



NLA Autumn / Winter Menu 2021

# CANAPÉS

x 5 Items - £16.50 p/h

x 7 items - £22.50 p/h

## Veg

Crisp Artichoke, Roast Tomato Puree **V**

Herbed Polenta Cake;  
Romesco & Crisp Almonds **V & GF**


Parmesan Shortbread  
Chevre, Roast Tomato, Crisp Basil

Wild Mushroom & Truffle Oil Arancini

Chickpea Fritters;  
Harissa & Chive Yoghurt **GF**

## Fish

Loch Duart Gravadlax  
Beetroot Pancake, Sweet Dill Mustard, Radish

Green Chermoula Prawn Brochettes;  
Tzatziki **GF** 

Crab Tartlet;  
Sungold Tomato, Capers & Tarragon

Salmon, Dill & Courgette Fritters;  
Mint Yoghurt & Sumak

## Meat

Smoked Chicken;  
Sourdough Crostini, Walnut & Tarragon Crème Fraiche

Asparagus, Prosciutto, Truffle Oil **GF**

Beef Carpaccio;  
Pickled Radish & Wild Mushroom Duxelle **GF**

'Italian' Pigs in Blankets;  
Spiced Italian Sausages, Pancetta & Balsamic

## Sweet

Miniature Berry Pavlova **GF (& V available)**

Mango & Dark Rum Tartlets

Orange Polenta Cake;  
Vin Santo Strawberries & Coconut Yoghurt **V & GF**

Miniature Mince Pies;  
Brandy Cream



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# BOWLS

x 4 Items - £19.50 p/h

x 6 items - £28.50 p/h

## Veg


Harissa Roast Cauliflower; **V & GF**  
Freekeh, Greens & Charred Spring Onion

Roast Butternut & Thin Stem Broccoli;  
Casarecce, Pine Nuts & Basil Oil **V**

Grilled Polenta Cake; **V & GF**  
Caponata & Basil


Chestnut & Wild Mushrooms; **V & GF**  
Roast Celeriac & Parsnips, Parsley Oil

## Fish

Chermoula Spiced Mackerel; **GF**   
Red Cabbage, Onion Petals, Radish  
Pomegranate

Gravadlax; **GF**  
Pickled Winter Vegetables & Green Sauce

Chalk Stream Trout; **GF**  
Saffron Risotto & Sauce Vierge

Seared Yellowfin Tuna; **GF**   
Fennel, Orange, Scallions & Sesame

## Meat

Duck Confit; **GF**  
Root Vegetable Slaw, Juniper Dressing

Beef Picanha; **GF**  
Patatas Bravas & Chimichurri

CDY Christmas Roast; **GF**  
Turkey Ballotine, Chestnut Stuffing;  
Miniature Roasties, Glazed Carrots  
& Parsnips, Rosemary Jus

## Sweet

Orange & Rosewater Panna Cotta; **GF**  
Basil Gel & Pistachio

Dark Chocolate Torte;  
Iced Berries, White Chocolate Sauce  
& Nasturtium Flowers

Poached Pears; **GF (& V available)**  
Teardrop Meringues, Red Wine  
& Chantilly

Baby Christmas Pud;  
Calvados cream



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## Prosecco

### **Ca'di Alte, Prosecco Spumante Extra Dry Veneto, Italy, n/v**

*A light straw yellow with fine bubbles. A pleasant bouquet and a palate which is bright and clean with a refreshing finish.(house Prosecco).*

**£18.75 / £215**

## White

### **Borgo Selene Catarratto/Inzolia, Sicily, Italy 2019**

*lemon-yellow in colour with a fresh, vivacious nose, perfumes of citrus and tropical fruit and a hint of Mediterranean flowers. It is crisp and lively on the palate with afresh, dry finish. £14.75 / £170*

### **Vinho Verde Loureiro/Alvarinho, Azevedo, Portugal 2019**

*clear and bright with youthful hues. It has intense aromas of fresh citrus fruit, ripe mango, nectarine and grapefruit zest. Refreshing on the palate with aromatic citrus notes and a £15.00 / £175*

### **Martin Codax, 'Lias' Rias Baixas Albarino Galicia, Spain, 2016**

*Fresh passion fruit, pear and citrus aromas. Good flavour intensity and great freshness.*

**£26.00 / £300**

## Rosé

### **Monrouby, Grenache Rose IGP Pays d'Oc Languedoc, France, 2019**

*This refreshing Provencal style Rose is brimming with crisp acidity and a smooth finish.*

**£16.00 / £190**

## Red

### **Cantina Valpantena, Corvina Veneto Italy, 2018**

*Bright and fresh in the glass. Good balance with lovely bitter cherry notes on the finish (house red).*

**£14.75 / £170**

### **'Papa Figos' Douro Tinto, Casa Ferreirinha, Portugal Ruby red in colour with violet nuances.**

*On the nose, the wine is bursting with aromas of juicy strawberries, blackberries and cherries. On the palate, velvety tannins give a smooth mouth feel and a lively acidity balances the ripe fruit flavours and carries them onto the lingering finish.*

**£18.50 / £210**

### **'L'Expressio del Priorat' Cataluña, Spain, 2018**

*Powerful and seductive with blueberry fruit on the nose. Juicy and fruit driven with tender fruit tannins, plenty of acidity, smooth and luscious on the palate.*

