



**CENTURY**  
EVENTS MENU PACK  
2017



## OUR CHEF



### Ghani Ould-Rabah

#### EXECUTIVE CHEF

Chef Ghani's culinary journey started from a very early age. As a third generation Chef, Ghani's mother and grandfather played a pivotal role in influencing his career path. Originally from North Africa, Ghani was classically trained in the South of France before coming to Britain to work in some of the most prestigious Michelin-star restaurants. He has worked in London's Ottolenghi, Hakkasan and Viajante to name but a few.

Ghani's love of Asian flavours and techniques, particularly Japanese, have been largely influenced during his time working under Executive Chef, Yoshihiro Murata at Chysan. During this time Ghani had first-hand experience of travelling to Kyoto in Japan gaining valuable culinary insights.

Ghani's passion and knowledge of food is matched by his passion for sourcing top quality, local ingredients which provide the bench mark for his take on modern classic British cuisine. Never far away are influences from his Middle Eastern heritage. His dishes are packed with intense flavours and diverse textures



Please note that our menu items may contain allergens or may have come in contact with items containing allergens especially nuts and gluten as we handle them in our kitchen. If you have a food allergy or special dietary requirement, please contact us for more information so that we can guide you to make a safe food choice.



## BREAKFAST



### WORKING BREAKFAST

16pp

Mini Croissants & Pain Au Chocolat  
Muffin  
Seasonal Fruits  
Tea, Coffee & Juice

### BREAKFAST BUFFET

22pp

Mini Croissants & Pain Au Chocolat  
Muffin  
Mini Cakes  
Seasonal Fruit & Mixed Berry Salad  
Granola, Greek Yoghurt, Berries & Dry Fruits  
Tea, Coffee & Juice

### BREAKFAST CANAPÉS

26pp

Mini Croissants & Pain Au Chocolat  
Granola, Greek Yoghurt, Berries & Dry Fruits  
Smoked Salmon & Quail Egg Blini  
Grilled Middle White Prok Rare Breed Sausage & Potato Skewers  
Mini Broadland Norfolk Dry Cured Bacon Sarnie With Century Brown Sauce  
Mini Egg Sarnie With Century Brown Sauce  
Pineapple & Vanilla Skewers  
Mini Cakes  
Tea, Coffee & Juice

### ADDITIONAL ITEMS

Tea, Coffee & Cookies	4.5
Mini Cakes	4.5
Chocolate Brownie	2.8
Rice Cake Coated With Bitter Chocolate, Dry Fruit & Pistachios (vg)	2.8
Selection Of Mini Danishes	2
Date & Hazelnut Energy Ball	2.6
Chocolate Chip Cookie	2
Fruit Platter (Serves 5)	20
Bacon Roll With Century Brown Sauce	4
Egg Roll With Century Brown Sauce	4
Middle White Pork Sausages Roll	5
Foreman's Smoked Salmon Bagel With Chive Sour Cream	5
Fruit Granola With Yoghurt & Berries	5
Apple, Kiwi, Kale, Spinach, Cucumber & Ginger Smoothie	5
Banana, Strawberry & Chia Seed Smoothie	5



## WORKING LUNCH



### LIGHT LUNCH

22pp

2 X Sandwiches  
2 X Small Bites  
1 X Salad  
1 X Dessert

### REGULAR LUNCH

26pp

3 X Sandwiches  
2 X Small Bites  
2 X Salads  
1 X Dessert  
1 x Cookie

### SANDWICH SELECTION Served In Artisan Breads Gluten Free Bread Available

Foreman's Smoked Salmon, Cucumber & Chive Cream Cheese  
Free Range Chicken, Alsace Pancetta, Baby Gem Lettuce & Egg Mayonnaise  
Mature Silverside of Angus Beef, Horseradish Sauce, Red Onion & Watercress  
Honey Roast Ham, Emmental Cheese & Pommery Mustard Mayonnaise  
Montgomery Cheddar With Tomato Relish, Watercress & Pickled Red Onion (v)  
Egg, Cucumber & Mustard Cress (v)  
Roasted Aubergine With Green Tahini & Pinenuts (vg)

### SMALL BITES

Fish Cakes With Tartar Sauce  
Middle White Pork Sausage Rolls With Harissa Mayo  
Roasted Aubergine, Buratta Mozzarella & Pita Bread (v)  
Goat's Cheese & Caramelised Onion Tart (v)  
Japanese Fried Chicken With Ginger, Soy Dip & Sesame  
Smoked Salmon On Toast With Dill Yoghurt  
Grilled Courgette With Dukkah (vg)  
Sweet Potato Fries With Moroccan Ketchup (vg)

