



**CENTURY**  
EVENTS MENU PACK  
2017





# CENTURY

## 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





# CENTURY

## CANAPÉS

Minimum order of 15  
5 Canapés @ £20.00 per person  
8 Canapés @ £30.00 per person

## FROM THE FARM

- PARMA HAM & GOAT'S CHEESE ROLL** with Walnut and Fig
- SAUSAGE ROLLS** with Rose Harissa Mayonnaise
- LONG HORN BEEF SLIDER** with Montgomery Cheddar and Tomato Relish
- FIVE SPICE VENISON PUFF**

## FROM THE SEA

- GRILLED TIGER PRAWN** with Soy, Sesame and Pickled Nashi Pear
- CRUSTED TUNA** with Sweet Basil Chilli
- FOREMAN'S SMOKED SALMON & POLENTA BLINI** with Dill Yoghurt
- MINI COD FISH AND CHIPS** with Lobster Tartar Sauce

## FROM THE LAND

- VEGGIE BURGER** with Montgomery Cheddar and Tomato Relish
- SWEETCORN & CORIANDER CAKE** with Saffron Yoghurt
- SMOKEY AUBERGINE & FETA TART**
- WHIPPED GOAT'S CHEESE CONE** with Wild Mushroom and Truffle

## (V) FROM THE EARTH

- BLACK OLIVE ROLL** with Tomato and Walnut Pesto
- BEETROOT & HORSERADISH TARTARE** with Potato Blini
- CAULIFLOWER & PRESERVED LEMON CAKE** with Green Tahini Drizzle

## SWEETS

- SALTED CHOCOLATE TART** with Armagnac Mascarpone
- PEAR AND CHESTNUT CAKE** with Almonds
- POLENTA AND LEMON CAKE** with Rose Water & Pistachios

A discretionary 15% service charge will be added to your bill.  
Please let us know if you have any allergies or require information on ingredients used in our dishes.



# CENTURY

## BOWL FOOD

Minimum order of 15  
3 bowls @ £20.00 per person  
5 bowls @ £30.00 per person

## FROM THE FARM

### DRY AGED SHORT RIB OF BEEF

with Mash Potato and Shiitake Caramel

### BRAISED PORK BELLY

with Roasted Carrot and Parsnip and Apple Bread sauce

### SLOW COOKED DUCK LEG

with Celeriac, Hazelnut and Pear Remoulade

## FROM THE SEA

### BAKED COD

with Spiced Rose Petal and Current with Chickpea and Wild Rice

### MINI COD FISH AND CHIPS

with Lobster Tartar Sauce

## FROM THE LAND

### TRUFFLE MAC AND CHEESE

### BUTTERNUT SQUASH, MUSHROOM AND BARLEY RISOTTO

with Goat Cheese

### CAULIFLOWER FRITTER

with Chickpea Hummus and Dukkah

## (V) FROM THE EARTH

### ROASTED HERITAGE CARROT

with Tahini Drizzle, Coriander and Sunflower Seeds

### POTATO CAKES

with Mushroom, Confit Shallot and Tarragon

### SZECHUAN AUBERGINE

with Ginger, Spring Onion and Jasmine Rice

## SWEETS

### SALTED CHOCOLATE TART

with Armagnac Mascarpone

### LEMON CURD TART

with Chocolate Candied Orange Peel

### PINEAPPLE BAKED ALASKA

A discretionary 15% service charge will be added to your bill.  
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Dietary requirements will be catered for separately



# CENTURY

## PRIVATE DINING MENU

£55.00 per person  
Please select one starter, main  
and dessert for your entire group.

### STARTER

- 32 DAY AGED LONG HORN BEEF CARPACCIO** with Smoked Baby Onion, Parmesan and Radishes
- CONFIT OF DUCK AND FOIE GRAS TERRINE** with House Piccalilli
- HANDPICKED BRIXHAM CRAB** with Heirloom Beets, Brown Crab Crumbs and Sunflower Seeds
- FORMAN'S SMOKED SALMON** with Cucumber Relish, Knackebrod Crisp Bread and Fennel Cress
- (V) ROASTED CAULIFLOWER** with Curry Leaf, Almond Tahini and Salted Raisins
- MAPLE GLAZED HERITAGE CARROTS** with Fried Tofu, Sesame Drizzle, Coriander and Pine nuts

### MAIN COURSE

- 28 DAY AGED SHORT RIB OF BEEF** with Mash Potato, Brocolini, Smoked Bacon & Bordelaise Sauce
- ROASTED RUMP OF LAMB** with Shallot Puree, Dauphinoise Potato and Rosemary Jus
- PAN-FRIED CORNISH COD AND CREAMY POLENTA** with Fricassee of Baby Squid and Tomato
- WILD MUSHROOM AND CHESTNUT WELLINGTON** with Truffle Sauce
- PEARL BARLEY CEP RISOTTO** with Burnt Onion Puree, Wild Rocket and Walnut

### DESSERT

- PRALINE AND CHOCOLATE TART** with Orange and Armagnac Ice Cream
- ROASTED PINEAPPLE** with Lime and Coconut and Raspberry Daiquiri Sorbet
- POACHED PEAR** with Hazelnut Financier and Yoghurt Sorbet
- NEAL'S YARD BRITISH CHEESE SELECTION** with Lavosh Crackers and Quince Jelly
- TEA / COFFEE** with Petit Fours

