

PRIVATE
CATERING

2026 - 2027



**Westwell
Downs**

EVENTS

www.westwelldownsevents.com

@westwelldownsevents

Info@westwelldownsevents.com

CANAPÉS

Shore & Stream

Tempura King Prawns
Nahn Jim & Coriander

Seared Tuna Tataki
Crispy Shallots & Soy

Smoked Eel
Brioche & Horse Radish
(+ Supplementary Charge)

Black Sesame Prawn Toast
Honey Sriracha & Coriander

Kiln Smoked Char Blinis
Caraway & Fromage Blanc

Salt & Pepper Squid
Sriracha & Schwann Mayo

Wood Fired Scallop
Nduja & Green Sauce
(+ Supplementary Charge)

British Oysters
Caviar & Raspberry Shallot Vinegar
(+ Supplementary Charge)

Tuna Tartare
Soy-Ginger Dressing & Crispy Wonton

Smoked Mackerel
Toast & Crème Fraiche

Crab Tartlet
Dill & Caviar
(+ Supplementary Charge)

Kedgeree Arancini
Curry Mayo & Spring Onion

Prawn Cocktail
Bloody Mary Sauce & Gem Lettuce

Salmon Gravlax
Dill & Rye Bread

Plaice Goujons
Come-Back Sauce & Crispy Capers

Crab Filo Cup
Devilled Crab Meat & Samphire
(+ Supplementary Charge)

Salt Cod Beignet
Paprika & Aioli

Smoked Trout Riette Croustade
Beetroot & Wasabi

Rösti
Exmoor Caviar & Smoked Eel
(+ Supplementary Charge)

Crab Taco
Lime & Chilli
(+ Supplementary Charge)

Raw Miso Salmon
Avocado & Crispy Rice

CANAPÉS

Beast & Fowl

Thai Beef

Fish Sauce & Crispy Shallots

Pork Belly

Cracked Peanuts & Ketjap Manis

Chicken Karaage

Yuzu Mayo & Coriander

Brisket Nuggets

Horse Radish & Picked Shallots

Ibreico Pork Croquettes

Aioli & Manchego

Prosciutto Arancini

Pea & Gorgonzola

Onglet Taco

Pico de Gallo & Chipotle Mayo

Rare Beef

Yorkshire Pud & Horse Radish

Lamb Skewer

Yoghurt & Pomegranate

Raw Beef Tartare

Worcestershire Sauce & Crostini

Duck Spring Roll

Soy-Ginger Dip

Pad Kra Pao

Lettice Cup & Thai Basil

Chicken Liver Soldiers

Sauternes Jelly & Black Truffle

(+ Supplementary Charge)

Tandoori Chicken

Coriander Chutney & Mango

Vol -au-Vents

Truffle Chicken & Pancetta Crumb

Rösti

Confit Duck & Hoisin

Rösti

Raw Beef & Truffle

(+ Supplementary Charge)

Pork Loin

Crackling & Burnt Apple

Chicken Gyoza

Soy Chilli Sauce

Cocktail Sausages

Classic Honey Mustard Glaze & Sesame Seeds

Haggis Croquette

Mustard & Whisky Mayo

Buttermilk Chicken

The Aioli

Add Caviar – (Supplementary Charge)

Baby Jacket Potato

Sour Cream & Bacon

Chicken Satay

Peanuts & Coriander

CANAPÉS

Glasshouse & Garden

Wild Mushroom Arancini

Tarragon & Gorgonzola

Tomato Bruschetta

Ricotta & Fried Basil

Beetroot & Goats Curd

Crispy Cone & Caramelised Onions

Spanicopita

Filo Shell & Feta

Rösti

Whipped Ricotta & Sorel

Cheddar Croquettes

Sweet Chilli Jam & Chives

Falafel

Tahini Dip & Laban

Onion Bhaji

Mango Chutney & Lime

Coriander Pita

Baba Ghanoush & Fetta

Parmesan Shortbread

Blue Cheese & Onion Jam

White Bean Crostini

Green Sauce & Pickled Shallot

Crispy Haloumi

Honey & Thyme

Confit Garlic Hummus

Crudites & Flatbreads

Truffle Mac & Cheese Croquette

Tomato Chilli Relish & Parmesan

Garden Radish

Labneh & Zaatar

Croustade

Broad Bean & Peas

Warm Cheese Scone

Rollright & Quince

Mushroom Croquette

Truffle Mayo & Cep Powder

Broadbean Bruschetta

Mint & Goats Curd

Vegetable Gyoza

Soy Chilli Sauce

STARTERS

Shore & Stream

*Black Sesame Prawn Toast
Honey Sriracha & Coriander*

*Sea Bass Crudo
Puntarella & Blood Orange*

*Tempura Lobster Tail
Avo, Mango Salad & Lime Aioli*
(+ Supplementary Charge)

