



R A V E N S A I T

M E N U - C O L L E C T I O N

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[www.ravensait.co.uk](http://www.ravensait.co.uk)

Ravens Ait Island. Portsmouth

Rd, Kingston Upon Thames,

Surrey KT6 4HN

*Menu Collection*



## Finger Buffet

### SELECTION OF SANDWICHES AND WRAPS

Choose any 3 fillings, additional fillings £2.95pp

Smoked salmon, cream cheese and cucumber  
Truffled egg mayonnaise  
Coronation chicken, raisins, granny smith  
Wiltshire honey roast ham and grain mustard mayonnaise  
Red pepper Houmous, avocado  
Mature cheddar, red tomato chutney  
Crunch crudites, blue cheese dip (VG)

### FINGER BUFFET ITEMS

#### Hot Items

Choice of 3, additional items £4.25pp

Mini cheese burgers, Wookey hole cheddar mustard mayonnaise  
Barbeque pulled pork slider, crushed peanut, spring onion  
Vegetable samosas, Thai sweet chilli sauce (VG)  
Cocktail spring rolls, mint dip  
Honey glazed chipolatas, sesame seeds  
Chicken satays skewers, peanut sauce  
Spanish quiche  
Quiche Lorraine  
Buttermilk chicken goujons, chipotle dip

#### Sides

Choice of 1, additional items £1.50 pp

Hand cut crisps (VG)  
Tortilla chips, guacamole  
Marinated olives (VG)

#### Desserts

Bite size selection of desserts

## Fork Buffet

### SELECTION OF FRESHLY BAKED BREADS WITH OLIVE OIL

#### SALADS

Choice of 4, additional items £3.95pp

Chargrilled chicken ceaser salad, baby gem lettuce, semi dried tomatoes  
Mozzarella, marinated tomato and basil  
Beetroot, apple, thyme and balsamic (VG)  
New potato, spring onion and mayonnaise

#### MAINS

Choice of 3, additional items £6.95 each

Moroccan Chicken Tagine  
Bang bang chicken  
Chicken tikka masala  
Jamaican jerk chicken  
Roast lemon & herb marinated chicken with Mediterranean vegetable ratatouille  
Thai chicken green curry  
Beef lasagne  
Vegetable lasagne  
Pan fried gnocchi, wild mushrooms, white wine, creme fraiche  
Vegan Thai vegetable curry (VG)  
Butternut squash & chickpea tagine  
Aubergine Parmigiana  
Blackened salmon, chervil salsa verde  
Seabass, asparagus, fennel & lime  
Mediterranean vegetables, kalamata olives & goats cheese pasta

#### SIDES

Choice of 4, additional items £3.95pp

Roasted new potatoes, garlic, rosemary & olive oil (VG)  
Cous cous (VG)  
Steamed rice (VG)  
Thick cut chips (VG)  
Parmentier herb potatoes

#### DESSERTS

Choice of 2, additional items £4.95pp

Chocolate & raspberry tart (VG / GF)  
Crunchy apple pie  
Orange & lemon tart  
Chocolate truffle brownie  
Vanilla bean cheesecake  
Fresh fruit salad (VG)  
Eton Mess

Menu & Desserts



## BBQ

### MAIN DISHES

**Choice of 3, additional items £6.95pp**

- Beef steak cheeseburger
- Flat Iron, Bourbon & barbeque glaze
- Piri Piri Chicken, smoked garlic butter
- Lemon, lime & rose harissa marinated chicken
- Portuguese Grilled sardines, rock salt
- Seabass, lime & chilli salsa
- Grilled haloumi & Mediterranean vegetables
- Spicy bean burger
- Beyond meat plant-based burger (VG)
- Jerk chicken
- Mince lamb & coriander koftas
- Minute steak
- Portobello mushroom & goats cheese burgers
- Spicy bean burger & smashed avocado
- Selection of Butchers sausages
- Lebanese lamb skewers & minty raita

### SALADS & SIDES

**Choice of 3, additional items £3.95pp**

- Mexican Rice (VG)
- Potato and spring onion salad
- Mix green leaf salad (VG)
- Roasted vegetable cous cous, harissa dressing
- Greek salad
- Buffalo mozzarella, crème fraiche, vine tomato
- Chicken ceaser salad, parmesan shavings
- Thick cut chips (VG)
- Sweet potato fries, Cajun seasoning (VG)
- Roasted new potatoes, garlic, rosemary (VG)

## BBQ

### DESSERTS

**Choice of 2, additional items £4.95pp**

- Chocolate and raspberry tart (VG, GF)
- Crunchy Apple pie
- Orange and lemon tart
- Chocolate truffle brownie
- Vanilla bean cheesecake
- Fresh fruit salad (VG)
- Eton mess



Menu & More



## Canapes

- Heritage tomato, red onion & basil Bruschetta (VG)
- Hoisin crispy duck, cucumber, lime & chilli wrap
- Devonshire Crab, lime, avocado & tortilla
- Smoked salmon, dill crème fraiche & caviar
- Beetroot, goats' cheese balsamic & thyme
- Truffle arancini & parmesan cream
- Tempura prawns & yuzu mayonnaise
- Cocktail vegetable samosa & Thai sweet chilli dip (VG)
- Jamaican Jerk chicken, pineapple & salsa
- Chick pea and Beetroot falafel & baba ghanoush (VG)
- Sun blush heritage tomato, smoked cheddar arancini & walnut pesto
- Stuffed Paani puri, green tomatillo & jalapeno chutney
- Chat masala, tamarind, mango & papaya



