



the
chopping
block

The Chopping Block
Flecknoe Farm
Flecknoe, Rugby
Warwickshire
CV23 8AU

Canapé Selection

Recommend to select 6 items

Mini Lobster and Mango Salad
with fresh Basil served in a crispy Filo basket

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Beef Fillet Skewers  
Served with a Hollandaise Sauce

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Light & Spicy Tomato Bavarois
With a crisp Parmesan Biscuit

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Champagne & Oysters  
Served in its own shell with lemon & Tabasco

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Russian Blini with Avruga Caviar, Sour Cream & Chives

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Mini Shots of Asparagus Soup

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Seared Neck Fillet of Lamb
With Pea & Mint Purée

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Tartlet of ham Hock & Petit-Pois  
With a mature Cheese Veloute

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VAT No. 121 278 692



A CUT ABOVE

A CUT ABOVE BY THE CHOPPING BLOCK



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## Menu 1

### Pigeon & Foie Gras

Seared Breast of Pigeon with Foie Gras Mousse served with a mini Apple Pie Wedge and a Port reduction

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Roasted Fillet of Turbot

Roast Fillet of Turbot (on the bone), served with crushed New Potatoes and Chives, Haricot Vert and a Lemon Hollandaise Sauce

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### Pink Grapefruit Posset

Pink Grapefruit Posset with Vanilla Cream, Caramelised Grapefruit and a Langue du Chat Biscuit

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Coffee

Organic Freshly Ground Brazilian Coffee served with Homemade Petit Four

Menu 2

Seared Fillet of Red Mullet

Seared Fillet of Red Mullet with Caponata served with deep fried Baby Aubergine and a Coriander and Lime Pesto

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### Honey roasted Duck Breast

Honey Roasted Free Range Duck Breast with Beetroot Pommes Anna, Butternut Squash Purée and sautéed Broccoli with Almond Butter

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Passion Fruit Panna Cotta

Passion Fruit Panna Cotta with a Pineapple & Kiwi Salad in a Brandy Basket

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### Coffee

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### Menu 3

#### Salmon & Halibut

Fresh Atlantic Salmon cooked in lemon & Lime butter with Fresh Dill and then wrapped in Smoked Halibut and accompanied with a Watercress Salad & Mustard Seed Dressing

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Loin of Pork

Free Range English Medallion of Pork with crisp braised Belly served with Celeriac Fondant, Pomme Purée and Baby Leeks

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#### Chocolate Bavaois

White and Dark Chocolate layered raspberry Bavaois with Fresh Raspberries and Crème Anglaise

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Coffee

Organic Freshly Ground Brazilian Coffee served with Homemade Petit Four

Menu 4

Assiette of Goats Cheese

Twice baked Soufflé, grilled Cheese Salad and a Terrine wrapped in Oats with a Vine Tomato Chutney & Fresh Pesto

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#### Loin of Lamb

Seared Loin of Warwickshire Lamb with a Courgette & Cherry Tomato Tart, Fresh Asparagus, Jersey Royal Foam and a Port & Mint Jus

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Strawberry Bavaois

Local Strawberry Bavaois with Basil, Mini Tart Crème Patissiere & Trifle

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## Menu 5

### Tomato, Asparagus & Quail Egg Tart

Open Tart of Roasted Red Onions with Sun Blushed Tomatoes, Griddled Asparagus and Fried Quails Egg with a Rocket & Chard Salad

### Fillet of Beef

Fillet of Aged British Beef Medallions with Cote du Paris Butter, Sautéed Girolle Mushrooms, turned New Potatoes and a rich Madeira & Tarragon Jus

### Dessert Trio

Chocolate Cup with a dark Chocolate & Honeycomb, Mini Sticky Toffee Pudding with Caramel Sauce and a Lemon & Lime Posset with Candied Lemon

### Coffee

Organic Freshly Ground Brazilian Coffee served with Homemade Petit Four

## Menu 6

### Seared King Scallops

Seared King Scallops on Pea Purée with griddled Black Pudding and a Red Wine Reduction

### Roasted Guinea Fowl

Roasted Breast with a Smoked Leg Ballotine filled with Savoy Cabbage & Bacon, Fondant Potatoes, Crushed Artichokes and served with a Red Wine Jus

### Chocolate Mousse Fudge Cake

Milk Chocolate Mousse Fudge Cake, Kirsch Cherries and a Cherry Mocha Anglaise

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## Menu 7

### **Cured Beef Bresaola**

Home Cured Beef, sautéed Beetroot, Rocket & Parmesan with aged Balsamic Reduction

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Roasted Fillet of Cod

Roast Fillet of Cod baked in Turmeric with Curried Chick Peas and sautéed Baby Spinach

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### **Poached peach & Rosewater**

Poached Peach in Rosewater accompanied with Rice Conde and Italian Meringue

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Coffee

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Terms of Business

1. Payment

- A 30% non-refundable deposit is required initially to book and confirm our services for the event.
- At least 2 months notice must be given to change the date of the event, subject to availability.
- Final Numbers and any changes to dietary requirements and timings must be made 14 days prior to the event.
- Payment in full is required at least 7 days in advance of the event.
- Any adjustments to be paid on final invoice within 28 days.

2. Market Prices

Please note that this quote is based on current market prices and these may fluctuate between now and the day of the event, but please be advised that we shall keep you up to date with any alterations that may occur.

3. Access

The Chopping Block will require reasonable access to the area of the event in order to deliver and collect our equipments. This will include the use of lifts to upper and lower floors, the use of loading bays and vehicular access.

4. Insurance

The Chopping Block does not take responsibility against lost, stolen or damaged items, including items hired on behalf of the client

5. Staff

The Chopping Block will have responsibility for their staff meals, accommodation, transport, health and safety and all matters related to cooking performance. The event organiser should take full responsibility of health and safety of the whole event area including electricity, ventilation, fire exit and provision.

6. Force Majeure

We cannot accept liability or pay compensation where the "performance or prompt performance of our contractual obligations is prevented or affected by circumstances amounting to force majeure" Such events may include but are not limited to war or threat of war, riots, civil strife, terrorist activity, industrial action, natural or nuclear activity, fire and all similar events outside our control".