*Wood Fired Scallop
Black Pudding & Langoustine Gravy*
(+ Supplementary Charge)

*Smoked Mackerel
Seaweed Soda Bread & Pickles*

*Salmon Pastrami
Dill & Rye Bread*

*White Bait
Warm Tartare Sauce & Sea Herbs*

*Smoked Trout Riette
Beetroot & Horse Radish*

*Crab
Rarebit & Sea Herbs*
(+ Supplementary Charge)

*Octopus
Pork Belly & Nduja*

*Lobster Tail
Orzo & Ink*
(+ Supplementary Charge)

*Monkfish
Yellow Curry & Young Coconut*

*Pan Con Tomate
White Crab & Saffron Aioli*
(+ Supplementary Charge)

*Fritto Misto
The Aioli*

*Potato Rösti
Smoked Salmon & Poached Egg*

STARTERS

Beast & Fowl

Steak Tartare
Beef Fat Crisp & Egg Yolk

Pork Belly
Cracked Peanuts & Oriental Salad

Chicken Liver Parfait
Prune Jam & Sour Dough

Ox Tongue
Sauce Gribiche & Capers

Veal Sweetbread
Shallots & Jus

Pigs Head Scrumpt
Burnt Apple Ketchup

Pigs Cheeks
Apple & Jus

Raw Beef
Bitter Leaves & Caesar Dressing

Pigeon
Endive & Sultana Jus

Partridge
Plum Sauce & Blood Sausage
*(*September-February)*

Muntjac Meatballs
Soft Polenta & Sweet Tomato Sauce

Lamb Skewer
Aubergine & Cumin

Braised Pigs Cheeks
Crispy Polenta & Gremolata

Braised Ox Tail & Roscoff Onion Tart
Celeriac & Green Sauce

French Onion Short Rib on Toast
Grilled Comte & Tarragon

Crispy Lamb Belly
Tzatziki & Cumin Jus

Roasted Bone Marrow
Parsley/Shallot Salad & Toast

Deville Kidneys
Mustard Jus & Butter Fried Trencher

STARTERS

Glasshouse & Garden

*Wild Mushroom
Tarragon & Gorgonzola*

*Tomato Bruschetta
Ricotta & Confit Garlic*

*Beetroot & Goats Curd
Bitter leaves & Caramelised Onions*

*Spinach Fatayer
Goats Curd & Honey*

*French Onion Soup
Cheese Toastie & Rouillie*

*Gnocchi
Mascarpone & Black Truffle
(*Supplementary Charge)*

*Leek Welsh Rarebit
Worcestershire Sauce & Pickles
(*Add Crab Supplementary Charge)*

*Aubergine Caponata
Burrata & Green Sauce*

*Double Cheese Souffle
Bitter Leaves & Mustard Dressing*

*Delicia Pumpkin Fritti
Honey & Green Sauce*

*Bitter Leaves
Pecorino, Clementine & Candied walnuts*

*Tuscan Ribollita Soup
Sour Dough & Orzo*

*Wye Vally Asparagus
Crispy Duck Egg & Hollandaise
(*Late March - June)*

*Wye Vally Asparagus
Green Sauce Grubiche & Brioche Crutons
(*Late March - June)*

MAINS

Shore & Stream

Cod

Mussels/Fregola/Nduja

Stone Bass

Mushrooms/Courgette Puree/Shellfish Jus

Lobster

Ink Risotto/Fennel/Pollen

(*Supplementary Charge)

Brill

Capers/Lovage Butter/Wilted Greens

(*Market Price Dependent)

Hake

Caviar Beurre Blanc/Oyster/Dill

Pollock

Chicken Sauce/Chard/Silver Skin Onions

Sea Trout

Miso Glaze/Asian Veg/Sesame

Monkfish

Char Siu/Crispy "Seaweed"/Roe

John Dory

Roscroff Onion/Truffle Butter/Chives

Hake

Tomatoes/Capers/Kumquat

Turbot

Scallop/Seaweed Butter Sauce/Monks Beard

(*Supplementary Charge/Market Price)

Halibut

Smoked Eel, Leek & Potato

Cod

Globe Artichoke, Coco Beans & Nduja

Dover Sole

Lobster Tail/Bisque & Sea Aster

(*Supplementary Charge/Market Price)

Pan Fried John Dory

Spinach/Grilled Leeks/ Saffron Aioli

(*Supplementary Charge/Market Price)

