Lee Butler. Lee and his team have devised these menus especially for you to enjoy in the picturesque setting of the opera, we hope they compliment your enjoyment and ensure you have a fabulous evening.

The menus

We have two menus available at £58 and £75 per head, both menus will be running simultaneously. We also have a canape menu available to supplement your meal or order independently (please note if just ordering canapes table seating is not provided) Menus are listed below

Booking procedure

To book you can either

- Email operafood@vanillacatering.co.uk
- Call the Vanilla office on 01489 589275

Upon booking we will need the following information

- Your name
- Number of people in your party
- Your email and telephone number
- The date of your intended booking
- £10 deposit for each person booked

By the 1st July we will need

- The names of all people in your party
- The menu choices of each person including any dietary requirements
- Any wines you would like to purchase
- Full payment

If you would like to discuss any of the menus please feel free to call or email the office. The team may be out at events but we will endeavour to get back to you within 48 hours. We look forward to welcoming you to the opera.

Fine Dining Menu at £75 per head inc VAT

Starters

Terrine of Pesto Chicken & Mediterranean Vegetables, Red Pepper Syrup, Balsamic & Smoked Garlic Oil

Hot Smoked Salmon from the Vanilla Smokery with Tomato Panna Cotta & Black Pepper Filo Straw

Asparagus, Red Onion & Hampshire Tunworth Cheese Tartlet with Wild Rocket & Balsamic (V)

Main Course

Hampshire 'Bowmans' Ale Braised Beef Cheek with a Fondant Potato, Malted Onions & Glazed Baby Carrots

Pan Fried Hake with a rich Mediterranean Tomato, Basil & Black Olive Sauce, Saffron Potatoes & Seasonal Greens

Saddle of Free Range Chicken with Hotch Potch Vegetables, Morel Mushrooms & Chicken Crackling

Butternut & Sage Ravioli in a Roasted Garlic, Tomato & Tunworth Liaison with Wilted Spinach & Parisienne Courgettes (V)

Desserts

Hampshire Eton Mess: Hampshire Strawberries, Vanilla Cream, Rosewater Meringue & a Wild Strawberry Sauce

Dark Chocolate & Orange Teardrop with Citrus Compote, Mango Sauce & Grand Marnier Ice Cream

English Summer Trifle made with a Pimms Jelly

Trio of Hampshire Cheeses with Home-made Chutney & Crackers (£3 a head supplement)

Locally Roasted Coffee with Petit Fours

Tel: 01489 589275

Email: info@vanillacatering.co.uk

www.vanillacatering.co.uk

Company Registered in England No. 5008817

Set Menu at £58 per head inc VAT

Starters

Asparagus, Red Onion & Hampshire Tunworth Cheese Tartlet with Wild Rocket & Balsamic (V)

Ham Hock & Parsley Terrine served with Piccalilli & Basil Crostini

Lymington Crab, Smoked Salmon & Avocado Tian with Shaved Fennel & Apple Gel

Main Course

Breast of Chicken stuffed with Sun-blushed Tomatoes, Pesto Vegetable Stack & Smoked Garlic Dauphinoise Potatoes

Hampshire 'Bowmans' Ale Braised Beef Cheek with a Fondant Potato, Malted Onions & Glazed Baby Carrots

Chargrilled Polenta Gateau with Baby Fennel & Aubergine (V)

Desserts

White Chocolate & Passion Fruit Roulade with a Wild Raspberry Sauce

English Summer Trifle made with a Pimms Jelly

Trio of Hampshire Cheeses with Home-made Chutney & Crackers (£3 a head supplement)

Locally Roasted Coffee and Freshly Brewed Dorset Tea



at

West Green House
~ the Opera Garden ~

Vegan/Dairy Free menu £58 per head inc VAT

Starter

Vine Ripened Tomatoes with Sage, Pomegranate Seeds, Roasted Lemon & a Tomato & Celery Ketchup

Main Course

Chargrilled Polenta Gateau with Baby Fennel & Aubergine

Dessert

Coconut Panna Cotta, Black Pepper Pineapple Compote with Black Bean Brownie Crumb