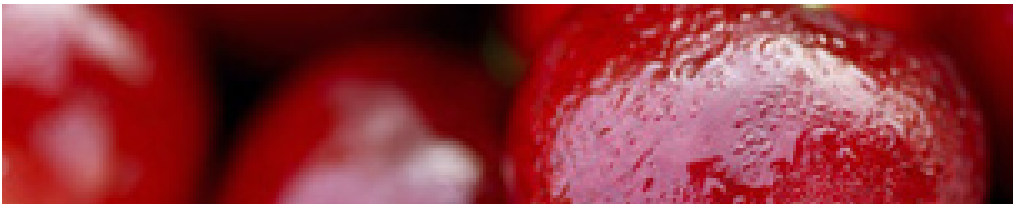




SAMPLE MENU PACK

prudes South Events & catering 2009



Here at **Due South** we pride ourselves on creating memorable food for every occasion. Our team of award-winning chefs, led by our head chef - Michael Bremner, are renowned for using only the very finest seasonal, local ingredients in delicious, creative ways.

So whether you're looking for a luxury wedding banquet or an informal buffet, our chefs will put together a menu that's perfect for you.

Our catered barbecues are ideal for outdoor occasions and no cocktail party is complete without a selection of our mouthwatering canapes.

And while our chefs are busy working their magic in the kitchen (which we can even bring with us if needed!), our friendly waiting staff will attend to your guests' every need, leaving you free to relax and enjoy yourself.

So whether it's just the two of you or a cast of thousands, let Due South make your event one to remember for all the right reasons.

For more detailed information, call our dedicated events team today on 01273 821 218 or email catering@duesouth.co.uk

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**Due South
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Gold Seated Menu Suggestions

All dishes are subject to seasonal availability

~ Starters ~

Fish

Lobster ravioli with watercress & salsa Verdi & lobster bisque
Lobster ravioli with lobster bisque
Langoustine cocktail

Meat

Rabbit rillettes with blackberry dressed salad & melba toast
South Brockwells farm venison carpaccio with juniper dressing
Smoked mallard with rhubarb compote

Vegetarian

Foraged herb & goats cheese terrine with balsamic jelly
Baked pumpkin & blue cheese gnocchi
Char-grilled asparagus with hollandaise

Soup

Fish soup with garlic crouton & rouille
Game bird consomme
Crab bisque

~ Mains ~

Fish

Half lobster Thermidor with parsley buttered new potatoes
Grilled turbot fillet with a herb crust with steamed clams, saffron potatoes & sauteed squash
Steamed lemon sole stuffed with crab on warm new potato & asparagus salad
Baked fillet of sea bass with pea, spinach & cockle risotto

Meat

Char-grilled sirloin stuffed with king oyster mushroom on a bed of runner beans with beer glazed carrots
Individual fillet of beef Wellington with roast carrot & parsnip, fondant potato & red wine jus
Roast loin of lamb stuffed with apricot & pine nuts, with dauphinoise potatoes & minted leeks

Vegetarian

Artichoke & goat's cheese stuffed aubergine with saffron spelt
Golden Cross cheese & asparagus souffle with wilted greens
Twice-baked cauliflower cheese souffle
Wild mushroom & black truffle risotto

~ Desserts ~

Cocoa Loco chocolate fondant & clotted cream
Cocoa Loco chocolate pave with honey tuille
Eton mess
Chilled chocolate fondant with berries
Sticky toffee pudding with butterscotch
Baked apple tart with Calvados clotted cream



Due South sources the very best organic, free range & biodynamic ingredients from small, independent producers within Sussex.

We aim to source at least 80% of our food from within a 35 mile radius of Brighton beach.

This means that our menus are shaped by seasonal availability & they change every month to reflect what's growing in Sussex right now.

Winner of the 2008 Sussex Sustainable Business Award & voted the best seaside restaurant in Britain by the Observer Food Monthly Magazine.

Please be aware that we cannot guarantee that all of our dishes are free of nut trace & our game may contain shot.

Silver Seated Menu Suggestions

All dishes are subject to seasonal availability

~ Starters ~

Fish

Hand-picked crab & chervil tian with bloody mary dressing
Scallops & confit cauliflower
Smoked seafood salad & caper mayonnaise

Meat

Pheasant terrine with Cumberland sauce
Seared pigeon breast with damson & dandelion salad
Free range chicken liver parfait with brioche

Vegetarian

Poached pear in beetroot stuffed with blue cheese
Tomato panzanella bread salad
Wild mushroom ravioli with Jerusalem artichoke soup

Soup

Celeriac & truffle
Fennel & Shetland black potato soup

~ Mains ~

Fish

Pan roast filleted monkfish in parma ham & sage leaf, with beurre blanc & crispy leeks
Pan roast fillets of sea bream with warm salad of marrow broad bean & herb Alexander
Roast sea bass, lobster mash, shellfish beurre blanc & sauteed leeks

Meat

Pan roast fillet of guinea fowl with wild mushrooms, celeriac fondant & buttered kale
Roast best end of lamb with roast plums & port, served with fondant potatoes & wilted spinach
Roast partridge with wild mushroom & onion sauce, bacon crisps & rosemary sauteed potatoes
Roast loin of pork with crackling, swede mash & apple & rosehip jelly