### SALADS

Baby Spinach & Rocket, Roasted Butternut Squash, Manouri Cheese, Coriander & Chilli (v)  
Heirloom Tomatoes With Za'atar & Lemon (v)  
Wild Rice & Chickpea Salad With Cumin, Cranberry, Mixed Nuts & Herbs (vg)  
Heritage Beetroot Salad With Maple & Sherry Vinegar & Pumpkin Seeds (vg)  
Caesar Salad, Anchovy & Parmesan

### DESSERTS

Mocha And Bailey's Cupcake  
Chocolate Brownie, Hazelnut & Peanut Butter Cream  
Lemon Tart With Meringue  
Pineapple With Berries & Baby Basil (vg)  
Tea, Coffee Included

A discretionary 15% service charge will be added to your bill.  
All prices subject to VAT at prevailing rate.



## WORKING LUNCH



Supplements

### WHY NOT ADD...

#### SIDES

Pancetta & Thyme Madeleines	3.5
Smoked Tomato & Feta Savoury Muffin	4
Root Vegetable Crisps	3.5
Lightly Salted Crisps	2.5
Mini Cakes	4.5

**SOUP** Served With Artisan Breads 3pp  
Gluten Free Bread Available

Carrot & Coriander (vg)  
Foreman's Smoked Salmon & Sweet Corn Chowder  
Pea & Mint Soup With Alsace Pancetta



## CANAPÉS



MINIMUM ORDER OF 30

6 Canapés - £20 pp | 10 Canapés - £30 pp

### FROM THE FARM

Mature Angus Beef Slider With Montgomery Cheddar And Tomato Relish  
Confit Gloucestershire Free Range Chicken With Coconut & Lemongrass On A Thyme Tuile  
Parma Ham, Goat's Cheese, Walnut And Fig Roll  
Middle White Pork Sausage Roll With Rose Harissa Mayonnaise

### FROM THE SEA

Tiger Prawn Cocktail With Marie Rose Sauce  
Brixham Crab Cake With Lemon & Tarragon  
Forman's Smoked Salmon With Polenta Blini And Dill Yoghurt  
Mini Cod And Chips With Tartare Sauce

### FROM THE LAND (v)

Mediterranean Veggie Burger With Montgomery Cheddar And Tomato Relish  
Smoky Aubergine & Feta Tart  
Truffle Wild Mushroom & Whipped Goat's Curd In A Charcoal Cone

### FROM THE EARTH (vg)

Roasted Cauliflower With Preserved Lemon & Green Tahini  
Beetroot & Horseradish Tartare With Potato Blini  
Purple Potato Cake & Truffle Nut Cream

### DESSERT

Salted Chocolate Tart With Armagnac Mascarpone  
Dark Berries Macaroon  
Polenta & Lemon Cake With Rose Water & Pistachios  
Mocha And Bailey's Cupcake

Our chef is delighted to meet with you and design a personal canapés menu

A discretionary 15% service charge will be added to your bill.  
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## BOWL FOOD



MINIMUM ORDER OF 15  
3 Bowls - £20 pp | 5 Bowls - £30 pp

### FROM THE FARM

Dry Aged Short Rib Of Beef Braised In London Stout With Mash Potato And Shiitake Caramel  
Slow Cooked Pork Shoulder With Texan Sweet Corn Slaw  
Lamb Kofta With Barrel Aged Feta & Spiced Tomato Sauce  
Confit Duck With Orange & Star Anise And Sautéed Garlic Potatoes

### FROM THE SEA

Mini Cod And Chips With Minted Pea Puree  
Hot Smoked Salmon With Fennel, Apple & Dill  
Baked Cod With Spiced Rose Petal & Currant With Chickpea & Wild Rice  
Tiger Prawn Curry With Coconut & Coriander Dahl

### FROM THE LAND (v)

Truffle Mac And Cheese  
Roasted Cauliflower With Preserved Lemon Yoghurt, Pinenuts And Pomegranate Molasses  
Sundry Tomato & 4 Grain Risotto With Goat Cheese & Basil Pesto

### FROM THE EARTH (vg)

Grilled Courgette With Confit Tomatoes & Dukkah  
Roasted Heritage Carrots With Tahini Drizzle, Coriander & Sunflower Seeds  
Szechuan Aubergine With Sweet Chilli, Ginger, Spring Onion & Jasmine Rice  
Sautéed Wild Mushroom & Potato Cakes With Confit Shallots & Tarragon

### DESSERT

Baileys & Chocolate Ganache With Hazelnut Crumble  
Upside Down Lemon Meringue Pie  
Josper Grilled Pineapple With Virgin Daiquiri

Our chef is delighted to meet with you and design a personal bowl food menu

A discretionary 15% service charge will be added to your bill.  
All prices subject to VAT at prevailing rate.



