

# *Raven's Ait*

## MENU COLLECTION





# Finger Buffet

## Selection of sandwich and wraps

Honey roasted Ham and English mustard

Mature cheddar, Branston pickle

Somerset brie and cranberry

Line caught tuna mayonnaise and roasted  
peppers

Roast chicken green pesto, mayonnaise

## Finger Buffet items

Crunchy crudités, roasted red pepper hummus  
& blue cheese dip

Quiche Lorraine

Spanish quiche

Mini cheese brioche burgers, chipotle  
mayonnaise

Barbequed pulled pork slider rolls

Breaded goujons of fish, tartare sauce

Cod bites, lemon mayonnaise

Tempura Prawns, sweet chilli mayonnaise

Vegetable samosas, yoghurt and mint dip

Vegetable spring rolls, sweet chilli sauce

Sausage rolls

Cocktail sausages in honey and grain mustard

Chicken sate, peanut sauce

Barbequed chicken wings

Chicken tikka bites

Tandoori chicken drumsticks

# Fork Buffet

## Selection of freshly baked breads with olive oil

## Salads

Chargrilled chicken ceaser salad, baby gem lettuce, semi dried tomatoes

Pickled beetroot, parsley, feta and toasted pine nuts

## Mains

Moroccan Chicken Tagine

Chicken tikka masala

Spinach and ricotta tortellini, wild mushroom sauce, English parmesan

Thai vegetable curry

Tempura prawns, oriental vegetables

Cajun spiced Medallions of salmon, quinoa & fennel salad

## Sides

Steamed rice

Coconut rice

Rosemary and garlic roasted potatoes

## Dessert

Assorted Selection of Desserts

Fresh fruit salad

# BBQ Menu

## Main Dishes

Traditional Cumberland Pork Sausages  
6oz Beef burger, bacon and cheese served separately to build your own  
Teriyaki beef skewers  
Chilli and coriander prawn skewers  
Cajun skewered salmon  
Jerk chicken skewers  
Tikka chicken skewers  
Rump steak (£2.50 supplement)  
Spiced Bean Burger (V)  
Mediterranean vegetable skewers (V)  
Quorn sausages (V)

**Served with fresh breads and a selection of sauces**

## Sides and Salads

Sweet potato fries  
Roasted baby new potatoes  
Mixed beans peas and spicy rice  
Mixed salad  
Vine ripened cherry tomato, buffalo mozzarella, basil and fig salad  
Caesar salad  
Rocket and Parmesan with balsamic glaze  
Classic potato salad with chives and lemon mayonnaise  
Coleslaw of cabbage, onion and carrot in mayonnaise  
Moroccan couscous salad, lime and mint dressing  
Tomato and red onion salad  
Pasta salad with roasted vegetables and pesto dressing

## Desserts

Banoffee Pie  
Raspberry and white chocolate cheesecake  
Lemon posset  
Rich chocolate mousse  
White chocolate mousse  
Eton mess  
Baileys crème brulee  
Classic new York cheesecake  
Pimms O'clock jelly with strawberry, mint and cucumber





# Canapes

Hoisin duck, chilli, lime and coriander shoots  
Smoked salmon, goats cheese, fennel crisp and dill crème fraiche  
Chicken liver parfait, apple jelly and sesame  
Lime & chilli marinated tiger prawns, smoked chilli mayonnaise  
Quinoa and potato, mint and chilli relish  
Chaat masala, tamarind and mango  
Lamb kofta with coriander cauliflower puree  
Jamaican jerk chicken, pineapple salsa  
Chickpea and beetroot falafel



# Classic Menu

## Starters

Slow roasted Duck and orange parfait, Cointreau and citrus zest emulsion  
Roasted Beetroot & Cornish Goats milk cheese salad candied walnuts, baby leaf salad  
Chargrilled chicken Ceaser, baby gem lettuce, semi dried tomato, ciabatta herb croutons  
Italian Mozzarella, crème fraiche, baby basil & kale pesto, cherry tomatoes and fine rocket

## Mains

Suffolk farm Chicken breast, slow roasted Mediterranean vegetables ratatouille, lemon and thyme emulsion  
Grilled chicken supreme in a handpicked wild mushrooms, white wine & crème fraiche sauce  
Slow Roasted Surrey Farm topside of beef, Yorkshire pudding, red wine jus  
Classic beef steak and Guinness casserole pie, crusty puff pastry  
Buffalo ricotta and baby spinach tortellini, mascarpone crème and sun blush tomato sauce, basil oil  
Tomato and roasted Mediterranean vegetable risotto, aged parmesan  
Pan fried Cod loin, wilted leafy greens & tomato béarnaise

## Desserts

Individual creamy Vanilla bean cheesecake on buttery biscuit base, cocoa bean sauce  
Dark Belgian chocolate truffle mousse, raspberry coulis  
Banoffee torte, banana mousse with soft cantered caramel & slices of Banana, glazed with caramel and white chocolate, seasonal berries

# Gold Menu

## Starters

Cream of fire roasted tomatoes soup, basil infused oil

Hand sliced Scottish Smoked salmon, fennel and dill crème fraiche, and fine seasonal leaves

