

# Seasoned.

We're Seasoned – an amazingly dynamic team of highly motivated, bright, talented people whose sole focus is on creating extraordinary smile-inducing food and drink experiences using fresh, seasonal, sustainable, ethical, and local ingredients







# Drinks

If you have an arrival drinks reception include in your package:

## Memorable welcome sips

We have included several suggestions to wet the whistles of your guests on arrival, but we would love to chat further to find out more about their tastes.

### SPARKLING WINE RECEPTION

#### **Comte de Chamberi Brut, France 10.5%**

A combination of toast, white fruits and fresh grass aromas with a palate of citrus fruits, a good acidity level and a pleasant texture

### YOU MIGHT LIKE TO CONSIDER A BRITISH SPARKLING WINE

#### **Digby Fine English 2010 Vintage Brut, UK**

Digby's flagship keeps winning golden accolades. Late last year it outscored Krug and Dom Perignon in a London blind tasting. Expect elegance and power with that characteristic Digby raciness, driven by two-thirds Chardonnay in the blend and over seven years in the cellar.

### CHANGE TO A DELICIOUS ENGLISH SPARKLING WINE

**From £15.25 per glass**





# Soft drinks

Choose a 'simple' soft to accompany your drinks reception

## **Ginger green tea lemonade**

Ginger, lemon juice and green tea garnished with a sprig of rosemary

## **Pink lemonade**

Lime juice, cranberry juice, lemonade and a splash of grenadine

## **Cucumber & kiwi gimlet**

Lime juice, kiwi, muddled cucumber, Owlets apple juice

## **Grapefruit Refresher**

Grapefruit juice, rosemary, sparkling water

## **Mockarita**

Lime juice, lemon juice, sparkling water

## **Nongroni**

Pomegranate, cherry and pink grapefruit

WE ALSO INCLUDE SOME BAR CLASSICS

## **Fresh orange juice**

for guests looking to play it safe

## **British 'Life' water**

original & ethical British still & sparkling spring water







# Bowl food

Boosting bowls... Bowl food is the perfect way to get lots of tastes! We like to think of them as lots of starters so it's a more substantial option for standing events. Please choose four bowls per person to be served during your event. In an ever changing world of dietary requirements and dietary choice, we suggest that you select at least one vegan option for your event.

## Boosting bowls

### VEGETARIAN

Tofu, ginger, spinach and coconut curry, basmati rice (vg) (gf)

Grilled aubergine, vegetable relish, warm hummus (vg) (gf)

Conchiglie pasta, lentil mince, smoked cheddar & panko crust

Mushroom stroganoff, whipped potato, gherkin & sour cream (gf)

Cauliflower cheese & winter truffle bake (gf)

Chickpea & butterbean tagine, puffed grains









# Bowl food

## Boosting bowls (continued)

### FISH

Crispy bang bang salmon, nutty rice, chilli peanut sauce

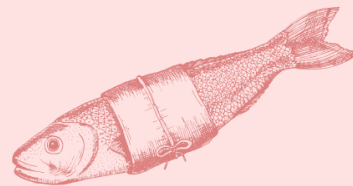
Grilled bass, crisp potato skins, crab butter

Szechuan tiger prawns, rice noodle, mango salad

Herb crusted cod, beetroot, new potatoes, crème fraiche

Grilled tuna, braised fennel, shallot puree, confit cherry vine tomatoes

Marinated sea bass, pickled mustard seeds, fine beans, tomato fondue







# Bowl food

## Boosting bowls (continued)

### MEAT

Braised beef, horseradish mash, fine beans, caramelised shallots

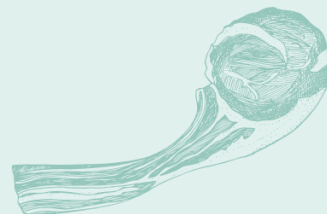
Pulled sticky pork, roasted celeriac & apple

Confit chicken croquette, pancetta, pickled shallots, sautéed wild mushroom

Braised Short rib lasagne, taleggio cheese sauce, crispy onion

Sweet and sour chicken, compressed pineapple, basmati rice

Chicken and ham pie, champ mash









# Bowl food

## Dessert

Earl grey panna cotta, lavender crème anglaise, green apple foam, brandy snap

Rich gingerbread & chocolate cake, juniper Marshmallow, poached pear (vg,gf)

Bakewell NY cheesecake caramelised almonds, winter berry compote

Giant velvet macaron, hazelnut mousse, red apple puree (gf)

Dark chocolate mousse, mulled wine curd, pistachio soil clotted cream ice cream (gf)

Lemon curd, dried raspberries, pistachio shortbread

Chocolate banoffee pie, hazelnut meringue

Toffee apple pie, dulce de leche, custard







# Dessert station

Why not include one to wow your guests ...

