

Intimate Cuisine

Quality Caterer In London

FINE DINE

STARTER

- Cajun chicken Caesar salad with parmesan shavings, crispy bacon, Caesar dressing and garlic herb croutons
- Pan-fried crab & callaloo cakes with mango & lime salsa & mixed greens salad
- Ackee & salt fish quiche with lemon & dill aioli with dressed spring onion & rocket salad
- Smoked mackerel & green onion fritters with sweet corn & mango relish
- Chargrilled asparagus, poached duck egg and crisp pancetta salad
- Garlic & scotch bonnet peppered king prawn's brochette with dressed rocket salad
- Spiced pumpkin soup with garlic & herbs croutons
- Roasted sweet potato & cashew ravioli served with shaved parmesan & basil oil
- Caramelised onion, callaloo & goat cheese tart with a balsamic glaze
- Sweet potato & Chana cakes with mango & lime salsa & mixed greens salad

MAIN COURSE

- Rack of herb-crusted lamb served with fine green beans, sweet potato puree with rosemary, thyme & mint jus
- Honey & garlic pork tenderloin served with herbed crushed potatoes, braised cabbage & warm apple sauce
- French-trimmed chicken breast filled with callaloo & plantain served with coconut rice, asparagus & caramelised carrots
- Pan-fried duck breast with our mild in-house Jerk seasoning, with orange & honey sauce served with garlic butter potatoes & seasonal vegetables

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- Seabass fillet coated in Cajun spiced & pan-fried served with herbed crushed potatoes and chargrilled lemon & garlic asparagus.
- Pan-fried sweet & spicy rum glazed salmon, served with egg noodles, Bok choy & spring onion
- Spanish cod stew with red peppers, paprika, chorizo and chickpeas served with roast new potatoes
- Sweet potato & chickpea curry served with herb couscous & crème fraiche
- Honey-glazed, pumpkin, sweet pepper, callaloo ratatouille and goat's cheese stack served with seasonal vegetables
- Sweet potato & Chana cakes with roasted chicory, thyme & grilled mixed vegetables

DESSERT

- Mango & coconut cheesecake served with a mixed berry coulis & fresh strawberry
- Malibu & sticky toffee carrot pudding served with fresh Chantilly cream & toffee sauce
- Rum & raisin chocolate brownies served with coconut ice cream & fresh mixed berries
- Mango & papaya Eton mess served with almond shortbread & mixed berry coulis
- Lemon & passion fruit posset served with coconut tulip
- Pineapple & almond frangipani tart with guava jelly glazed
- Bramley apple, oat & maple syrup crumble served with vanilla custard
- Tart au citron served with Chantilly cream
- Warm French apricot and almond tart served with pouring cream
- Trio of desserts

Prices start from £115.00 a person based on a minimum of 8 guests to include a choice of 2 starters, 2 main and 2 desserts, All the necessary service equipment, crockery, cutlery and uniformed staff.

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