Cajun marinated chicken salad, Alphonso mango & chipotle emulsion

Balsamic glazed beetroot, Cornish Goats milk cheese, sesame hummus, toasted Persian walnuts

Pressed Ham hock terrine, British apple and tarragon dressing

## Mains

French trimmed Suffolk Farm chicken supreme, buttered kale, slow cooked tomato and Kalamata olive jus

Roasted chicken supreme stuffed with asparagus and French Emmental cheese, wrapped in sliced Parma ham, Madeira jus

Pan fried Scottish Salmon, mosaic of charred Mediterranean vegetables, champagne hollandaise

Truffled Mac n cheese croquette, cauliflower puree, baby spinach and slow roast tomato

English Asparagus, summer peas and ricotta Pasta, aged Parmesan

Stuffed saddle of welsh lamb with handpicked sage, onion and apricot, rosemary jus

## Desserts

Cookie n cream, Set vanilla cheesecake made on biscuit base, topped with dark chocolate & a mini Oreo cookie

Dark chocolate and salted caramel Delice, Dark chocolate mousse with a soft centre of salted caramel, topped with chocolate ganache & pieces of vanilla fudge

Coconut panacotta, pineapple and Dutch chilli emulsion, Pina colada Jelly

# Platinum Menu

## Starters

Veloute of handpicked wild mushrooms, Dark truffle oil

Thai marinated Scottish salmon, kaffir lime, green papaya and cucumber salad, coconut and lemon grass dressing

Textures of cauliflower, pickled balsamic glazed red grapes, caper emulsion and mint

Hand sliced Prosciutto di Parma, crushed kale pesto potatoes, balsamic and truffle dressing

Roasted smoked duck, tea poached plum, kohlrabi, orange, chilli & sesame jam

## Main course

Slow Roasted Surrey farm striploin of beef cooked to perfection, claret jus, and Yorkshire puddings

Welsh Lamb rump, dauphinoise potatoes, confit shallot, Jus

Fillet of seabass, orange braised endive, fennel and citrus emulsion

Poached Scottish Salmon and crayfish Pasta, asparagus pesto and aged parmesan

Corn fed Suffolk chicken supreme, stuffing of wild mushrooms, fricassee of leeks and British peas & cep cream

Tomato and roasted Mediterranean vegetable risotto, aged parmesan served in a courgette flower

## Desserts

– Baked cookie dough and toffee cheesecake, vanilla and cocoa cream

– Belgian truffle wedge, rich chocolate torte on chewy brownie base, salted caramel ice cream

– Lemon meringue dome, a lemon mousse with zesty soft centre, topped with an Italian meringue, accentuated by torching



# *Day Delegate 1*

## **On Arrival**

English tea, coffee and pastries

## **Mid-morning**

English tea, coffee and Biscuits

## **Lunch**

Chefs choice of sandwiches with fresh salads,  
sausage rolls, spinach and feta rolls

Homemade biscuits

## **Mid-afternoon**

English tea, coffee with chefs choice homemade  
cakes





# Day Delegate 2

## **On Arrival**

English tea, coffee and pastries

## **Mid-morning**

English tea, coffee and Biscuits

## **Lunch**

Choice of 2 mains, sides and 1 dessert from the BBQ or hot buffet

Selection of bite size desserts

English tea and coffee

## **Mid-afternoon**

English tea, coffee with chefs choice  
homemade cakes



Prices do not include venue hire  
Prices are per person and include VAT

### BBQ menu

2 mains, 3 sides, 1 dessert £30  
3 mains, 4 sides, 2 dessert £36  
4 mains, 5 sides, 3 dessert £42

### Finger Buffet

4 items £22  
Sandwiches + 4 items £30  
Sandwiches + 5 items £36  
Sandwiches + 6 items £42

### Fork Buffet

2 salads, 4 mains, 2 sides, 2 desserts £36

### Canapes

4 items £10  
5 items £12  
6 items £15

### 3 course seated

Classic Menu £40  
Gold Menu £50  
Platinum £60

# Prices

### Day Delegate

Day Delegate 1 £24  
Day Delegate 2 £48

### Add ons

Unlimited prosecco 1 hour £15.00  
Unlimited soft drinks for 1 hour £6  
Toast drink (prosecco) £6.00  
Toast – sparkling elderflower £2.50  
1/2 bottle of house white and red £9.00  
Chair hire (chivari chairs) £3.50  
Tea and coffee station £2.00

### Drink packages

Captains Drink package (prosecco reception and 1/2 bottle of wine or 2 beers  
per person £15

Commodores Drink package (4 hours unlimited drinks - draught/bottled beer, small  
glasses of house wine and soft drinks) £30

Admirals Drink package (4 hours unlimited drinks - draught/bottled beer, small glasses  
of house wine, single house spirits with mixers and soft drinks) £36

### Evening food (minimum 50 people)

Bacon/Egg Sandwiches £5  
Pizzas £8  
Mini - chicken/fish/veggie with chips £7



# Contact us

For more information why not contact a member of our dedicate events team who will be more than happy to help with any questions and to arrange a viewing of the island.

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