

VANILLA

• CATERING & EVENTS •

WEST GREEN HOUSE OPERA
CATERING OPTIONS



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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.

Sally Pickles, Vanilla Catering

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PRE PERFORMANCE CANAPE MENU

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).

Based on 8 Canapes per person £17.50 per head inc VAT

CANAPE OPTIONS

Smoked Chicken Caesar from the Vanilla Smokery in a Tortilla Cup
with a Parmesan Snap



Confit Duck Lollipop with Hampshire Cherry & Smashed Pistachio



Hampshire Smoked Trout & Watercress Mille Feuille
with Jerusalem Artichoke Mousse



Confit Roast Pork with English Cox Apple Gel & Smoked Bacon Dust



Rosemary & Pink Peppercorn Macaroons with Feta Mousse & Local Honey



Mini Red Peppers filled with Sour Cream & Basil Pesto



Old Winchester Cheese & Caramelized Onion Pithiviers



Sauteed Wild Mushrooms with Tarragon in Olive Oil Bread Baskets
with Fennel Seed Quinoa Popcorn

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

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

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

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 1 st 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.