Vegetarian

Roast pumpkin risotto with beetroot jus
Tomato & basil tart with crispy potatoes
Wild mushroom & polenta roulade with truffled Jerusalem artichoke

~ Desserts ~

Bread & butter pudding
Apple & pear crumble with walnut & cinnamon ice cream
Seasonal fruit terrine with clotted cream
Summer pudding with clotted cream



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Bronze Seated Menu Suggestions

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~ Starters ~

Fish

Selection of cured fish - gravadlax, ceviche, soused
Squid & cockle risotto with sorrel
Smoked mackerel with roast parsnip & honey

Meat

Smoked chicken salad with chestnut & mushroom
Ham hock & broad bean terrine with a cider & apple jelly
Smoked venison with juniper

Vegetarian

Root vegetable & lentil terrine with char-grilled flat bread
Marinated three bean & artichoke salad
Butter nut squash risotto

Soup

Cucumber & mint
Beetroot & creme fraiche
Leek & potato (hot or cold)

~ Mains ~

Fish

Baked plaice fillet with herb & caper crust with lemon & parsley lyonnaise potatoes
Shellfish linguini
Fish stew with saffron sauteed potatoes

Meat

Crispy roast loin of pork with damson relish, parmentier potatoes & a spiced swede puree
Roast loin of pork with crackling, swede mash & apple & rosehip jelly
Free range chicken breast stuffed with leek & tarragon with a root vegetable rosti
Court Garden farm lamb medley with fondant potatoes

Vegetarian

Root vegetable Wellington with braised chicory & Plumpton jus
Roast red pepper & bean pie with radish & red onion salad
Beetroot & horseradish risotto with truffle oil

~ Desserts ~

Sherry trifle

Chilled rice congee with gooseberry compote
Spotted dick & creme anglaise
Elderflower & rhubarb panna cotta



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Bowl Food Menu selection

Our bowl food menu is a substantial & stylish alternative to canapes. Small but perfectly formed, bowl food dishes are a perfect middle way between canapes & a formal seated dinner, or equally ideal as a late meal selection for evening party guests.

~ Savoury ~

Sussex sausage & mash with red onion gravy

Daub of venison with new season potatoes

Shepherds pie

Rabbit & pheasant pie

South Downs lamb faggots & mash

Spiced lamb tagine

Braised ham hock with root vegetables & parsley sauce

Croque monsieur

Shin of 21 day hung beef with oysters & bacon

Berlotti beans with steamed leeks & clams

Due South fish stew

Fish & chips

Fish pie with parsley mash

Creamed pearl barley with foraged greens

Root Vegetable Tagine with Cous Cous & Greek Yoghurt

Vegetarian tempura

Bacon butties

~ Sweet ~

Sussex apple crumble with custard

Due South sherry trifle

Bread & butter pudding

Organic chocolate fondant

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All dishes are subject to seasonal availability

Summer BBQ selection

~ From the BBQ ~

Homemade Ditchling lamb burgers

Free range chicken skewers marinated in rosemary & lemon

A selection of Sussex sausages

Marinated Castle Farm rump steak

Pork ribs with honey glaze

Whole locally caught mackerel with Due South butter

Seared fillet of sea bass

Brighton scallop & bacon skewers

Half lobster baked in the shell

Seasonal vegetable skewers

Baked Golden Cross goat's cheese with garlic & thyme

Butterflied leg of lamb

Marinated pork tenderloin

Whole langoustines

Salt & pepper squid

Fillet of red mullet with herb butter

~ Side dishes ~

A selection of breads

Summer garden salad

Watercress pear & walnut salad

New potatoes, sour cream & chive

Marinated bean with garlic & mint

Home made coleslaw

Tomato and Red Onion Salad

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Canape selection

- Mixed seafood ceviche
 - Soused mackerel on rye
 - Brighton scallops
 - Rabbit liver parfait on brioche
 - Ham hock pease pudding
 - Beef carpaccio on horseradish blinis
 - Salt cod brandade on melba toast
 - Free range chicken & rosemary skewers
 - Twyneham Grange cheese shortbread
 - Trio of oysters
 - Beetroot mousse on char grilled flatbread
 - Smoked mackerel pate
 - Pork rillettes
 - Mini fish & chips with tartar sauce
 - Vegetable tempura
 - Due South crab sticks
 - Soup shots (hot & cold)
 - Wild mushroom rarebit
 - Mini yorkshire puddings with roast beef & horseradish
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- Sweet canapes
 - Organic chocolate truffles
 - Mini chocolate eclairs
 - Seasonal fruit tartlets with whipped cream
 - Macarons
 - Chocolate dipped strawberries
 - Chilled strawberry & black pepper soup
 - Cinnamon doughnut with hot chocolate shot

All dishes are subject to seasonal availability

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The enclosed menus only represent a fraction of the dishes we can offer - we also have luxury cream tea menus, finger buffet dishes, picnic hamper selections - and can adapt most of our dishes or selections to suit every eventuality & taste.

To find out more & to discuss your event requirements do not hesitate to contact our events team on 01273 821 218 or email catering@duesouth.co.uk

We look forwards to hearing from you soon.

Due South Catering
139 Kings Road Arches
Brighton BN1 2FN
01273 821 218 / www.duesouth.co.uk

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