

ZIQUES

**SAMPLE
CATERING MENU**



ZIQUES

SUBSTANTIAL CANAPÉS

- Devils on horseback (puddledub bacon wrapped dates)
- Mushroom, tarragon and sauerkraut rolls
- Moroccan spiced butternut squash scotch pie
- Butternut squash, puy lentil and cornichon rolls
- Potato scones with smoked mackerel and beetroot pate
- Parmesan biscuits with poppy, pumpkin and sesame seeds
- Baby yorkies with rare fillet of beef, horseradish and rocket
- Rich beef, red wine and grainy mustard mash mini scotch pies
- Free range pork, smoked paprika and poppy seed sausage rolls
- Crème fraîche, mushroom, white wine and parmesan mash scotch pie

PUFF PASTRY TARTLETS WITH:

- Courgette, feta, lemon and mint
- Buffalo mozzarella, slow roast tomatoes, Ziques pesto
- Beetroot, Katie Rodger's crowdie and crushed toasted hazelnut

FLAKY INDIAN FLATBREAD WITH:

- Tandoori, free range chicken and Ziques spiced yoghurt
- Bombay potato, Ziques spiced chutney and pickled red onion
- Katie Rodger's crowdie, Ziques spiced chutney and pickled red onion

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MAINS

- Ziques hot smoked salmon with Katie Rodger's crème fraîche, water cress, lemon and terrace herbs
- Fillet of Angus beef served rare with rocket and salsa verde
- Whole roast Moroccan spiced cauliflower, pomegranate, zhoug, spinach and Ziques tahini dressing
- Free range chicken Caesar, organic greens, sourdough croutons, 24 month aged parmesan and Ziques cold pressed rapeseed oil dressing
- Beetroot and seasonal squash Caesar

GIANT FRITTATA WITH:

- Artichoke heart, courgette and Ziques salsa verde
- Seasonal squash, slow roasted red onion and Katie Rodger's crowdie
- Roasted red pepper, Ziques pickled red onion, feta and terrace herbs

GIANT PUFF PASTRY WITH:

- Courgette, feta, lemon and mint
- Beetroot, Katie Rodgers crowdie and crushed toasted hazelnut
- Buffalo mozzarella, slow roast tomatoes and garlic, Ziques pesto

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SALADS

- Ziques potato salad
- Sweetcorn, feta, chilli and mint
- Roasted red peppers with romesco
- Roasted celeriac with pickled red onions, hazelnut and terrace herb dressing
- Platter of caramelised aubergines with tahini, orange and terrace herb dressing
- Broccoli with crushed hazelnuts, slow roast garlic bombs and Ziques salsa verde
- Thyme roasted beetroot, orange, crushed roasted almond, sourdough breadcrumbs and Ziques terrace herb dressing

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TACO BAR

Taco options:

- Ground beef
- Free range chicken
- Cod and breadcrumb
- Slow roast pepper, sweetcorn and onion

ALL SERVED WITH:

- Pico de gallo
- Crème fraîche
- Chipotle ketchup
- Ziques guacamole
- Pickled red onions
- Lime and coriander

PARATHA BAR

Flaky Indian flatbreads:

- Free range spiced chicken, leaves
- Bombay cauliflower, potato, peas, spinach
- Both served with Ziques pickled red onion and spiced yoghurt

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GRAZING BARS

Table dressed with fresh herbs & flowers and produce.

Giant platter of:

- Bakery by Ziques breads
- Roasted Mediterranean veg and romesco
- Cheese, biscuits, Ziques chutney and fruit
- Cured meats, dressed leaves and mixed pickles
- Crudites, Moroccan hummus, beetroot and smoked mackerel pate
- Ziques sobrasada, salted marcona almonds and bella di cerignola olives

DESSERT

ALL SERVED IN INDIVIDUAL GLASSES

- Ziques trifle
- Ziques tiramisu
- Poached pear posset
- Giant pavlova - **serves 20**
- Rich chocolate mousse with boozy morello cherries