**£25.50 / £260**

## Beer

**330ml bottle/by the case (24 bottles)**

### **Continental Lager - Moretti / San Miguel**

**£2.95/£66**

### **Craft - Session - Camden Hells / Signature Brew**

**£3.75/£85**

### **Craft - Pale - Redchurch / Beavertown**

**£3.95/£90**

### **Meantime - Lager / Pale Ale**

**£3.95/£90**

## Soft Drinks

Fairtrade Arabica Coffee, English & Herbal Teas

**£2.75 per unit/£5.95 unlimited per day**

Freshly Squeezed Orange Juice

**£5.75 per litre**

Freshly Pressed Apple Juice

**£5.75 per litre**

Freshly Pressed Apple, Raspberry, Mango & Passionfruit Juice

**£5.95 per litre**

Elderflower Pressé

**£4.75 per 750ml/£50 case of 12**

Belu Still & Sparkling Water

**£2.95 per 750ml/£32 case of 12**

**£1.25 per 500ml/£28 case of 24**

## Negronis

**£5.95**

## Classic

Gin, Sweet Vermouth & Campari

## Rosé

Rose Gin, Sweet Vermouth & Campari

## Boulevardier

Rye Whiskey, Sweet Vermouth & Campari



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Drinks

Alternative drinks choices are available on requests, including a range of fine wines and cocktails

Ice will be added to drinks costs at £11.50 per 30lb bag

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## FOOD & DRINK

Menus within this pack are designed to be easy to use and provide sufficient variety for most requirements but can be altered in conjunction with Mange's main Menu Pack which includes a comprehensive wine and cocktail list. One of our Event Planners will be happy to guide you through further options.

At Mange we are focused on using locally sourced, seasonal produce and have been working with the same trusted suppliers for many years. Mange is the first UK event-caterer to achieve Marine and Aquaculture Council Stewardship certification, with approval as a fully-certified sustainable fish and seafood supplier, enabling clients to be served environmentally-friendly produce at our functions. Menus are flexible and we are happy to include your favourite dishes. All dietary requirements will be catered for.



Seafood with this mark comes from a fishery that has been independently certified to the MSC's standard for a well-managed and sustainable fishery

MSC  
MSC-C-56261



This product comes from a farm that has been independently certified to the ASC's standard for responsibly farmed seafood. [www.asc-aqua.org](http://www.asc-aqua.org)

ASC  
ASC-C-01731

## COSTS & TERMS

Sample Menu Prices are based on a minimum of 40 guests, prices for smaller numbers on request.

All drinks are sold on a sale-or-return basis and charged by consumption.

Delivery/collection is £35.00 each way. All our vans are 100% electric

Menus with Hot dishes require chefs on site and hire of an oven @ £120.00

Guest numbers and choice of catering are required 7 days prior to the event. Special dietary requirements and service times cannot be changed any later than 3 working days prior to the event. Full terms are available on request

Prices exclude VAT.

## STAFFING

We take a holistic approach to catering for events. Good food must be paired with a passion for creating a memorable customer-experience, and having great service is a vital element. We have a team of experienced Event Mangers, Bar and Waiting Staff who are passionate about great food and service.

Event Co-ordinators - £35.00 per hour

Stand-Alone Premium - £30.00 per hour

Bar Staff - £100.00 for the first four hours £22.50 per hour thereafter

Waiting Staff - £90 for the first four hours £20.00 per hour thereafter

Chefs - £30.00 per hour

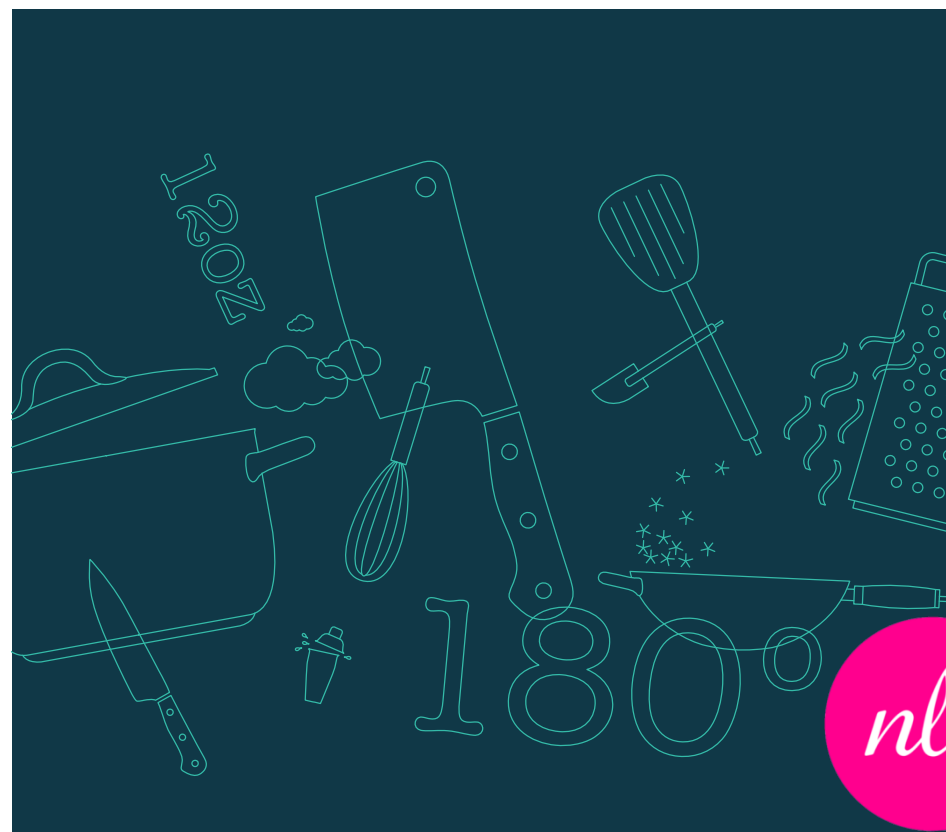


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INNOVATIVE CATERING & EVENTS