



JIMMY GARCIA
CATERING

Feast with us!

STARTERS

Meze

Hummus, tzatziki, baba ghanoush, beetroot yoghurt & sumac Butternut squash falafel Spinach, feta & filo parcels, pomegranate seeds Zaatar Lebanese flat bread

Antipasti

Artisan charcuterie selection; Cecina, Lomo, Jamon Serrano, Chorizo Pickled chillies, marinated artichokes, olives Heritage tomato, burrata, wild nettle pesto bruschetta Red pepper & parmesan arancini, saffron aioli

Tapas

'Tortilla Espanola' traditional Spanish omelette, caramelised onion and potatoes 'Gambas Al Ajillo' garlic & parsley butter king prawns Chorizo Croquetas, smoked paprika mayo Pimientos De Padron, pimenton & ajo blanco

Selection of artisan breads



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Dig for Dinner

Seed trays filled with savoury mousse (e.g. Carrot & caraway mousse and beetroot & sumac mousse) Edible soil & pickled baby vegetables to resemble a veg patch!
Served with crusty bread

Picnic Starter

Wild boar & apple sausage roll.

Tunworth & asparagus tartlet with real ale chutney.

Smoked mackerel & horseradish rilette, pickled cucumber.

Jimmy's house slaw & pickles.

Mini individual artisan baguettes & rolls with Netherend butter.

Sharing Oyster starter

(6 oysters pp)

Freshly Shucked Maldon Oysters served on crushed ice with a selection of garnishes:

Sauce mignonette, sriracha pearls, pickled Jalapeno's, fresh lemon wedges,

Dill oil, Soy & sesame dressing



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MAIN COURSE

Lamb, Peas & Greens

18hr Slow Braised Shoulder of Lamb French Trimmed
Lamb Cutlets, Salsa Verde Roasted New Potatoes In
Rosemary & Garlic Tenderstem Broccoli, Asparagus,
Peas, Samphire, Pea & Mint Mousse Lavender, honey
and mustard dressing

Rosemary Jus

Game Feast

Whole saddle roast venison, venison red wine sauce.

Mallard and chestnut croquette, beetroot ketchup.

Smoked bone marrow boulangerie.

Charred hispi cabbage with black truffle & hazelnut
butter. Lavender honey glazed parsnips with fresh thyme.

Rosemary Jus



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Pie & Mash

Traditional pies made with fresh British ingredients and buttery pastry. Vegan option available on request.

British Beef and craft ale pie

Or

Chicken, Ham & Leek pie with fresh thyme

Or

Chestnut mushroom & asparagus pie

Sides:

Garlic and thyme potato puree.

Minted peas with salted butter.

Whole roasted emperor carrots with star anise & orange

Charred hispi cabbage wedges with black truffle butter.

Traditional Gravy (flavour depending on your choice of pies).



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Italian Feast

Whole Porchetta, stuffed with fennel seeds, lemon & sage.

Cannellini bean salad, basil gremolata, sundried tomatoes & black olive.

Marinated mozzarella balls with chilli & walnut pesto.

Shaved fennel, fresh orange, dill and olive oil salad.

Orecchiette, roast courgettes, toasted pine nuts, lemon oil & fresh basil.

Beef sharer (upgrade to fillet steak for Supp)

Whole Beef Sirloin, roasted and sliced.

Duck fat roast potatoes, fresh thyme & garlic.

Stinking bishop cauliflower cheese.

Provencal tomatoes, herb crumb.

Buttered seasonal greens.

Sauce bordelaise, Bearnaise sauce.



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Gourmet BBQ (Spring/Summer only)

Medium rare bavette steak per person, salsa verde Mini chicken & med veg souvlaki, tzatziki // mini med veg & halloumi kebab 'Seared tuna niçoise' - seared sashimi grade tuna, BBQ corn puree, samphire, green beans soft boiled duck egg, sauce vierge

Heritage tomato, crispy pancetta, avocado & red onion salad, white balsamic dressing Charred nectarine, hay smoked goat curd, pea mousse, pea shoots, tenderstem broccoli, asparagus, toasted almonds, mint oil vinaigrette Heritage coleslaw New potatoes, mint, parsley & butter

Moroccan Feast

Chermoula spiced chicken skewers.

Zhoug marinated lamb koftas.

Pomegranate tabbouleh, preserved lemon & mint dressing with toasted cashews.

Carrot & coriander slaw, date molasses & zathar

Lebanese flatbreads.

Smoked Aubergine hummus, Cucumber & feta tzatziki,

Homemade fermented chilli sauce.



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Fondue

Traditional Cheese Fondue New Potatoes with herb butter Green Salad Crusty Bread Selection of Charcuterie; Lomo, Cecina, Chorizo, Jamon House pickles

Mexican taco sharer

8hr slow cooked shoulder of adobo pork

Whole baked adobo aubergines (V)

Salsa borracha, Pico de Gallo, Jalapenos, Sour cream.

Traditional soft taco shells.

Sides:

BBQ corn, Espazote mayonnaise, pecorino, chilli & lime.

Drunken black beans with smoked chilli & stewed peppers. Mexican rice – traditional tomato & chilli braised rice.

Chicken sharer

Peri peri spatchcock chicken, charred & portioned.

Smoked paprika rice, braised with peppers & garlic.

Spicy red cabbage slaw.

Navarico chickpeas, roast piquillo peppers, sweet onion & herby dressing.

Smashed avocado, pickled red onion & coriander.

Charred pitta breads.



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DESSERT

Eton mess

Giant meringues, fresh berries, strawberry cream, raspberry coulis, elderflower jellies, edible flowers
All piled up on large dish for guests to share!

Selection of Mini Desserts (choose 3)

Lavender fancies - Light vanilla sponge, white chocolate ganache, icing and dried lavender

Banoffee teacakes - Shortbread base, banana curd, salted caramel and marshmallow, milk chocolate

Pistachio and raspberry Battenberg

Jaffa cake macarons - Zesty macaron, orange Jam, dark chocolate, orange zest

Ferrero Rocher doughnut - Chocolate custard, Nutella frosting, candied hazelnuts, chocolate drizzle

Billionaires' brownies - Fudgy chocolate brownie, caramel and chocolate glaze, gold 'dust'

Rhubarb dodgers - Rhubarb jam and vanilla bean custard, butter biscuits

Eton mess truffles - Strawberry and elderflower ganache, Valrhona Ivoire chocolate, crushed meringue



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DESSERT

Fill your own doughnuts

Create your own doughnuts! We make them fresh & have a selection syringes filled with jams, purées & curds, as well as different frostings and sprinkles to choose from.

Edible garden

Oreo cheesecake filling, edible plant pots, chocolate soil, meringue mushrooms, chocolate stones, flowers and cocoa syrup served in a watering can.

Waffle stack

Layers of fresh toasted waffles with sliced bananas, mascarpone cream, candied pecans, maple syrup, mini pretzels & cocoa.