

School balls

Keep your guests fuelled up for the celebrations with these easy menu options.

School ball one

This is a canapé style menu that will be served around the room on trays and to bar leaners.

This menu is suitable for a supper or snack.

CANAPÉS

Jalapeno and queso croquettes with chipotle salsa V

Butter chicken curry pie

Simple pork sausage rolls

Quinoa and chickpea falafel with smoked yoghurt V GF

15.50 per person

Minimum 30 guests

School ball two

This is a canapé style menu with a light snack to start that will be served around the room on trays and to bar leaners.

This menu is suitable for a supper or snacks.

TO START

Corn chips and salsa V

CANAPÉS

Jalapeno and queso croquettes with chipotle salsa V

Lemongrass chicken dumpling with sesame, spring onion and chilli XO mayonnaise

Salt and pepper calamari with fennel seed and lemon remoulade

Bang Bang chicken tart with soy chicken, chilli, peanuts, coriander and spring onion

17.50 per person

Minimum 30 guests

School ball three

This is a canapé style menu with a light snack to start. Served around the room on trays and to bar leaners.

This menu is suitable for a meal period, it doesn't last all evening.

TO START

Hummus with za'atar and black olives, roquette and feta pesto V GF

Caraway rye loaf and sliced ciabatta V

CANAPÉS

Organic butternut arancini with roast garlic cream V GF

SNACKS

Wedges with sour cream and sweet chilli V

Pizza with salami, pesto and mozzarella cheese

Vegetarian pizza with pumpkin, feta and roquette V

21.00 per person

Minimum 30 guests

School ball four

This is a canapé style menu with a light snack to start and a carvery. Served around the room on trays and to bar leaners.

This menu is suitable for a meal period, it doesn't last all evening.

TO START

Corn chips and salsa V

CANAPÉS

Lemongrass chicken dumpling with sesame, spring onion and chilli XO mayonnaise

Salt and pepper calamari with fennel seed and lemon remoulade

MANUKA SMOKED HAM CARVERY

Glazed, smoked and studded ham carved in the room

Served with dusted bap rolls, aioli, dijon and wholegrain mustards

DESSERT

Lemon meringue pies V

28.00 per person

Minimum 30 guests

School ball beverages one

One 'Seasonal Spritzer' non-alcoholic punch

Coca-Cola
Diet Coke
Lemonade
Fanta varieties

Orange juice
Apple juice
Iced water

1 hour	7.00 per person
2 hours	9.00 per person
3 hours	10.50 per person
4 hours	12.00 per person
5 hours	13.50 per person

Minimum 30 guests

School ball beverages two

Two 'Seasonal Spritzers' non-alcoholic punch

Coca-Cola
Diet Coke
Lemonade
Fanta varieties

Orange juice
Apple juice
Berry and mango ice tea
Iced water

1 hour	10.50 per person
2 hours	12.00 per person
3 hours	13.50 per person
4 hours	15.00 per person
5 hours	17.50 per person

Minimum 30 guests

Glossary

Arancini Fried rice balls coated with breadcrumbs

Aromates de legumes Beans and lentils seasoned with fragrant herbs / leaves

Béchamel A white sauce of milk and roux

Beignet A small piece of seafood, vegetables or goats cheese covered in batter then deep fried

Beurre blanc Butter and wine sauce

Blini A small pancake made with yeast and buckwheat flour

Boulangier Baker to prepare and bake bread

Brunoise A basic knife cut measuring 1/8" x 1/8" x 1/8"

Cavolo nero Italian black cabbage

Chat Baby potatoes

Chevre Goats milk cheese

Colcannon Traditional Irish dish consisting of mashed potatoes mixed with kale or cabbage

Cornichons Small pickled cucumbers or gherkins

Crème Fraiche Soured cream containing about 28% butterfat

Empanada Latin American pastries filled with either seafood, meat, cheese or vegetables.

En croute Wrapped in pastry and baked

Fattoush Bread salad made from toasted or fried pieces of pita bread combined with mixed greens and other vegetables

Fine delicate

Fricassee Meat or chicken pieces in thick white sauce

Grana Hard mature cheese from Italy

Gremolata A chopped herb condiment made with lemon zest, garlic and parsley

Gribiche Mayonnaise style cold egg sauce

Griottine A type of morello cherry steeped in liqueur

Grissini Pencil sized sticks of crisp, dry bread

Gula malaka (Coconut) palm sugar

Jus gras Lightly reduced stock

Kai moana Maori term for food from the sea, including fish, shellfish, and sea plants

Labneh Greek yoghurt which has been strained in a cloth to remove the whey

Lardons Small pieces of bacon used to add a rich salty flavour to foods

Lyonnaise Dish of sliced pan-fried potatoes and thinly sliced onions, sautéed in butter with parsley

Mushrooms a la Grecque Cooked with vinegar, olive oil, coriander and other seasonings then allowed to marinate and served cool

Naan Tandoor baked, unleavened Indian bread

Nahn jim Thai dipping sauce. Combination of Thai fish sauce, lime juice, palm sugar, chillies, garlic and coriander

Pecorino Italian sheep's cheese

Pedro ximineza Name of a white grape variety grown in certain parts of Spain and used in sherry

Pois a la Francoise's Onions, bacon, lettuce and fresh peas cooked in butter

Pommes Potatoes

Remoulade Cold sauce made with mayonnaise and herbs, chopped pickles, capers, mustard, parsley etc

Romano Sharp tasting Italian cheese similar to Parmesan

Sauternes French sweet wine

Skordalia Potato and garlic mash / dip

Sous vide Food cooked in sealed airtight plastic bags in a water bath for a long time

Siu mai Chinese dumplings

Tempeh Traditional Indonesian soy product

Vierge French sauce made from olive oil, lemon juice, chopped tomato and basil

Vichyssoise Thick soup of pureed leeks, onions, potatoes, cream and chicken stock

Wafu Japanese vinaigrette

Wambok Chinese cabbage

Yuzu Japanese citrus fruit

If we've missed anything on this that doesn't quite make sense, please just ask us!