## PLATTERS



Price is per 5 guests

Platters are placed on the table for guests to share

### NACHOS 17

With Spiced Tomato Relish, Lemon Yoghurt, Cheddar, Coriander & Jalapeno (v)

### MEZZE SELECTION 35

Buffalo Mozzarella With Dukkah & Olive Oil, Hummus With Za'atar & Pita, Red Pepper & Rose Harissa Dip With Almond & Crisp Bread, Barrel Aged Feta & Green Olives With Orange And Rosemary

### NEIL'S YARD CHEESES 37

Served With Grapes, Lavosh Biscuit, Toasted Sourdough & Membrillo (v)

### ITALIAN CURED MEATS 35

With Caper Berries & Toasted Sourdough

### MINI CAKES 30

### SNACKS

Japanese Fried Chicken With Soy & Ginger Dip	5
Chickpea Hummus With Red Peppers & Toasted Pita	5
Pancetta & Thyme Madeleines	3.5
Lightly Salted Crisps	2.5
Root Vegetable Crisps	3.5
Mixed Nuts	3
Olives With Orange & Rose Marie	3
Crunchy Giant Corn	3
Edamame With Maldon Salt	3
Smoked Salmon With Dill Yoghurt On Grilled Bread	5





## PRIVATE DINING



45 pp

### STARTER

**CHICKEN AND CONFIT DUCK TERRINE** With Red Onion & Dried Morello Cherry  
Relish

**FORMAN'S SMOKED SALMON** With Dill Crème Fraiche Roll, Pickled Carrot & Fennel  
Cress

**ROASTED CAULIFLOWER** With Curry Leaf, Almond Tahini, Quinoa & Salted Raisin &  
Pea Shoot (vg)

### MAIN

**28 DAY AGED SHORT RIB OF BEEF** With Sautéed Potato, Jerusalem Artichoke,  
Mushroom, Red Onion, Smoked Bacon & Jus

**PAN FRIED CORNISH COD** with Creamy Polenta And Fricassee Of Baby Squid &  
Smoked Tomato With A Sauce Vierge

**GRILLED AUBERGINE** With Tahini, Fresh Tofu, Walnut, Pomegranate & Coriander  
Cress (vg)

### DESSERT

**PRALINE & CHOCOLATE TART** With Orange & Armagnac Ice Cream

**POACHED PEAR WILLIAM** With Gluten Free Amaretti Bitter, Cacao & Amaretto  
Sorbet

**NEAL'S YARD BRITISH CHEESE SELECTION** With Lavosh Crackers & Membrillo **(+3 Supplement)**

Our chef is delighted to meet with you and design a personal private dining menu



## PRIVATE DINING



55 pp

### TO START

**BREAD & OLIVES** With A Selection Of Dips

### STARTER

**BEEF CARPACCIO** 32 Day Aged Roasted Long Horn Beef With Smoked Baby Onion, Parmesan, Wild Rocket And Fried Capers

**BRIXHAM CRAB SALAD** With Heritage Beets, Crab Crumbs, Radishes & Baby Basil

**SLOW COOKED DUCK EGG** With Braised Leeks, Brown Butter Hazelnut & Truffle Crumbs (v)

### MAIN

**ROASTED KENTISH RUMP OF LAMB** With Shallot Purée, Dauphinoise Potato & Rosemary Jus

**SEARED SALMON** With Sautéed Black Trumpet Mushroom, Courgette Puree & Crusted Salsify

**WILD MUSHROOM AND PURPLE POTATO PAVE** With Onion Puree & Crumbled Ragstone Goat Cheese (v)

### DESSERT

**ROASTED PINEAPPLE** With Lime & Coconut And Raspberry Daiquiri Sorbet

**3 CHOCOLATE LAYER CAKE** With Mocha & Bailey's Ice Cream

**NEAL'S YARD BRITISH CHEESE SELECTION** with Lavosh Crackers and Quince Jelly

### TO FINISH

**PETIT FOURS** With Tea & Coffee

Our chef is delighted to meet with you and design a personal private dining menu



## PRIVATE DINING



### Supplements

#### WHY NOT ADD...

**2 CANAPÉS** Chefs Choice

**5pp**

**BREAD & OLIVES** Red Pepper & Smokey Aubergine Dip Served With Crispy Sourdough Bread, Green Olive With Orange & Rosemary

**3pp**

**NEIL'S YARD CHEESE SELECTION** With Lavosh Crackers And Quince Jelly

**5pp**

**SIDE DISHES** (Choose 2)

**3pp**

Grilled Courgette With Cherry Tomato & Za'atar  
Roasted Celeriac, Butternut Squash, Red Onion & Carrot  
Cauliflower & Cheese Gratin  
Roasted Heritage Carrots With Dukkah  
Sautéed Baby & Sweet Potatoes With Garlic & Rosemary