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# CENTURY

## NIBBLES & PLATTERS

Nibbles and Platters are placed on tables for guests to share

### PLATTERS

Choose 3 for £14 per head

#### CHICKEN KARAAGE

with Soy and Ginger Dip

#### SMOKED SALMON

with Dill Crème Fraiche on Toast

#### CHORIZO CROQUETTES

with Smoked Paprika Salsa

#### (V) CHICKPEA HUMMUS

with Toasted Pita Bread and Mixed Seed

#### (V) BABY GEM LETTUCE

with Boquerones and Parmesan

#### (V) SWEET CORN FRITTERS

with Green Tahini Yoghurt

### NIBBLES

Serve between 2-3 Guests

#### (V) NOCELLARA OLIVES

with Rosemary and Orange Peel 3

#### (V) CRUNCHY GIANT CORN

3

#### (V) EDAMAME

with Maldon Sea Salt 3

#### (V) BOWL OF CRISPS

2

#### (V) ROASTED MIX NUTS

3

## COLD SHARING PLATTERS

### CURED MEAT PLATTER

with Salami, Coppa, Parma Ham, Caper-berries, Piccalilli & Toasted Sourdough 35

### SELECTION OF NEIL'S YARD CHEESES

with Grapes, Lavosh Biscuit 35



# CENTURY

## BREAKFAST MENU

### WORKING BREAKFAST 16 per person

TEA, COFFEE AND FRESH ORANGE JUICE

MINI CROISSANTS AND SPREADS

MINI DANISH PASTRIES

SEASONAL FRUITS

### WORKING BUFFET 22 per person

TEA, COFFEE AND FRESH ORANGE JUICE

MINI DANISH PASTRIES

MINI CAKES

EXOTIC FRUIT SALAD

GRANOLA, GREEK YOGHURT, BERRIES AND DRY FRUITS

### BREAKFAST CANAPÉS 26 per person

TEA, COFFEE AND FRESH ORANGE JUICE

SMOKED SALMON AND QUAIL EGG BLINI

MINI DANISH PASTRIES

GRILLED SAUSAGE AND POTATO SKEWERS

GRANOLA, GREEK YOGHURT, BERRIES AND DRY FRUITS

MINI BACON/EGG SARNIE WITH CENTURY BROWN SAUCE

GRILLED PINEAPPLE WITH VANILLA SKEWERS

## A LA CARTE

TEA & COFFEE 2

TEA, COFFEE & COOKIES 4.5

TEA, COFFEE & MUFFINS 5

TEA, COFFEE & CAKES 5.5

## JUICE

JUG OF FRESH ORANGE JUICE 25

JUG OF FRESH GRAPEFRUIT JUICE 25

JUG OF APPLE JUICE 20

JUG OF CRANBERRY JUICE 20

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# CENTURY

## WORKING LUNCH MENU

26 per person  
Please select from the below:  
3 sandwiches | 2 small bites | 2 salads | 1 dessert  
Tea, Coffee and Cookies are Included

### SANDWICH SELECTION

<b>LONDON-CURED SMOKED SALMON</b>	with Cucumber and Chive Cream Cheese
<b>GRILLED CHICKEN &amp; SMOKED PANCETTA</b>	with Baby Gem Lettuce and Egg Mayonnaise
<b>ROAST BEEF</b>	with Horseradish Sauce, Red Onion and Watercress
<b>ROAST HAM &amp; EMMENTAL</b>	with Pommery Mustard Mayonnaise
<b>(V) MONTGOMERY CHEDDAR</b>	with Celeriac, Hazelnut and Pear Remoulade
<b>(V) EGG</b>	with Cucumber and Mustard Cress
<b>(V) ROASTED BUTTERNUT SQUASH</b>	with Onion and Feta

### SMALL BITES

<b>FISH CAKES</b>	with Tartar Sauce
<b>SAUSAGE ROLLS</b>	with Artichoke, Pink Peppercorn, Dill and Lemon Salsa
<b>(V) ROASTED AUBERGINE</b>	with Buffalo Mozzarella and Crisp Bread
<b>(V) GOAT'S CHEESE &amp; CARAMELISED ONION TART</b>	
<b>CHICKEN KARAAGE</b>	with Ginger and Soy Dip
<b>SMOKED SALMON</b>	with Polenta Blini and Dill Yoghurt

### SALADS

<b>(V) ROASTED BUTTERNUT SQUASH</b>	with Manouri Cheese, Baby Spinach and Rocket
<b>(V) PEAR &amp; WALNUT</b>	with Chicory and Rocket
<b>(V) ROASTED BEETROOT</b>	with Maple and Sherry Vinegar Dressing and Pumpkin Seeds
<b>(V) CAESAR SALAD</b>	

### DESSERTS

<b>MOCHA AND BAILEY'S CUPCAKE</b>	
<b>CHOCOLATE BROWNIE</b>	with Hazelnut and Peanut Butter Cream
<b>YUZU TART</b>	with Green Tea Marshmallow

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