## 3-Course Meal

### STARTERS

- Wild mushroom velouté, dark truffle oil
- Fire roasted tomato and red pepper soup, basil infused chilli oil (VG)
- Scottish salmon, lightly brined, ajo blanco, compressed cucumber, salmon roe
- Thai marinated Salmon, green papaya, kaffir lime, cucumber, coconut, lemongrass dressing
- Star anise and orange cured Sea trout, nashi pear, pickled orange peel, watercress dressing
- Roasted chicken, fig and mango salad, Chilli and lime Dressing
- Smoked Duck breast, shaved fennel, Romanesco, sloe Gin, blueberries
- Game terrine, pickled watermelon rind, compressed cucumber relish, radish, sourdough tuille
- Burrata, crème fraiche, British heirloom tomatoes, micro basil
- Green asparagus, whipped Berks well, endive and orange dressing
- Thyme and balsamic glazed beetroot and goats curd salad, pumpkin seeds, candied pecan nut

### MAINS

#### CHICKEN SUPREME

Slow roasted Cornfed chicken supreme, asparagus, Emmental, Parma ham, tender stem broccoli & Madeira jus

#### CHICKEN BREAST

French trimmed Chicken breast, potato fondant, sauteed greens, tomato & kalamata olive jus

#### SEABASS FILLET

Fennel lemon butter, orange braised endive, apple and dill salad

#### PAN FRIED COD

Saffron mash, braised chicory & pickled papaya

#### GNOCCHI

Confit garlic, crème fraiche, pea broad bean

#### AUBERGINE PENNE ARRABBIATA

Fiery chilli oil & shaved parmesan

#### PAN FRIED RUMP OF LAMB

Roasted vegetable and vine tomato ratatouille, red wine jus

#### GRILLED SURREY FARM FILLET STEAK

Dauphinoise potato, roasted vegetables, Claret jus

### DESSERTS

- Baked lotus Biscoff cheesecake, dark chocolate & seasonal berries
- Crème brulee cheesecake & seasonal fruit
- Belgian Truffle brownie wedge, chewy brownie base & chocolate sauce
- Banoffee torte with seasonal berries
- Dark chocolate and salted caramel delice, chocolate mousse, soft centre of salted caramel & vanilla fudge
- Lemon meringue & raspberry coulis

Menu & Desserts



## International Bowl Food

Choose any bowl for £14.95pp - We recommend at least 2 bowls per person

### SALAD BOWLS

Chicken Caesar  
Mozzarella, marinated tomato, basil  
Beetroot, apple, thyme, balsamic (VG)  
New potato, spring onion, mayonnaise

### HOT DISHES

Moroccan chicken tagine, cous cous  
Bang bang chicken, sticky rice, tender stem broccoli  
Chicken tikka masala, saffron rice  
Jamaican jerk chicken, pea pilaf  
Roast lemon and herb marinated chicken, Mediterranean vegetable ratatouille  
Thai Chicken green curry, rice  
Beef lasagne  
Vegetable lasagne  
Pan fried Gnocchi, wild mushrooms, white wine, crème fraiche  
Vegan Thai vegetable curry, rice (VG)  
Butternut squash and chickpea tagine, cous cous (VG)  
Blackened salmon, chervil salsa Verde, steamed vegetables  
Seabass, asparagus, fennel, lime, pasta  
Mediterranean vegetable, kalamata olives, goats cheese pasta

## Exclusive Ravens Ait Menu

### ON ARRIVAL

Choice of 3 canapes from our  
canape selection

### SOUP

Cream of roasted tomato & red pepper  
soup with chilli & basil infused oil (VG)

### STARTER

Burrata, creme fraiche, British heirloom tomatoes, micro basil

### FISH COURSE

Pan fried sea bass, marinated in citrus Bergamia, tender stem  
broccoli, roasted chilli, fennel seed & cashew

### MAIN COURSE

#### Choice of 1

Grilled fillet steak cooked medium to perfection, dauphinoise  
potato, forest wild mushroom & red wine jus

Gnocchi, confit garlic, creme fraiche, pea broad bean

### DESSERT

Salted caramel mousse on crisp feuilletine base topped  
with bulbs of chocolate ganache, salted caramel  
cannelloni

### PETITE FOURS Tea or Coffee

Menu & Desserts



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*BBQ*

3 mains, 3 sides &  
2 desserts

£36

*Sit Down*

3-Course Classic Meal

£55

*Exclusive Ravens  
Ait*

7 Course Classic Meal

£89

*Buffet*

Fork Buffet: 3 mains,  
4 sides or salads & 2  
desserts

£36

Finger Buffet: 3  
Sandwiches, 3 hot  
items, 1 side & 1  
dessert

£32

International Bowl  
Food

£14.55 per bowl

*Light food*

**CANAPES**

4 items	£10
5 items	£12
6 items	£15

**EVENING FOOD**

Bacon/Egg Sandwiches  
£5

Pizzas  
£8

Mini: Chicken/Fish/Veg  
with chips

£7

*Extras*

Unlimited  
prosecco 1 hour  
£15

Unlimited soft  
drinks 1 hour  
£6

Toast drink  
£6

Non-alcoholic  
toast  
£2.50

1/2 bottle of  
house wine  
£9

Tea & coffee  
station  
£2