We have a range of lovely dessert stations available, this is just a sample  
Lets us know if you would like to think about a dessert station and we can quote for your numbers  
Our chefs will be there to help with the final flourish from the 'cream guns'

## The Doughnut Walls

Custard filled doughnuts  
Classic ring doughnuts  
Diddy Nutella doughnuts

Toppings to fight over....  
Hot chocolate sauce  
Berry coulis  
Chopped nuts  
Cinnamon sugar shakers  
Mini mallows  
Rum 'cream guns'!

## English Herb

Brûlée shots

Lemon thyme brûlée

Blackberry & rosemary brûlée

Basil brûlée

Choose three options from those below:

Strawberries & balsamic with lavender short-bread

Lemon curd & raspberry mousse with edible petals

Violet macaroons with a honey & lavender ganache

Rosewater & chocolate tart

## Mad Hatters

Brownie squares with sparkling chocolate

Rhubarb & custard tea fools

Lemon curd choux buns with iced tops & edible flowers

Winter berry consommé bottles with "Drink Me" tags

Strawberry & rose macaroons with gold dust

Plus add to your station with one of those below:

Mini blackberry tarts  
Mini punnets of berries







# Drinks

If you have a drinks package included in your quotation:

## Your unlimited drinks package ...

This includes:

Cellar Selection wines. Your choice from our Cellar Selection white and red wines.  
Classic bottled beers.—Birra Moretti 4.5%, Estrella Galicia 4.6% , Estrella Galicia 0.0%  
Soft drinks. Continuation of the soft drink chosen for your arrival drinks

### White wines

El Pico Sauvignon Blanc, Chile, 12.5%  
Light and crisp, with refreshing zesty peach and citrus fruit flavours

Savino Pinot Grigio Inzolia, Terre Siciliane, 12.0%  
Shows sweet, soft pineapple and citrus fruit. A smooth wine with a sleek finish

Ayrum Verdejo Blanco, Valdepeñas, Spain 11.0%  
Exhibits tropical fruit flavours complemented by a crisp, fresh citrus finish

### Red wines

Sam's Island Tempranillo, Spain, 13.0%  
A smooth and easy drinking dry wine, full of delicious ripe berry flavours

Rock Hopper Shiraz, Se Australia 13.0%  
Ripe Fruit aromas with a plump, round and smooth palate bursting with juicy spicy forest fruit flavours

Punto de Vista Cabernet Sauvignon, Central Valley, Chile 13.0%  
Aromas of classic blackcurrant, with hints of black pepper. The palate has flavours of concentrated dark fruits and





# Social enterprise

We believe we can be a force for good which is why we partner with the brightest, talented suppliers with a Net Positive approach.

We find it very rewarding to showcase social enterprises and purpose-led brands that confront environmental and social challenges, and we try to share these good feelings with our clients and customers so that every time they choose Seasoned they help create positive change.

## TOAST BEER

Their planet-saving beer is brewed with surplus, fresh bread. All profits go to charities fixing the food system.

## SEA CHANGE WINES

Every bottle of Sea Change helps fund ocean conservation projects across the globe and their minimal packaging reduces waste and environmental impact.

## SAN PATRIGNANO WINES

San Patrignano welcomes those suffering from drug addiction and marginalisation and helps them to once again find their way thanks to a rehabilitation programme

## CHANGE PLEASE COFFEE

100% of their profits, goes into giving people experiencing homelessness, a living wage job, housing, training, onwards opportunities – and a fresh shot at a life.

## LIFE WATER

Through our partnership with Life Water and charity Drop4Drop we have supported the construction of two clean water well projects in the Mpigi District of Uganda and Paschim Chengmari Biswas Para in India's West Bengal community. Every bottle of Life Water sold funds the delivery of at least 1,000 litres of clean drinking water.



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