

FINNS

4 ELYSTAN STREET
CHELSEA GREEN
LONDON SW3 3NS
TEL: 020 7225 0733

www.finnsfchelseagreen.com

THE FRESHEST FOOD AND CATERING IN LONDON

STARTERS

CELERIAC AND APPLE REMOULADE WITH GRILLED PROSCIUTTO

CHICKEN LIVER CROSTINI WITH APRICOT AND ONION JAM

SPINACH ROULADE WITH HERBED CREAM CHEESE AND SMOKED SALMON

FINNS PRAWN AND AVOCADO COCKTAIL

BEETROOT ROSTI WITH SMOKED TROUT AND HORSERADISH CREAM

BRUSCHETTA WITH ROASTED TOMATO AND MOZZARELLA OR FIG AND
GOATS CHEESE

SEARED SALMON ON SWEET CUCUMBER AND DILL SALAD

THAI CRAB CAKES WITH LIME HOLLANDAISE

SMOKED SALMON AND QUAILS EGG SALAD WITH LEMON AIOLI

COURGETTE AND WATERCRESS SOUP

ROASTED TOMATO AND BASIL SOUP

BUTTERNUT SQUASH AND SWEET CHILLI SOUP

SPINACH, PEA AND ASPARAGUS SOUP

MAIN COURSES

CHICKEN

GRILLED CHICKEN FILLETS WITH LEMON AND TARRAGON VINAIGRETTE

MOROCCAN CHICKEN CASSEROLE WITH DATES, ALMONDS AND HONEY

CLASSIC COQ-AU-VIN

CHICKEN WITH LEEKS AND PRUNES

CHICKEN WITH PRESERVED LEMON AND OLIVES

FINNS CHUTNEY CHICKEN

LAMB

MINTED LAMB CASSEROLE WITH SEASONAL VEGETABLES

LAMB SHANKS WITH ROSEMARY AND REDCURRANT

FRUITY LAMB TAGINE

BEEF

ORIENTAL BEEF FILLET (WHOLE)

CLASSIC BEEF BOURGUIGNON

BEEF STROGANOFF WITH FIELD MUSHROOMS

RICH BEEF AND GUINNESS CASSEROLE

BEEF CURRY

BEEF EN DAUBE WITH CARROTS AND TURNIPS

VEAL

VEAL WITH PRESERVED CLEMENTINES AND SAGE

VEAL BLANQUETTE WITH LEEKS AND MUSHROOMS

VEAL SALTIMBOCCA

PARMESAN BREADED VEAL ESCALLOPS WITH LEMON

FISH

SALMON FILLETS WITH GINGER AND ALMONDS

COD WITH CHORIZO AND SPINACH

SALMON WITH CHERRY TOMATOES, BASIL AND OLIVES

OTHER

NORMANDY PHEASANT WITH APPLE AND CALVADOS

PHEASANT CASSEROLE WITH MUSHROOMS AND BACON

GUINEA FOWL WITH PANCETTA AND MADIERA CREAM

VEGETARIAN

BUTTERNUT SQUASH AND CRISPY LEEK AND SAGE RISOTTO

ASPARAGUS AND PEA FRITTATA

ROASTED AUBERGINE STUFFED WITH CURRIED CHICK PEAS AND
MINTED YOGHURT

PESTO, PINENUT AND FRESH BASIL TORTELLINI

FAMILY FAVOURITES

We can make any of the following in one of our ceramic dishes or foil containers, or you can bring in your own dish for us to fill.

COTTAGE PIE
SHEPHERDS PIE
CLASSIC FISH PIE – SALMON AND SMOKED HADDOCK
LUXURY FISH PIE – SALMON, SMOKED HADDOCK, PRAWNS AND SCALLOPS
HAM 'N' HADDIE
CHICKEN, LEEK AND MUSHROOM PIE
LASAGNE
BOBOTIE
STEAK AND KIDNEY PIE
KEDGEREE
CHICKEN AND COURGETTE BURGERS
FINNS BEEF BURGERS
FISH CAKES
CHICKEN SKEWERS
MACARONI CHEESE
FINNS HAM, COURGETTE AND CHEDDAR QUICHE
MOROCCAN PORK BALLS

VEGETABLES AND SALADS

FRENCH BEAN, BROAD BEAN, PANCETTA AND SAGE
GRILLED COURGETTE, MUSHROOM AND PINENUTS
OVEN ROASTED NEW POTATOES WITH ROSEMARY AND SWEET GARLIC
CAULIFLOWER AND BROCCOLI GRATIN
SPINACH WITH ROASTED YELLOW AND RED PEPPERS
POTATO DAUPHINOISE
MEDITERRANEAN ROASTED VEGETABLE RICE
MUSHROOM AND HERB RICE
LENTIL SALAD WITH ROCKET, PANCETTA, SUN BLUSHED TOMATO AND WALNUTS
CARROT AND PARSNIP PUREE
JEWELLED COUS COUS WITH DRIED FRUITS AND POMEGRANATE

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PUDDINGS

ORANGE SYRUP CAKE WITH SPICED ORANGE CONFIT

APPLE, DATE AND PECAN CRUMBLE

HAZELNUT MERINGUE WITH CHOCOLATE AND RASPBERRIES

CHOCOLATE BREAD AND BUTTER PUDDING

CINNAMON AND BRANDY PEACHES WITH VANILLA MASCARPONE

POACHED PEARS IN RED WINE

LEMON AND GINGER MOUSSE

RICH CHOCOLATE TART

RHUBARB AND GINGER COMPOTE / PLUM COMPOTE WITH HANDMADE ICE-CREAM

CHOCOLATE MOUSSE

MIXED BERRY MOUSSE

CHOCOLATE, CHERRY AND VANILLA TRIFLE

COCKTAIL EATS

We can provide our own chefs and waiting staff to help make your party a success. With Finns, those who serve your food also made your food: they are knowledgeable, helpful and well-presented.

KING PRAWNS WITH GINGER, MANGE TOUT AND LIME

CROUSTADE WITH QUAILS EGGS AND LEMON AIOLI

SEARED BEEF WITH RADISH

BEETROOT ROSTI WITH SMOKED TROUT AND HORSERADISH CREAM

CHUNKY PRAWN AND SALMON ON BRUSCHETTA

TUSCAN TORTELLINI SKEWERS WITH BASIL PESTO

LIME MARINATED CHICKEN WITH GUACAMOLE

TERIYAKI SALMON

MOROCCAN PORK AND PISTACHIO BALLS

CRAB CAKES WITH LEMON HOLLANDAISE

BRUSCHETTA WITH GOATS CHEESE, CARAMELISED ONION AND FIGS
OR ROASTED TOMATO, MOZZARELLA AND PESTO

GRILLED AUBERGINE, COURGETTE AND FETA WITH BALSAMIC VINEGAR

All orders to be placed 4 days in advance. We tailor the preparation to the time of collection/delivery. We recommend a minimum of 8 eats per head. There is a minimum order of 20 pieces of any one variety.

Please come in or telephone to discuss your order. Finns girls are experienced in party planning and are full of good ideas. We specialise in smaller parties of up to 150, rather than anonymous corporate functions. We can help with choice of venue and equipment hire.

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