MAINS

Beast & Fowl

100 Day Dry Aged Beef Rump Cap
Wilted Greens, Horseradish Crème Fraiche & Bone Marrow Sauce

Pork Chop
Radicchio/Sauce Charcutiere/Burnt Apple

Chicken
Wild Mushrooms/Cep Puree/Crispy Chicken Oysters/Wing Butter Sauce

Venison Fillet
Wild Mushrooms/Jerusalem Artichokes/Yeast Jus

Lamb Rump
Shallots/Sweetbread/ Jus

Guinea Fowl
Delicia Pumpkin/Wing Tip Sauce/Sage

Chicken Kiev
Pea Velouté/Caper Sauce/Shoots

Beef Wellington
Ducks Liver/Pickled Walnut/Jus
(*Supplementary Charge)

Duck
Celeriac Choucroute/Beetroot/Hazelnuts

Beef Fillet
Black Truffle/Cheek Marmalade/Sprouting
(*Supplementary Charge)

Partridge
Bacon Jam/Celeriac/Artichoke Crisp
(*September-February)

Pork Milanese
Puntarella Cease/Anchovy/Parmesan

Wagyu Fillet
Caramelised Shallot Puree/Braised Cheek/Black Cabbage
(*Supplementary Charge)

Cotswold White Chicken
Artichoke/Wilted Greens/Smoked Sausage Vinaigrette

Beef & Guinness Pie
Beef Cheek Marmalade/Sprouting/Gremolata

Iberico Pork Pluma
Romesco/Grilled Onions/Saffron Aioli

Hereford Bavette
Tropea Onions /Gorgonzola/Peppercorn Sauce

Duck Breast
Confit Leg/Celeriac Dauphinoise/ Perry Jus

Lamb Rump
Courgette/ Yoghurt/Cumin Jus

Pork Belly & Fillet
Caramelised Apple/Boudin Noir/Cider Jus

Braised Short Rib
PSB/Parmesan/Green Sauce

Beef & Oyster
Rösti/Tartare/Pickled Shallots
(*Supplementary Charge)
(*ADD BLACK TRUFFLE)

— MAINS —

Glasshouse & Garden

Mushroom & Rollright Pithivier
Tarragon/Mustard Cream Sauce/Wilted Greens

Risotto
Squash/Black Cabbage/Pecorino

Beetroot & Goats Curd
Lentils/Shallot/Caraway

Gnocchi
Mascarpone/Black Truffle/Parmesan

Aubergine Caponata
Burrata/Green Sauce/Pine Nuts

Cauliflower
Cumin/Goats Curd/Seeds

Miso Aubergine
Tahini/Ricotta/Green Sauce

Vegetable Moussaka
Rocket/Parmesan/Sweet Tomato Sauce

Tropea Onions
Hazelnut/Gorgonzola/Balsamic

SIDES

Smoked Potatoes & Aioli

Charred Greens & Anchovy

Bone Marrow Mash

1000-Layer Potatoes

Boulangère Potatoes

Roasted Red Peppers

Conagree Farm Salad/Mustard Dressing

Beets & Curd

Celeriac & Green Sauce

Veg Plate

Leeks & Kirkham's Cheddar

Lettuce & Anchovy's

Potato Dauphinois

Roasted Ratte Potatoes & Café de Paris Butter

PUDDINGS

Puddings & Fair wells

*Chocolate Mousse
Capezzana & Sea Salt*

*Pear & Almond Tart
Crème Fraiche & Compote*

*Chocolate Nemesis
Crème Fraiche & Hazelnuts*

*73% Chocolate Fondant
Milk Sorbet & Chocolate Tuille*

*55% Chocolate Delice
Cookie Crumb & Condensed Milk*

*Date Loaf
Butterscotch & Pecan*

*Rolo
Miso Salted Caramel & Crème Fraiche*

*Banoffee Pie
Mascarpone & Hazelnut Crumble*

*Kirkham's Cheddar
Honey Brioche & Chutney*

*Custard Tart
Blood Orange, Rhubarb & Gingernut Biscuit*

*Burnt Cheesecake
Orange Compote & Condensed Milk Ricotta Cream*

*Panna Cotta
Cornflake Milk & Strawberry Consommé*

*Lemon Tart
Crème Fraiche & Meringue*

*Vanilla Cheesecake
Blueberrys & Crème da Cassis*

*Crème Caramel
Sultana & Candied Orange Peel*

*Eton Mess
Elderflower Berries, Lemon Curd & Passionfruit*

*Chocolate Cremosa
Tahini, Coco nib & Sesame Tuille*

*½ Dozen Honey Madeleines
Lemon Curd*

*Set Vanilla Custard
Poached Rhubarb & Pistachio Brittle*

*Coffee Choux Bun
Chocolate Coffee Cremma & PX*